



*NSF International Standard /
American National Standard*

NSF/ANSI 59 - 2011

Mobile Food Carts



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Chair, Joint Committee on Food Equipment
NSF International
789 North Dixboro Road, P.O. Box 130140
Ann Arbor, Michigan 48113-0140 USA
Phone: (734) 769-8010 Telex: 753215 NSF INTL
FAX: (734) 769-0109
E-mail: info@nsf.org
Web: <http://www.nsf.org>

NSF International Standard/
American National Standard
for Food Equipment —

Mobile food carts

Standard Developer

NSF International

Designated as an ANSI Standard
May 2, 2011

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

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 – 2011."

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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.

This edition of the Standard contains the following revision:

Issue 5

Boilerplate updates relating to the family of food equipment standards were balloted which included normative reference updates, allowing the use of ColiScan® MF and CHROMagar™ for the recovery and enumeration of *Escherichia coli* 11229 for the In Place Cleaning assay.

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 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 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.

40 CFR 180.940 – Toleration 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>.