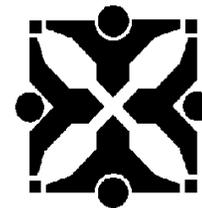


# GUIDELINES FOR PUSHCARTS



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## GUIDELINES FOR PUSHCARTS

The following guidelines are authorized by Section 8-104.10 (b) of the Columbia Food Code.

**It is the intent of these regulations to require pushcarts to comply with all sections of the food service ordinance and code not specifically waived or modified below.**

The sale of unwrapped frankfurters, sauerkraut, chestnuts, fresh fruit, pretzels, popcorn, soft drinks, and coffee will be allowed from pushcarts that are not equipped with screens and plumbing facilities normally required for street food processors. Other food items may be authorized at a later date.

All pushcart operations shall be provided a commissary. This requirement may be waived for limited food service operations. When the restricted pushcart operator desires to sell only non-potentially hazardous foods, service facilities will be evaluated on an individual basis.

**DEFINITION OF A COMMISSARY:** An approved kitchen or food preparation area available for unannounced inspection meeting criteria established by the Columbia Food Code and other applicable local rules and regulations.

**MOBILE FOOD ESTABLISHMENT OPERATION APPLICATION:** All pushcarts will be required to submit a written plan detailing what foods (menu) will be served and how the preparation and serving of the food is proposed. Detailed information demonstrating operator's knowledge of food safety principles will be required to satisfy the administrative authority.

**PERMITS:** All pushcarts must have a current Columbia/Boone County Health Department Operating Permit. This permit is renewable annually. Permits shall be posted in a conspicuous location on the pushcart.

**GENERAL REQUIREMENTS:** All food must be clean, free from spoilage, free from adulteration, and safe for human consumption. All food must be from an approved source. No foods prepared or stored in a private home or a non-permitted facility may be used or sold on a mobile food vehicle.

Food will be handled only with utensils such as tongs, napkins, clean tissue paper or other clean utensils. At no time will the pushcart operators directly handle unwrapped food items. Under no circumstances will customers be permitted to serve themselves.

Where tongs or other utensils are used to handle unwrapped food items, a minimum of two spare utensils will be kept on the cart at all times. Spare utensils shall be clean, sanitized, and wrapped to prevent contamination. If the utensil in use becomes contaminated, it must be replaced with a clean utensil.

If no spare utensil is available, food service operations shall cease until additional spares are obtained.

Each container of food on the pushcart shall be equipped with a tight-fitting lid. Lids will be kept closed at all times except when food is being added or removed. Containers used for holding unwrapped food items must be conveniently removable from the pushcart to allow proper cleaning and sanitizing.

Spigots for coffee and soft drinks will be kept covered at all times except when drinks are being drawn.

All potentially hazardous foods, except completely wrapped frozen items, which remain unsold at the end of the business day, shall be discarded.

Each restricted pushcart shall be equipped with a trash receptacle. The receptacle shall be available for use by customers and shall be covered when not in use.

Condiments must be provided in single-service portions or limited to non-potentially hazardous items such as catsup and mustard, and must be dispensed from squeeze containers. Containers must be protected from contamination when not in use.

All equipment used in conjunction with pushcart operation shall be thoroughly cleaned at the end of each day's operation. Adequate sanitary containers shall be provided for storage of trash and food wastes.

Adequate sanitary storage space shall be provided for supplies and equipment. A dry storage room or other facilities suitable for storing potentially hazardous foods at a temperature of 41°F or lower shall be provided.

Facilities shall be provided which will assure the proper washing, rinsing, and sanitizing of all equipment that comes in contact with food products.