catawba county
public health
MAKING. LIVING. BETTER.

ENVIRONMENTAL HEALTH
Catawba County Government Center
25 Government Drive | P.O. Box 389 | Newton, NC 28658
Phone: (828) 465-8270 | Fax: (828) 465-8276
Email: EHAdministrativeAssistants@CatawbaCountyNC.gov

Plan Review Application for a Push Cart

Submit application form, a complete proposed menu of food items for sale, and a scaled drawing to the Health Department for approval before beginning any construction or renovation. Applications must be reviewed and approved before we can look at your unit. Insufficient information will delay plan review.

- **Attach a proposed menu of food items for sale.**
- **Attach a detailed diagram of unit containing location of all equipment, storage areas, sinks, and tanks.**
- **Does supporting restaurant or commissary have a well and septic system? If so, a tank check and water sample will be required.**

A "mobile food unit" means a vehicle-mounted food service establishment designed to be readily moved. A "pushcart" means a mobile piece of equipment or vehicle which serves hot dogs or foods which have been prepared, pre-portioned, and individually pre-wrapped at a restaurant or commissary. All mobile food units and pushcarts must work in conjunction with a permitted establishment. All units must report daily to the restaurant or commissary for supplies, cleaning and servicing. Facilities shall be provided at the restaurant or commissary for all aspects of function of a mobile unit or pushcart including food storage, dry storage, obtaining fresh water, sewage disposal and garbage disposal. An operator is not allowed to maintain foods and products sold in a mobile unit to be stored at their personal residences. If a permitted restaurant or food stand is not capable of handling the extra needs of a mobile food unit or pushcart, a permit will be denied.

Name of Business: _____

Business Owner Name: _____

Business Owner Mailing Address: _____
_____

Telephone Number(s): _____

Email Address: _____

Restaurant or Commissary Supporting Unit: _____

State ID # of Restaurant or Commissary: _____

Applicant Signature & Date: _____

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Push Cart Diagram: Draw to scale, identifying and describing all equipment or submit plans from manufacturer of push cart

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Check List for Permitting a Push Cart

___ ***Submitted completed application form.***
___ ***Submitted menu.***
___ ***Submitted diagram of equipment layout or spec sheet of push cart.***

Permits and Schedule Notifications:

_____1. Push carts must work in conjunction with a permitted restaurant, food stand or commissary within Catawba County and you must report at least daily to the facility for supplies, cleaning and servicing. A log sheet must be kept at the facility which shows this.

_____2. Push Cart permits shall be posted at all times. A copy of the last inspection shall also be kept on site. Grade cards must be posted and visible.

_____3. Operators must provide a list of all locations the Push Cart will operate on a routine basis. If the push cart travels to other counties, the operator must notify that county prior to operation. Lists must be kept current. Permit could be immediately suspended if you fail to notify places of operation.

Storage:

_____4. Storage of extra supplies must be kept at the restaurant or commissary rather than your personal homes or vehicles. Adequate storage areas must be established/provided at the base commissary prior to permitting.

Cleaning:

_____5. Cleaning of the push cart and extra utensils must be done at the restaurant or commissary. The cart must be kept clean at all times.

Water/Sewage Facilities/Sinks:

_____6. Toilet facilities are not required on a pushcart. Single service towels are required and a hand sink is required by this department.

_____7. If the restaurant and/or commissary uses well water as its water source, a sample must be taken prior to issuance of permit.

Garbage Disposal:

_____8. All garbage and other solid waste shall be stored and disposed of in an approved manner.

Equipment:

_____9. All equipment and utensils must be NSF or other approved commercial equipment and must be clean and in good repair. The cart itself must be NSF certified and certificate provided.

____10. Hot and cold holding equipment must be provided as needed.

____11. All surfaces must be smooth, not readily corrodible and have no open cracks or joints that will collect food particles and slime.

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Menu:

___12. Only hot dogs shall be prepared, handled, or served from a pushcart with the exception of foods prepared, pre-portioned and individually pre-wrapped at a restaurant or commissary.

___13. Each pre-wrapped food item must be labeled with the name of the restaurant or commissary where prepared as well as the time prepared and date of expiration. Foods past expiration shall not be sold. The wrapper shall enclose the food and held hot or cold at all times but sealing is not required.

Food Protection:

___14. Food and utensils on the cart exposed to the public or dust or insects must be protected by glass, or otherwise on the front, top, and ends. Additional covering must be provided over the steam wells. (Units shall not be used for consumer self-service.)

___15. All foods shall be obtained from approved sources and handled in a sanitary manner. ___16. All potentially hazardous foods must be maintained at or below 45°F, or at or above 135°F. Cold temps must be 41˚F or less on or after January 1, 2019.

___17. An accurate metal stemmed thermometer reading 0˚F -220˚F (+/-2˚F) must be provided to check food temperatures.

Employees:

___18. Employees shall be clean and wear clean outer clothing and effective hair restraints. No tobacco should be used in any form while in the foodservice area.

___ 19. The person in charge (PIC) on-site must have completed a certified food safety protection class within 210 days of issuance of permit unless you already have one that is valid.

_____20. Gloves must be worn when touching ready-to-eat food (RTE) or use another non direct food contact way to touch food.

Disease and Illness:

____ 21. No person who has a communicable or infectious disease that can be transmitted by foods, or who is a carrier of organisms that cause such a disease, or who has a boil, infected wound, or an acute respiratory infection with cough and nasal discharge, shall work in a temporary food establishment in any capacity in which there is a likelihood of such person contaminating food or food-contact surfaces, with disease-causing organisms or transmitting the illness to other persons. An employee health policy agreement must be in place for all employees.