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American National Standard*

NSF/ANSI 59 - 2017

Mobile Food Carts



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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 mobile food carts.

This edition of the Standard contains the following revision:

Issue 7

This revision updated normative references in section 2 and “boilerplate” language in sections 4.4 and 5.22.

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. This Standard is maintained on a Continuous Maintenance schedule and can be opened for comment at any time. Comments should be sent to Chair, Joint Committee on Food Equipment at standards@nsf.org or, c/o NSF International, Standards Department, P.O. Box 130140, Ann Arbor, Michigan 48113-0140, USA.

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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)*³

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