

Section 4: Pushcart - no plan review fee

Must be submitted at least **30 days** prior to commencing operation:

NC Food Code: <http://ehs.ncpublichealth.com/faf/docs/foodprot/NC-FoodCodeManual-2009-FINAL.pdf>

NC .2600 Food Rules: <http://ehs.ncpublichealth.com/docs/rules/294306-26-2600.pdf>

All of the information below must be submitted before the plan review application will be reviewed.

Pushcart: means a food establishment designed to be readily moved and vend food.

Commissary: means a permitted food establishment that services a Mobile Food Unit.

Name of Commissary: _____ Address: _____

Please enclose the following documents with your application:

- Proposed Menu. (Limited to hot dogs and pre-wrapped sandwiches only).
- Water Source (not from the service sink or can wash).
 - From a protected potable water source located on the outside of the building (separate protected hose bibb).
- Wastewater Disposal methods _____
- Manufacturer specification sheet for pushcart. (Documentation of NSF/ANSI Certification).
 - Manufacturer: _____ Model: _____
- List all condiments provided and storage location.
- Refrigeration equipment must be provided for cold holding of potentially hazardous foods.
- All food storage must be on the pushcart or at the commissary including, bread, hot dogs, condiments, single service items etc. Storage at private residence is not allowed.
- Provide pushcart storage location (must be stored in a protected area from dirt, debris, vermin and their contamination) The pushcart can not be stored uncovered outside. _____
- Coolers with ice can only be used for canned or bottled drinks.
- Provide location of operation, dates, and times for the MFU operation.

Construction Requirements:

1. If the pushcart is not listed by an ANSI-accredited certification program then the owner shall submit documentation verifying how the equipment is equivalent to NSF/ANSI standards. Individuals, who choose to construct their own pushcarts, should contact an ANSI-accredited certification program to discuss the appropriate standards they need to obtain for construction or the options for certification of the pushcart. The most common programs are NSF International: 1-800-673-8010 & Underwriters Laboratories: 919-549-1768. Individuals may also order standards through the following websites: www.global.ihs.com, www.techstreet.com/cgi-bin/results, or www.nsf.org **Pushcarts will not be able to be constructed to meet the NSF/ANSI standards without this information.**
2. Pushcarts are not required to have potable water supplies or wastewater holding tanks, but if these items are components of the cart they must comply with NSF/ANSI sanitation standards.
3. Food and utensils on the cart that will be exposed to the public or to dust or insects must 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 standard requires food preparation areas on mobile food carts intended for outdoor use to be fully enclosed when the areas are not being accessed for food preparation. In addition to the lid covering the food containers, there must be additional

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covering of the food areas to protect the food and utensils. Umbrellas and canopies do not meet this requirement.

COMMISSARY REQUIREMENTS:

- Provide a copy of the commissary sign in sheet.
- Provide floor plan drawn to scale (minimum 1/4" = 1') of all equipment and storage to be used in the commissary.

AGREEMENT FROM PERMITTED RESTAURANT TO ALLOW A PUSH CART TO OPERATE IN CONJUNCTION WITH THIS ESTABLISHMENT

Name of Establishment _____

Manager or Person-in-Charge _____ Phone # _____

Address _____

Email Address _____

Permission is given to _____ to operate a pushcart unit in conjunction with my food service establishment. I understand the applicable regulations require that the pushcart report daily to my establishment for supplies, cleaning, and servicing. I agree to allow supplies for the unit to be stored on my premises. I understand that any sanitation deficiencies resulting at my food service establishment, even if directly or indirectly related to the operation of the pushcart, will be reflected in the sanitation grade of my food service establishment. This agreement shall stay in effect as long as I am the owner, unless rescinded by notifying the pushcart owner and Environmental Health Services of New Hanover County in writing.

I, the food service establishment owner, can and will provide the necessary facilities for the pushcart at my permitted food service establishment as checked below:

- | | | |
|--|--|--|
| <input type="checkbox"/> Food Preparation | <input type="checkbox"/> Electrical hook-up | <input type="checkbox"/> Handwashing |
| <input type="checkbox"/> Dry Food Storage | <input type="checkbox"/> Frozen Food Storage | <input type="checkbox"/> Refrigerated Food Storage |
| <input type="checkbox"/> Mult-use Utensil Wash | <input type="checkbox"/> Pushcart Storage king | <input type="checkbox"/> Wastewater disposal |
| <input type="checkbox"/> Toilets | <input type="checkbox"/> Water filling station | <input type="checkbox"/> Other _____ |

Signature of Commissary Owner:

I certify that the pushcart will have access to my food service establishment for the above checked items.

Print Name _____ **Signature** _____

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