

Physical Location:
134 North John Street
Goldsboro, NC 27530

Wayne County Environmental Health
(919) 731-1174

Mailing Address:
301 N. Herman St., Box CC
Goldsboro, NC 27530

PUSHCART APPLICATION PACKET

15A NCAC 18A .2639 SPECIFIC REQUIREMENTS FOR PUSHCARTS

- (a) Only hot dogs shall be prepared, handled, or served from a pushcart; however, foods which have been prepared, pre-portioned and individually pre-wrapped at a restaurant or commissary may be served from a pushcart.
- (b) Food and utensils on the cart exposed to the public or to dust or insects shall 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.
- (c) Toilet facilities, lavatory facilities, and running water are not required. Single-service towels are required.
- (d) The permit applicant or permittee shall provide documentation to the Department which demonstrates the ability of all pre-portioned, individually pre-wrapped foods placed on the pushcart to hold temperatures under conditions approximating actual use, for the time periods specified by the permit applicant.
- (e) Each pre-wrapped food item shall bear the name of the restaurant or commissary at which it was prepared, the name of the food item and the time and date of expiration. The wrapper shall enclose the food at all times but sealing is not required.
- (f) Pre-portioned, individually pre-wrapped food that remains after the specified time period has elapsed shall not be sold for human consumption.
- (g) Pushcarts shall not be provided with seating facilities.
- (h) Pushcarts shall not be used for consumer self-service.



North Carolina Department of Environment and Natural Resources
Division of Environmental Health

DESIGN & CONSTRUCTION REQUIREMENTS FOR PUSH CARTS

A pushcart must be constructed to meet the provisions of 15A NCAC 18A .2600, "Rules Governing the Sanitation of Food Service Establishments" and NSF/ANSI standards. NSF/ANSI Standard 59 specifically addresses mobile food carts. If the pushcart is not NSF listed, the manufacturer or owner must submit documentation that demonstrates it is constructed to meet the North Carolina standards for equivalency to the NSF/ANSI standard. When non-listed pushcarts are required to obtain a new permit, such as when they move to a commissary in a different county, an evaluation in accordance with this document or the NSF/ANSI standards is required.

1. Materials:

- a. Must be corrosion resistant, non-toxic, and must not impart color, taste, or odor to food. Cast iron, lead, copper, galvanized metal, wood, or paint cannot be used in areas that contact food.
- b. Exposed surfaces shall be smooth and easily cleanable.
- c. Surfaces shall be free of breaks, open seams, cracks, chips, pits, and similar imperfections.

2. Design & Construction:

- a. Must be designed to prevent vermin, dirt, and splash from entering.
- b. Food zones (equipment or surfaces in direct contact with food, or surfaces that food may contact and then drain, drip or splash back into food) shall be readily accessible and easily cleanable.
- c. No sharp internal angles (minimum 1/8 inch radius).
- d. Joints, seams, external angles, and corners must be sealed and smooth.
- e. Sealants can only be used on joints and seams less than 1/8 inch wide.
- f. Fasteners cannot be used in food contact areas. Fasteners used in other areas must not have deep recesses in the head.
- g. Framing members must be easily cleanable and designed to prevent vermin harborage. Hollow channels must be closed at each end.
- h. Doors must fit properly.
- i. Hinges in food or splash contact areas must be easily cleanable while in place, or be designed to be disassembled without tools. Continuous (piano type) hinges cannot be used in these areas.
- j. Wheel housings must be provided where necessary to prevent contamination of food and splash zones.
- k. Vents or louvers must be designed to deflect spills, or be easily removable for cleaning.
- l. Food preparation areas on pushcarts operating outdoors that are not fully enclosed as required in NSF/ANSI standard 59 must meet rule .2639(b) of 15A NCAC 18A .2600 which requires food and utensils to be protected on the front, top, and ends.
- m. If provided, a potable water storage tank must have a capacity of at least five gallons, and the waste tank must be at least 15% larger with a capacity of at least 7.5 gallons. Water inlets must be protected from contamination and designed to preclude attachment to a non-potable service connection.
- n. Hot food holding equipment must be capable of maintaining food at 135°F, and reheating food from 45 °F to 165 °F within two hours. If provided, cold food storage compartments must be capable of maintaining a product temperature of 45°F or less.

3. Data Plate:

A permanent data plate must be affixed to the pushcart, and include:

- Manufacturer's name and address
- Model number
- Type of pushcart (potentially hazardous food, prepackaged food only, preparation of food)
- Type of heating, if applicable (gas, propane, etc.)
- Type of cooling, if applicable (mechanical, ice)
- End use limitation, if intended only for indoor use
- Capacity of potable water tank, if applicable
- Capacity of waste tank, if applicable

**N.C. Department of Environment and Natural Resources
Division of Environmental Health
Food Protection Branch**

Pushcart Construction Verification

A. Pushcart Owner Information

Name: _____

Address: _____
STREET ADDRESS CITY ZIP CODE

Phone: _____ Email: _____

B. Menu

List all food, including condiments that will be served: _____

List food that will be prepared at the commissary: _____

List all food that will be prepared on the pushcart: _____

List any pre-packaged food that will be served: _____

C. NSF/ANSI Certification

If pushcart is NSF listed indicate:
Manufacturer: _____ Model: _____

If pushcart is not NSF listed, complete Page 3 

I certify that the information in this application is correct, and I understand that any deviation without prior approval from the Health Department may nullify approval.

Signature: _____
VERIFICATION COMPLETED BY DATE

TITLE (MANUFACTURER, OWNER, ETC.)

Design & Construction Verification

1. Indicate all materials used to construct the pushcart, and on which part(s) of the pushcart they are used (provide a separate diagram if needed) _____

2. List sealants, if any, that were used to construct the pushcart and where they are used _____

3. Indicate any fasteners used to construct the pushcart (i.e., pop rivets, phillips-head or slotted screws, etc.) and where they are used _____

4. Are hinges used on the pushcart? _____ If so, how many knuckles per hinge? _____
Can the hinges be disassembled without the use of tools? _____
5. Are vents designed to deflect spills? _____ or designed to be removable? _____
6. Indicate how the food, food preparation area, and utensils will be protected _____

7. Are sinks provided? _____ If so, what is their purpose? _____
8. If provided: Indicate the storage capacity of the potable water tank _____ gallons.
Indicate the capacity of the waste tank _____ gallons.
9. Indicate how equipment has been verified to maintain hot food at 135°F or above _____

10. Indicate how equipment has been verified to reheat food from 45°F to 165° within two hours _____

11. Provide specifications (i.e., burner BTU's) for equipment used to heat/hold food hot _____

12. If applicable, indicate how equipment has been verified to maintain cold food at 45°F or less _____

13. Provide specifications for equipment used to hold food cold _____

14. Is a data plate including the required information affixed to the pushcart? _____

Wayne County Environmental Health

301 North Herman Street, Box CC

Goldsboro, NC 27530

(919) 731-1174

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Letter of Agreement for Commissary Use

**Wayne County Health Department
Environmental Health Section**

(919) 731-1174 (office)

(919) 705-1815 (fax)

***Attachment for permittee (copy of MFU/ Pushcart requirements/regulations)*

IN ACCORDANCE WITH THE RULES GOVERNING THE SANITATION OF FOOD SERVICE ESTABLISHMENTS 15A NCAC 18A. 2670.

_____ has my permission
(Operator of pushcart or mobile food unit and name of unit)

to use these premises of _____
(Name of food service establishment/commissary)

for establishing a commissary for their business. I understand that by signing this document, I acknowledge that the operator has the permission to use my permitted food service establishment (commissary) for:

1. Must report to commissary daily.
2. Food preparation and storage (including refrigerated and frozen foods).
3. Storage of all food supplies.
4. Filling water storage tanks with potable water (from commissary).
5. For clean-up, maintenance and disposal of waste and wastewater.
6. If fryer will be used, as on your mobile food unit, you must dispose of wasted oil (used oil) in the container at your commissary. If your commissary does not have a container, then you must supply our office with an agreement (on letter head) from a waste disposal company.

Date ___/___/20___

Signature _____
Permittee/Owner

Signature _____
Restaurant Owner

Address of food service establishment _____
