



## **DURHAM COUNTY HEALTH DEPARTMENT**

### *Division of Environmental Health*

#### **REQUIREMENTS FOR A PERMITTED PUSH CART**

A push cart is defined as a mobile piece of equipment or vehicle from which only hot dogs are prepared and only hot dogs or foods which have been pre-prepared, pre-portioned, and individually pre-wrapped at a restaurant or commissary are served. The push cart must be commercially built and equipped with NSF listed equipment.

A push cart must operate in conjunction with a permitted restaurant or commissary and must report to the restaurant each day for cleaning, servicing, and supplies.

The push cart must be stored in a protected area free from dirt, debris, vermin and other contamination. The push cart cannot be stored outside.

The operator of the push cart must obtain a permit from the health department, which has jurisdiction over the restaurant or commissary out of which the push cart operates. The operator must supply the Health Department a list of locations where the push cart will be set up. This list must be kept current.

Food and utensils on the cart shall be protected from exposure to the public by glass or otherwise on the front, top and ends, and exposed only as much as necessary to permit handling and serving of hot dogs.

Hot foods must be maintained at 140 degrees Fahrenheit or warmer. Cold foods must be kept at 45 degrees Fahrenheit or colder. The operator must provide documentation that the push cart will maintain the proper temperatures for the full time that the unit is in use each day.

The push cart must be kept in a clean and sanitary condition at all times.

Single use towels must be provided on the cart.

Customer self-service is not allowed from a push cart.

Pre-wrapped foods must bear the name of the restaurant at which the food was prepared, the name of the food item and the expiration dated to the food item.

An accurate metal stem-type thermometer with a 0-220 degree Fahrenheit scale must be provided for checking food temperatures.