



St. Joseph County Department of Health

“Promoting physical and mental health and facilitating the prevention of disease, injury, and disability for all St. Joseph County residents”

PUSHCART GUIDELINES

Definition:

A pushcart is a food establishment that is readily movable. Examples would be ice cream or hot dog.

The push cart is designed as an open-air type operation that the operator moves by hand and vends limited food items from the cart.

410-IAC 7-24-Section 113 -The mobile retail food establishment must be physically transported to a commissary or servicing area or both, at least once daily for supplies; cleaning and servicing operations.

The commissary must be able to pass an inspection and be permitted by the owner of the push cart.

If using a licensed establishment that is not owned by the push cart operator, the operator must have a letter from the owner of the licensed establishment stating the pushcart operator has been granted permission to store and prepare food items and to be able to wash, rinse and sanitize pans and utensils. The time and days the pushcart operator will be using the licensed establishment must be provided. The letter must be on the establishment's company letterhead and signed and dated by the owner of the establishment.

The requirements of a push cart are as follows:

1. The cart must be constructed of food grade, easily cleanable surfaces.
2. Have a permanently installed hand sink with free flowing hot (**100°F.**) and cold water, soap and paper towels.
3. Mobile water tank -Materials that are used in the construction of a mobile water tank, mobile retail food establishment water tank and appurtenances shall be as follows:
 - a. safe
 - b. durable, corrosion-resistant and nonabsorbent
 - c. finished to have a smooth, easily cleanable surface
4. Waste water holding tank is 15% larger than fresh water tank.

5. All food products must be protected from possible overhead contamination.
6. Precoked hot dog and sausage products must be reheated within 2 hours.
7. Potentially hazardous cold foods must be held at 41°F or below or hold hot foods at 135°F or above.
8. All foods offered for sale must be served from the cart. Additional tables will not be allowed.



Food Limitations

Due to a pushcart's open design, only the following items may be stored and served from a pushcart operation:

- Hot Dogs
- Precoked Sausage product
- Precoked and or canned chili
- Canned nacho cheese
- Sauerkraut
- Ketchup, mustard, relish, onion, pickles, sport peppers, tomatoes
- Ice Cream that is able to be held in a frozen state.

The pushcart owner/operator must call the Health Department for an opening inspection. The owner/operator must then pay for and obtain a commissary and push cart permit.

At the time of obtaining the pushcart permit, the pushcart operator must provide the Health Department with a list of all its operating locations before the permit will be issued.

I have received, and will follow the push cart guidelines.

Print Name

Date

Establishment Name