

Requirements for Push Carts and Guidelines

Information on starting a push cart operation

General Requirements for the Operation of a Pushcart

This information is provided for people who are interested in obtaining a permit to operate a pushcart in the City of Jefferson. The following guidelines are authorized by the Jefferson City Food Code section 8-104.10. These requirements must be met in order to obtain a valid pushcart permit.

Pushcarts must operate in conjunction with a permitted food-handling establishment, referred to as a “servicing area”. Restaurants, grocery stores, and convenient stores are examples of a servicing area. There must be a written agreement between the servicing area and pushcart operator stating that the servicing area may be used to service the pushcart. This documentation must be submitted to the City of Jefferson Environmental Health Division (see attached application). The pushcart must return daily to the servicing area to obtain potable water, empty gray water, and wash, rinse, and sanitize utensils and equipment utilized by the unit. Push cart water supply and waste units must be self-contained.

The servicing area must have adequate facilities to service the pushcart or a health permit will not be issued. Foods that are served by the pushcart cannot be prepared at home. All foods must be prepared on site or at the servicing area. Leftovers at the end of the day must be discarded.

Definition: 1-201.10(B)(75.1)

“Pushcart” a non-self-propelled wheeled cart, specifically designed and used for keeping, storing, or warming food or beverages for sale by a vendor, which may be moved by one person without the assistance of a motor.



Specific Requirements for Pushcarts

Food Code Guidelines:

1. Pushcarts shall be limited to serving only food prepared at the permitted service area and maintained at proper temperatures.
2. Pushcarts shall be limited to 18 hours of operation per calendar day and must be returned to the permitted servicing area. This limitation shall not apply if part of parade permit.
3. Pushcarts must be on a sidewalk that is at least 8 feet wide and pushcart cannot obstruct free passage of pedestrian or vehicles; the net passable sidewalk shall not be reduced to less than 4 feet 6 inches in width; cannot obstruct an entrance or exit, and cannot jeopardize public safety; nothing used or stored in conjunction with the pushcart operation shall be placed in the street.
4. Pushcarts must be at least 20 feet from any other pushcart vendor or business that also sells consumable foods. This limitation shall not apply if part of a parade permit.
5. Only food and/or beverages are allowed to be sold on City property.
6. Pushcarts are not allowed in City parks, school yards, cemeteries, or residential neighborhoods. This limitation shall not apply if part of a parade permit.
7. There are no designated areas for any one pushcart vendor-first vendor to a location has the right to conduct business at the location subject to the time limitations set out in the Food Code.
8. Waste receptacles must be provided and may be stored off-cart and shall be in contact with the pushcart at all times of operation and immediate area must be kept free of litter.
9. Dimensions of the Pushcart shall be: Length Minimum 48" Maximum 72" Width Minimum 32" Maximum 40". A box width only, the axle system may protrude an addition 6.5" on each side Height (from ground level) Minimum 36" Maximum 72" Pushcarts licensed prior to 9/1/99 can continue operation if noncompliant with the size limitations, but cannot alter, enlarge or replace the unit except in compliance with these limitations. The City Administrator is authorized to make reasonable rules and regulations governing modifications of the design, construction and location of the Pushcarts in his or her sole discretion.
10. No person shall engage in vending between the hours of 3:00 a.m. and 6:00 a.m. This restriction shall not apply if part of a parade permit.
11. Vendors must adhere to all public health and safety regulations imposed by State Law and the Code of the City of Jefferson.
12. It is the applicant's responsibility to be familiar with all ordinances relative to the operation of a pushcart.
13. Pushcart vendors are allowed 10 minutes to offload their cart and equipment at the start of the vending day and 10 minutes to load at the termination of the vending day, provided that they do not block the flow of traffic.
14. Failure to adhere to the regulations for Pushcart units is cause for revocation or suspension of the vendor's license.
15. Pushcart vendors must obtain a business license and permit to sell food and comply with terms and conditions of the license and permit. Permits are issued on an annual basis. All permit fees are due before a permit will be issued.

Sanitation Requirements:

1. A hand washing sink with hot and cold running water, soap, and disposable paper towels are required on push carts.
2. Utensils (tongs, scoops, etc.) must be washed, rinsed, and sanitized in a three compartment sink or commercial dishwasher. If pushcart is not equipped with a three compartment sink then extra utensils must be available and changed every two hours during use. Utensils then must be returned to the servicing area to be cleaned and sanitized for the next day use.
3. A potable water system must be installed for hand washing. A waste water tank sized 15% larger than the fresh water tank must be available. Potable water must be obtained from the servicing area and removal of waste water must be done at the servicing area in a sanitary manner.
4. Adequate hot and cold storage units must be available for the storage and holding of potentially hazardous foods. A metal stemmed thermometer reading 0-220 degrees F. must be available to check the temperatures of potentially hazardous foods. Potentially hazardous foods must remain 41 degrees F. or below for cold holding and 135 degrees F. or above for hot holding.
5. Each food container on the pushcart shall be equipped with a tight-fitting cover. Covers must be kept closed at all times except when food is being added or removed.
6. Condiments must be provided in single service portions or limited to non-potentially hazardous foods such as catsup and mustard, and must be dispensed from squeeze containers.
7. Customers are not allowed to serve themselves.
8. All containers and food contact surfaces on push cart must be washed, rinsed, and sanitized daily at the servicing area.
9. No bare hand contact with ready to eat food is allowed. Single use gloves, tongs, spatulas, or deli tissue must be used to prevent bare hand contact with ready to eat foods.
10. When the pushcart operator desires to sell non-potentially hazardous or prepackaged foods, facilities will be evaluated on an individual basis.
11. Employees who has a communicable or infectious disease that can be transmitted by foods, or who is a carrier of organisms that cause such a disease, or who has a boil, infected wound, or an acute respiratory infection with cough and nasal discharge, shall not work with a push cart in any capacity in which there is a likelihood of contaminating food or food contact surfaces, with disease causing organisms or transmitting the illness to other persons.
12. A Health Operating Permit must be displayed on the pushcart in a conspicuous place in view of the consumer.

If you have any questions, please contact the City of Jefferson Environmental Health Division at 573-634-6410.

