



GASTON COUNTY DEPARTMENT OF HEALTH & HUMAN SERVICES

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Design and Construction Requirements for Push Carts

A pushcart must be constructed to meet provisions of 15A NCAC 18A.2600, “Rules Governing the Sanitation of Food Service Establishments” and NSF/ANSI standards. NSF/ANSI Standard 59 specifically addresses mobile food carts. If the push cart is not NSF listed, the manufacturer or owner must submit documentation that demonstrates it is constructed to meet North Carolina standards for equivalency to NSF/ANSI standards. When non-listed push carts are required to obtain a new permit, such as when they move to a commissary in a different county, an evaluation in accordance with this document will be conducted by Gaston County Department of Environmental Health to see if it meets North Carolina standards for equivalency to NSF/ANSI standards.

1. Materials:

- Must be corrosion resistant, non-toxic, and must not impart color, taste, or odor to food. Cast Iron, lead, copper, galvanized metal, wood or paint cannot be used in areas that contact food.
- Exposed surfaces shall be smooth and easily cleanable.
- Surfaces shall be free of breaks, open seams, cracks, chips, pits, and similar imperfections.

2. Design and Construction:

- Must be designed to prevent vermin, dirt, and splash from entering.
- Food Zones (equipment or surfaces in direct contact with food, or surfaces that food may contact and then drain, drip, or splash back into the food) shall be readily accessible.
- Sealants can be only used on joints and seams less than a 1/8 of an inch wide.
- Joints, seams, external angles, and corners must be sealed and smooth.
- Fasteners cannot be used in food contact areas. Fasteners used in other areas must not have deep recesses in the head.
- Framing members must be easily cleanable and designed to prevent vermin harborage. Hollow channels must be closed at each end.
- Doors must fit properly.
- Hinges in food or splash contact areas must be easily cleanable while in place, or be designed to be disassembled without tools.
- Wheel housings must be provided where necessary to prevent contamination of food or splash zones.
- Food preparation areas on push carts operating outdoors must be protected on the top, front, and ends.
- Food preparation areas on push carts operating outdoors must have secondary coverage.
- Hot food holding equipment must be capable of maintaining food at 135° Fahrenheit.
- Cold food holding equipment must be capable of maintaining food at 45° Fahrenheit (41° Fahrenheit by January 1, 2019).