



Pushcart operational requirements

A pushcart is defined as a mobile piece of equipment or vehicle from which only hot dogs are prepared and only hot dogs or foods that have been pre-prepared, pre-portioned, and individually wrapped at a restaurant or commissary are served. Pre-wrapped foods must bear the name of the restaurant at which the food was prepared, the name of the food item and the expiration date of the food item.

The pushcart must operate in conjunction with a permitted restaurant, food stand or commissary and must report to the restaurant each day of operation for cleaning, servicing and supplies. The operator of the pushcart must obtain a food service permit from the County health department that inspects the approved commissary where the pushcart is assigned.

The pushcart operator must supply the health department a monthly operational schedule listing the locations where the pushcart will be set up. Failure to submit the operational schedule will result in the food service permit being revoked.

The pushcart must be stored in a protected area free from dirt, debris, vermin and other contamination. The pushcart cannot be stored uncovered outside.

The pushcart can be commercially constructed from stainless steel and equipped with NSF listed equipment. Pushcarts must be listed with an ANSI-accredited certification program to assure compliance with applicable standards.

If equipment is not listed by an ANSI-accredited certification program then the owner must submit documentation to the Department verifying how the equipment is equivalent to NSF/ANSI standards. The NC food service establishment rules do not require potable water supplies or wastewater holding tanks, but if these items are components of the cart they must comply with NSF/ANSI sanitation standards.

North Carolina Food service establishment Rule .2639(b) requires that food and utensils on the cart exposed to the public or to dust or insects be protected by glass, or otherwise on the front, top and ends, and exposed only as much as may be necessary to permit the handling and serving of hot dogs. The NSF/ANSI standards require food preparation areas on mobile food carts intended for outdoor use to be fully enclosed except when the areas are not being accessed for food preparation. In addition to the lid covering the food containers, there must be additional covering of the food areas to protect the food and utensils. Umbrellas and canopies do not meet this requirement. This may be either an NSF or equal domed lid attached to the cart with a hinge that has a removable pin or a hinge that has no more than two knuckles. Piano hinges are not approved for use on pushcarts.



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Cleaning and sanitizing of the pans, tongs, and utensils must take place at the restaurant or commissary and food supplies must be stored or refrigerated at the restaurant.

All foods shall be obtained from approved sources and shall be handled in a manner so as to be clean, wholesome, and free from adulteration.

Single-service items shall be purchased only in sanitary containers, shall be stored in a clean, dry place until used, and shall be handled in a manner to prevent contamination.

Hot foods must be maintained at a minimum of 135 degrees F. and cold foods must be kept at or below 45 degrees F. The operator must provide documentation that the pushcart will maintain the proper temperatures for the full time that the unit is in use each day.

Running water is not required. Single-service towels are required.

The pushcart must be kept in a clean and sanitary condition at all times and provided with single use towels.

Customer self-service is not allowed from the pushcart.

An accurate metal stem-type thermometer with a 0-220 degree F. scale must be available for checking food temperatures.

No person who has a communicable or infectious disease that can be transmitted by foods, or who is a carrier of organisms that cause such a disease, or who has a boil, infected wound, or an acute respiratory infection with cough and nasal discharge, shall work with a pushcart in any capacity in which there is a likelihood of such person contaminating food or food-contact surfaces, with disease-causing organisms or transmitting the illness to other persons.

