Placement and Storage of the Green Cart:

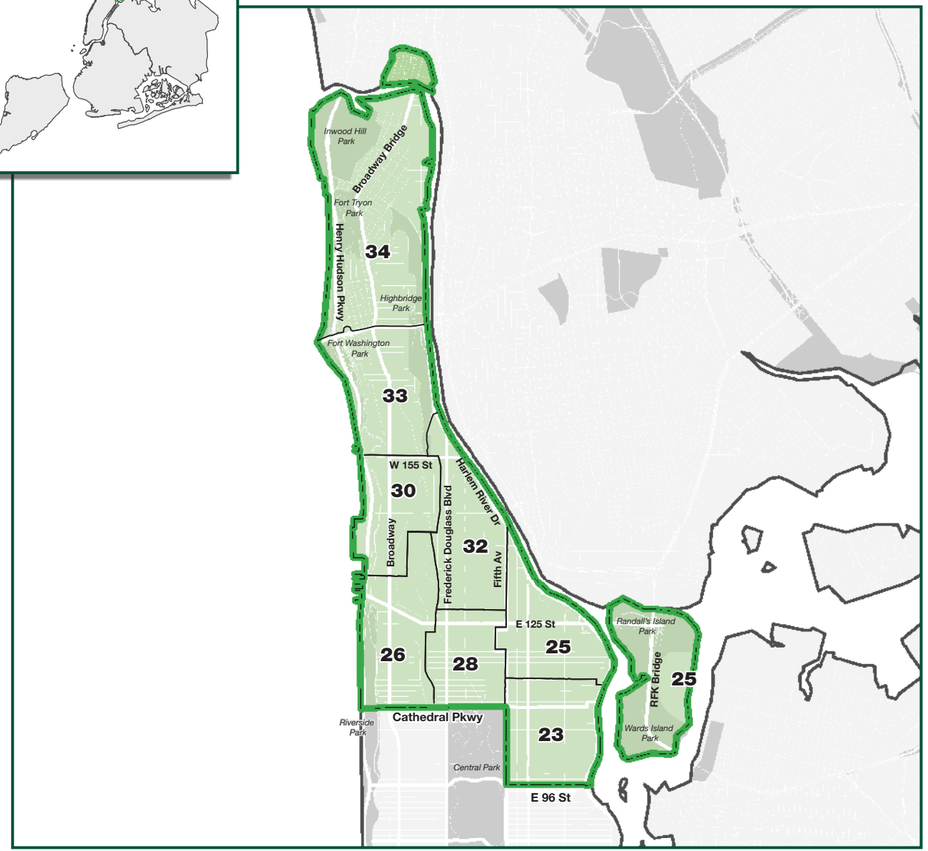
1. Place the Green Cart only:
   - On a sidewalk that is at least 12 feet wide, as measured from the curb (or nearest obstruction) to the building property line
   - Within 12 inches from the curb
   - At least 10 feet away from crosswalks, subway entrances, and driveways
   - At least 20 feet away from any building entrance
2. Do not place the Green Cart up against a building, at a bus stop, or in the no-standing zone.
3. Store or park the Green Cart at a commissary or an approved facility authorized by the NYC Health Department. Do not store it on the street.
4. Do not leave the Green Cart unattended except when using the bathroom. The Green Cart and food must be secured from tampering.
5. Clean the Green Cart every day at a commissary or an approved facility authorized by the NYC Health Department.

NYC Green Carts

This Green Cart is permitted to operate only within the areas shaded in green on this map and within the NYC Police Department (NYPD) precincts listed below unless otherwise prohibited by applicable laws, rules, ordinances, or regulations governing the operation of all mobile food vending units.

The areas shaded in green include NYPD Precincts 23, 25, 26, 28, 30, 32, 33, and 34.

Manhattan



For more information, call **311** or visit **nyc.gov/greencarts**.

NYC Health

5.25

Information Green Cart Vendors Should Know

Basics:

1. A Green Cart can be a mobile food vending cart or vehicle (truck). Green Cart vendors can sell bottled water; whole, sliced, and cut fruits and vegetables; and single-ingredient nuts from a cart or truck.
2. The Green Cart must have an overhead structure to protect foods from contamination.
3. When vending, vendors should carry a Green Cart map provided by the NYC Health Department, such as the one on the back of this brochure.
4. Only a person with a current and valid vending license may operate a Green Cart. Visit **nyc.gov/greencarts** for more information.
5. You may offer sealed bottles, cans, 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 or the New York State Department of Health.
   - You may **not** offer customers water that you pour into a cup from a pitcher, a bottle, a potable water tank, or any other container.
6. You may offer raw, single-ingredient nuts. You may **not** offer nuts that have added sugar, salt, pepper, oil, seasoning, flavorings, or any other ingredients. 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 Green Cart.
   - Nuts still in their shells can be packaged on the Green Cart, at a permitted mobile food vending commissary, or commercially by the manufacturer. Nuts **cannot** be shelled on the Green Cart.
7. You may offer sliced and cut prepackaged fruits and vegetables or whole fruits and vegetables. They must be raw, fresh, and unfrozen.

Decals and Inspections:

1. Do not remove or change the decal attached on the Green Cart by the NYC Health Department inspector. Removing or changing the decal may result in your permit being suspended or revoked.
2. The NYC Health Department may inspect Green Carts at any time they are operating. For a successful inspection, cooperate with the inspector. If you do not cooperate, the NYC Health Department may suspend or revoke your permit.
3. If your Green Cart is stolen, is damaged and repaired, or needs modifications after the decal has been attached, notify the NYC Health Department immediately to arrange a required reinspection before returning to vending. Call 212-676-1600 or email **infobfscs@health.nyc.gov**.
4. If you make changes to your Green Cart, including adding new cold-holding equipment, it must be reinspected by the NYC Health Department. Call 212-676-1600 to make an appointment.

Food Protection:

1. Make sure your food is from an approved supplier.
2. Store all food and supplies in or on the Green Cart, not underneath or next to it.
3. Do not touch ready-to-eat food with bare hands. Use gloves, utensils, or waxed paper unless the food is prepackaged or wrapped.
4. Wear clean clothing while handling food. Do not eat or smoke while working on the Green Cart. Wash your hands for 20 seconds with soap and running water before you start working and whenever your hands become contaminated:
   - Before, during, and after preparing food
   - Before and after using gloves
   - Before and after eating
   - After using the toilet
   - After smoking, coughing, or sneezing
   - After cleaning surfaces with chemicals
5. Fruits and vegetables may **not** be sliced or cut on the Green Cart. They must be sliced or cut and prepackaged either commercially by the manufacturer or by the vendor at a permitted mobile food vending commissary.
6. If you package your own food instead of offering food packaged by a manufacturer, you must package it at a commissary that has an NYC Health Department permit. You must follow the labeling requirements of the New York State 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 212-676-1600 or email **infobfscs@health.nyc.gov**.
7. Sliced and cut fruits and vegetables must be stored in sealed containers and kept at or below 41 degrees Fahrenheit (5 degrees Celsius).
8. You must have a stem thermometer on the Green Cart to measure the temperature of prepackaged sliced and cut fruits and vegetables.
9. Your cold-holding equipment must have an equipment thermometer and a built-in wastewater tank to allow ice to drain.
10. 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.
11. Keep garbage in a receptacle at the Green Cart and keep the sidewalk clean. Dispose of any garbage at a commissary or an approved facility authorized by the NYC Health Department. You may use private business garbage containers by agreement with their owners. Do not dispose of garbage in sidewalk garbage cans.