

LaPorte County Health Department

Charles Janovsky, M.D., Health Officer
Paul E. Trost, Administrator



Michigan City Branch Office
302 W. 8th Street – Suite 4
Michigan City, Indiana 46360

(219) 874-5611, Ext. 7780
Fax: (219) 873-3018

Pushcart Guidelines

Definition:

A pushcart is a mobile retail food establishment that is readily movable. It is designed as an open-air type operation that the operator stands next to and vends limited food items from the cart.

The following Retail Food Establishment Requirements Title 410 IAC 7-24 must be met to obtain an annual mobile license for a pushcart operation:

1. Constructed of food grade, easily cleanable surfaces.
2. Have a permanently installed hand sink with free flowing hot and cold water, soap and paper towels.
3. Fresh water holding tank.
4. Waste water holding tank 15% larger than fresh water tank.
5. Must have overhead protection.
6. Must be able to reheat precooked hot dog and sausage products within 2 hours.
7. Potentially hazardous foods must be kept 41°F or below or 135°F or above.

Food Limitations:

Due to the open design of a pushcart, only the following items may be stored and served from a pushcart operation:

Hot Dogs
Precooked Sausage Products
Precooked and/or canned chili
Canned nacho cheese
Sauerkraut
Ketchup, mustard, relish, onion, pickles, sport peppers, tomatoes.

The operator shall have a licensed commissary to store and prepare food, properly wash, rinse and sanitize all pans and utensils.

If using a licensed establishment that is not owned by the pushcart operator, the operator must have a letter from the owner of the licensed establishment on file with the health department. The letter must state that the pushcart operator is granted permission to store and prepare food items and wash, rinse and sanitize pans and utensils. The time and days of the week that the operator will be in the licensed establishment conducting business must be listed. The letter must be signed and dated by the owner.