



Processing Carts

DEFINITION OF PROCESSING

The sale or distribution of any foods that require cooking or any other treatment, (e.g., slicing, mixing, packaging, or any other alteration that exposes the food to possible contamination. This definition does not include the boiling of hot dogs.

Examples: Prepares falafel, grills food, squeezes orange juice, roasts nuts.

REQUIRED DOCUMENTATION

The following must be presented at the inspection:

1. Vendors license document and photo J.D. badge.
2. Permittees copy of the permit renewal receipt, and your most recent decal.
3. Proof of the names and addresses of food suppliers
4. Proof (written documentation) that the unit is stored and serviced at an approved commissary, depot, or other approved facility. Examples of written documentation are:
 - Receipts from the approved facility for storage and service of the unit; *or*
 - A notarized affidavit.
5. For the manufacture of frozen desserts, the permit receipt for the mobile food unit must also include the payment of the manufactured frozen dessert permit fee.
6. A notarized letter with your signature if you are sending a representative with the unit to the inspection. The representative will be required to produce the notarized letter, which should state that he or she is the authorized representative of the permit holder. Additional to the items listed above, the representative will be required to have a government issued photo I.D., such as a current drivers license or U.S. passport, etc.
7. A valid Food Protection Certificate issued by the Department or a current receipt showing registration for the Food Protection Course.

STRUCTURE

1. Carts must be thoroughly cleaned or they will not pass the inspection.
2. The wall, base, floor and food contact surfaces must be of sanitary construction and made of stainless steel, aluminum or other approved non-corrosive and non-rusting metal. Surfaces must be waterproof, smooth, readily cleanable, and resistant to dents and scratches.
3. Plastics such as Plexiglas and Lexan must be limited to display purposes and not be used as floor, wall or other basic structural components, or food contact surfaces.

4. There should be no structural defects, (e.g., holes, openings, seams or broken parts).
5. The cooking and serving surface must be enclosed on the three sides and top for protection against air borne contamination. This includes carts used for roasting nuts.
6. Carts cannot be more than ten feet long including all handles and extensions.

EQUIPMENT AND OTHER REQUIREMENTS

The following is required at all times:

1. The unit must be operated in compliance with:
 - Sub-part 14-1 and 14-5 of the New York State Sanitary Code
 - Sub-Chapter 3, Title 17 of the New York City Administrative Code
 - Article 81 and 89 of the New York City Health Code
 - Chapter 6, Title 24 of the Rules of the City of New York
2. The use of utensils, tongs, deli paper or sanitary gloves for the service and preparation of ready-to-eat foods. Bare hand contact with ready-to-eat is not allowed.
3. Hot and cold running water. A 10-gallon portable water supply tank is required.
4. A single compartment sink.
5. A permanently installed wastewater tank that will hold at least 11.5 gallons of waste water and is equipped with a hose bib (threaded faucet).
6. Ventilation System: Carts engaged in frying, broiling, grilling, etc. must have a hood equipped with grease filters and a vent to the outer air. Carts having only a steam table must have a hood and vent.
7. Adequate facilities to store foods at required temperatures (140° F or above for hot foods, 45° F or below for cold foods).
8. If propane is used, the maximum size tank allowed is 20 lbs. The tank must be stored upright and held securely in place.



Processing Trucks

nyc.gov/health

DEFINITION OF PROCESSING

The sale or distribution of any foods that require cooking or any other treatment, e.g., slicing, mixing, packaging, or any other alteration that exposes the food to possible contamination. This definition does not include the boiling of hot dogs.

REQUIRED DOCUMENTATION

The following must be presented at the inspection:

1. Vendors license document and photo I.D. badge.
2. Permittees copy of the permit renewal receipt, and your most recent decal.
3. Proof of the names and addresses of food suppliers
4. Proof (written documentation) that the unit is stored and serviced at an approved commissary, depot, or other approved facility. Examples of written documentation are:
 - Receipts from the approved facility for storage and service of the unit; or
 - A notarized affidavit.
5. For the manufacture of frozen desserts, the permit receipt for the mobile food unit must also include the payment of the manufactured frozen dessert permit fee.
6. A notarized letter with your signature if you are sending a representative with the unit to the inspection. The representative will be required to produce the notarized letter, which should state that he or she is the authorized representative of the permit holder. Additional to the items listed above, the representative will be required to have a government issued photo I.D., such as a current drivers license or U.S. passport, etc.
7. A valid Food Protection Certificate issued by the Department or a current receipt showing registration for the Food Protection Course.

STRUCTURE

1. The inside and outside of the truck must be clean, or it will not pass inspection.
2. All interior surfaces should be of sanitary construction and made of stainless steel aluminum or other approved non-corrosive and non-rusting metal. Surfaces must be waterproof, smooth, readily cleanable, and resistant to dents and scratches.
3. Plastics such as Plexiglas and Lexan must be limited to display purposes and not be used as floor, wall or other basic structural components, or food contact surfaces.
4. There should be no structural defects, (e.g., holes, openings, seams or broken parts).

5. The food preparation area must be separated from the driver's area by a sanitary partition. In trucks equipped with manufactured frozen dessert machines, there shall be a partition or self-closing door between the driver's seat and the manufacturing and service area, unless the vehicle is air-conditioned.
6. Light bulbs must be shielded against breakage.

EQUIPMENT AND OTHER REQUIREMENTS

The following is required at all times:

1. The unit must be operated in compliance with:
 - Sub-part 14-1 and 14-5 of the New York State Sanitary Code
 - Sub-Chapter 3, Title 17 of the New York City Administrative Code
 - Article 81 and 89 of the New York City Health Code
 - Chapter 6, Title 24 of the Rules of the City of New York
2. The use of utensils, such sanitized tongs, deli paper or sanitary gloves for the service and preparation of ready-to-eat foods. Bare hand contact with ready-to-eat is not allowed.
3. A two-compartment sink with a swing faucet or two separate faucets.
4. Hot and cold running water. A 40-gallon portable water supply tank is required. Facilities for maintaining hot water must be provided.
5. A permanently installed waste tank which will hold 46 gallons or more of waste water and is equipped with a hose bib (threaded faucet)
6. Ventilation System:
 - Grills, deep fryers, souvlaki spits, etc. must have hoods of sufficient size directly above them. The hood must be equipped with grease filters, a motor driven exhaust fan and a vent to the outer air.
 - Stream tables require a hood of sufficient size directly above. However, the truck must have a vent to the outer air.
 - Coffee urns are not required to have a hood and vent directly above them. However, the truck must have a vent to the outer air.
7. Adequate facilities to store foods at required temperatures (140° F or above for hot foods, 45° F or below for cold foods).
8. If propane is used, no more than two 20 lbs. tanks are allowed. These tanks must be stored upright and held securely in place. A dry chemical fire extinguisher must be provided.
9. If frozen desserts are being sold from the vehicle, the vehicle must be equipped with an approved caution arm (sign) on the left side. It must be in good working order.



Non-Processing Carts

DEFINITION OF NON-PROCESSING

The sale or distribution of only pre-packaged foods or foods that do not require cooking or any other treatment that exposes the food to contamination (e.g., whole fruits, packaged ice cream, pre-packaged snack food, boiled hot dogs, coffee).

REQUIRED DOCUMENTATION

The following must be presented at the inspection:

1. Vendors license document and photo J.D. badge.
2. Permittees copy of the permit renewal receipt, and most recent decal.
3. Proof of the names and addresses of food suppliers
4. Proof (written documentation) that the unit is stored and serviced at an approved commissary, depot, or other approved facility. Examples of written documentation are:
 - Receipts from the approved facility for storage and service of the unit; *or*
 - A notarized affidavit.
5. A notarized letter with your signature if you are sending a representative with the unit to the inspection. The representative will be required to produce the notarized letter, which should state that he or she is the authorized representative of the permit holder. Additional to the items listed above, the representative will be required to have a government issued photo I.D., such as a current drivers license or U.S. passport, etc.
6. A valid Food Protection Certificate issued by the Department or a current receipt showing registration for the Food Protection Course.

STRUCTURE

1. Carts must be thoroughly cleaned or they will not pass the inspection.
2. The wall, base, floor and food contact surfaces must be of sanitary construction and made of stainless steel, aluminum or other approved non-corrosive and non-rusting metal. Surfaces must be waterproof, smooth, readily cleanable, and resistant to dents and scratches.
3. Plastics such as Plexiglas and Lexan must be limited to display purposes and not be used as floor, wall or other basic structural components, or food contact surfaces.

4. There should be no structural defects, (e.g., holes, openings, seams or broken parts).
5. Non-processing carts do not require that the serving surface be enclosed on the three sides and top, except for the following:
 - *Fruit and Vegetables Carts* must be enclosed on three sides. The perimeter of the top surface of the cart must be surrounded, on three sides, by a wall of stainless steel or heavy gauge plastic at least 6 inches high.
 - *Pretzels* must be kept in a storage and/or display area that is enclosed on three sides and the top.
6. Carts cannot be more than six feet, six inches long and three feet, six inches wide including all handles, extensions and protuberances. If the unit is designed so that the operator stands within the unit, the width of the unit, including its wheels, axles, and other appurtenances may not exceed four feet, six inches. The dimensions of either unit cannot exceed two inches of the dimensions that are specified above.
7. There are no sink or hot and cold water requirements; however, the vendor should have some acceptable means of keeping his or her hands clean (e.g., moist towelettes).

EQUIPMENT AND OTHER REQUIREMENTS

The following is required at all times:

1. The unit must be operated in compliance with:
 - Sub-part 14-1 and 14-5 of the New York State Sanitary Code
 - Sub-Chapter 3, Title 17 of the New York City Administrative Code
 - Article 81 and 89 of the New York City Health Code
 - Chapter 6, Title 24 of the Rules of the City of New York
2. The use of utensils, tongs, deli paper or sanitary gloves for the service and preparation of ready-to-eat foods. Bare hand contact with ready-to-eat is not allowed.
3. There must be no processing equipment on the unit (e.g., stove, deep fryer). The presence of processing equipment will result in failure of the inspection.
4. All scales must have a seal of approval from the Department of Consumer Affairs.
5. If propane gas is used, the maximum size tank allowed is 20 lbs.

For more information, contact the Office of Mobile Food Vending Inspections at (212) 676-1650/51, located at 253 Broadway, 6th Floor, New York, NY 10007.



Non-Processing Trucks

DEFINITION OF NON-PROCESSING.

The sale or distribution of only pre-packaged foods or foods that do not require cooking or any other treatment that exposes the food to contamination (e.g., whole fruits, packaged ice cream, pre-packaged snack food, boiled hot dogs, coffee).

REQUIRED DOCUMENTATION

The following must be presented at the inspection:

1. Vendors license document and photo I.D. badge.
2. Permittees copy of the permit renewal receipt, and most recent decal.
3. Proof of the names and addresses of food suppliers
4. Proof (written documentation) that the unit is stored and serviced at an approved commissary, depot, or other approved facility. Examples of written documentation are:
 - Receipts from the approved facility for storage and service of the unit; *or*
 - A notarized affidavit.
5. A notarized letter with your signature if you are sending a representative with the unit to the inspection. The representative will be required to produce the notarized letter, which should state that he or she is the authorized representative of the permit holder. Additional to the items listed above, the representative will be required to have a government issued photo I.D., such as a current drivers license or U.S. passport, etc.
6. A valid Food Protection Certificate issued by the Department or a current receipt showing registration for the Food Protection Course.

STRUCTURE

1. The inside and outside of the truck must be clean, or it will not pass inspection.
2. All interior surfaces should be of sanitary construction and made of stainless steel aluminum or other approved non-corrosive and non-rusting metal. Surfaces must be waterproof, smooth, readily cleanable, and resistant to dents and scratches.
3. Plastics such as Plexiglas and Lexan must be limited to display purposes and not be used as floor, wall or other basic structural components, or food contact surfaces.

4. There should be no structural defects, (e.g., holes, openings, seams or broken parts).
5. The food preparation area must be separated from the driver's area by a sanitary partition.
6. There are no sink or hot and cold water requirements, however, the vendor should have some acceptable means of keeping his or her hands clean (e.g., moist towelettes).

EQUIPMENT AND OTHER REQUIREMENTS

The following is required at all times:

1. The unit must be operated in compliance with:
 - Sub-part 14-1 and 14-5 of the New York State Sanitary Code
 - Sub-Chapter 3, Title 17 of the New York City Administrative Code
 - Article 81 and 89 of the New York City Health Code
 - Chapter 6, Title 24 of the Rules of the City of New York
2. The use of utensils, tongs, deli paper or sanitary gloves for the service and preparation of ready-to-eat foods. Bare hand contact with ready-to-eat is not allowed.
3. There must be a hood of sufficient size and vented to the outer air for *boiling franks*. The hood must be directly over the frankfurter steam box.
4. *Coffee urns* must be vented to the outer air. There are no hood requirements.
5. Vending is only permitted from the side of the truck for *fruits and vegetables*.
6. All scales must have a seal of approval from the Department of Consumer Affairs.
7. There must be no processing equipment on the unit (e.g., stove, deep fryer). The presence of processing equipment will result in failure of the inspection.
8. If propane gas is used, no more than two twenty (20) pound tanks are allowed. These tanks must be stored upright and held securely in place. A dry chemical extinguisher must be provided.

For more information, contact the Office of Mobile Food Vending Inspections at (212) 676-1650/51, located at 253 Broadway, 6th Floor, New York, NY 10007.