



Guidelines for Operating a Pushcart Food Service

General information: **“PUSHCART”** means and refers to a non-self propelled vehicle designed to be readily movable. Pushcart owners must have access to a commissary where food is stored and prepared for pushcart distribution.

Compliance and Requirements:

1. Each applicant shall submit a proposed menu and listing of all of the food and beverage items to be offered from the pushcart.
2. A signed agreement with an approved commissary at time of plan submittal shall be provided. A “commissary” means a permitted food establishment that has a service area for cleaning and servicing the unit, the service area shall: be physically separated from other food operations; be equipped to furnish potable water; and provide facilities for the drainage and disposal of liquid waste and ware washing of utensils and equipment.
3. Pushcarts must report back to the commissary after each closing business day for cleaning, servicing, and restocking.
4. The pushcart must remain at the commissary if not in use.
5. The commissary must provide:
 - Water supply with hot and cold water under pressure
 - Food storage
 - Food preparation as approved by the Springfield/Greene County Health Department
 - Solid and liquid waste disposal
 - Utensil cleaning facilities
6. Each pushcart shall be fabricated to exclude vermin, dust, dirt, splash, and spillage encountered under normal use, and shall be easily cleaned, maintained, and serviced. Design and construction shall minimize the potential of cross-contamination. Overhead protection must be provided (umbrella, etc.).
7. A permanently installed hand sink in the food preparation area shall be provided. Minimum hand wash sink size is 9”x9”x5” deep with hot and cold water. A supply of hand soap and paper towels must be available on the pushcart at all times. When food assembly is performed a hand sink must be available and accessible for use only by food workers and must be provided with an approved hand wash sign.
8. A permanently installed potable water tank shall be provided. The tank shall be large enough to supply an adequate amount of water whenever the pushcart is in operation. A minimum of five gallons storage capacity in the potable water system is required.
9. A permanently installed wastewater storage tank with at least 5.75 gallons capacity shall be provided. The capacity of this tank must always be at least 15% larger than the potable water system tank.
10. The water heater shall be of adequate capacity and recovery rate to furnish a continuous supply of hot water whenever the pushcart is in operation. An instant water heater meeting all requirements may be approved.
11. The pushcart shall be self-contained and readily moveable at all times.

Food Protection and Operation Guidelines

1. Ice used to keep food at 41°F and below must be self-draining. Ice used in beverages must be stored separately from ice used to hold food cold.
2. No potentially hazardous food preparation or processing is permitted on any pushcart except hot and cold holding and assembly.
3. All foods and drinks shall be protected from contamination.
4. All food must come from an approved source. Food preparation at home is prohibited.
5. Hot holding units must be powered by electricity or propane.
6. Pushcarts shall provide only single-service articles for use by the consumer.
7. Salt, sugar, catsup, mustard, and similar condiments shall be served in individually wrapped, single-service containers, or from approved dispensers.
8. Adequate and durable waste containers of easily cleanable construction, with tight-fitting covers shall be furnished and attached to unit for use by customers and the operator.
9. The regulatory authority may impose additional requirements to protect against health hazards related to the conduct of the pushcart and may prohibit the sale of some or all potentially hazardous food items.