



Health Permit/Plan Review:

- Plan reviews are required for carts handling non-prepackaged food.
- A valid health permit posted in a conspicuous location on the food cart.
- A current decal sticker posted on the food cart.
- Current San Bernardino County food handlers card for all employees handling food on the cart.
- Only food preparation approved during the plan review process is allowed to be conducted on the food cart.

Food:

- Only limited food preparation may be done on an approved cart as defined in Section 113818 of Cal Code.
- Only steamed/boiled hot dogs, tamales in the original inedible wrapper and roasting corn on the cob can be held on the cart at or above 135°F for serving and must be discarded at the end of the operating day. All other potentially hazardous food (PHF) must be cooked per individual customer order.
- Except as indicated above, all PHF must be held at or below 41°F in an approved mechanical refrigeration unit.
- Food handling is done inside the approved food compartment.
- All food is bought from an approved supplier and is not adulterated, contaminated and/or spoiled.
- Food is only stored on the approved cart.
- An accurate thermometer is placed in all refrigeration units.
- The operational procedures for food handling, cleaning and sanitizing of equipment and utensils have been approved by Environmental Health Services (EHS) and are available on the cart.

Cleaning/Sanitizing:

- All processes which exceed limited food preparation must be conducted at an approved commissary.
- A three-compartment warewashing sink is required on the cart or auxiliary unit to wash, rinse and sanitize utensils when open foods are prepared.

A warewashing sink is not required on the cart if:
 - The cart handles steamed/boiled hot dogs or non-PHF that requires only heating, baking, popping, portioning, bulk dispensing, assembly or shaving of ice; and
 - The cart has an adequate supply of spare utensils; and
 - All utensils are washed and sanitized at the commissary at least daily.
- A cart that prepares only potentially hazardous beverages that are made-to-order must have a three-compartment sink or other warewashing sink as approved by EHS to wash, rinse and sanitize utensils.
- The three-compartment warewashing sink has hot (120°F) and cold running water.
- The temperature of the wash water must be at least 100°F.
- A cart with a warewashing sink has overhead protection comprised of approved smooth and washable materials.
- All food contact surfaces where PHF are handled must be cleaned and sanitized throughout the day at least every four hours.
- All potable water tanks are flushed and sanitized.

FOOD CARTS GENERAL REQUIREMENTS CHECKLIST



Handwashing/Use of Gloves:

- Employees wash their hands in a handwashing sink with soap and warm (at least 100°F) running water for 10 to 15 seconds, before handling food and after using the restroom.
- If a non-adjustable faucet is provided at the handwashing sink, warm (100-108°F) water must be provided.
- A cart with open food has a handwashing sink either on the cart or on an approved auxiliary unit.
- Employees with cuts, rashes, artificial nails, nail polish and/or rings are wearing gloves.

Restroom Facilities:

- A cart doing business at one location for more than one hour must operate within 200 feet of an approved restroom.
Note: As measured from the food cart to the entrance of the structure in which the restroom facilities are located.
- The restroom has warm water (at least 100°F), soap and single-use paper towels/hand dryer.

Waste:

- An adequate number of easily cleanable trash containers are provided.
- The exterior and surrounding area is kept clean and free of trash.

Commissary:

- The cart operates in conjunction with an approved commissary.
- The cart is stored, cleaned and serviced daily at an approved commissary or stored at the operating site, cleaned and serviced daily by an approved mobile support unit.
- All wastewater generated by the cart is emptied at an approved commissary or other approved facility.