



*NSF International Standard /  
American National Standard*

# NSF/ANSI 59 - 2012

## Mobile Food Carts



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NSF/ANSI 59 – 2012

NSF International Standard/  
American National Standard  
for Food Equipment —

## **Mobile food carts**

Standard Developer

**NSF International**

**Designated as an ANSI Standard**

August 8, 2012

**American National Standards Institute**

Prepared by  
**The NSF Joint Committee on Food Equipment**

Recommended for Adoption by  
**The NSF Council of Public Health Consultants**

Adopted by  
**The NSF Board of Directors**  
**June 1986**

Revised July 1997  
Revised to include MPN table September 2000  
Revised September 2002  
    Editorial revision, January 2004  
Revised May 2011  
Revised August 2012

Published by

**NSF International**  
**PO Box 130140, Ann Arbor, Michigan 48113-0140, USA**

For ordering copies or for making inquiries with regard to this Standard, please reference the designation "NSF/ANSI 59 – 2012."

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## Contents

1	General.....	1
1.1	Purpose.....	1
1.2	Scope.....	1
1.3	Alternate materials, design, and construction.....	1
1.4	Measurement.....	1
2	Normative references.....	1
3	Definitions.....	2
4	Materials.....	2
4.1	Conformance with NSF/ANSI 51.....	3
4.2	Solder.....	3
4.3	Sound dampening material.....	3
5	Design and construction.....	3
5.1	General sanitation.....	3
5.2	Internal angles and corners, food zone.....	3
5.3	External angles and corners.....	4
5.4	Joints and seams.....	4
5.5	Fasteners.....	4
5.6	Insulation.....	5
5.7	Reinforcing and framing.....	5
5.8	Inspection and maintenance panels.....	5
5.9	Doors.....	5
5.10	Door tracks and guides.....	5
5.11	Door closers, handles, knobs, and pulls.....	6
5.12	Hinges.....	6
5.13	Covers.....	6
5.14	Edges and nosings.....	7
5.15	Openings into food zones.....	7
5.16	Entry ports.....	7
5.17	Louvers.....	7
5.18	Hardware.....	8
5.19	Latches and catches.....	8
5.20	Breaker strips.....	8
5.21	Equipment Mounting.....	8
5.22	Casters, rollers, and gliders.....	8
5.23	Open display stands and brackets.....	8
5.24	Counter tray slides.....	8
5.25	Shelving.....	8
5.26	Counter steps and platforms.....	9
5.27	Pipe chases.....	9
5.28	Enclosed spaces.....	9
5.29	Food and flatware containers and drawers.....	9
5.30	Insets.....	9
5.31	Bins.....	9
5.32	Ice pans and bins.....	10
5.33	Food display cases.....	10
5.34	Sinks.....	10
5.35	Sound dampening.....	10
5.36	Backsplashes.....	11
5.37	Tops of counters, tables, and back bars.....	11
5.38	Breakable glass components.....	11

5.39	Light fixtures .....	11
5.40	Cutting boards .....	11
5.41	Plumbing connections .....	11
5.42	Backflow prevention .....	12
5.43	Potable water system .....	12
5.44	Wastewater holding systems.....	13
5.45	Waste receptacles .....	13
5.46	Hot food storage and preparation equipment.....	13
5.47	Fuel burning devices .....	13
5.48	Mechanical refrigeration .....	13
5.49	Food protection.....	13
5.50	Linings .....	14
5.51	Data plate .....	14
6	Performance .....	14
6.1	Cleaning and sanitization procedures.....	14
6.2	Cold food storage compartments.....	15
6.3	Open-top cold food holding equipment.....	16
6.4	Hot food holding compartments .....	16
6.5	Hot food holding compartments .....	17
6.6	Open-top hot food holding compartments.....	18
6.7	Cooking and rethermalization equipment .....	19
Annex A	.....	A1
A.1	Summary.....	A1
A.2	Equipment .....	A1
A.3	Microorganism.....	A1
A.4	Supplies .....	A1
A.5	Reagents .....	A1
A.6	Safety precautions and hazards .....	A2
A.7	Growth medium.....	A2
A.8	Culture of <i>E. coli</i> .....	A3
Annex B	.....	B1
B.1	Pans .....	B1
B.2	Media preparation .....	B1
B.3	Thermocouple placement .....	B1
B.4	Media storage .....	B1



## Foreword<sup>2</sup>

The purpose of this Standard is to establish minimum food protection and sanitation requirements for the materials, design, construction, and performance of mobile food carts.

This edition of the Standard contains the following revision:

### Issue 6

This revision updated the Normative References and boilerplate language in: 1.4 Measurement; 5.21 Breakable glass components.

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 at [standards@nsf.org](mailto:standards@nsf.org), or c/o NSF International, Standards Department, P.O. Box 130140, Ann Arbor, Michigan 48113-0140, USA.

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<sup>2</sup> The information contained in this Foreword is not part of this American National Standard (ANS) and has not been processed in accordance with ANSI's requirements for an ANS. As such, this Foreword may contain material that has not been subjected to public review of a consensus process. In addition, it does not contain requirements necessary for conformance to the Standard.

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# NSF International 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, fabrication, 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 and materials. 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 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, equipment that incorporates alternate materials, design, or construction may be acceptable when such equipment meet the intent of applicable requirements herein.

#### 1.4 Measurement

Decimal and SI conversions provided parenthetically shall be considered equivalent. Metric conversions and significant figure rounding have been made according to IEEE/ASTM SI 10.

### 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. The most recent published edition of the document shall be used for undated references.

40 C.F.R. §180.940 *Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (Food-Contact Surface Sanitizing Solutions)*<sup>3</sup>

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<sup>3</sup> U.S. Government Printing Office, Washington, DC 20402 <www.gpo.gov>.