



PUSHCART FACT SHEET



Outdoor Pushcarts

310:257-5-40 Food preparation

1. During preparation, unpackaged food shall be protected from environmental sources of contamination.
2. Overhead protection such as an umbrella is required. Pushcarts preparing unpackaged food shall be shielded on three sides.

310:257-17-1 General requirements

1. Mobile food service establishments and pushcarts with open foods shall not be allowed to operate without water.
2. The sink system shall be made of equipment and materials Intended for the use of ware washing. The sink system shall be designed and installed so that ware washing of utensils cannot be contaminated by hand washing. There is no specific size requirement for sinks.
3. For carts selling pre-packaged foods only, no ware washing or hand washing sinks are required, but chemically treated towelettes should be provided.

310:257-17-2 Mobile pushcarts

An indoor or outdoor pushcart shall not cook raw meat and poultry.

310:257-9-8 Quantity and availability, capacity

1. Pushcarts shall have a minimum water capacity of at least 5 gallons.
2. Hot water generation and distribution systems shall be sufficient to meet the peak hot water demands of the food service establishment.

310:257-9-45 Capacity and drainage

A sewage holding tank in a mobile food service establishment shall be:

1. Sized 15 percent larger in capacity than the water supply tank (minimum 5.75 gallons);
and
2. Sloped to drain that is 25mm (1 inch) or greater in inner diameter and equipped with a shut-off valve.

310:257-17-2 Mobile pushcarts

1. Outdoor pushcarts shall be limited to Non-Time/Temperature Control for Safety Foods and condiments, or the preparation and serving of precooked frankfurters or sausages, including those made of meat and poultry. (I.e. processed cheese products, uncooked onions, and sauerkraut are allowed. No chili allowed unless it is Non-Time/Temperature Control for Safety Food).
2. Shall return daily to a commissary to service the unit as required by this chapter.
3. Each outdoor mobile pushcart shall
 - a. be located within 500 feet of an approved, permanent toilet facility that is available during all hours of operation for employees.
 - b. have a licensed commissary.
 - c. have hand washing facilities as required in this Chapter or immediately adjacent with a pushcart.
4. An outdoor mobile pushcart is exempt from mechanical refrigeration if it is able to maintain temperatures of 41°F or less as allowed in 310-257-5-28 and 310-257-5-29. This is regarding refrigeration only, not hot hold. Any hot hold unit must be enclosed because the food is not packaged, so this eliminates a grill.

Indoor Pushcarts

310:257-17-2 Mobile pushcarts

1. Shall be confined to an enclosed or protected environment such as an indoor mall, sports arena, convention center, etc.
2. All food preparation shall be performed in a licensed food service establishment that is not a mobile.
3. May sell Time/Temperature Control for Safety Foods.
4. Must be located within 500 feet of an approved, permanent toilet facility.
5. Must have a licensed Commissary within the confines of the facility.
6. Shall have hand washing facilities as required in this Chapter or immediately adjacent with a push cart.
7. Must have mechanical refrigeration and hot holding units.

These rules are specific for pushcarts. All other regulations pertaining to mobile food service establishments and their commissaries will also apply to pushcarts.