



**CABINET FOR HEALTH AND FAMILY SERVICES**  
**DEPARTMENT FOR PUBLIC HEALTH**  
Division of Public Health Protection and Safety

**Steven L. Beshear**  
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**Janie Miller**  
Secretary

## **Policy Statement Restricted Pushcarts**

The Division of Public Health Protection and Safety, Food Safety Branch, has had a policy regarding restricted food service from pushcarts since 2003. This allows for a restricted menu of foods to be prepared and served under limited facility requirements. Foods such as pre-cooked hot dogs and similar meats such as Italian sausage, bratwurst, and frankfurters, nacho chips and cheese and pre-packaged pre-cooked commercially prepared sandwiches may be sold from a pushcart that is either fixed or mobile. Hawaiian shaved ice and snow-cones that use commercially prepared pre-packaged flavor dispensers that are replaced when empty are also eligible for restricted push carts.

These limited processed to prepared foods, requiring minimal preparation, can be prepared under the following conditions: if public water is available then fixed plumbing in accordance with applicable Kentucky Division of Plumbing, KRS 318.130, requirements for food service operation. If public water is not available then a restricted food service operation can operate with amended facilities.

Pushcart units that have at a minimum: availability of a stored potable water source; a waste retention tank; a hand wash sink with hot and cold running water; permanent or temporary three compartment tubs to be used for wash, rinse, and sanitizing of equipment or similar containers large enough to immerse completely the largest item used in the establishment and the availability of restroom facilities for personnel to use with hand washing accessible after use may obtain an individual permit to operate a restricted food concession.

The restricted food concession shall provide adequate cold and hot storage for products and safe dry food and single service storage.

Any pushcart that cannot meet these requirements shall be required to operate from a commissary. Any excess storage needed for the cart while not in operation or single service items, shall be considered as part of the cart permit fee and inspected for safety.

Reporting area 603, establishment type 051.

**Revised:2010 as appendix to 902 KAR 45:005**