

**CITY OF IRVING - INSPECTIONS DEPARTMENT**  
**GUIDELINES FOR HOT DOG CARTS & CORN CARTS**

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These guidelines will address the requirements for hot dog carts and corn carts. For assistance or questions contact the Inspections Department at (972) 721-2371. If you are planning on buying a pre-existing unit, it is best to contact the City of Irving before purchase. Structures and equipment may not meet current codes and must be updated before a permit can be issued by the department

**REQUIRED PERMITS / CERTIFICATE OF OCCUPANCY**

- Corn carts and hot dog carts operating in the City of Irving are required to obtain a food establishment permit at a cost of \$350 annually. A completed application must be submitted along with all required paperwork/documentation. A sub-CO (certificate of occupancy) inspection may be required by the Inspections Department
- Carts must be located inside a structure/building and have written permission for operation at location. Permission to operate must be provided on facility owner's business letterhead with signatures of the person authorized to grant permission for the corn/ hot dog cart operation

**HEALTH INSPECTIONS - REQUIREMENTS**

**FLOORS / WALLS**

- All materials used must be smooth, durable, and cleanable (caulking or foam is prohibited)
- Walls must be light in color, in good repair and have no gaps. FRP (fiberglass reinforced plastic) or similar is required in food preparation / dispensing areas and behind / adjacent to plumbing structures from baseboards to the highest level of moisture, soil, splash or spray. All other wall locations must be smooth and cleanable (paint or similar finish)
- Flooring material must be rated for commercial food establishments (bare or rough concrete and painted floors are prohibited). Floor coverings and baseboards must be in good repair with no gaps. Must at a minimum use a commercial vinyl tile or similar. Coved baseboards are required

**LIGHTING / EQUIPMENT**

- Adequate lighting must be provided throughout the premises with protective shields or shatterproof bulbs in food preparation areas, and areas used for the storage of food, food equipment, utensils, linens, and single-service articles
- All equipment must be in good repair and meet NSF/ANSI standards (domestic refrigerators are prohibited)
- Equipment must not be located under exposed or unprotected water or sewer lines and open stairwells
- Hot hold equipment must be able to hold time/temperature control for safety foods at 135°F or above. Coolers must have a 38°F minimum air temperature and must be able to hold time/temperature control for safety foods at 41°F or below
- Shelves must be spaced 6" from floors

**SURFACES / SINKS**

- Surfaces must be cleanable and free of unnecessary ledges, projections, and crevices and in good repair
- Bare wood surfaces are prohibited
- All sinks must have hot and cold water under pressure. A minimum of 110°F water is required. Cart must have a water tank with sufficient capacity to meet peak water usage demands. Must have access to potable water to refill tanks
- A 3 compartment sink is required and must be sized large enough to accommodate immersion of the largest equipment and utensils.
- Drain plugs must be available for all sink compartments and the faucet must reach each compartment of the sink
- 2 drain-boards are required. 1 large enough for soiled dishes and 1 that is self-draining for clean dishes
- The cart must have a hand sink that is usable and accessible with water at a minimum of 100°F within 60 seconds
- Sinks with combination faucets must be equipped with 4" wing-style handles. A self-closing, slow-closing, or metering faucet must provide a flow of water for at least 15 seconds without the need to reactivate the faucet
- Stocked soap and paper towel dispensers must be available. Dispensers must not be installed over food, food equipment, utensils, linens, and single-service articles. A lined trash receptacle must be available adjacent to hand sink. A sign must be visible at the hand sink notifying employees to wash their hands

**CROSS CONTAMINATION PREVENTION / FOOD OPERATIONS**

- Food and food related items must not be accessible to customers. A sneeze guard or barrier is required at food dispensing areas if they are available to customers. Splash guard(s) are required if sinks are installed next to food, food equipment, utensils, linens, and single-service articles
- Sanitizer and sanitizer test papers must be available (chlorine, quaternary ammonium, or other approved chemical). A labeled sanitizer container and a sufficient number of wiping cloths must be available
- Gloves or dispensing utensils are required for contact with ready-to-eat food
- Food contact surfaces must meet NSF/ANSI standards and be in good repair (i.e. utensils, food containers, cutting surfaces, etc.)
- A food manager certification is required and must be registered with the City of Irving Inspections Department
- A food handler certification is required for all food handlers
- A probe thermometer must be available. Hanging thermometers must be located in all refrigeration and hot hold units
- A first aid kit must be available

*Additional requirements may be deemed necessary by the Inspections Department*

Revised 2/2017