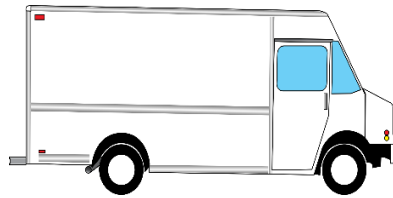


## Food Truck, Hot Dog Cart and Commissary Information

Thank you for contacting Wake County Environmental Services about starting a food truck (mobile food unit) or a hot dog cart (pushcart) business.

***Recommendation: We recommend you submit plans and receive approval before building or buying. This step may save you money by avoiding having to do work over.***

In North Carolina food trucks and hot dog carts are very different but both sell food and are mobile. Below is a chart that compares them side by side.



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| Question                            | Food Truck (Mobile Food Unit)   | Hot Dog Cart (Push Cart)  |
|-------------------------------------|---|---|
| How do they move?                   | Self-Propelled  | Pulled behind vehicle   |
| What do they prepare and sell?      | Variety of foods  | <b>ONLY</b> Hot Dogs and commercially precooked sausage                     |
| Size of menu?                       | <b>Limited</b> depending on size/equipment                                  | Items above, condiments, chips, canned drinks                               |
| Average cost?                       | Average \$35,000 - \$150,000  | Average \$700 - \$4,000   |
| How big are they?                   | Average 16 ft long to 23 ft long  | Average 4 ft wide by 4 ft long  |
| <b>**Commissary</b> required?       | YES   | YES   |
| Equipment required?                 | NC Food Code 4-1 and 4-2 (ANSI sanitation certified meets this requirement) | NC Food Code 4-1 and 4-2 (ANSI sanitation certified meets this requirement) |
| Can I prepare food at home?         | NO  | NO  |
| Can I operate in other NC counties? | YES, but you are required to notify the local health dept prior to set up   | YES, but you are required to notify the local health dept prior to set up   |
| Is a hand sink required?            | YES   | NO, but recommended   |
| Is a utensil sink required?         | YES   | NO  |

**\*\*A commissary** is a food establishment that serves as the base of operation for a food truck or hot dog cart. The following activities occur at the commissary:

- The food truck/hot dog cart is required to visit the commissary every day of operation for servicing, cleaning, and supplies.
- Washing/cutting/marinating of meats, produce, and vegetables
- Cooking and cooling of foods
- Storage of food, dry goods, and paper goods
- Onload of water and offload of wastewater

Wake County does not provide a list of commissaries. A commissary can be found by searching the Internet. Please keep in mind that restaurants and other permitted food establishments such as delis, catering facilities, etc. can serve as a commissary if they meet certain criteria and are approved through this Department.