



## **Hot Dog Carts**

### **General Requirements**

Please follow all applicable regulations. Refer to 410 IAC ([http://www.in.gov/isdh/files/410\\_iac\\_7-24.pdf](http://www.in.gov/isdh/files/410_iac_7-24.pdf)) and Chapter 8 ([http://www.hhcorp.org/HHcode\\_pdf/08.pdf](http://www.hhcorp.org/HHcode_pdf/08.pdf)) of Health and Hospital Corporation of Marion County for complete requirements. In order to qualify for a new license, or to retain an existing license, the following basic standards must be met:

- Hot dog carts must work out of a licensed commissary base. These are kitchens that are licensed separately from the hot dog carts. Carts must return daily for maintenance and cleanup and are not permitted to be stored at home.
- If you intend to use a licensed commissary that you do not own, provide a signed agreement from the owner, confirming your legal use of the commissary.
- You must be approved for a license and inspected before a license will be issued. Approval must be given for both the commissary and the hot dog cart(s).
- If the hot dog cart discontinues use of the documented commissary, operation must immediately be discontinued until another commissary is found.

- You must contact Mark Mitchell, Mobile Equipment Specialist, 317-221-2225 to report any changes.
- Licenses must be renewed each calendar year before beginning operation.

### **Cart Requirements**

To include, but not limited to:

- Adequate cooling equipment maintained at 41 Degrees F and below
- Adequate heating/cooking equipment
- Umbrella
- Probe thermometer
- Thermometer for each cooler
- Approved chemical sanitizer with test strips
- Self-contained hand washing facilities with hot and cold running water, stocked with soap and paper towels
- Appropriate sneeze guard protection
- No bare hand contact with ready to eat food - gloves and/or other utensils as required
- Properly dispose of waste according to law
- Hair restraints
- Eating, drinking, or smoking is not permitted around the cart by the operator

### **Food Requirements**

- Only precooked hotdog-type products permitted
- Condiments
- Pre-packaged snack foods
- Individual beverage bottles or cans
- Maintain potentially hazardous food at 135 Degrees F and above or 41 Degrees F and below.
- No home prepared food is allowed

\*Contact your Mobile Equipment Specialist, Mark Mitchell, at 317 221-2225 with additional questions about requirements.

- You Must Provide:
  - A written route and locations of operation
  - Expected dates and times of operation
  - Complete written menu
- Notify MCHD when:
  - Operation is discontinued
  - Commissary status changes
  - Ownership changes
  - Dates and times of operation and/or route/locations change
- Renew your license yearly before beginning operation
- Be inspected every 120 - 180 days, or as required by MCHD

\*Please note that you may be subject to additional requirements from other agencies (City, County, State, etc...)