

# General Service Food Pushcart Guidelines

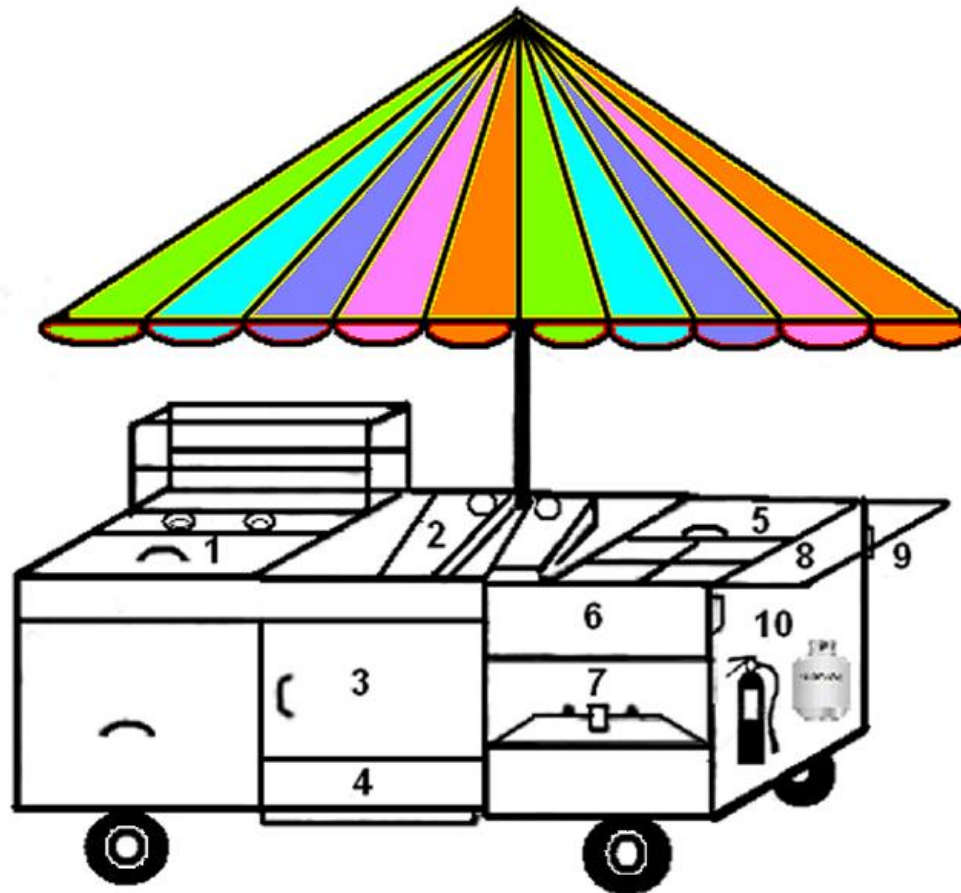


1. The minimum acceptable material of the cart must be no less than 18 gauge durable stainless steel. The cart must not have any areas that contain breaks, seams, cracks, chips, pits or similar imperfections or have difficult-to-clean internal corners or crevices. Carts having exposed angle iron supports or bracing will not be approved. No exposed rivets or square-head screws will be allowed.
2. The cart must be non-motorized and easily moveable by one person. The bottom of the food service or storage unit shall be at least 6" from the ground.
3. The measurements of the cart must not exceed 6 feet in length (exclusive of handles no longer than 6 inches), 3 feet in width (exclusive of wheels), or 4 feet in height (exclusive of wheels). Handles measuring 6" or more in length will be included in calculating the length of the cart. Trailer hitches are included in the size measurement if it is permanently attached to the pushcart. An overhead protective covering (umbrella) must be in good repair and cover the entire cart. Grills will not be allowed on the pushcart. The cart must be in operating condition at the time of inspection.
4. Each cart must have a hand wash sink (minimum of 3" deep) that is supplied with hot and cold potable water under pressure or gravity fed with a mixing faucet. Tanks relying on gravity for flow shall be vented for escape or intake of air of sufficient volume to allow for water flow. The opening shall be protected from possible contamination.
5. Water tanks shall have a minimum capacity of 2.5 gallons each to equal a minimum total of five gallons when combined. Water tanks shall have a smooth interior with no recesses or crevices. Water tanks must be permanently installed.
6. During the Permitting inspection, the owner of the cart must bring 5 gallons of water in order to measure the size of the tanks and to check leaks and proper functioning of the plumbing system. Permits will not be issued if the plumbing system is not operating properly.

7. The retention tank of the pushcart must be permanently installed and have a minimum capacity that is 50% larger than the water supply tank. Tanks shall have smooth interior surfaces.
8. The propane tank must be attached to the outside of the cart and properly anchored in an upright position. A fire extinguisher approved by the fire department must be on the cart at the time of inspection and during all times of operation. Prior to inspection, each operator must submit a current approved low propane fire permit. Contact the Fire Department at 214-670-4319 for information on obtaining a propane fire permit.
9. Only foods approved by the Director and listed on the permit may be served, sold or distributed. Only three food items can be served or sold at any one time.
10. Cooking will not be allowed on the pushcart (i.e., grilling and baking). Only reheating of cooked food by boiling or steaming is allowed.
11. Cutting of vegetables and other food items is prohibited.
12. The cart must be equipped with a mechanical oven or refrigeration system to maintain proper food temperature. Thermometers shall be conspicuously located in each hot or cold unit.
13. Stem type thermometers are required on the pushcart to check internal food temperatures, numerically scaled, and accurate to plus or minus 2° F (1° C).
14. Only single service articles are to be used.
15. If used, ice must be drained into a retention tank to be properly disposed at the commissary. Wastewater leakage will not be allowed. Ice must be drained through the interior of the cart.
16. Individuals operating a general service pushcart must have a state approved food handler certification. Pushcarts will not be issued a permit without the owner or operator possessing a food handler certification.
17. Carts must report daily to a commissary for supplies, cleaning and servicing. If the applicant does not own the commissary, a Commissary Approval Form must be completed and submitted to the Consumer Health Division for approval prior to permitting. All Commissary Approval Forms must be notarized. Commissaries must be a permitted fixed food establishments that have the capability to service and store the pushcart.

18. All commissaries must be pre-approved prior to the permitting inspection of the pushcart. Allow up to ten (10) working days for processing. Each new permit and renewal requires a new notarized Commissary Approval Form.
19. A copy of plans and specifications of the construction of the pushcart must be approved in writing by the Consumer Health Division prior to the inspection of the pushcart.
20. The cart must have the business name and permit number on both sides in at least three 3 inch letters. Permit numbers are assigned at the time of inspection and the numbers must be placed on the cart within 24 hours.
21. Permits must be retained on the cart at all times.
22. The operating location of the mobile unit must be pre-approved prior to being issued a permit. General service pushcarts are required to operate at a single approved fixed facility location that is on file with the Consumer Health Division. Carts operating on private property must have a notarized Letter of Authorization in order to be permitted. Once permitted, if the vendor wishes to change the commissary or vending location, a new form must be submitted.
23. Vendors wishing to operate in the downtown Central Business District (CBD) must first apply for a CBD Concession License.

## SCHEMATIC FOR PUSHCART



1. Steam Pots
2. Fresh Water Container
3. Storage Area
4. Waste Water Container
5. Cooler
6. Dispensers
7. Sink
8. Table
9. Push Bar
10. Gas Tank & Fire Extinguisher

Length = \_\_\_\_\_

Width = \_\_\_\_\_

Height = \_\_\_\_\_

Waste Water  
(Retention) Container =  
\_\_\_\_\_

Hot Water  
Container =  
\_\_\_\_\_

Cold Water  
Container =  
\_\_\_\_\_