

## 4. Menu Rules: What You Can Sell

You can only sell food that is safe and approved by the City Health Department. Here are some examples:



**Pre-wrapped or packaged non-hazardous foods** (like popcorn, candy, bottled beverages, chips, packaged ice cream)



**Precooked, ready-to-eat foods prepared in your commercial kitchen** (like hotdogs, chorizo)



**Hot/cold beverages** (like coffee, soda, water)



**Hand scooped ice cream**

Other foods may be approved by the Minneapolis Health Department.

For reasonable accommodations or alternative formats please contact Minneapolis Environmental Services at [health@minneapolismn.gov](mailto:health@minneapolismn.gov) or 612-673-2301. People who are deaf or hard of hearing can use a relay service to call 311 at 612-673-3000. TTY users call 612-263-6850. Para ayuda, llame al 311. Rau kev pab 311. Hadii aad Caawimaad u baahantahay wac 311.

Last updated: June 2025

## 5. Getting Help or More Information

We can help you with your application or answer your questions. Free translation is available.

- Call 311
- Call the Minneapolis Health Department at 612-673-2301
- Call Business Licenses & Consumer Services at 612-673-2080

Scan here to access on your phone:

Health Department



Business Licenses



Building Healthier  
Communities

CALL  
311

[MHDHealthInspections@minneapolismn.gov](mailto:MHDHealthInspections@minneapolismn.gov)  
350 Fifth St. S, Minneapolis, MN 55415

[minneapolismn.gov/Health](https://minneapolismn.gov/Health)

Version-3.0



## Sidewalk Food Carts

What You Need to Know to Get  
Started

Sidewalk food carts are a great way to sell certain foods and beverages. There are some important things to know before you get started.

# 1. The Basics

A sidewalk food cart is a licensed cart that sells food from approved sidewalk locations.

The cart must be:

- Licensed by the City, to meet equipment and safety standards
- Stored at an approved commercial kitchen in Minneapolis
- Moveable by a single person and unmotorized

Licensing steps:

1. **Before** you buy, build or modify a cart **you must** [submit your food plan review](#).

- Some foods require special food safety training. You will discuss this during plan review.
- Free training is available in 2025. Talk to your inspector to see if you need to be certified.

2. [Apply for a license](#) after your food plan review is approved.

- Liability insurance and fees are required.

3. Have your cart inspected by a city inspector.

## Scan here to access on your phone:

1. Plan Review



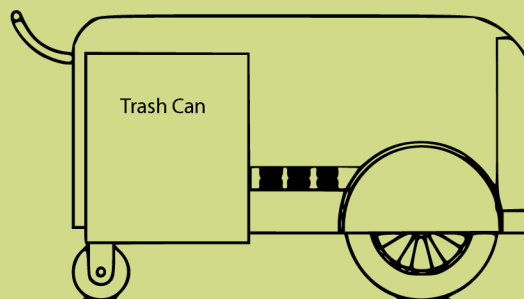
2. Cart License



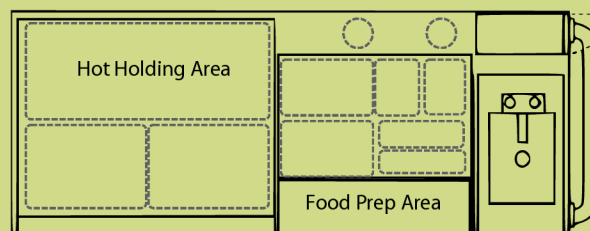
# 2. Cart Equipment and Setup Basics

The food you sell will determine what equipment you need. This will be discussed during plan review. These rules apply to all food carts:

- All equipment and surfaces must be smooth and easy to clean.
- Equipment that touches food or keeps foods hot or cold, must meet higher standards.
- All food and equipment must fit on the cart during use. Additional coolers, tables, etc. are not allowed.
- Use only single-use cups, plates, and utensils for customers.



Example: pre-packaged ice cream cart. (side view)

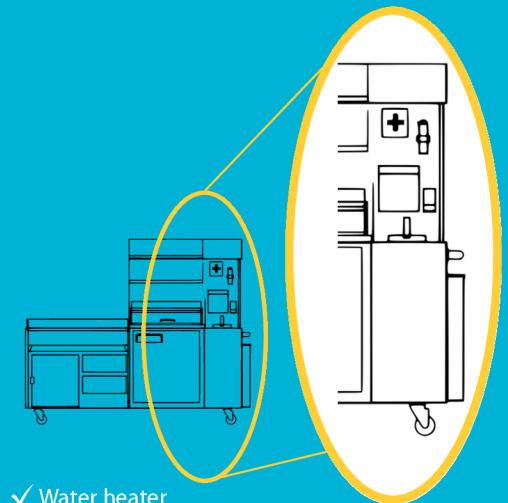


Example: Hot and cold holding cart (top view)

Except for carts with only prepackaged items, a handwashing sink is required.

Handwashing sinks must have:

- A clean water tank that holds at least 5 gallons
- A working water heater
- A tank to catch used (waste) water
- Liquid hand soap and paper towels



✓ Water heater

✓ Water tank (5 gal)

✓ Waste water tank

✓ Hand soap

✓ Paper towels

# 3. Cart Limitations

There are a few things you are not allowed to do when using a sidewalk food cart.

- You cannot serve food you made or stored at home.
  - This includes cottage foods.
- You cannot cook on or near your cart.
- You cannot fry or grill food on or near your cart.