

NSF/ANSI 59 – 2002e

Mobile food carts

**NSF International Standard/
American National Standard**

NSF/ANSI 59 – 2002e



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NSF/ANSI 59 – 2002e

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American National Standard
for Food Equipment —

Mobile food carts

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Foreword²

The purpose of this Standard is to establish minimum food protection and sanitation requirements for the materials, design, construction, and performance of dispensing freezers and related components.

A significant technical revision has been made to the Standard. In the previous edition of NSF/ANSI 59, the in-place cleaning (IPC) performance evaluation method prescribed two distinct methodologies and acceptance criteria to evaluate a manufacturer's IPC procedures, both of which had to be met for a unit to be deemed acceptable. These were 1) a pour plating technique using Violet Red Bile agar (VRB), which was used primarily for confirmation that the organisms recovered were, in fact, the challenge organisms, and 2) the Most Probable Number (MPN) method using Brilliant Green Bile media, which was used for enumeration of the organisms.

In this editorial revision, NSF/ANSI 59–2002e, an incomplete sentence has been corrected, using language that was previously voted into the Standard by the Joint Committee but did not appear in the 2002 revision.

“5.38.1.3 Food preparation areas on mobile food carts intended for indoor use only shall be protected by shields that conform to NSF/ANSI 2, and the cart's data plate shall have a statement indicating that it is for indoor use only.”

In the 2002 revision of NSF/ANSI 59, the MPN evaluation method used for the IPC evaluation has been replaced with the Membrane Filtration (MF) technique. The MF method also serves as an alternative to both the MPN and the pour plate methodologies. The MPN method has been deemed outdated for this application.

MF is a more sensitive method of determination. The volume of sample analyzed post-IPC is equal to the volume collected (500 mL). Per this method, the entire slug of effluent collected is analyzed (as opposed to the MPN method which employs statistical interpolation to determine the amount of organisms *most probably* present in the entire slug from aliquots thereof). Also, the use of MF makes pour plating with VRB agar procedurally obsolete as the MF technique utilizes a media selective only for the enumeration of the challenge organism.

MF provides a more accurate assessment of the efficacy of the IPC procedure. As such, the NSF Joint Committee on Food Equipment and the NSF Council of Public Health Consultants recommends that NSF/ANSI 59 incorporate the most suitable methodologies and up-to-date techniques commonly available to microbiologists for these evaluations and that this methodology be utilized for the IPC performance evaluations.

This Standard was developed by the NSF Joint Committee on Food Equipment using the consensus process described by the American National Standards Institute.

Suggestions for improvement of this standard are welcome. Comments should be sent to Chair, Joint Committee on Food Equipment, c/o NSF International, Standards Department, 789 N. Dixboro Road, Ann Arbor, Michigan 48105, USA.

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NSF/ANSI Standard for Food Equipment —

Mobile food carts

1 General

1.1 Purpose

This Standard establishes minimum food protection and sanitation requirements for the materials, design, construction, and performance of mobile food carts and their related components.

1.2 Scope

This Standard contains requirements for mobile food carts and their related components. This Standard applies to mobile food carts intended for the preparation and service of food, as well those intended for service of prepackaged food only. This Standard does not apply to food catering trucks or other motor vehicle mounted food service equipment. The requirements in this Standard do not apply to umbrellas, awnings, and similar overhead accessories installed on mobile food carts.

Food cart components covered under the scopes of other NSF or NSF/ANSI Standards or Criteria shall also comply with the requirements therein.

This Standard is not intended to restrict new unit design provided such design meets the minimum specifications described herein.

1.3 Alternate materials, design, and construction

While specific materials, design, and construction may be stipulated in this Standard, units and equipment that incorporate alternate materials, design, or construction may be acceptable when such units and equipment meet the applicable requirements herein.

2 Normative references

The following documents contain provisions that,

through reference, constitute provisions of this NSF/ANSI Standard. At the time this Standard was balloted, the editions listed below were valid. All documents are subject to revision, and parties are encouraged to investigate the possibility of applying the recent editions of the documents indicated below.

*APHA Standard Methods for the Examination of Water and Wastewater, 20th Ed.*³

Code of Federal Regulations,⁴ Title 21, (21 CFR) Parts 170-199, *Food and Drugs*

NSF/ANSI 2 – 1996 *Food equipment*

NSF/ANSI 4 – 2002 *Commercial cooking, rethermalization, and powered hot food holding and transport equipment*

NSF/ANSI 7 – 2001 *Commercial refrigerators and storage freezers*

NSF/ANSI 51 – 2002 *Food Equipment Materials*

NSF C-2 – 1983 *Special equipment and devices*

3 Definitions

Terms used in this Standard that have special technical meaning are defined here.

3.1 accessible: Manufactured to be exposed for cleaning and inspection with the use of simple tools.

3.2 cleaning: Physical removal of residues of food and other soiling material.

³ American Public Health Association, 800 I St. NW, Washington, DC 20001

⁴ U.S. Government Printing Office, Washington, DC 20402.