



Guidelines for Pushcarts

- We offer three types of permits for pushcarts:
 - Restricted Mobile Pushcart (603)
 - State Mobile Pushcart (605)
 - Mobile Retail Pushcart (610)

- **Requirements for a Restricted Mobile Pushcart (603):**
 - Yearly permit fee of **\$100**; inspected once a year.
 - Person working cart shall have a valid Food Handler Card.
 - Cart must be cleaned and sanitized daily, and must be in good repair.
 - Must be covered with an umbrella.
 - Serve only non-potentially hazardous foods, except for hot dogs and nacho cheese (CANNOT serve chili with meat).
 - Must have metal stem thermometer available to check temperatures.
 - Must have thermometer in cooler/freezer where food is stored.
 - Cart must be able to maintain proper hot (135°F or above) and cold (41°F or below) holding temperatures.
 - All condiments provided (i.e. ketchup, mustard, relish, onions, etc.) must be in individual packets; cannot use squirt bottles or serve condiments out of containers with utensils.
 - Cart is required to have the following fixed plumbing, but it **does not** have to be inspected by the State Plumbers Office:
 - Hand sink (splash guards required if adjacent to other sink basins); with soap and paper towels
 - Potable water tank
 - Waste retention tank that is 50% larger than potable water tank
 - Hot and cold running water under pressure
 - Toilet facilities are to be available near area of operation
 - Must have a 3-compartment sink with sanitizer and test strips (either a fixed 3-compartment sink or 3- temporary containers).

- **Requirements for a State Mobile Pushcart (605):**

- Yearly permit fee of **\$100** (commissary), inspected twice a year.
- Person working cart shall have a valid Food Handler Card.
- Cart must be cleaned and sanitized daily, and must be in good repair.
- Must be covered with an umbrella.
- Serve only non-potentially hazardous foods, except for hot dogs and nacho cheese (CANNOT serve chili).
- Must have metal stem thermometer available to check temperatures.
- Must have a thermometer in cooler/freezer where food is stored.
- Cart must be able to maintain proper hot (135°F or above) and cold (41°F or below) holding temperatures.
- Pushcart must be associated with a commissary.
 - A pushcart can use a permitted establishment (605/607) as its commissary. At least one person working in the commissary will need to have a Food Manager's Certification.
- At the commissary, the pushcart operator must keep their food stored completely separate from other establishment's food.
 - They can either use separate coolers and freezers that are properly labeled OR if there is enough space in the walk-in, they can keep their food in a separate area that is clearly labeled for the operator of the pushcart.
- Within the commissary, the pushcart may share any other equipment and utensils with the establishment.
- Any food preparation done by the operator of the pushcart (with the exception of actually assembling the hot dog on-site), must be done in the commissary.
- Condiments may be served out of squeeze bottles or containers using utensils. All condiment preparation must be done at the commissary (i.e. chopping up onions or peppers, refilling re-useable condiment squeeze bottles, etc.).
- The person working the pushcart is the only person allowed to handle condiments or any service utensils, so they must put condiments on hot dog for the customer.
- Cart is required to have the following fixed plumbing, but it **does not** have to be inspected by the State Plumbers Office:
 - Hand sink (splash guards required if adjacent to other sink basins); with soap and paper towels
 - Three compartment sink; with sanitizer and test strips
 - Potable water tank
 - Waste retention tank that is 50% larger than potable water tank
 - Hot and cold running water under pressure
 - Toilet facilities are to be available near area of operation

- **Requirements for a Mobile Retail Pushcart (610):**

- Yearly permit fee of **\$50** (pushcart); inspected once a year.
- Sell **ONLY** pre-packaged, commercially prepared, sealed, and protected ready-to-eat foods from an approved source.
- Cart must be cleaned and sanitized daily, and must be in good repair.
- Must be covered with an umbrella.
- Must have thermometer in cooler/freezer where food is stored.