



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

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

Harnett County Application for Pushcarts

Applicant: Jessie Dean Smith Phone: 910-514-0684
Mailing address: 280 Biennett Rd Fax: /
COATS NC 27521

Email: _____
Name of pushcart: JDS Hot Dogs
License or Tag #: _____

Set up location(s): 1. Stout & Alus Coats
2. Abbe & bello Coats
3. _____

Hours of operation: 7 AM - 1 AM

Commissary used: Kicking Canal Grill

Commissary address: 174 N. McKinnis Street Coats

Commissary contact: Brandon King 614-419-7350

Describe equipment on cart to hold cold and hot foods: Ice Cools For Cold Food
Hot Holding Well on the cart

Describe covers used to protect food on the pushcart: Cooler or Sled + Hot Holding
Has Covers over Holding Product.

Type of sanitizer used: Quat Test strips available?: Yes

Metal-stem thermometer available? Yes

Description of operation at Commissary: Restat, that is operation, that will
only Hold products for the cart

What times of the day would you service the push cart at the Commissary? 7 AM 10 AM - 10 PM 2 AM

Describe access to a potable water source and the disposal of waste water for push cart (if applicable)
On Demand Hot Water Heater, mop sink & Kicking Canal

Where will food be stored at the Commissary? Cooler & Dry Storage

Where will dry goods and utensils be stored at the Commissary? Dry Storage Area in the
Rear of the building - utensils will be Washed & Restat to the cart

Does Commissary operation hours coincide with pushcart hours? Yes

List all foods to be served by the pushcart: _____

Where will the pushcart be stored when not in use? IN Shop 50 Esters Stone LN
COATS

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

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) metal, Stainless Steel
2. List sealants, if any, that were used to construct the pushcart and where they are used Welded
3. Indicate any fasteners used to construct the pushcart (i.e., pop rivets, phillips-head or slotted screws, etc.) and where they are used Rivets,
4. Are hinges used on the pushcart? Yes If so, how many knuckles per hinge? _____
Can the hinges be disassembled without the use of tools? No
5. Are vents designed to deflect spills? Yes or designed to be removable? _____
6. Indicate how the food, food preparation area, and utensils will be protected Cover, Tent
7. Are sinks provided? Yes If so, what is their purpose? Hand Washing
8. If provided: Indicate the storage capacity of the potable water tank 5 gallons.
Indicate the capacity of the waste tank 7.5 gallons.
9. Indicate how equipment has been verified to maintain hot food at 135°F or above Tested with Calibrated Thermometer
10. Indicate how equipment has been verified to reheat food from 45°F to 165° within two hours Internal Heating element that is set to heat at 275-350°
11. Provide specifications (i.e., burner BTU's) for equipment used to heat/hold food hot 30,000 btu - Barnes
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 Hot Holding Wells
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: JESSIE DEAN Smith
Address: 280 BENNIE H R COATS 27521
STREET ADDRESS CITY ZIP CODE
Phone: 910 514 0684 Email: /

B. Menu

List all food, including condiments that will be served: Ketchup, Mustard, Chili, Relish, Onions, Slaw, Hot Dogs, Sausage Dogs, Buns


List food that will be prepared at the commissary: Slaw, Onions

List all food that will be prepared on the pushcart: Hot Dogs, Chili, Sausage Dogs

List any pre-packaged food that will be served: Ketchup, Mustard, Relish, Buns

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 JTD'S Hof Dogs

Owner/Operator of mobile food unit or push cart Jessie Smith

Name and Address of Restaurant Serving as Commissary:
Kicking Camel Grill
174 W. Main Street


Signature of Restaurant Permittee or Operator

Brandon King
Print Name

9/13/22
Date

Harnett County Environmental Services Use Only

Commissary Approved By _____
Environmental Health Specialist

Date _____