

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. 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. Pushcarts shall not cook raw meat or poultry, must have hand washing facilities on or immediately adjacent to pushcart, and have mechanical refrigeration and hot holding units if serving TCS foods [OAC [310:257-1-2](#), & [17-2](#)].

INDOOR MOBILE PUSHCARTS [OAC 310:257-17-2(c)]	OUTDOOR MOBILE PUSHCARTS [OAC 310:257-17-2(d)]
May sell open TCS foods	Limited to non-TCS foods and condiments or pre-cooked sausages
Are limited to operating within the confines of an enclosed or protected environment.	
Located within 500 ft of an approved, toilet facility (permanent or chemical [257-9-19], available during all hours of operation; EXEMPTION: Unless less than 4 hours [257-17-4(f)].	Located within 500 ft of an approved, toilet facility (permanent or chemical [257-9-19], available during all hours of operation; EXEMPTION: Unless less than 4 hours [257-17-4(f)].
Must have a licensed[†] commissary within the confines of the structure to return to daily.	Must have a licensed[†] commissary to return to daily.
Perform preparation of fruits, vegetables and all cooking of meats from raw in the licensed commissary.	

GENERAL CONSTRUCTION GUIDANCE	OAC 310 CITATION
SIGN: Business name and OSDH License # clearly visible on the outside, no less than 3 inches, during hours of operation.	257-17-3(d)
EQUIPMENT: 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"> • Safe; • Durable, corrosion-resistant, & non-absorbent; • Sufficient in weight and thickness to withstand repeated ware-washing; • Finished to have a smooth, easily cleanable surface; and • Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition. 	257-7-1
EQUIPMENT: Equipment used to meet or maintain temperature for time/temperature control for safety food shall be deemed commercial or commercial grade by the manufacturer.	257-7-13
EQUIPMENT: Equipment shall be spaced or sealed to allow for easy cleaning.	257-7-60
SURFACES: 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.	257-7-20
3-COMPARTMENT SINK EXEMPTION Not required if an adequate supply of clean utensils are available. [Re-usable utensils would be required to be cleaned in the licensed commissary.]	257-17-2(c)(7)/(d)(5)

FOOD	OAC 310 CITATION
APPROVED SOURCE: Food shall be from an approved source. <u>No food prepared in a private home shall be used or offered for sale.</u> Food shall be safe, unadulterated, and honestly presented.	257-5-1 / 2 / 66
THERMOMETER: A stem-type probe thermometer accurate to +/-2°F shall be required and be capable of taking temperatures of cold and hot foods.	257-7-23 / 37 / 56
PACKAGED FOODS: Packaged foods shall be labeled appropriately and packaging shall be in good condition to protect foods from contamination.	257-5-2(c) / 13
TEMPERATURE: 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. MECHANICAL REFRIGERATION EXEMPTION: Not required if able to maintain temps ≤41°F.	257-5-9(a) / (d)
FOOD PROTECTION: Food and condiments shall be protected during storage, preparation and display.	257-5-37 / 40 / 41 / 42
FOOD PROTECTION: During preparation, unpackaged food shall be protected from environmental sources of contamination. Overhead protection and shielding on 3 sides is required.	257-5-40
ICE: Ice shall be made from drinking water (approved source). Ice used as a cooling medium shall not be used as food.	257-5-14 / 28

PERSONNEL	OAC 310 CITATION
CLOTHING: Employees shall wear clean clothing and keep fingernails trimmed and cleaned.	257-3-15 / 17
HAND WASHING: Employees shall keep hands/arms clean; and wash in an appropriate handwashing facility – not in a sink used for food preparation or warewashing.	257-3-9 / 10 / 12 / 13
HAIR RESTRAINTS: Food employees shall wear hair restraints and clothing designed to effectively keep their hair from contacting exposed food.	257-3-20
EATING/DRINKING: 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.	257-3-18
BARE HAND CONTACT: 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.	257-5-21
COMMISSARY / SERVICING AREA	OAC 310 CITATION
COMMISSARY LICENSE: 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. †LICENSE EXEMPTION: If the commissary 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.	257-17-2 257-17-5(c)
CLEANING / SERVICING: 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.	257-17-3 / 5
WATER, PLUMBING, & WASTEWATER SYSTEM	OAC 310 CITATION
APPROVED SOURCE: Water used shall come from an approved source.	257-9-1
SUFFICIENT WATER: 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.	257-9-8
WATER PRESSURE: Units shall have a water system under pressure that produces a flow rate of at least 2 gallons per minute.	310:257-9-9
WATER TANK: 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. *TANK EXEMPTION: If only <u>prepackaged food is sold</u> , no preparation takes place (no utensils to wash) & handwashing lavatories not conveniently available, chemically treated towelettes may be used for handwashing and as such, no water/wastewater tank would be necessary.	257-9-32 / 35 257-9-18(c)
WATER TANK INLET: 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.	257-9-40 / 39
PLUMBING SYSTEM: A plumbing system and hoses shall be constructed and repaired with approved materials.	257-9-12
HOT WATER TEMP: A hand-washing lavatory shall provide water at a temperature of at least 100°F. Hand soap, disposable hand towels, and waste receptacles shall be available for use at the hand sink.	257-9-14 & 11-24 / 25 / 28
BACKFLOW PREVENTION: 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.	257-9-16 / 21
HOSES: 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.	257-9-37
WASTEWATER TANK: 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. *TANK EXEMPTION: Same as water tank exemption above.	257-9-45 257-9-18(c)
APPROVED WASTE SYSTEM: 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.	257-9-49 / 50
LABELING: Piping in a mobile system shall be labeled to prevent cross-contamination.	257-9-27(b)
PROPER MATERIALS: Materials that are used in the construction of a mobile water tank, mobile food establishment water tank, and appurtenances shall be safe, durable, and be smooth and easily cleanable.	257-7-31

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.

