

PROCEDURES GUIDE FOR PUSHCARTS SELLING FRANKFURTERS

Equipment Design and Maintenance

1. All equipment shall be designed and constructed in accordance with National Sanitation Foundation (NSF) Standards or equivalent standard.
2. Equipment shall be located and installed so as to facilitate cleaning of the equipment and mobile food operation.
3. Food and food contact surfaces shall be protected from contamination by providing effective covers and/or shields to prevent contamination from dirt, dust, vermin or handling by the public.
 - a. Frankfurters cooked by steaming or boiling shall be prepared and stored in containers with tight-fitting lids.
 - b. Effective shielding covering the entire grill surface shall protect frankfurters cooked by grilling.
4. The vendor shall be responsible for providing facilities for storage and disposal of garbage and rubbish generated as a result of the pushcart's operation.
5. Pushcarts serving frankfurters outdoors shall be provided with adequate overhead protection.

Sanitary Facilities *

1. Any pushcart preparing frankfurters shall have a water system with a minimum capacity of at least 10 gallons of potable water and the system shall be under pressure.
2. The water inlet shall be of a size and type that will preclude its use for any other function. The water inlet shall be capped when not in use to prevent contamination by waste discharge, road dust, etc., and shall be located remote from the waste discharge outlet to prevent contamination.
3. Liquid waste resulting from the operation of a pushcart shall be stored in a permanently installed retention tank that is of at least 15 percent larger capacity than the water supply tank. Liquid waste shall be discharged from the retention tank only to an approved sanitary sewage disposal system. Waste disposal facility connections for servicing the pushcart wastewater retention tank shall be of a different size or type than those used for supplying the pushcart potable water tank. The waste discharge connection shall be located remote from the water inlet connection to preclude contamination of the potable water system.
4. A hand washing facility shall be conveniently located on the pushcart. This hand washing facility shall consist of, at least, a permanently installed lavatory plumbed to the wastewater tank; warm water, soap and individual paper towels or other approved hand-drying devices. If disposable towels are used, easily cleanable waste receptacles shall be conveniently located near the hand washing facilities.
5. Pushcarts shall provide a pressurized, in-line heating facility capable of providing enough hot water for hand washing, cleaning and sanitization of equipment if required.

*** Note: Pushcarts providing strictly commercially prepackaged potentially hazardous foods shall be exempted from the above sanitary facilities requirements.**

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6. Pushcarts preparing frankfurters shall provide:
 - a. Utensil washing facilities consisting of a 3 compartment sink system with hot and cold water under pressure, an approved utensil washing detergent, an approved sanitizing compound and test strips for determining sanitizer concentration or
 - b. Enough duplicate utensils to replace soiled utensils with clean utensils as necessary.

Food Service

1. Service of potentially hazardous food products such as chili or liquefied cheese products from open containers shall be prohibited.
2. Potentially hazardous foods shall be maintained at proper temperatures (41°F or below; 140°F or above). Any potentially hazardous food that is reheated must be reheated to 165°F from refrigerated temperature within 1 hour.
3. Condiments shall be provided as follows:
 - a. Served by the pushcart operator from open containers or;
 - b. Customer self-service from enclosed pump-type containers or;
 - c. Customer self-service in individual packets
4. Hotdog buns shall be stored in an enclosed container.

Base of Operations

1. Pushcarts preparing frankfurters shall operate from a commissary or other licensed fixed food service establishment and shall report at least daily to such location for cleaning and servicing operations.
2. The commissary or other fixed food establishment used as the base of operations of pushcarts shall be constructed and operated in compliance with the requirements of the Food Code for the City of Tulsa and shall be designed so as to accommodate the servicing of pushcarts within the confines of the establishment.

Servicing Area

1. The pushcart servicing area shall be entirely enclosed within the confines of the commissary building. Within this servicing area, there shall be a location provided for the flushing and draining of liquid wastes to an approved sanitary sewage disposal system. This area shall be located separate from the location provided for water servicing and shall be remote from other food preparation or service areas.
2. The service area surfaces shall be designed and constructed to be smooth, non-absorbent and easily cleanable and shall be maintained in good repair.
3. Any pushcart operator handling open foods shall be required to obtain a food handler's permit prior to beginning operations. Food manager's certification may be required.