



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



## 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? \_\_\_\_\_