

Gila County Division of Health & Emergency Management



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Hot Dog Cart Requirements

The following list is meant to help outline the various requirements of the Gila County Public Health Department for Pushcarts. Other requirements may be applied depending on the menu and special needs of the unit. **Please check with local, city, town or county Planning and Zoning Departments for their requirements.**

- Pushcarts must be constructed of approved materials, adequate in size, easily cleanable, and in good repair.
- Food contact surfaces shall be free of breaks, open seams, cracks, chips, inclusions, pits, sharp internal angles, corners and crevices.
- The food preparation area must be enclosed on three sides by a shield that is **at least** 18 inches high.
- Provide a permanently installed hand wash sink. Minimum hand wash sink size is 9"x9"x5" deep.
- The sink faucet shall be mixing or combining type.
- Provide hot and cold water under adequate pressure. The rate of flow must be (1) gallon per minute.
- Provide a permanently mounted potable water tank or tanks that can hold minimum capacity of (5) gallon. This potable water system must be directly and fully recharged when filled from a water inlet. The water heaters capacity may be included in the potable water system capacity if the water heater is fully recharged when potable water system is recharged.
- Provide a wastewater storage tank that is 15% greater than the combined capacity of the potable water tank(s) plus the water heater tank capacity.
- The water heater shall be adequate capacity and recovery rate to furnish a continuous supply of hot water whenever the vehicle is in operation. Minimum capacity is (1) gallon. An instant water heater meeting all requirements may be approved.
- Provide a food grade water hose designated for drinking water use only. This hose is to be used only to fill the fresh water tank. Store the hose on the vehicle with ends fastened together.
- All connections on the vehicle for waste disposal facilities shall be of different size or type than those used for supplying potable water to these vehicles. The waste connections hall is located lower than the water inlet connection to preclude contamination of the potable water system. In addition, wastewater outlet shall be greater than 1" unless otherwise approved by the Department.
- All water tanks, pumps, and hoses shall be flushed and sanitized before being placed in service after construction, repair, modification, and periods of nonuse longer than (7) days. Potable water tanks shall be flushed and sanitized monthly.
- All equipment must be NSF, ANSI, or approved equivalent.
- If a grill is used to prepare frankfurters, an attached grill cover is required.
- All supplemental cold compartments must be self-draining at all times.
- A fully-enclosed dry storage compartment with a door is required.

Plan Submittal Example

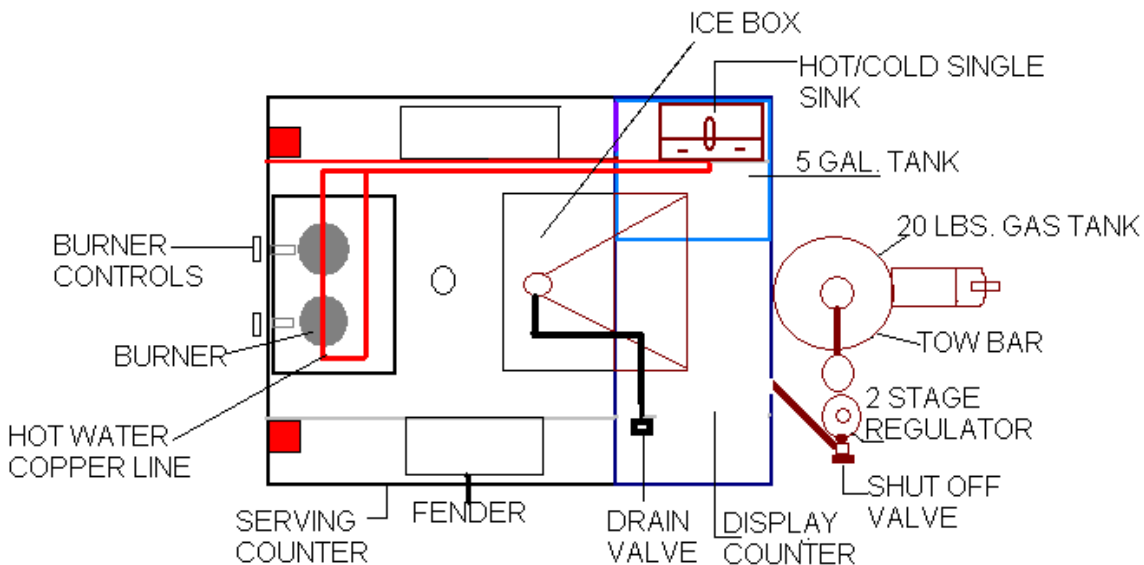
The plans and specifications for all Pushcarts shall include the following information:

- Proposed layout, mechanical schematics, construction materials, and finish schedules. The plans must include the following:
- Location of the hand wash sink. Include the dimension for the sink compartment.
- Refrigeration and other cold holding equipment/compartments.
- Dry goods and food storage areas
- Provide details in the plans such as the capacities, positioning, and placement of the potable water tank, wastewater tank, and hot water heater. In addition, the placement of the water inlets and outlets for the potable and wastewater tanks.

Finish Schedule:

- D.O.T approved towable trailer
- Body size: W 40" x L 40" x H 56"
- Stainless steel cart with welded aluminum frame
- Single compartment hot & cold water sink with dimensions of W 9" x L 9" x H 5"
- 5 gallon potable water tank, 7 gallon waste water tank
- Three 1/3 pans 6" deep (NSF approved)
- Large ice box for sodas – insulated.
- One 20 lbs. propane gas cylinder with O.P.D.
- Two burner stove with adjustable controls
- Two stage regulator with shut off valve
- Bottom storage bin with latch.

MODEL 2000 VENDING CARTS INTERNATIONAL



General Operating Requirements for all Pushcarts

- The business name and vehicle number must be plainly indicated on two sides and the rear of the unit. Letters must be of contrasting colors and at least three inches high and a stroke width 3/8 inches wide.
- The permit to operate must be maintained with the vehicle at all times. Photocopies are not allowed.
- Food service workers are required to obtain food service worker cards.
- A Certified Food Manager card is required for the person who oversees all aspects of the food service on the Pushcart. The person in charge has 180 days to obtain the certification.
- All Pushcarts must be maintained **readily movable** at all times.
- The menu for Pushcarts is strictly limited to hot dog type products and condiments. All menu items must be submitted in writing and approved prior to sales.
- Pushcarts are restricted to the addition of tables and ice chests. In general, one additional ice chest for food supplies and one additional sales table for approved foods is allowed.
- There is no limit to the number of ice chests used to sell unopened bottle/canned beverages (soda, water).
- All food preparation, food storage and utensil washing must be done in an approved commissary.

Food Source

- All food and beverages must be from an approved source. It shall be safe, unadulterated, and honestly presented. Food prepared in a private home may not be used or offered for human consumption on a Pushcart. **All homemade food products are prohibited.**
- All packaged foods shall be labeled in accordance with FDA guidelines (product name, processor name, address/phone of processor, weight and ingredients must be in English).
- Records of food purchases, invoices, and receipts must be kept on the pushcart or some other convenient location for at least 90 days following the date of purchase.
- Ice that is consumed or contacts food shall be obtained only in chipped, crushed, or cubed form. Ice that is obtained from outdoor ice towers at the commissaries is not approved for use in beverages or for human consumption.
- All condiments must be dispensed from squeeze bottles, pump dispensers, individual packets or condiment containers with self-closing lids.
- Condiments must be purchased ready-to-eat (pre-cut) or prepared at an approved commissary prior to being placed on the pushcart. Chopping, mixing, etc. is not allowed on a pushcart at any time.
- **Menu:**
- Hot dogs w/ various condiments
- Soda, Bottled water
- Prepackaged Soda, Chips, Candy

Hand Washing

Each pushcart must have a fully operational hand sink with hot and cold running water. The sink must be supplied with soap and disposable hand towels.

How to Properly Wash Hands

Hands and exposed portions of arms must be washed with soap and water.

Vigorously rub hands and arms together for at least 20 seconds and thoroughly rinse with clean water. Employees shall pay particular attention to the fingertips, the areas underneath the fingernails and between the fingers.

When to Wash

- After touching bare human body parts other than clean hands and clean, exposed portions of arms.
- Before putting on gloves.
- After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating or drinking, or using the toilet room.
- When switching between working with raw food and working with ready-to-eat food or when engaging in activities that contaminate the hands.
- After caring for or handling service animals or aquatic animals.

Bare Hand Contact

Bare hand contact with ready-to-eat foods such as buns, tortillas, chips, produce for juicing, and condiments is prohibited. **Non-latex**, single-use gloves, utensils, wax paper or single-use wraps must be used. Remember to wash hands before putting on gloves. Change gloves when switching task or when gloves become dirty or worn. Gloves must be worn when employees have sores, burns, and/or bandages on their hands.

Remember to check with local, town, city and county planning and zoning departments for other operational restrictions.