

**Metro Public Health Dept.**  
**Mobile Food Vending Pushcart Regulations**



## A Mobile Food Vending Pushcart (MFVC) must:

- Provide a detailed menu, as well as the anticipated volume of food to be stored, prepared, and sold or served.
- Provide a detailed written food flow process, including cooling any foods
- Operate with a limited menu. These menu items are:
  - Non-Time/Temperature Control for Safety (non-TCS) Foods
    - (i.e., snow cones, lemonade, popcorn, cotton candy, roasting nuts)
  - Commercially processed food items
    - (i.e., hot dogs, sliced luncheon meats, chili, cheeses, and sauces),
  - Pre-cooked Time/ Temperature Control for Safety (TCS) foods,
    - Foods prepared and cooked at a permitted Food Service Establishment
- **NOTICE:** the preparation and cooking of raw animal protein foods cannot be offered from a MFVC and would require a **Mobile Food Unit** (truck or trailer) that is properly equipped. **\*\*See Mobile Food Unit Requirements.**
- Foods cannot be cooked, prepared, or stored at a residential home.
- **Operate from an approved commissary or servicing location.**
  - A commissary is for the purpose of storing foods and single service items, storing the MFVC, and must be equipped with a three-compartment commercial sink with drain boards at each end. The sink must be seamless with rounded corners and is deep and wide enough to facilitate proper utensil washing and sanitizing of food contact surfaces and any utensils used **\*\*See attachment for the commissary letter.**
  - A servicing location is for the disposal of wastewater and cleaning the mobile cart.
- MFVC shall be equipped with an accessible hand sink that has hot and cold running water under pressure. The hand sink must have a pressurized water system able to supply potable water at a temperature of at least 100°F through a mixing valve.
  - Potable water for cart and food service must be obtained from an approved source (municipal water source).
  - The potable water tank must be made of a food grade material. A food-grade water hose must be available to fill the potable water tank. The hose should either be white or clear in color and must be stored in a sanitary manner when not in use.
  - A wastewater tank that is 15% larger than the potable water tank. The wastewater tank must be emptied into an approved sanitary sewer at your commissary or servicing location. A separate hose must be provided to empty

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the wastewater tank. This hose must be distinctly different in color or size from the potable water supply hose.

- A splash guard or shields may be needed at the hand sink if located within 18 inches of food preparation or food storage items/areas.
- Dispose all wastewater at the approved commissary or servicing location. Wastewater may not be disposed on the ground or in storm drains. **Metro Water Services must approve the site where the unit will be cleaned, serviced, and the wastewater emptied. Their number is 615-862-4590.**
- Use utensils, food service gloves, or other barriers to avoid any bare hand contact with ready to eat foods.
- Protect unpackaged and exposed foods from the public (use pans with lids or other durable covering).
- Keep hot foods above 135°F and cold foods below 41°F.
- Steam bath or grill with cover must be attached to MFVC (deep fryers are not allowed).
- Obtain inspections, permit, and approval from Metro Fire Marshal for propane tanks, fire extinguishers, and fire suppression hood vent system prior to the final consultation with the Metro Public Health Department. The number for Metro Fire Marshal is 615-862-5421. <https://epermits.nashville.gov/#/>
- Provide a metal stemmed thermometer to check internal food temperatures of hot and cold foods.
- If the MFVC has a built-in cooler, a thermometer must be provided.
- Operate on a hard surface, such as concrete or asphalt.
- Operate underneath an overhead protection, such as an umbrella.
- Use a labeled spray bottle with sanitizer (bleach 50-200ppm) for wiping down prep areas. (Spray bottles and all chemicals must be kept away from all food items).
- Test strips for sanitizer are required.
- Operator must provide a trash receptacle.
- Post current health inspection and permit on the cart in customer's view.
- Permit fee is \$210.00 per year.
- Once in operation, a copy of the notarized commissary or servicing agreement must always be available on the mobile food pushcart.

Please review all the information carefully and when you are ready to submit plans, please fill out the form at this link: <https://redcap.health.tn.gov/redcap/surveys/?s=7DPA3PCEEWANDKTN> and click "Submit" at the bottom. The completed form will be reviewed and you will be contacted within a few days. Feel free to contact our office at 615-340-5620 if there are any questions.