

Sidewalk Vendor Cart Checklist

Key Terms

- **NSF standards:** National Sanitation Foundation standards of safety rules for food equipment.
- **TCS foods:** Items that spoil quickly (meat, dairy, cut fruit, frozen desserts).
- **Non-TCS foods:** Items that don't spoil easily (chips, soda, packaged snacks).

General Rule

- All carts must meet **NSF safety and sanitation standards** (or equivalent).
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Hot Food Cart

Equipment Required:

- Steam table
- Handwashing sink (hot & cold water)
 - 5-gallon clean water tank
 - 6-gallon wastewater tank

Menu Allowed:

- Hot dogs
 - Corn / Elotes
 - Nachos
 - Corn dogs
 - Non-TCS drinks (like soda, bottled water)
 - Packaged non-TCS foods (like chips, candy)
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Cold Food Cart

Equipment Required:

- NSF refrigerator for TCS foods
- Insulated cooler (only for non-TCS foods)
- Handwashing sink (hot & cold water)
 - 5-gallon clean water tank
 - 6-gallon wastewater tank

Menu Allowed:

- Cut fruit
 - Shaved ice / Raspados / Snow cones
 - Non-TCS drinks
 - Packaged non-TCS foods
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Ice Cream Cart

Equipment Required:

- NSF refrigeration for frozen TCS foods
- Insulated cooler (only for non-TCS foods)

Menu Allowed:

- Packaged frozen desserts (ice cream bars, popsicles)
 - Non-TCS drinks
 - Packaged non-TCS foods
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