



Environmental Health Program

1240 N. Highland Avenue, Suite 5, Aurora, IL 60506
Phone (630) 444-3040 Fax (630) 897-8123

1750 Grandstand Place, Suite 2, Elgin, IL 60123
Phone (847) 608-2850 Fax (847) 888-6458

PUSH CARTS

Push carts (whether pushed, bicycled, or towed by motorized vehicle) shall be limited strictly to pre-cooked hot dogs, unshucked cooked corn, whole fresh fruit, canned beverages, condiments for the hot dogs and corn, and pre-packaged non-potentially hazardous food. **CUT FRUIT IS NOT PERMITTED (LAS FRUTAS CORTADAS NO SON PERMITIDAS EN LOS CARROS DE ELOTES!!)**

The pushcarts must meet the provisions of the Illinois Department of Public Health's Food Service Sanitation Code Section 750.1500 through Section 750.1570. Specifically, they shall be made "with safe, non-toxic materials, including finishing materials, and shall be corrosion-resistant, non-absorbent, smooth, easily cleanable, and durable under conditions of normal use." Food storage compartments shall have tight-fitting covers and be insect-proof when closed.

The business name and the town where the commissary is located must be prominently displayed on the cart.

The following equipment shall be included on the unit:

1. **Cold holding unit** - A refrigerated drawer or cabinet to hold cold packaged hot dogs. The cold hot dogs and unshucked corn may not be put into the beverage storage unit.
2. **Hot holding unit** - Steamer unit for hot dogs and buns must be capable of rapid re-heating and holding hot dogs at 135°F or above. Hot dogs, buns, and unshucked corn must be cooked in separate units.
3. **Dry storage compartment** - This section will be used for extra buns, ketchup, mustard, etc., and single service articles.
4. **Beverage container and steam compartment** - Shall be constructed with a drain for servicing and cleaning these compartments.
5. **Handwashing facilities** - must be provided. It must consist of water under pressure. A minimum of five (5) gallons of potable water shall be stored for handwashing. A waste water holding tank must be provided sized to hold 50% more waste water than potable water stored (i.e. 5 gallons potable water: 7½ gallon dump tank). Liquid soap and paper towels must be provided, from dispensers. The potable water tank inlet is to be capped to prevent contamination of the water. The handsink drain must be larger than the water inlet of the faucet to insure proper draining.

6. Condiment containers must be the pump or squeeze-type for ketchup and mustard, or individual packets. Onions and relish must be dispensed from a container having a self-closing lid equipped with a single-service spoon, or other approved methods.
7. A garbage can must be provided. This may be hung on the cart when moved from one location to another. The can shall be non-absorbent, plastic-bag lined and has a swing-type lid. The can must be kept covered. During operation the can should be removed from the cart and place in a location convenient to both operator and customers. When the can is hung on the cart, it should be placed in a location that will minimize contact with food sections of the cart.
8. **Service Utensils.** Since these carts are not equipped with utensil washing facilities, enough clean utensils must be provided to satisfy the needs of the operator during the period of operation. A minimum of three (3) clean utensils should be carried, each individually packaged in a plastic bag. When a utensil gets soiled, it should be replaced with a clean one. The soiled utensil should be placed in a bag and stored until the cart returns to the commissary.
9. **Approved Commissary.** All carts must work out of an approved commissary as specified in Rule 750.1550 of the Food Service Sanitation Code. The cart must return to this commissary on a daily basis for cleaning and servicing. The commissary would also be used for any food preparation and food storage. If the commissary is outside of Kane County, we must receive a copy of a recent inspection from an approved health department. There will be no exceptions in regard to having an approved commissary or servicing the unit on a daily basis.
10. **RESTROOMS.** A restroom within 100 feet of the unit must be made accessible to employees and customers at all times that the unit is in operation if parked in one location.

A Food Handling Permit will be issued when inspections are completed and facilities approved. Field inspection of the cart will be made on a routine basis.

The health officer may impose additional requirements to protect against health hazards, and when no health hazards will result, may waive or modify requirements of these regulations.