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MFU PUSHCART REQUIREMENTS

A pushcart is a non-self-propelled Mobile Food Unit (MFU) limited to serving foods requiring limited preparation and is readily movable by one or two persons. A pushcart does not include non-self-propelled units owned and operated within a retail food store. This type of mobile unit requires the support of a Central Preparation Facility. To obtain a Mobile Food Unit Pushcart Permit, refer to the **MOBILE FOOD UNIT PERMIT REQUIREMENTS** handout and the following requirements:

- The pushcart shall be non-motorized and remain readily movable at all times.
- The pushcart shall not exceed four feet in width, eight feet in length, and eight feet in height, including the pushcart's shade umbrella. The bottom of the pushcart shall be at least one foot (12 inches) from the ground.
- In the event of an emergency, the pushcart must be easily moveable, controllable, and maneuverable by one person when the pushcart is fully loaded.
- Each pushcart shall have protective guards to protect against exposure to insects, rodents, dust, or other contamination
- All food contact surfaces shall be smooth, easily accessible, and cleanable. Do not use unfinished or unpainted wood as a food contact surface.
- Pushcarts shall have the minimum of a three-compartment sink for sanitizing equipment and a separate hand washing facility with hot and cold running water under pressure.
- The hand wash and ware wash sink can be separated by having different faucets for the three-compartment sink and hand wash sink, and having the sinks at least 6 inches apart or divided by a 6 inch riser.
- All equipment must be permanently installed on the pushcart. No equipment such as BBQ pits, cookers or tables shall be used with the carts unless they are part of the cart itself.
- All heating, food prep, and storage of items must be on the unit.
- Food cannot be prepared at home.
- All food must be obtained from an approved commissary, central preparation facility, or permitted food establishment.
- Food handling shall be limited to the assembly of the final product; no slicing, dicing or food preparation to be performed on the pushcart.
- Foods to be sold are limited to: Non-time/temperature control for safety (TCS) foods and drinks, commercially packaged pre-cooked foods such as hot dogs, sausages, or other foods specifically approved Harris County.
- Each push cart should have a trash can attached to the unit, available, clearly marked, and accessible for customer use. The trash can should be leak-proof, washable, and at least a thirteen-gallon capacity.

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HCPH is the local public health agency for the Harris County, Texas jurisdiction. It provides a wide variety of public health activities and services aimed at improving the health and well-being of the Harris County community.

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