

Hot Dog Cart Cleaning Tips

At the end of the business day, it is imperative that you take the time to properly clean your hot dog cart.

A clean and organized hot dog cart is a key component of your day to day business operations. When you take the time and effort to clean up, this ensures the health and safety of your valued customers. This also leaves a favourable impression which will contribute to positive word of mouth advertising. Also being in compliance with local health regulations is also a huge benefit.

Here are seven tips to properly clean your hot dog cart at the end of a shift:

1. Unload hot dog cart from transport vehicle.
2. Remove all items from the hot dog cart. Refrigerate all cold items. Dispose of all garbage. Place non-perishable items in the appropriate storage containers.
3. Mix 1 part distilled white vinegar with 4 parts water. Pour the mix into a plastic spray bottle. Clearly label the bottle "hot dog cart cleaning solution".
4. Spray the entire hot dog cart down with the cleaning solution. Use extra solution on the areas that have stains or additional dirt build up. Soak for about 5 minutes.
5. Take a scrubbing pad and scrub down the entire hot dog cart. Work your way from top to bottom.
6. Turn the hose on and spray the entire hot dog cart. Double check the cart to ensure that all dirt has been removed.
7. After you are done washing the hot dog cart, allow it time to air dry. Then it can be placed back in the transport vehicle. Pack up all non-perishable items in the transport vehicle. Your hot dog cart is now ready for the next shift.

Remember that the local health department may conduct periodical health inspections while you're operating your hot dog cart. So it is worth your while to keep your hot dog cart in good working order at all times. It also sends a positive message to your customers. So your clean hot dog cart will contribute to a strong word of mouth advertising campaign.