

Hot Dog Carts

Definition

A hot-dog cart means a mobile food service premises from which no food is prepared other than hot dogs and other similar pre-cooked sausages to be served on buns. The size and weight of the cart must allow it to be moved manually. The operators of these carts may prepare and sell hot dogs and other pre-cooked sausages on buns, reheated by boiling water or on a barbecue. Reheating equipment is directly fastened to and/or is part of the pushcart.

Other food products that may be sold from the carts must be pre-packaged and include:

- cold drinks in the original container
- candy, gum, chocolate bars, or non-hazardous foods individually wrapped by the manufacturer.

Carts must comply with the following:

- only single serve articles may be used for service of the food to the public.
- mayonnaise, mustard, ketchup, relish, salt, pepper and onions, etc. must be dispensed from squeeze bottles, from covered containers or from single-service packages.
- extra tongs, spatulas or other food handling equipment must be available on or in the cart in case the utensils used are dropped or otherwise contaminated.
- supplied with a hand-washing basin with hot and cold running water, soap in a dispenser and single service towels.
- employees must wear clean outer garments and proper headgear that confines the hair.
- all meat products stored in the cart must be kept at a temperature below 4°C (40°F) until placed in the heating unit. A thermometer must be kept in the cooling unit at all times. Cooked hot dogs must be kept at 60°C (140°F) or higher.
- refuse containers with self-closing lids must be provided. These containers must be in good condition and cleaned regularly.
- be constructed of durable material that can be easily cleaned.
- all equipment, utensils and condiment holders must be maintained in a clean and safe condition during the time that it is in operation.
- a supply of hot and cold potable water, adequate for the daily cleaning of the cart, must be available at the location that the vehicle will be parked, or stored or kept after the days use.
- the method of disposal of any waste water must be approved by the Medical Officer of Health or his representative.
- no tables, chairs or seating shall be provided for patron use in the area of the vehicle.

The initial inspection of the vehicle shall be carried out at the nearest Health Unit office or as otherwise arranged by the local public health inspector.

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