



MONROE COUNTY DEPARTMENT OF PUBLIC HEALTH MOBILE PUSHCART PERMIT REQUIREMENTS

Submit completed [Application for a Permit to Operate a Mobile Food Service Establishment](#)

Submit permit application fee

Submit proof of Workers Compensation and Disability Insurance or waiver (Form CE-200)

Submit picture of cart

Submit proof of Certified Food Worker - Level 1 Food Manager or Level 2 Food Handler

Operators of two or more carts are required to have a certified food worker per cart, with at least one person having a Level 1 Food Manager certification

Submit copy of menu or foods to be served for approval. Generally, no more than 3 to 4 items.

Approved foods are USDA commercially packaged items including:

- hot dogs
- commercially prepared hot sauce
- commercially processed condiments served from squeeze bottle, pump, or single serve packet
- brown and serve pre-cooked sausage
- precooked egg pucks
- commercially pre-cooked and packaged chicken breasts
- commercially pre-cooked and packaged sausage links
- raw pre-formed burger patties
- raw pre-formed processed or frozen shaved steaks

Note: Raw burgers and steaks must be stored in a separate ice chest from pre-cooked foods

Examples of some of food items that are NOT allowed on a cart include:

- raw whole shell eggs
- raw chicken
- any raw meats other than approved burgers/steaks
- fresh produce such as lettuce and tomatoes
- pastries filled with cream or synthetic cream, custards or similar products
- rice

Submit proof of a commissary

A mobile food service establishment commissary is an establishment operated under permit of an appropriate regulatory authority where food is stored, and used as a base of operations for pushcarts. This is also where the units are serviced, cleaned, supplied, and maintained. Commissaries are required to have a 3-bay sink, refrigeration and storage.

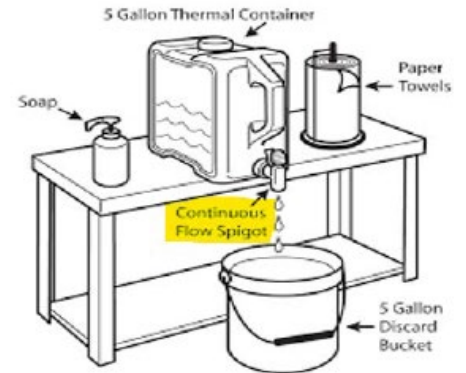
Types of proof of a commissary allowed include:

- “Commissary authorization” section of application signed by the operator of a permitted food operation such as a restaurant, church, or school (Note: facilities permitted by NYS Agriculture & Markets are NOT acceptable for use as a commissary)
- A valid commissary permit in your name



PUSHCART REQUIREMENT CHECKLIST

- Accurate stem/probe thermometer(s) (0-220°F)
- Hand wash station:
 - container of fresh water with a free-flowing spigot
 - pump soap
 - paper towels
 - catch basin
- Gloves and utensils
- Sanitizer (*if using household bleach, use 1 teaspoon bleach per gallon of water*)
- Umbrella or canopy for cart
- Sneeze guards as needed
- Pre-wrapped straws and plastic silverware as needed
- Hats, hairnets, and aprons
- Hot (140° F) holding facilities/equipment (*extra propane*)
- Cold (45° F) holding facilities/equipment (*extra ice*)



Notes:

- Cart operation is limited to 6 hours
- All cooked foods to be discarded at the end of the day's operation
- Clean & sanitize equipment at commissary