

Brown County Health & Human Services

Public Health Division

Preparing for the NFL Draft 2025 – Mobiles

The 2025 NFL Draft, scheduled for April 24th-26th, is fast approaching. Hundreds of thousands of people are expected to attend the NFL Draft, which will take place around Lambeau Field. Many municipalities and organizations will be hosting events where mobile food establishments will be permitted to operate. This document is meant to provide tips for ensuring food safety during the NFL Draft.

Pre-Draft Planning

- **Equipment Maintenance**
 - **Water Pumps and Hot Water Heaters** – Conduct routine maintenance prior to the draft with plenty of time for replacements or repairs should something go wrong. Winter can cause pumps and water heaters to break if not winterized properly. **Lack of hot water will result in immediate closure. Water jugs with a catch bucket will not be accepted for mobiles and will still result in closure.**
 - **Hoods** – Schedule hood cleaning prior to the draft to prevent fires. Filters should be cleaned regularly to remove grease/dust build up and should be cleaned a few days prior to draft events.
 - **Coolers** – Clean out coolers and test to ensure they are working properly prior to attending draft events.
 - **Hot Holding Units** – Check hot holding units prior to the draft to ensure they are working properly prior to attending draft events.
- **Suppliers**
 - Have a plan in place for where you will obtain additional supplies during the draft.
 - Remember all food must come from a reputable supplier. Food may not be made in the home and sold out of a mobile food truck.
 - Stock up on gloves, soap, and paper towels. These items will not expire and are the key to maintaining food safety.
- **NFL Draft Public Health Requirements**
 - **Returning to Base** – Operators are required to return to their base every 24 hours according to ATCP 75. You may apply for a temporary exemption by submitting the Brown County Return to Base Exemption form. Operators who decide to fill out this form must have a reason for not being able to return to their base and must provide information on how they will operate safely without returning to their base.



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- Freshwater and Wastewater Services – Operators must have a plan for how they will obtain freshwater and discard wastewater during draft events. **Operators who run out of water during the event will be closed immediately.**
- Food Storage – Food must be stored on the mobile in or on a locked trailer (refrigerated or dry storage). Food may not be stored outside the mobile to prevent pests/rodents and food tampering.
- Licensing – Out of county operators that plan on attending NFL, Organization or Municipality sponsored events will be required to submit their mobile license prior to the event. **No additional license fee will be charged unless inspected at the event.**
- Sanitization – Operators are required to have clean and sanitized equipment. If you do not have the means to do this on board, you will be required to find a location to clean and sanitize your utensils and equipment.

Maintaining Food Safety

1. Employee Illness

- Remember employees may not work with symptoms of vomiting, diarrhea, sore throat with a fever, jaundice, or open cut/wounds. Employees exhibiting these symptoms may not return to work for at least 24 hours after symptoms have subsided.
- Employees exhibiting the symptoms listed above are required to go home and products that they prepared should be discarded.

2. Food Storage

- Do not overfill coolers. Coolers rely on air flow to maintain proper cold holding temperatures. Overfilled coolers can disrupt air flow and lead to improper cold holding.
- Preventing cross contamination – Raw meats and ready-to-eat food should be stored away from each other. From top to bottom food should be stored as below:
 - Ready-to-Eat Foods
 - Raw Eggs, Steak, Pork, and Fish
 - Raw Ground Beef, Ground Pork, and Tenderized Meats
 - Raw Chicken
 - Store food at least 6” off the floor - Food should be stored at least 6” off the floor to prevent contamination.



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3. Preparing Large Quantities of Food

- Cooling in Bulk – Large orders of food may require bulk cooling. Food must be cooled from 135°F to 70°F in 2 hours and under 41°F within 6 total hours. Below are the acceptable ways to cool large orders of food:
 - Laying out the food on a large shallow pan in a walk-in cooler
 - Using ice wands or similar products
 - Using ice baths in your food preparation sink
- Transportation of Food – Food for catering and delivery should be kept above 135°F or below 41°F in route to the delivery location.

Major Operational Changes – If you are planning on making major operational changes such as selling significantly different menu items, vacuum sealing, selling outdoors, outdoor cooking, etc. please reach out to your inspector as these changes may require additional licensing, plan review or state approval. If in doubt do not hesitate to reach out as we are always happy to answer any questions Check with the municipality in which you plan to operate for additional permit requirements.

Brown County Public Health is dedicated to working with businesses during the draft to ensure everyone is safe, healthy, and has a great time.



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