

## GUIDELINES for FOOD PUSHCARTS

A **Food Pushcart** is classified as a *Mobile Food Service Establishment (MFSE)* that returns to a commissary each day and stored in the commissary when the cart is not in use.

Note: This guideline does not apply to a food service and/or catering operation which is contained in and operated from a vehicle that is readily movable, is licensed under *The Highway Traffic Act* and that may not return to a commissary daily e.g.: *chip wagon*. The document entitled: “*Mobile Food Service Establishment Guideline*” (#HPU12-04) published April 2012 should be referenced for requirements specific to those types of operations.

**All mobile food service establishments are subject to the requirements of *Manitoba Regulation 339/88R, Food and Food Handling Establishments Regulation* under *The Public Health Act*, the *City of Winnipeg Food Service Establishment By-law 5160/89* (if applicable), and such other requirements as may be required by a Public Health Inspector.**

### IMPORTANT

- All Mobile Food Service Establishments must be approved and permitted by a Public Health Inspector prior to operating.
- All MFSEs limited to pre-packaged or ready-to-eat foods.
- All MFSEs require handwashing facilities unless the cart is selling only pre-packaged food.

Note: Consult with a Public Health Inspector prior to constructing a Food Pushcart as there may be additional requirements for operating during winter or frost periods.

## **GUIDELINESS FOR FOOD PUSHCARTS**

These guidelines were developed to educate operators on sanitation standards for mobile food vending. The guidelines should be used as a supplement to *The Food and Food Handling Establishment Regulation, MR 339/88R* (in particular, Section 38), and if applicable, The City of Winnipeg Food Service Establishment By-Law 5160/89.

### **1. DEFINITIONS**

**“Commissary”**: an establishment in which food and related containers/supplies and equipment are stored, labeled, prepared, packaged or cleaned.

**“Mobile food unit”**: a vehicle-mounted food service establishment capable of being readily moveable, and which returns to a central commissary or other fixed food service establishment.

**“Potentially hazardous food”**: any food that consists in whole or in part of milk, milk products, eggs, meat, poultry, fish, shellfish, edible crustacea, or other ingredients, including synthetic ingredients, in a form capable of supporting rapid and progressive growth of infectious/toxigenic microorganisms.

**“Pushcart”**: is a mobile food unit that is a readily moveable cart or trailer that offers ready-to-eat foods. They are categorized as follows:

Long-term use: a food pushcart that is restricted to the handling of non-potentially hazardous foods or prepared ready-to-eat foods (e.g.: hot dogs, pre-cooked sausage), and is equipped with mechanical refrigeration. These units have no limitations on operating hours.

Short-term use: a food pushcart that is limited to the handling of non-potentially hazardous foods or pre-prepared, ready-to-eat foods (e.g.: hot dogs, pre-cooked sausage), and is provided with frozen gel packs or dry ice as a means of refrigeration. These units have a four-hour limit on operating hours per day.

Restricted use: a food pushcart that serves only pre-packaged foods and beverages and operates for four hours or less per day (e.g.: baked goods, ice cream bars).

### **2. MENU**

Raw meats or other potentially hazardous foods that are not ready-to-eat are not permitted on any food pushcart! Unless otherwise approved, the menu is restricted to the handling of fully cooked and/or prepared ready-to-eat food, such as hot dogs and smokies, fully cooked hamburgers and fully cooked chicken burgers. No food preparation such as cutting, chopping, mixing or stuffing of food is allowed on the cart.

The permit issue for the cart is partially based on the menu indicated at the time of approval and on the use, as defined in “Specific Requirements” below. Any changes to the menu require prior approval by the Public Health Inspector (PHI).

### 3. SPECIAL REQUIREMENTS

- a) Short-term use carts must be equipped with a water supply system to allow for a hands free operation, and a dispenser containing hand soap. A fresh water supply with a minimum tank capacity of 6.2 litres (1.5 gallons) is required, along with a waste holding tank of 15% larger capacity.
- b) Long-term use carts must be equipped with a water supply system to allow for a hands free operation, and a dispenser containing hand soap. A fresh water supply with a minimum tank capacity of 18 litres (4 gallons) is required, along with a waste holding tank of 15% larger capacity.

***NOTE: Carts intended for cold weather operation must provide heated water supplies that is capable of supplying running water to the handbasin for handwashing purposes.***

- c) Water supply and waste tanks must be of rigid construction, durable and easily cleanable. Collapsible tanks are not acceptable. These tanks must be removable for dumping, cleaning, sanitizing, and filling. The tanks and caps, spigots, and connections must clearly marked with “supply” or “waste” to prevent cross-contamination.
- d) Restricted use carts may only handle pre-packaged foods and beverages that are prepared and packaged in a permitted establishment. Carts handling packaged products only are not required to provide hand wash facilities.

### 4. GENERAL CONSTRUCTION/DESIGN

- a) All interior and exterior surfaces of the cart must be finished in a material that is corrosion resistant, non-absorbent, smooth, easily cleanable, resistant to denting, buckling, pitting, chipping and crazing, free of breaks, open seams, and free of difficult to clean internal corners and crevices; e.g.: plastic laminate, reinforced fibreglass panel, stainless steel, enameled steel or aluminum, or epoxy paint.
- b) Overhead protection is required on all carts (e.g umbrella or canopy).
- c) Carts must have the business name and the license applicant’s name on one side of the cart. Lettering must be at least 5 cm (2 inches) in height.
- d) Refrigerated facilities that are capable of maintaining the food therein at a temperature of 5°C (41°F) are required on all mobile carts handling and/or storing potentially hazardous foods. Short-term use carts, or carts operating for less

than four hours per day, may use freezer packs or dry ice as a means of refrigeration (gel-paks are preferred to ice). Natural ice is not permitted unless properly drained to a holding tank or appropriate drain. Long-term use carts must provide mechanical refrigeration facilities; e.g.: propane, 12-volt battery or generator. All refrigeration facilities must be equipped with an accurate thermometer.

- e) All equipment, utensils, paper products, food, tanks, and cleaning supplies must be stored in or on the cart. An ice chest, if not stored on the cart, must be stored a minimum of 15cm (6 in) off the ground.

***NOTE: Styrofoam coolers are not acceptable.***

- f) Only single service utensils may be used on the cart. These utensils must be stored and dispensed in a sanitary manner.
- g) Condiments may only be dispensed by single service packaging, dispenser bottles or cleanable containers with hinged lids.
- h) When not in use, wiping cloths must be stored in a container with sanitizing solution at all times. Alternatively, a spray bottle and paper towel may be used. Use one of the following APPROVED sanitizers: 100 parts per million (ppm) of chlorine OR 200 ppm of quaternary ammonium.
- i) Reusable utensils; e.g.: tongs, spoons, lifters, etc., should be replaced every two hours with clean, sanitized utensil. Separate plastic containers that are properly labeled shall be provided for the storage of dirty and clean utensils to prevent cross-contamination. Dirty utensils must be returned to the base of operations for washing and sanitizing.

***NOTE: No utensil washing shall be done on-site.***

- j) All foods on the cart must be protected by covers, packaging, or by enclosure. Carts using barbecue units shall keep the cover in the closed position at all times unless serving a customer.
- k) All carts equipped with propane tanks must have approval from the Department of Labour prior to the initial health inspection. A Department of Labour approval sticker must be adhered to the cart.

**INSPECTION AND TECHNICAL SERVICES  
500-401 York Avenue, Winnipeg, Manitoba**

**Phone number: (204) 945-3373 General line**

- l) Carts must be equipped with at least one water-resistant, covered waste receptacle for refuse generated by the operation.

***NOTE: SEE ATTACHED DESIGN DIAGRAMS.***

## 5. GENERAL SANITATION

### a) Permit and Commissary:

As a type of mobile food unit, a food pushcart must have a commissary. Before construction, remodeling or operating, each food operator must complete and submit a registration form (attached), and a detailed plan showing equipment layout, material finishes, and proposed menu for the pushcart and its commissary, to the local Public Health Inspector.

Rural based pushcarts will be issued a permit by the district Public Health Inspector.

The Health Permit shall be placed at a conspicuous place on the pushcart.

### b) Food:

All food must be:

- from, prepared and stored, in an approved and inspected food establishment;
- free from and protected from contamination (covers, packaging or display enclosures are required) from wind, flies, etc.

***NOTE: Ice is considered food and shall be treated in like fashion.***

***Food prepared at home shall not be used/sold!***

Provide condiments that are individually packaged or served from covered dispensers.

***WARNING: IMPROPER FOOD STORAGE TEMPERATURES WILL REDUCE PRODUCT QUALITY AND MAY LEAD TO FOOD-BORNE ILLNESS!***

Keep all potentially hazardous foods at safe temperatures during transportation, storage, display and service:

COLD 5°C (41°F) OR COLDER  
HOT 60°C (140°F) OR HOTTER

Provide thermometers in refrigerators, freezers, and coolers.

Label all pre-packaged, potentially hazardous food with the date of preparation and the name and address of the establishment in which it was prepared.

**c) Personnel:**

Avoid touching food, including ice, with bare hands. Use tongs, scoops or other utensils.

Food handlers must:

- wear clean, full length aprons or smocks. Money belts are not a substitute for an apron. Hair covering (cap, hair net) must be worn by all food handlers.
- be free from any communicable disease, open sores, or infected wounds.

***SMOKING AND/OR EATING WHILE WORKING IS PROHIBITED!***

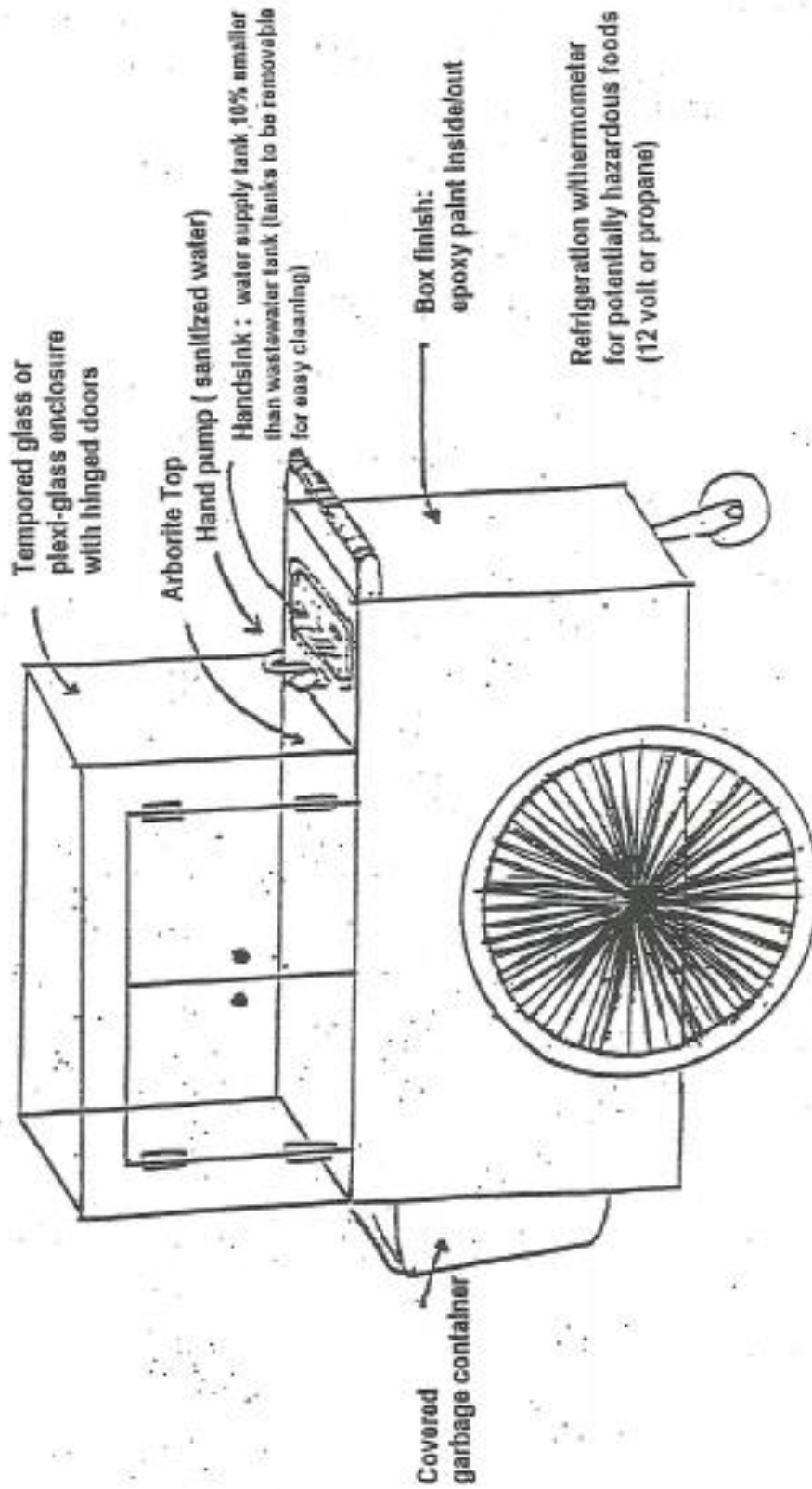
Wash hands prior to food work and after toilet use or smoking/eating.

**d) Violations:**

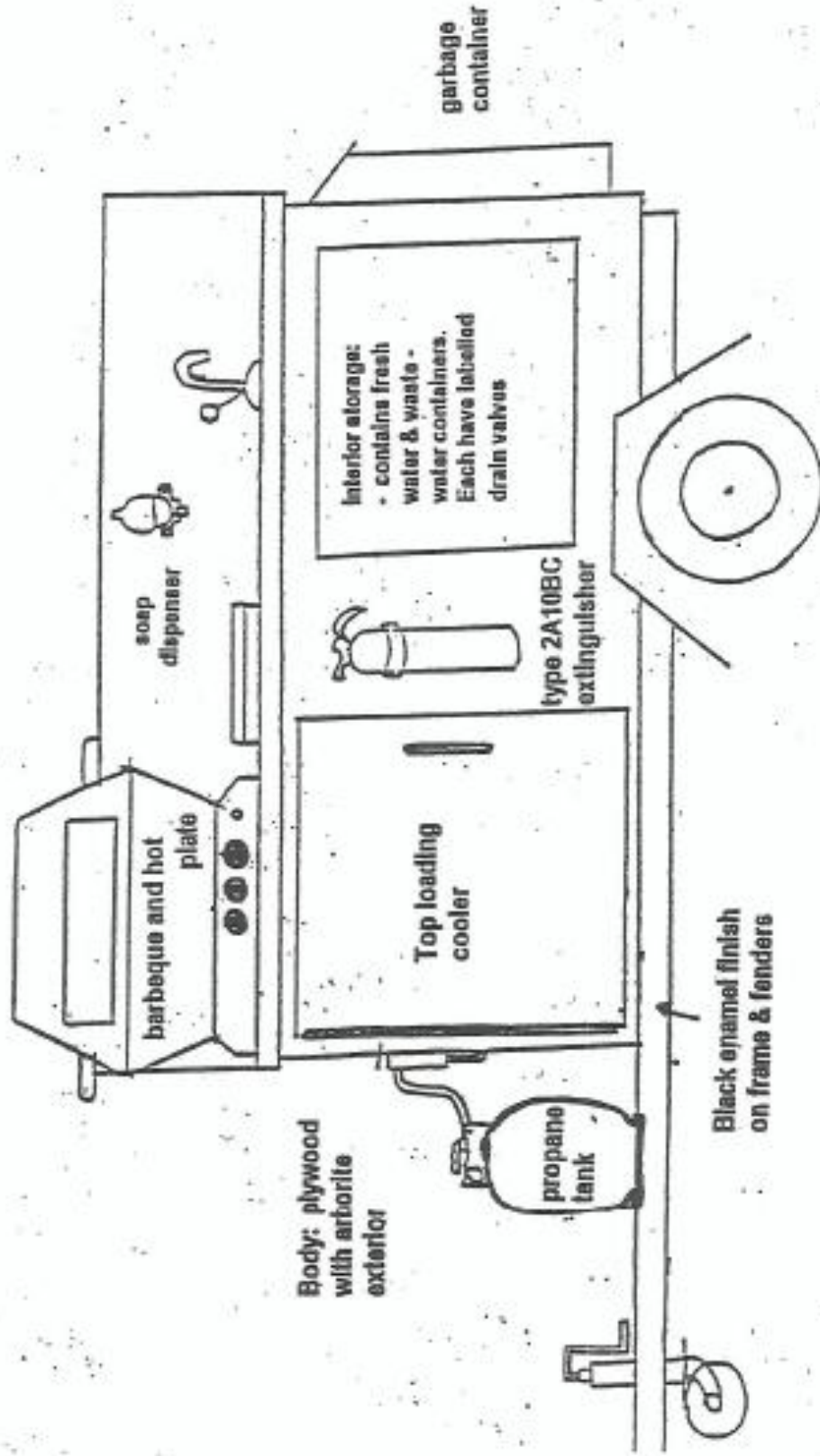
All violations must be corrected within the time frame given by the Public Health Inspector.

Failure to comply may result in permit suspension and in cessation of the food operation.

# ENCLOSED - TYPE PUSHCART



# OPEN - TYPE PUSH CART







REGISTRATION FORM/PERMIT APPLICATION
www.manitoba.ca/healthprotection

PLEASE CHECK ONE OF THE FOLLOWING:

- BASIC REGISTRATION NEW OWNER NEW CONSTRUCTION EXTENSIVE REMODELLING

(If new operation, please specify opening date)

NAME OF FOOD ESTABLISHMENT:
STREET ADDRESS: CITY: POSTAL CODE:
TELEPHONE: ( ) FAX: ( ) EMAIL:
MAILING ADDRESS FOR BUSINESS:
SAME AS ABOVE ALTERNATE MAILING ADDRESS (i.e. P.O.Box):
CITY PROVINCE: POSTAL CODE:

LEGAL OWNER OF BUSINESS: (Owner or Company Applying for Permit)

- Company Name
Partnership
Sole Proprietorship Driver's License #

STREET ADDRESS:
CITY: PROVINCE: POSTAL CODE:
TELEPHONE: ( ) CELL: ( ) EMAIL:

ON SITE CONTACT PERSON:

FOOD HANDLER CERTIFICATE: YES NO If Yes, date of issuance:
Food Handler Certificate is NOT required outside of the City of Winnipeg but is recommended.

PLAN SUBMITTED: (Required for new construction or extensive remodelling). YES NO
A detailed drawing showing food preparation, processing, storage, service areas, washrooms, refrigeration facilities, equipment layout, and a listing of equipment and construction materials in food preparation areas is to be provided.

PROPOSED MENU PROVIDED: YES NO

DATE SIGNATURE OF OWNER/REPRESENTATIVE

For Office Use Only: (CHECK APPROPRIATE BOX)

Food Service Permanent:

Table with 6 columns: Banquet Hall, BevRm/Lounge, Caterer, Concession/Kiosk, Deli, Institution/Cafeteria, Takeout, Restaurant (#seats), Seasonal, Other (Specify)

Food Service Mobile:

Table with 4 columns: Coffee Truck, Commissary, Push Cart, Self Contained- Full Menu, Self Contained-Ltd Menu

Food Retail:

Table with 6 columns: Bakery, Banquet Hall, Butcher Shop, Concession (No Prep), Convenience Store, Other (Specify), Fish/Seafood, Food Bank, Grocery, Hawker, Ice Retailer

PLEASE RETURN THE REGISTRATION FORM TO
healthprotection@gov.mb.ca