

# MOBILE PUSHCARTS

## CONSTRUCTION, EQUIPMENT AND OPERATION GUIDANCE

Mobile pushcarts shall comply with all applicable requirements. This document is just a quick reference tool and may not include all requirements set forth in Oklahoma Administrative Code (OAC) 310:257. A plan review application is required prior to construction & licensure, unless only prepackaged food is sold and there is no plumbing. Mobile pushcarts shall be readily moveable and may remain at one physical address for no more than 12 hours at one time, unless in conjunction with a single event or celebration. Local ordinances may impose additional limitations.

**A MOBILE PUSHCART:** is a non-self-propelled food unit that can be manually moved by one (1) average adult person. Pushcarts shall not cook raw meat or poultry, must have hand washing facilities on or immediately adjacent to pushcart, and have mechanical refrigeration and/or hot holding units if serving open TCS foods [OAC 310:257-1-2, & 17-2]. Mobile pushcarts are exempt from mechanical refrigeration if able to maintain food products at temperature of 41°F or less and serves only prepackaged food OAC:310:257-17-1(c).

INDOOR MOBILE PUSHCARTS [OAC 310:257-17-2(c)]	OUTDOOR MOBILE PUSHCARTS [OAC 310:257-17-2(d)]
Limited to selling: Non TCS and condiments (i.e. processed food products, cheese, uncooked onions, and sauerkraut), pre-packaged food, and the preparation and serving of precooked frankfurters, sausages, or other precooked commercially processed TCS foods	Limited to selling: Non TCS and condiments (i.e. processed food products, cheese, uncooked onions, and sauerkraut), pre-packaged food, and the preparation and serving of precooked frankfurters, sausages, or other precooked commercially processed TCS foods
Are limited to operating <b>within the confines of an enclosed or protected environment.</b>	
Located within 500 ft of an approved, <b>toilet facility</b> (permanent or chemical [257-9-19], available during all hours of operation; [257-17-1(f)]).	Located within 500 ft of an approved, <b>toilet facility</b> (permanent or chemical [257-9-19], available during all hours of operation; [257-17-1(f)]).
Must have a <b>licensed<sup>†</sup> commissary</b> within the confines of the structure to <b>return to daily.</b>	Must have a <b>licensed<sup>†</sup> commissary to return to daily</b> if the commissary is used for utensil washing, any food preparation, or if the commissary serves more than one unit. [257-17-5]
Shielded on three sides if preparing unpackaged food [257-17-2(a)]	Overhead protection and shielded on three sides if preparing unpackaged food [257-17-2(a)], [257-17-2(d)(2)]

GENERAL CONSTRUCTION GUIDANCE	OAC 310:257
<b>SIGN:</b> Business name and OSDH License # clearly visible on the outside, no less than 3 inches, during hours of operation.	<a href="#">257-17-1(e)</a>
<b>EQUIPMENT:</b> Food-contact surfaces of equipment may not allow migration of deleterious substances or impart colors, odors or tastes to food and under normal conditions shall be: <ul style="list-style-type: none"> <li>• Safe;</li> <li>• Durable, corrosion-resistant, &amp; non-absorbent;</li> <li>• Sufficient in weight and thickness to withstand repeated ware-washing;</li> <li>• Finished to have a smooth, easily cleanable surface; and</li> <li>• Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.</li> </ul>	<a href="#">257-7-1</a>
<b>EQUIPMENT:</b> Equipment used to meet or maintain temperature for time/temperature control for safety food shall be deemed commercial or commercial grade by the manufacturer.	<a href="#">257-7-13</a>
<b>EQUIPMENT:</b> Equipment shall be spaced or sealed to allow for easy cleaning.	<a href="#">257-7-60</a>
<b>SURFACES:</b> Non-food contact surfaces shall be free of unnecessary ledges, projections, and crevices; and designed and constructed to allow easy cleaning and to facilitate maintenance.	<a href="#">257-7-20</a>
<b>3-COMPARTMENT SINK EXEMPTION</b> Not required if an adequate supply of clean utensils are available or selling pre-packaged food only. [Re-usable utensils would be required to be cleaned in the <u>licensed</u> commissary.]	<a href="#">257-17-1(i)</a>

FOOD	OAC 310:257
<b>APPROVED SOURCE:</b> Food shall be from a source approved by law. Food shall be safe, unadulterated, and honestly presented.	<a href="#">5-1</a> / <a href="#">5-2</a> / <a href="#">5-66</a>
<b>THERMOMETER:</b> A stem-type probe thermometer accurate to +/-2°F shall be required and be capable of taking temperatures of cold and hot foods. A temperature-measuring device is also required in all cold and hot holding units.	<a href="#">257-7-23</a> / <a href="#">7-37</a> / <a href="#">7-56</a> <a href="#">5-9(a)/(d)</a>

<b>PACKAGED FOODS:</b> Packaged foods shall be labeled appropriately, and packaging shall be in good condition to protect foods from contamination.	<a href="#">257-5-2(c)</a> / <a href="#">5-13</a>
<b>TEMPERATURE:</b> Cold, TCS foods shall be received and maintained at a temperature at or below 41°F, and hot, TCS foods shall be maintained at a temperature at or above 135°F. <b>MECHANICAL REFRIGERATION EXEMPTION:</b> Not required if able to maintain temps ≤41°F.	<a href="#">257-5-9(a)</a> & <a href="#">(d)</a>
<b>FOOD PROTECTION:</b> Food and condiments shall be protected during storage, preparation and display.	<a href="#">257-5-37</a> / <a href="#">5-40</a> / <a href="#">5-41</a> / <a href="#">5-42</a>
<b>FOOD PROTECTION:</b> During preparation, unpackaged food shall be protected from environmental sources of contamination. Overhead protection and shielding on 3 sides is required.	<a href="#">257-17-2(a)</a> / <a href="#">5-40</a>
<b>ICE:</b> Ice shall be made from drinking water (approved source). Ice used as a cooling medium shall not be used as food.	<a href="#">257-5-14</a> / <a href="#">5-28</a>

<b>PERSONNEL</b>	<b>OAC 310:257</b>
<b>CLOTHING:</b> Employees shall wear clean clothing and keep fingernails trimmed and cleaned.	<a href="#">257-3-15</a> / <a href="#">3-17</a>
<b>HAND WASHING:</b> Employees shall keep hands/arms clean; and wash in an appropriate handwashing facility – not in a sink used for food preparation or warewashing.	<a href="#">257-3-9</a> / <a href="#">3-10</a> / <a href="#">3-12</a> / <a href="#">3-13</a>
<b>HAIR RESTRAINTS:</b> Food employees shall wear hair restraints and clothing designed to effectively keep their hair from contacting exposed food.	<a href="#">257-3-20</a>
<b>EATING/DRINKING:</b> Employees shall not eat or use tobacco products in a food preparation/service area. Any drink shall be in a closed container to prevent contamination.	<a href="#">257-3-18</a>
<b>BARE HAND CONTACT:</b> Food employees shall not contact ready to eat foods with their bare hands. Suitable utensils, deli-tissue, spatulas, tongs, and single use gloves may be used. Unless the mobile operator has a bare hand contact with ready to eat policy.	<a href="#">257-5-21</a>

<b>COMMISSARY / SERVICING AREA</b>	<b>OAC 310:257</b>
<b>COMMISSARY LICENSE:</b> Mobile pushcarts shall have a commissary, which is a licensed food establishment used as the base of operations to support food preparation, food storage, and warewashing needs. Indoor Mobile Pushcarts shall have a commissary within the confines of the facility. <b>†LICENSE EXEMPTION:</b> If the commissary is located at a private residence and is used only for <u>storage of pre-packaged foods</u> and/or <u>cleaning of units</u> they are exempt from licensure; but a commissary must still be identified and cannot service more than one (1) unit.	<a href="#">257-17-2(c)(2)</a>  <a href="#">257-17-5(c)</a>
<b>CLEANING / SERVICING:</b> Mobile pushcarts shall report at least daily to their commissary for cleaning and servicing operations, unless associated with an event. Within this servicing area, there shall be a location provided for the flushing and draining of liquid wastes to an approved sanitary sewage disposal system, and be able to dispose of water in a manner that properly collects grease laden waste water.	<a href="#">257-17-3.1</a> / <a href="#">17-5</a>

<b>WATER, PLUMBING, &amp; WASTEWATER SYSTEM</b>	<b>OAC 310:257</b>
<b>APPROVED SOURCE:</b> Water used shall come from an approved source.	<a href="#">257-9-1</a>
<b>SUFFICIENT WATER:</b> Pushcarts shall have a minimum capacity of at least 5 gallons of water and hot water generation and distribution systems shall be sufficient to meet the peak demands.	<a href="#">257-9-8</a>
<b>WATER PRESSURE:</b> Units shall have a water system under pressure that produces a flow rate of at least 2 gallons per minute.	<a href="#">257-9-9</a>
<b>WATER TANK:</b> A mobile water tank shall be enclosed from the filling inlet to the discharge outlet and sloped to an outlet that allows complete drainage of the tank. If a vent is provided, it shall terminate in a downward direction and shall be covered with 16 to 1 inch mesh screen or a protective filter.	<a href="#">257-9-32</a> / <a href="#">9-35</a>
<b>WATER TANK INLET:</b> A water tank inlet shall be at least ¾ inch in diameter or less and provided with a hose connection of a size or type that will prevent its use for any other service. Protective covers shall be required for water inlets and outlet hoses.	<a href="#">257-9-40</a> / <a href="#">9-39</a>
<b>PLUMBING SYSTEM:</b> A plumbing system and hoses shall be constructed and repaired with approved materials.	<a href="#">257-9-12</a>
<b>HOT WATER TEMP:</b> A hand-washing lavatory shall provide water at a temperature of at least 100°F. If tempered water is used, water shall be no greater than 120°F. Hand soap, disposable hand towels, and waste receptacles shall be available for use at the hand sink.	<a href="#">257-9-14</a> / <a href="#">9-60</a> / <a href="#">11-24</a> / <a href="#">11-25</a>
<b>BACKFLOW PREVENTION:</b> A backflow prevention device shall be required on the water system at the point of attachment to the mobile units system. This device must meet (A.S.S.E.) standards.	<a href="#">257-9-16</a> / <a href="#">9-21</a>
<b>HOSES:</b> A hose used for conveying drinking water to and from a water tank shall be safe, durable, corrosion-resistant, non-absorbent, made of food grade materials, have a smooth interior surface, and be clearly and durably identified as to its use if not permanently attached.	<a href="#">257-9-37</a>

<b>WASTEWATER TANK:</b> A wastewater holding tank shall be sized at least 15% larger in capacity than the water supply tank and be sloped to a drain outlet that is at least 1 inch in diameter or greater, and equipped with a shut-off valve. If connected to a permanent water supply, the establishment shall be connected to a permanent sewage system.	<a href="#">257-9-45</a>
<b>APPROVED WASTE SYSTEM:</b> Liquid waste shall be conveyed to the point of disposal through an approved sanitary sewage system. This shall be done at an approved waste servicing area or vehicle in a way that a public health hazard or nuisance is not created.	<a href="#">257-9-49 / 9-50</a>
<b>LABELING:</b> Piping in a mobile system shall be labeled to prevent cross-contamination.	<a href="#">257-9-27(b)</a>
<b>PROPER MATERIALS:</b> Materials that are used in the construction of a mobile pushcart water tank, mobile food establishment water tank, and appurtenances shall be safe, durable, and be smooth and easily cleanable.	<a href="#">257-9-31</a>

*Prior to attending a scheduled event, you should contact the event organizer to determine if adequate power, water and waste disposal facilities are provided onsite. In some cases, you may be required to provide those needs yourself.*