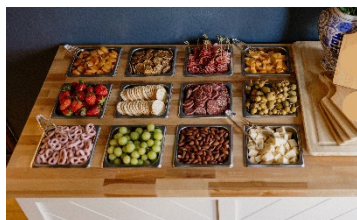


## Operating a Charcuterie Cart in Washoe County: Mobile Unit vs. Catering Permits

Northern Nevada Public Health (NNPH) regulates all food operations that sell, serve, or prepare food for the public. If you're looking to operate a charcuterie cart, you must meet specific requirements under either the Mobile Food Establishment or Catering Operation categories. Here's how to determine which applies:

### Option 1: Permitting as a Mobile Food Unit



To operate as a mobile food unit, the cart or vehicle must function as a self-contained food establishment that can safely prepare, store and

serve food. To be eligible for a mobile health permit, the following minimum requirements must be met:

- Handwashing sink with access to both hot and cold running water
- NSF/ANSI certified equipment, including mechanical refrigeration units capable of maintaining TCS foods (e.g. meats, cheese) at or below 41F.
- Overhead protection and smooth, easily cleanable finishes on all equipment, including food contact surfaces.
- Wastewater storage tank (15% larger than fresh water) and adequate freshwater capacity.
- An approved commercial kitchen to use as a **servicing area**, where the unit returns daily for necessary operations such as cleaning, water refill and waste disposal.
- A full list of requirements can be found by visiting our [Mobile and Portable Units webpage](#).

To apply for the mobile unit permit, submit:

- [Application for Permit to Operate](#)
- [Mobile Food Supplemental Application](#)
- [Servicing Area Authorization Form](#)
- Full Menu and operational description
- Applicable [fees](#)



[Mobile and Portable Units](#)



[Operational Plan Requirements](#)

### Option 2: Permitting as a Catering Operation



If the cart cannot meet the mobile unit requirements, your business may qualify as a catering operation if you prepare and serve food

off-site from a permitted commercial kitchen. To operate as a catering business:

- You must have a health permit in your own name tied to a commercial kitchen facility in Washoe County.
- All advanced food preparation and storage must occur at the approved kitchen. Food must then be safely transported to the service location.
- Handwashing must be available at the event if open food handling is occurring on-site.
- Cold holding/hot holding equipment is required for transporting TCS foods.
- A [catering operational plan](#) detailing service style, employee roles, food transportation and waste disposal are required.

This permit type is appropriate if you:

- Serve food as part of a pre-booked private event (e.g. weddings, birthday parties).
- And do not intend to serve the general public directly from the cart in multiple locations, including special events open to the public.

To apply for a catering permit, submit:

- [Application for Permit to Operate](#)
- [Food Establishment Plan Review Application](#)
- [Catering Operational Plan](#)
- Floorplan of commissary kitchen (if not already permitted)
- Menu, equipment list, and transportation procedures
- Applicable [fees](#)