Harnett County Application for Pushcarts

Applicant: _____ Phone: _____
Mailing address: _____ Fax: _____
_____
Email: _____
Name of pushcart: _____
License or Tag #: _____
Set up location(s): 1. _____
2. _____
3. _____
Hours of operation: _____
Commissary used: _____
Commissary address: _____
Commissary contact: _____
Describe equipment on cart to hold cold and hot foods: _____
_____
Describe covers used to protect food on the pushcart: _____
_____
Type of sanitizer used: _____ Test strips available?: _____
Metal-stem thermometer available? _____
Description of operation at Commissary: _____
_____
_____
_____
What times of the day would you service the push cart at the Commissary? _____
_____
Describe access to a potable water source and the disposal of waste water for push cart (if applicable)
_____
_____
Where will food be stored at the Commissary? _____
_____
Where will dry goods and utensils be stored at the Commissary? _____
_____
Does Commissary operation hours coincide with pushcart hours? _____
List all foods to be served by the pushcart: _____
_____
Where will the pushcart be stored when not in use? _____

Checklist:
_____ Push cart application
_____ Pushcart Design and Construction Verification forms
_____ Pushcart schematics or pictures
_____ Commissary Agreement Form
_____ $200 plan review fee

DESIGN & CONSTRUCTION REQUIREMENTS FOR PUSHCARTS

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

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? _____

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.)

Harnett Commissary Agreement Form

As the permittee or operator of the restaurant facility noted below, it is my intention to allow this facility to serve as a commissary for the mobile food unit or push cart noted below. I understand that as a commissary for the mobile food unit or push cart, I must allow the mobile food unit or push cart to return for servicing on a daily basis. I understand that servicing the unit may include any and all of the servicing requirements noted below. I also agree to report to the Health Department if a mobile food unit or pushcart fails to return daily during operation. I agree to allow my restaurant to be used for the following:

_____ Use of the restaurant utensil sink for washing of mobile food unit or push cart utensils.

_____ Designated areas for refrigerated products, utensil air drying and storage, and dry good storage for the mobile food unit or pushcart.

_____ A sanitary connection to the potable water supply as approved by the Environmental Health Specialist (if applicable) .

_____ An outside means of disposal of waste water as approved by the Environmental Health Specialist (if applicable).

Name of Mobile Unit or Push Cart _____

Owner/Operator of mobile food unit or push cart _____

Name and Address of Restaurant Serving as Commissary:

_____

_____

_____	_____	_____
Signature of Restaurant Permittee or Operator	Print Name	Date

Harnett County Environmental Services Use Only

Commissary Approved By _____
Environmental Health Specialist

Date_____

2/11

Mobile food unit/Push cart Log

Unit Name: _____

Owner Name: _____

Commissary Name: _____

Commissary Owner: _____

.2638 General requirements for pushcarts and mobile food units…(stated in part)

(f) Pushcarts of mobile food units shall operate in conjunction with a permitted restaurant or commissary and shall report at least daily to the restaurant or commissary for supplies, cleaning, and servicing.

Date	Time In	Commissary Verification Signature