



Green Cart Vendors Can Now Offer Water, Nuts, and Sliced and Cut Fruits and Vegetables

Food vendors with a NYC Department of Health and Mental Hygiene (Health Department) fruits and vegetables permit may now offer additional healthy foods. Here is how to offer bottled drinking water, plain nuts, and prepackaged sliced and cut fruits and vegetables from your food cart or truck.

Water

- You may offer sealed bottled, canned or cartons of water.
 - The water can be still or carbonated and can contain flavoring or minerals.
 - The water **cannot** have sodium or natural or artificial sweeteners and must have zero calories.
 - Whether still or carbonated, the water must be from a manufacturer certified by the U.S. Food and Drug Administration (FDA) or the New York State (NYS) Department of Health.
- You may **not** offer customers water that you pour into a cup from a pitcher, bottle, potable water tank or any other container.
- To keep bottled, canned or cartons of water on ice, you must have a cold holding compartment on your cart that allows ice to drain into a built-in wastewater tank.

Nuts

- You may offer raw, single-ingredient nuts.
- You may **not** offer nuts that have added sugar, salt, pepper, oil, seasoning, flavorings or any other ingredient. The nuts **cannot** be cooked, roasted, mixed or candied.
- Nuts that have already been shelled must be prepackaged, either commercially by the manufacturer or by the vendor at a permitted mobile food vending commissary and **cannot** be packaged on the cart or truck.
- Nuts still in their shells can be packaged at the vending cart or truck, or commercially prepackaged, or packaged at a permitted mobile food vending commissary. Nuts **cannot** be shelled on the cart or truck.

Sliced and Cut, Prepackaged Fruits and Vegetables

- You may offer sliced and cut, prepackaged fruits and vegetables. Fruits and vegetables must be raw, fresh and unfrozen.
- The fruits and vegetables must be sliced or cut and prepackaged either commercially by the manufacturer or by the vendor at a permitted mobile food vending commissary. Fruits and vegetables may **not** be cut or sliced on the food cart or truck.
 - Vendors must have equipment to keep prepackaged sliced or cut fruits and vegetables at or below 41 degrees Fahrenheit (5 degrees Celsius).

- The cold holding equipment that uses ice must drain into a built-in wastewater tank.
- There must be a stem thermometer kept on the vending unit to measure the temperature of the food.
- There must be an equipment thermometer to measure the temperature of the cold holding equipment.
- Thermometers must be calibrated. For a calibration guide, visit **nyc.gov/health** and search for **thermometer calibration guide**.
- Packaged food must be stored so melted ice water does not enter the packaging. Use containers or packages that do not allow water to get through.
- Any part of the package that could be used as an eating or drinking surface **cannot** be in direct contact with ice or melted ice water.

Packaging Food at the Commissary

If you package your own food instead of offering food packaged by the manufacturer, you must package at a commissary that has a Health Department permit. You must follow the labeling requirements of the NYS Department of Agriculture and Markets and weigh packages with a scale that has been calibrated and inspected by them or the NYC Department of Consumer and Worker Protection.

For information about:

- Label requirements, visit **agriculture.ny.gov** and search for **food labeling**.
- Scale inspections, visit **nyc.gov/dca** and search for **scale inspections**.
- Current permitted mobile food vending commissaries, call the Bureau of Food Safety and Community Sanitation at 212-676-1650 or 212-676-1651, or email **infobfscs@health.nyc.gov**.

New Equipment Requires a New Pre-permit Inspection

If you make changes to your cart or truck, including adding new cold holding equipment, you must have a new pre-permit inspection from the Health Department. Call 212-676-1650 to make an appointment.

No Changes to the Commissary Storage Requirements

Vendors with fruit and vegetable permits can continue to store their cart or truck in an alternative, approved facility even if they offer these new foods. Food must continue to be stored in a permitted commissary.

For more information about permits and inspections, visit **nyc.gov/health** and search for **mobile food vendors**.

If you have any questions, email **infobfscs@health.nyc.gov** or call 212-676-1650.