

## 2014 Rock County Permit

### Fees:

Mobile Vehicle Full Service

\$200

Mobile Vehicle Limited

\$135

Mobile Service Base  
(Commissary)

\$345

Mobile Service Base (Limited)

\$145

Mobile Storage Base

\$145

Pre-inspection Fee (Full Service)

\$200

Pre-Inspection Fee (Limited)

\$100



## Mobile Food Vendor Guidelines

Provided By: Rock County  
Health Department



### Rock County Health Department

PO Box 1088  
Janesville WI 53547-1088  
Ph: 608.757.5440  
Fax: 608.757.8423

[www.co.rock.wi.us/health](http://www.co.rock.wi.us/health)

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## **MOBILE RESTAURANT REQUIREMENTS CHECKLIST:**

### **Mobile Restaurant Option 1**

- All Food Prep & Cooking done at Vehicle
- Service Base—Cleaning & Sanitizing, Storage

### **Mobile Restaurant Option 2**

- Mobile Vehicle
- Commissary
- Service Base—Cleaning & Sanitizing, Storage

### **Mobile Restaurant Option 3**

- Mobile Vehicle—  
Minimum Food Prep
- Service Base



Once you have determined which combination of vehicle and base you plan to have, then you will need to meet the requirements of the Wisconsin Food Code:

### **Wisconsin Food Code**

#### **Requirements:**

1. *Provide a licensed base where the unit can be serviced every 24 hours.*
2. *Provide a water storage unit of 40 gallons or more, dedicated for that purpose only, which shall be flushed and sanitized each day.*
3. *Provide a wastewater storage tank that is 15% larger than the water tank.*
4. *Provide hand-washing facilities. Water heater at least 110°F.*
5. *Be capable of maintaining cold food at 41°F degrees or below.*
6. *Be capable of storing hot food at 135°F degrees or greater.*
7. *Provide a 3 or 4 compartment wash sink and sanitize all utensils and food equipment.*

8. *Non-food contact surfaces must be smooth and easily cleanable.*
9. *Food contact surfaces must be suitable food grade materials.*
10. *Return to the base every 24 hours to be serviced (clean, sanitize, replace water, dispose of wastewater, and restock).*
11. *Obtain water from an approved source.*
12. *Obtain food from an approved source.*
13. *Employ a Certified Food Manager.*
14. *Use proper food safety practices (date mark food for 7-day discard when required, use proper bare hand contact practices, store produce above raw meat, follow sick employee policy).*

Next, you will need to fill out a permit application and pay fees to the Rock County Health Department. The Health Department will conduct a pre-inspection of your mobile unit before the new license is issued and will conduct one more inspection during the license year and respond to any complaints.