

GUIDELINES for FOOD PUSHCARTS

A **Food Pushcart** is classified as a *Mobile Food Service Establishment (MFSE)* that returns to a commissary each day.

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*” (#HPU09-04) published June 2009 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*, 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.**

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). Winnipeg City Licencing and By-laws may also have additional requirements. Contact the City of Winnipeg Environmental Health Services at 986-2234.

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 moved, and which returns to a central commissary or other fixed food service establishment after each day’s operation; e.g.: coffee wagon, pushcart.

“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.

NOTE: City of Winnipeg Licensing requires you to state your time limits.

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 handwash basin and water pump unit (manual or mechanical), 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 handwash basin and water pump unit (manual or mechanical), 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 require a heated water system to prevent freezing of water and waste lines and to ensure water is available 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 handwash 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.: enclosed cases/canopy. Umbrellas are acceptable on low wind days.
- c) 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.
- d) All equipment, utensils, paper products, food, tanks, and cleaning supplies must be stored in or on the cart. Additional storage is limited to one ice chest for the storage of non-hazardous beverages; maximum size of three cubic feet. 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.

- e) Only single service utensils may be used on the cart. These utensils must be stored and dispensed in a sanitary manner.
- f) Condiments may only be dispensed by single service packaging, dispenser bottles or self-closing hinged containers.
- g) Sanitized wiping cloths must be provided for use on the cart. Single-use paper towels and a plastic spray bottle containing a sanitizing solution are recommended (e.g.: 50 ppm chlorine: 1 teaspoon household bleach in 4.5 litres water).
- h) Reusable utensils; e.g.: tongs, spoons, lifters, etc., should be replaced every two hours with clean, sanitized utensil. Separate plastic bags 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.

- i) 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.

- j) The use of LP gas for barbecues requires the approval of the Department of Labour, Their phone number is 945-3373.
- k) Carts equipped with liquid propane must carry an approved fire extinguisher mounted on the exterior of the cart in an easily accessible location. The City of Winnipeg Fire Department recommends the use of a 2A 10BC extinguisher.
- 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. ***All pushcarts operating in the City of Winnipeg are approved by the City of Winnipeg Environmental Health Services (phone: 986-2234).***

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 and a hair covering (cap, hair net);
- be free from any communicable disease, open sores, or infected wounds.

SMOKING AND/OR EATING WHILE WORKING IS PROHIBITED!

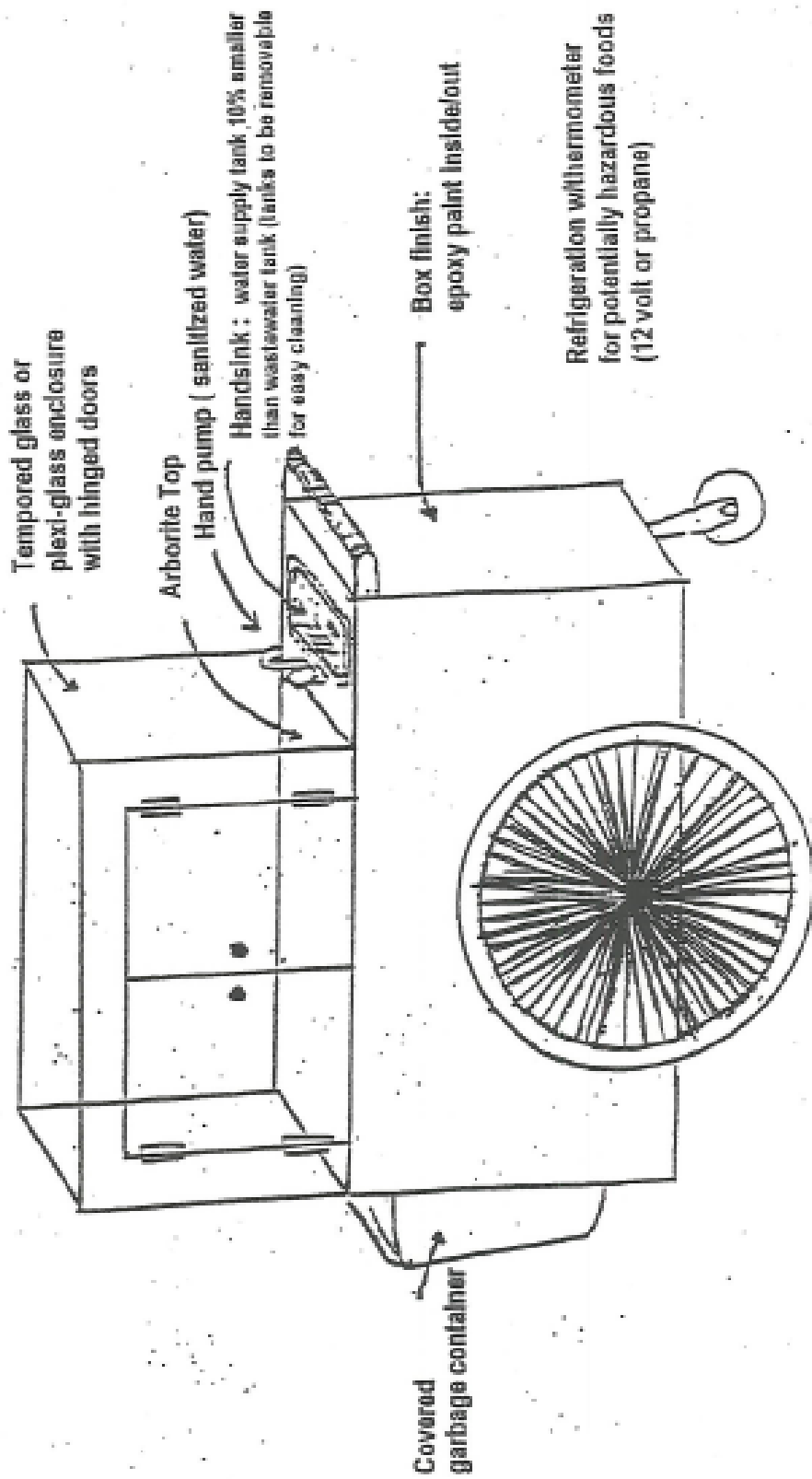
Wash hands prior to food work and after toilet use or smoking/eating.

d) Violations:

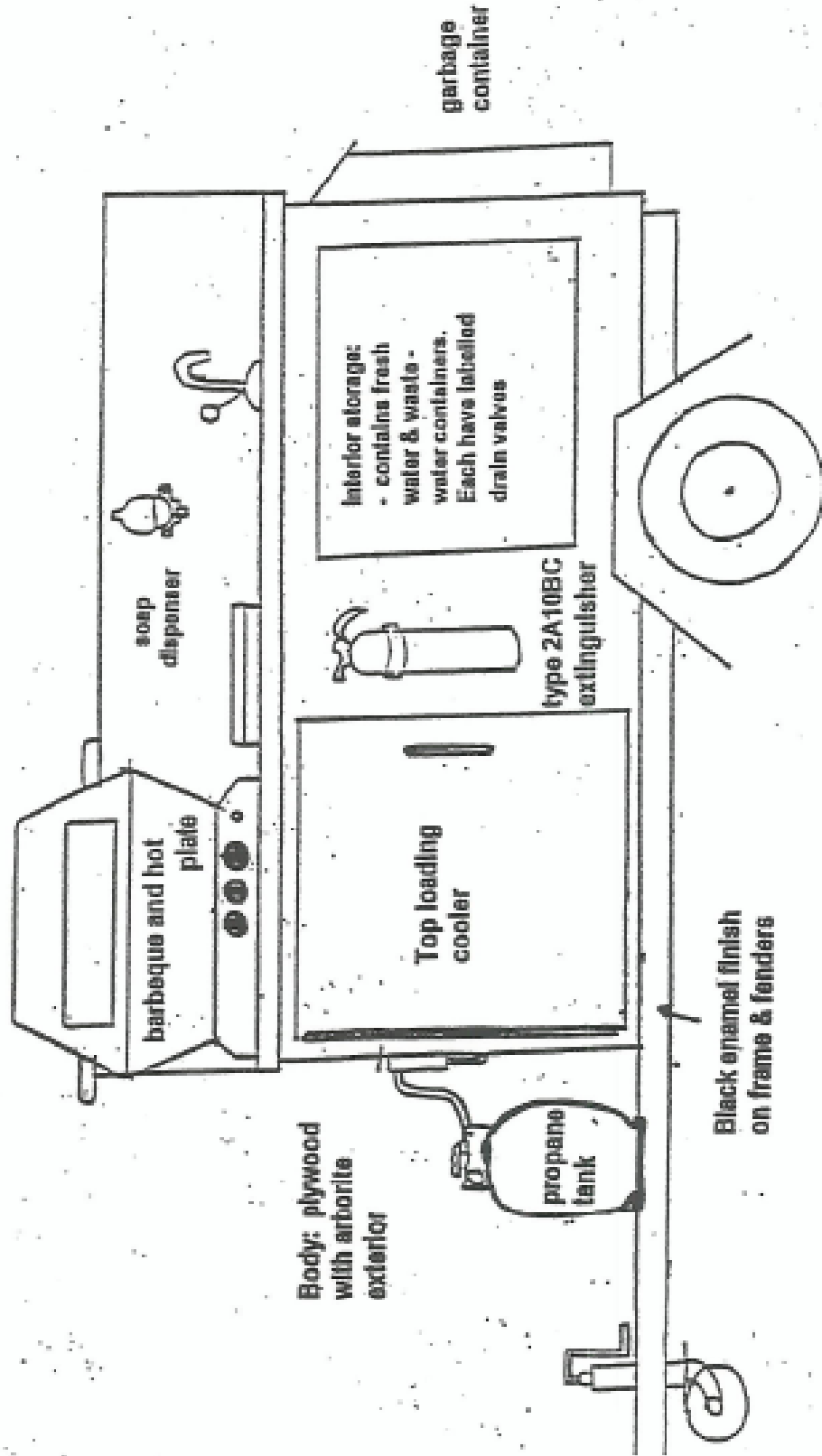
All violations must be corrected within the time frame given by the Public Health Inspector.

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 INFORMATION
FOOD AND FOOD HANDLING ESTABLISHMENTS**

PURSUANT TO MANITOBA REGULATION 339/88R

1. NAME OF ESTABLISHMENT: _____

2. SITE ADDRESS OF ESTABLISHMENT: (Street Address) _____
 (City) _____ (Province) _____ (Postal Code) _____

TELEPHONE: () _____ FAX: () _____

3. MAILING ADDRESS OF ESTABLISHMENT: (Street Address) _____
 (City) _____ (Province) _____ (Postal Code) _____

TELEPHONE: () _____ FAX: () _____

4. BUSINESS TYPE: COMPANY NAME _____ PARTNERSHIP
 SOLE PROPRIETORSHIP

5. OWNER/CONTACT: (Name) _____ (Driver's License #) _____

ADDRESS: (Street Address) _____
 (City) _____ (Province) _____ (Postal Code) _____

TELEPHONE: () _____ CELL: _____ EMAIL: _____

6. PROPOSED OPENING DATE: _____

7. PLEASE CHECK ONE OF THE FOLLOWING:

- | | |
|---|--|
| <input type="checkbox"/> NEW OWNER | <input type="checkbox"/> EXTENSIVE REMODELLING |
| <input type="checkbox"/> NEW CONSTRUCTION | <input type="checkbox"/> BASIC REGISTRATION |

8. TYPE OF ESTABLISHMENT: (Check appropriate boxes.)

- | | |
|---|--|
| <input type="checkbox"/> RESTAURANT (No. Seats _____) | <input type="checkbox"/> MOBILE FOOD UNIT |
| <input type="checkbox"/> CATERER | <input type="checkbox"/> CONCESSION/KIOSK |
| <input type="checkbox"/> RETAIL FOOD STORE | <input type="checkbox"/> TAKEOUT |
| <input type="checkbox"/> BAKERY | <input type="checkbox"/> DELICATESSEN |
| <input type="checkbox"/> BANQUET HALL | <input type="checkbox"/> INSTITUTION/CAFETERIA |
| <input type="checkbox"/> BUTCHER SHOP | <input type="checkbox"/> OTHER _____ |

9. FOOD HANDLING CERTIFICATE: YES (attach copy) NO
 Food Handling Certificate is NOT required outside of the City of Winnipeg but is recommended

10. PLAN: (Attach except for change in ownership.)
 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 are to be provided.

11. MENU: (Attach a proposed menu)

_____ DATE

_____ SIGNATURE OF OWNER/REPRESENTATIVE

****NOTE: ORIGINAL SIGNED COPY TO BE SUBMITTED TO PUBLIC HEALTH INSPECTOR.**