

1 15A NCAC 18A .2670 is proposed for readoption with substantive changes as follows:

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3 **15A NCAC 18A .2670 GENERAL REQUIREMENTS FOR PUSHCARTS AND MOBILE FOOD UNITS**

4 Notwithstanding the provisions set forth in Rules .2671 and .2672, pushcarts and mobile food units shall comply with
5 all requirements in this Section with the following exceptions:

6 ~~(a)~~(1) A permit shall be issued by the regulatory authority that inspects the commissary from which a
7 pushcart or mobile food unit is to operate, if the regulatory authority determines that the pushcart or
8 mobile food unit complies with the rules of this Section. The permit shall be maintained on the
9 pushcart or mobile food unit and made available to the regulatory authority upon request.

10 ~~(b)~~(2) The regulatory authority that issues the permit shall be provided by the permit holder a list of
11 counties and locations where each pushcart or mobile food unit will operate.

12 ~~(c)~~(3) Prior to initiating food service operations in a particular county, the pushcart or mobile food unit
13 permit holder shall provide the regulatory authority in each county in which food service operations
14 are proposed a list of locations where they will operate. Such lists must be kept current.

15 ~~(d)~~(4) Pushcarts or mobile food units shall operate in conjunction with a permitted commissary and shall
16 report at least daily to the commissary for supplies, cleaning, and servicing. Facilities, in compliance
17 with this Section, shall be provided at the commissary for storage of all supplies. The pushcart shall
18 also be stored in an area that protects it from dirt, debris, vermin, and other contamination. Water
19 faucets used to supply water for pushcarts or mobile food units shall be protected to prevent contact
20 with chemicals, splash, and other sources of contamination. Solid waste storage and liquid waste
21 disposal facilities must also be provided on the commissary premises.

22 ~~(e) All food shall be obtained from sources that comply with Chapter 3 of the Food Code as amended by Rule .2653~~
23 ~~of this Section.~~

24 ~~(f) All potentially hazardous food (time/temperature control for safety food) shall be maintained at temperatures as~~
25 ~~required in Chapter 3 of the Food Code as amended by Rule .2653 of this Section. A metal stem type thermometer~~
26 ~~accurate to 1°C (2°F) shall be available to check food temperatures.~~

27 ~~(g)~~(5) Single service articles shall be used for serving customers. ~~Single service articles shall be purchased~~
28 ~~in sanitary containers, shall be stored therein in a clean, dry place until used, and shall be handled~~
29 ~~in a manner to prevent contamination.~~

30 ~~(h) All garbage and other solid waste shall be stored and disposed in an approved manner.~~

31 ~~(i) Employees shall wear effective hair restraints, clean outer clothing, and maintain good hygienic practices as~~
32 ~~specified in Part 2-4 of the Food Code as amended by Rule .2652 of this Section.~~

33 ~~(j) Employees shall comply with the requirements in Subpart 2-201 of the Food Code as amended by Rule 2652. of~~
34 ~~this Section~~

35 ~~(k) Equipment and utensils shall meet the requirements in Parts 4-1 and 4-2 of the Food Code as amended by Rule~~
36 ~~.2654 of this Section.~~

37 ~~(l) The pushcart or mobile food unit shall be kept clean and free of flies, roaches, rodents, and other vermin.~~

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2 *History Note:* Authority G.S. 130A-248; S.L. ~~2011-394, Section 15(a);~~ 2019-129;

3 *Eff. September 1, 2012.*