



# MONROE COUNTY OFFICE OF PUBLIC HEALTH

## MOBILE PUSHCART PERMIT REQUIREMENTS

- Submit completed Food Service Establishment Permit Application with fee.**
- 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
- condiment served from squeeze bottle, pump or single serve packet
- brown and serve pre-cooked sausage
- precooked egg pucks
- fully cooked chicken breasts
- fully cooked sausage links
- raw preformed burger patties
- raw preformed 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:

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

- a letter from 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

- Submit proof of workers compensation and disability insurance or a waiver form CE-200**

- Submit picture of cart**

- Submit proof of Certified Food Worker Level 1 or 2**

Operators of 2 or more push carts are required to have at least one Level 1 staff member



## 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---1 teaspoon bleach per gallon of water*)
- Umbrella or canopy for cart
- Sneeze guards as needed
- Prewrapped 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*)

### Guidelines:

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