



Requirements for Operating Hot Dog Carts

Hot dog carts are required to conform to the Ontario Food Premise Regulations 562/90. Before a hot dog cart is to be operated it is advisable to contact the Public Health Department to have the cart inspected by a Public Health Inspector to ensure it is equipped according to the regulations.

Some municipalities require a license or permit to operate a hot dog cart so it is recommended to also contact the local licensing department before setting up the cart.

The following guideline outlines the minimum requirements for operating a hot dog cart.

Type of Food

- Only pre-cooked meat products in the form of wieners, and similar pre-cooked sausage products, may be barbequed and/or grilled (hazardous raw meats i.e., hamburger, chicken, steak, are not to be cooked on the cart).

Condiments

- Condiments must be kept in clean, washable containers and must be covered in order to prevent insect or dust entry (open jars are not acceptable). Otherwise, single service packages may be used.
- Only condiments that do not require refrigeration after opening are to be available on the cart.

Construction and Maintenance

- The cart must be made of a material that is smooth, non-absorbent, easily cleaned and sanitized. Stainless steel is recommended.
- The cart must be cleaned every day before and after it is used (washing and sanitizing).

Food Handling

- All food must be handled with tongs, spoons, etc. whenever possible. Use napkins or disposable wrappings to hold the bun.
- Provide an extra supply of clean utensils stored in a clean, washable, covered container.

- Store all foods and storage containers at least 15cm (6 in) above the ground/floor.
- Smoking is prohibited while handling food.
- Clean outer garments must be worn while handling food.
- Headgear to be worn to confine hair.
- Hands must be washed after using the toilet, sneezing, coughing or after handling anything other than food.

Holding Temperatures for Food

Cold holding:

- Hazardous foods must be stored at a temperature of 4°C or lower at all times.
- Refrigeration must be provided by **one** of the following:
 1. Mechanical refrigeration **or**
 2. Thermally insulated coolers that are made of a material that is easily cleanable with ice packs are acceptable providing the food can be maintained at a temperature of 4°C or lower.
- All cold holding units must be supplied with an accurate reading thermometer.

Hot Holding:

- Cooked meat products must be held at 60°C or higher at all times.

Cleaning and Sanitizing

- A hot and cold potable water supply under pressure is required for safe preparation, proper cleaning and sanitizing.
- Food contact surfaces must be clean, smooth, and non-absorbent.
- A sanitizing agent must be available to disinfect all surfaces (i.e., a spray bottle with 1tsp. chlorine bleach to 1 litre water and changed daily).

Handwashing

- A sink must be provided **for handwashing purposes only**, equipped with hot and cold water under pressure, liquid soap, and single service paper towels.
- Single service moist towelettes or hand sanitizers are a **recommended addition**.

Utensil Washing and Sanitizing

- A two compartment sink or two sinks, of corrosion resistant material must be provided.
 1. First compartment: Washing and rinsing

2. Second compartment: Sanitizing (i.e., 1 tsp chlorine bleach to 1 litre water).
- Utensil wash can be done in a commercial kitchen providing it is immediately adjacent to the preparation area (cart).

Fresh and Waste Water Tanks

- Every holding tank must have an easy-to-read gauge or line level indicator that shows the level of water. A clear plastic tank does not need a gauge.

Garbage

- Adequate garbage receptacles must be provided.