

**GENERAL SERVICE MOBILE FOOD UNIT
ESPRESSO AND CAPPUCCHINO COFFEE CART REQUIREMENTS**

In response to an overwhelming interest in pushcarts to sell espresso and cappuccino coffees, the following guidelines have been developed for the operation and design of the pushcart. Chapter 17, section 8.1, allows the director to impose additional restrictions in order to protect the operation against public health hazards and adulteration of food products when potentially hazardous foods (PHF) are allowed to be served, sold, or distributed.

1. The Mobile Food Unit Plan Review Application must be filled out in its entirety and submitted with a copy of the push cart plans.
2. Carts shall be fabricated to exclude vermin, dust, dirt, splash and spillage encountered with normal intended use, and shall be easily cleaned, maintained, and serviced. Construction shall be of stainless steel, fiberglass reinforced plastic panels (FRP), formica, or a combination of these or other water-resistant metals. The cart must be designed to be free of unnecessary ledges, projections or crevices.
3. The size of a pushcart is generally restricted to (6'ft x 4'ft x 3'ft). However, the size can vary slightly and should be determined by its ability to be easily movable, controllable, and maneuverable by one person when the unit is fully loaded. The size restriction is decided on a case-by-case basis and additional requirements may apply.
4. For safety purposes, the cart should be designed with an electrical cord that does not extend beyond ten feet (10'ft).
5. An overhead covering must be properly constructed and designed.
6. The minimum distance from the floor to bottom of vehicle is six inches (6" in).
7. A three (3) compartment dishwash sink (retractable sink recommended) and a handsink with hot and cold running water, under pressure and with a mixing valve, must be available, along with soap and disposable towels.
8. The cart must be designed to accommodate enough water for the operational purpose of the cart: For adequate handwashing, cleaning, and sanitizing of equipment, plus the amount required for making coffee.
9. The retention tank must be a capacity of 15% larger than the available water supply.
10. Water for handwashing and utensil washing must be heated via an electrical, on demand system, to generate water at a minimum of 100°F.
11. Steaming pitchers, steaming wands, steaming nozzles, etc. must be cleaned and sanitized every two hours.
12. Refrigeration must be available and of a size large enough to adequately store all

products necessary for the operation of the business. A thermometer must be located inside the refrigerator unit.

13. When carts are approved for outside use:

a) The milk product (PHF) must be packaged and stored in such a way as to allow the milk to remain in the refrigerator while in use, via an insulated hose, nozzle or other acceptable devices. This allows the milk to be accessed 'on demand' while remaining in the refrigerator. Special care should be taken to clean the steaming nozzle and tube every four hours. The use of steaming pitchers, steaming wands, etc. are not allowed.

b) Overhead covering is required.

14. Milk should be packaged in no larger than a one-gallon container.

15. Only foods approved by the Director and written on the permit may be served, sold or distributed.

16. If used, ice must be drained into a retention tank to be properly disposed of at the commissary. No wastewater leakage will be allowed.

17. Only single service articles (disposable) are to be used.

18. Everything that is necessary for the operation of the cart must be located on the cart. No additional ice bins, ice chests, tables, etc., are allowed. The cart must be a standalone, self-contained unit.

19. A commissary, which is properly permitted and inspected, must be located on-site (in the same building as the cart). The commissary is where equipment will be broken down and properly cleaned and sanitized, where additional food and food containers and equipment are stored, fresh water containers are filled, and where waste water is properly disposed.

a) It is strongly recommended that the approved commissary be under the ownership and control of the owner of the cart so that all cleaning and storage facilities may be conveniently accessed and available at all times.

b) When the owner of the cart does not own or control the commissary, a Commissary Approval form, documenting the availability and access to storage and cleaning facilities, must be signed by the owner of the commissary and notarized. A \$100.00 Pre-Inspection Fee must be paid in order to inspect the commissary for these requirements.

20. The commissary must be approved before the coffee cart is permitted.

21. The coffee cart must be on site prior to approval and should be capable of performing

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all aspects of operation. A \$100.00 Pre-Inspection Fee must be paid for an inspection of the cart at the service location.

22. The cart must have the firm name and permit number on the unit in at least three inch (3" in) letters.

23. The operator must maintain the permit authorizing the specific food items for sale on the cart at all times.

24. The operator must maintain the cart in a clean condition at all times.

25. A Registered Food Service Manager is required for each cart.

26. The operator must comply with all other applicable sections of Chapter 17.
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