

## PUSH CART OPERATIONS

Below are the Ohio Department of Health's recommended guidelines for pushcarts.

1. A push cart is a licensed mobile food service operation with limitations generally being placed on the operation based on menu and equipment. Most push carts are designed and operated to return to a licensed food service operation, or a similar place regulated by a government entity, or a food storage/maintenance area. If the push cart returns to a food storage/maintenance area, an additional license may not be required. However, this location would be considered as an extension of the push cart operation and must meet the intent of the food code.
2. Prior to licensing a new or extensively altered push cart, plans must be submitted to and approved in writing by the licenser. The plans shall be legible, be drawn to scale, and shall show that the applicable provisions of the food code can be met.

Depending upon the use of the push cart, e.g., food preparation or food holding, the following may be required:

- A. Refrigeration facilities and/or hot holding facilities must maintain all potentially hazardous foods at a temperature of 45°F. or below (after March 2008 and for new units the cold holding must be 41°F. or below) or 135°F or above. Mechanical refrigeration is recommended. However, in certain instances an insulated box with freezer packs or drained ice may be approved by the licenser.
- B. If food preparation or food handling occurs, a hand sink is required with hot and cold or warm potable water, soap, and paper towels.
- C. If a handsink is required, an appropriately sized hot water heater, water storage tank, and wastewater holding tank are needed.
- D. The water supply must be from an approved source and the water storage tank should be under pressure.
- E. The waste water holding tank must have a capacity equal to or greater than the water supply tank and must be emptied daily into an approved sewage disposal system.
- F. A three compartment sink may or may not be needed, since utensil washing is minimal and the unit is required to return to its base of operations daily. If a three compartment sink is required, the compartments must be large enough to accommodate the utensil to be cleaned.
- G. Extra utensils for the preparation and serving of food should be available on the push cart. These are to be properly stored and dispensed in a manner to prevent them from becoming contaminated.

- H. Wiping cloths must be provided for cleaning food contact and non-food contact surfaces.
  - I. A metal, stem-type, numerically-scaled thermometer, accurate to plus or minus two degrees Fahrenheit is required.
  - J. The push cart must be limited to providing single-service articles (ex. plastic spoons, forks, knives etc.) to the customer. These articles must be stored in a manner to prevent them from becoming contaminated.
  - K. A durable, cleanable, insect proof container for garbage and refuse must be provided.
3. The operator shall conspicuously display the name of the operation, the city of origin, and the area code and telephone number on the exterior of the mobile unit. The name and the city of origin of the mobile food service operation shall be displayed with individual lettering measuring at least three inches high and one inch wide.
4. Prior to issuing a new license the unit must be inspected and the following information placed on the back of the license:
- A. The requirement to return to commissary daily.
  - B. The menu items the operation is capable of serving.
  - C. The layout of the operation including the location and type of major equipment.
  - D. Any restrictions or conditions limiting the types of food that may be prepared or served by the licensee based on the equipment or facilities.
  - E. Any other pertinent information.

The limitations on the back of the license should be verified and any applicable changes documented on the back of the license during the annual inspection. It is recommended that the signature of the authorized representative and the date of the inspection be included.

If you have any questions regarding push carts call the Food Safety Program at 614-466-1390.