

**PUSHCART/MOBILE FOOD UNIT
QUESTIONNAIRE**

**TO BE COMPLETED BY THE
PUSHCART/MOBILE FOOD UNIT
OPERATOR/RESTAURANTEUR**

**PLEASE SUBMIT TO:
ENVIRONMENTAL HEALTH
SERVICES**

**30 VALLEY STREET
ASHEVILLE, NC 28801**

Applicant's Name: _____

Pushcart Name: _____

Mailing Address: _____

Telephone: _____

Name of Restaurant: _____

Address: _____

Phone if available: _____

Name of Owner: _____

Mailing Address: _____

Telephone: _____

QUESTIONS FOR THE PUSHCART OPERATOR

Please specify Days and Hours of Operation:

Sun _____	Hours _____	Thurs _____	Hours _____
Mon _____	Hours _____	Fri _____	Hours _____
Tues _____	Hours _____	Sat _____	Hours _____
Wed _____	Hours _____		

Location of Proposed Sites for the Operation of the Pushcart:

Street _____
Block # (if applicable) _____

Please enclose the following:

Manufacturer Specification sheets (or NSF information)
for the Pushcart.

COOKING AND REHEATING:

Will food product thermometers (0°- 212°F) be used to measure final cooking/reheating temperatures of ***Potentially Hazardous Foods**?
Yes / No

Minimum cooking time and temperatures of product utilizing convection and conduction heating equipment:
reheated PHF's 165°F (15 seconds)

*abbreviation PHF's

HOT/COLD HOLDING:

1. How will hot PHF's be maintained at 140°F (60°C) and above during holding for service? Indicate type and number of hot holding units.

2. How will cold PHF's be maintained at 41°F (5°C) and below during holding for service? Indicate type and number of cold holding units.

FOOD HANDLING:

Is there an established policy to exclude or restrict food workers who are sick or have infected cuts and lesions?

****PUSCART SITE SELECTION SHOULD BE SUCH THAT CONTAMINATION FROM ITS SURROUNDINGS IS KEPT TO A MINIMUM (ie. DUST, INSECTS, ETC.)****

QUESTIONS FOR THE RESTAURANTEUR

FOOD SUPPLIES:

Are all food supplies from inspected and approved sources?
Yes / No

COLD STORAGE:

1. Is adequate and approved freezer and refrigeration available to store frozen foods at 0°F and below, and refrigerated foods at 41°F (5°C) and below? Yes / No
2. Does each refrigerator/freezer have a thermometer? Yes / No
3. Is there a bulk ice machine available? Yes / No

How will cooking equipment be sanitized? _____

INSECT AND RODENT HARBORAGE:

Please circle appropriate answer.

1. Are all outside doors self-closing with rodent proof flashing?
Yes / No / NA
2. Are screen doors provided on all outside entrances?
Yes / No / NA
3. Do all openable windows have a minimum #16 mesh screening?
Yes / No / NA
4. Are all pipes and electrical conduit chases sealed; ventilation systems exhaust and intakes protected?
Yes / No / NA
5. Is area around building clear of unnecessary brush, litter, boxes and other harborage? Yes / No / NA

GARBAGE AND REFUSE:

Inside

1. Is there sufficient storage in addition to restaurant needs for solid waste storage? Yes / No / NA
2. Is there a can cleaning sink or area? Yes / No / NA

Outside

Will a dumpster be used? Yes / No / NA

WATER SUPPLY:

1. Is water under pressure provided for the cleaning of the pushcart? Yes / No
2. Will waste water from the pushcart and the pushcart cleaning process be disposed in an approved sewage system?
Yes / No
3. Is the pushcart cleaning area: Indoors / Outdoors
If outdoors, the use of an exterior can wash facility is strongly encouraged.

HANDWASHING/TOILET FACILITIES:

Is there a handwashing sink in food preparation area?
Yes / No