



*NSF International Standard /
American National Standard*

NSF/ANSI 59 - 2012

Mobile Food Carts



NSF International, an independent, not-for-profit, non-governmental organization, is dedicated to being the leading global provider of public health and safety-based risk management solutions while serving the interests of all stakeholders.

This Standard is subject to revision.
Contact NSF to confirm this revision is current.

Users of this Standard may request clarifications and interpretations, or propose revisions by contacting:

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

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.”

Copyright 2012 NSF International
Previous editions © 2011, 2004, 2002, 1997, 1986

Unless otherwise specified, no part of this publication may be reproduced or utilized in any form or by any means, electronic or mechanical, including photocopying and microfilm, without permission in writing from NSF International.

Printed in the United States of America.

Disclaimers¹

NSF, in performing its functions in accordance with its objectives, does not assume or undertake to discharge any responsibility of the manufacturer or any other party. The opinions and findings of NSF represent its professional judgment. NSF shall not be responsible to anyone for the use of or reliance upon this Standard by anyone. NSF shall not incur any obligation or liability for damages, including consequential damages, arising out of or in connection with the use, interpretation of, or reliance upon this Standard.

NSF Standards provide basic criteria to promote sanitation and protection of the public health. Provisions for mechanical and electrical safety have not been included in this Standard because governmental agencies or other national standards-setting organizations provide these requirements.

Participation in NSF Standards development activities by regulatory agency representatives (federal, local, state) shall not constitute their agency's endorsement of NSF or any of its Standards.

Preference is given to the use of performance criteria measurable by examination or testing in NSF Standards development when such performance criteria may reasonably be used in lieu of design, materials, or construction criteria.

The illustrations, if provided, are intended to assist in understanding their adjacent standard requirements. However, the illustrations may not include *all* requirements for a specific product or unit, nor do they show the only method of fabricating such arrangements. Such partial drawings shall not be used to justify improper or incomplete design and construction.

Unless otherwise referenced, the appendices are not considered an integral part of NSF Standards. The appendices are provided as general guidelines to the manufacturer, regulatory agency, user, or certifying organization.

¹ The information contained in this Disclaimer 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 Disclaimer may contain material that has not been subjected to public review or a consensus process. In addition, it does not contain requirements necessary for conformance to the Standard.

This page is intentionally blank.

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

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 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, or c/o NSF International, Standards Department, P.O. Box 130140, Ann Arbor, Michigan 48113-0140, USA.

² 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.

This page is intentionally blank.

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>.