

# NC NATIONAL CART CO



## SAFE USE & MAINTENANCE GUIDE BAKERY AND FOOD SERVICE ITEMS

Thank-you for your purchase! This guide will help you maintain and extend the service life of your products while ensuring that your bakery and food service items remain safe and usable for your associates and patrons.

Any product, no matter how well constructed, may fail as a result of improper maintenance, abuse/mistreatment, or improper use. To reduce this risk, we strongly recommend you read and follow all safety/maintenance procedures contained in this packet and implement your own safety inspection and maintenance protocols before placing your items in use.

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### Receiving & Unloading

Your National Cart products have been packaged to prevent damage and utilize the space in the trailer. Immediately take control of the delivery when it arrives. The driver may or may not know the procedures needed to unload products. Once the trailer is in place at the loading dock check all visible bindings. **DO NOT** drop the products to the ground while unloading, the casters or other components may be damaged. **DAMAGE CAUSED BY IMPROPER UNLOADING AND HANDLING OF CARTS IS NOT COVERED BY THE WARRANTY. COUNT THE PRODUCTS AS THEY ARE UNLOADED, BUT KEEP THEM SEPARATE FROM OTHERS SO THAT THE COUNT CAN BE VERIFIED AT THE END OF UNLOADING. INSPECT PRODUCTS FOR ANY DAMAGE CAUSED DURING SHIPMENT. ITEMS SHALL BE UNPACKED TO THE EXTENT NECESSARY TO DETECT OTHERWISE CONCEALED DAMAGE. NOTE ANY DAMAGE AND THE FINAL PRODUCT-COUNT ON THE BILL OF LADING.**

### Important:

**Remove any product from service if it is found to be damaged or if it fails one or more checks listed in the safety inspection criteria section of this guide. A damaged cart should remain out of service until a repair or replacement can be made. Missing or damaged items must be reported to the driver and to National Cart. Call 1-800-455-3802 and speak to a customer service representative with the details of your shipment.**

### Safe Use Information

The intended use of Bakery and Food Service items is to store or transport food items and facilitate food service operations. Any use other than what the product is intended for can cause damage to the product and make it unsafe to operate. **Items with damage, defects or missing parts must be taken out of service immediately until a repair or replacement can be made.**

**Many of the food service products provided by National Cart have been approved by the National Sanitation Foundation (NSF); and are designed specifically to facilitate cleaning. Use appropriate cleaning and sanitizing solutions for the materials utilized.**

### Safe Use Guidelines

**THE FOLLOWING LIST PROVIDES SOME BASIC DO's AND DON'TS ABOUT OPERATING BAKERY AND FOOD SERVICE ITEMS**

**DO** educate your associates and managers when and how to intervene when they observe unsafe use of products.

**DO** inspect products daily for damage, defects, or missing parts and remove them from service immediately. Inspection checklist provided on next page

**DO** perform periodic maintenance and repairs to your products to ensure they are safe and ready for use.

**DO** inform management of unsafe conditions in the operating environment.

**DO** use the correct size pans and lugs and their appropriate load ratings to mate with racks

**DO** keep the rails and runners clean and free from obstructions

**DO** inspect fittings for lifting devices, lugs, and pans

**DO** include these food service items into your company's sanitation plan.

**DON'T** overload the cart beyond its capacity or use for something other than what it is intended.

**DON'T** ride on or in products

**DO** avoid operating products on uneven surfaces

**DO** place loads onto products from the bottom up and always put the heaviest loads on the bottom first

**DO** store products in a proper location

**DON'T** push or pull carts from their wide sides

**DO** use handles to push, pull, or navigate products. It can be unsafe push/pull on the material loaded in the cart.

**DO** use the appropriate personal protective equipment when using the products. Products may be intended for hot/cold environments that require gloves or other special equipment.

**DON'T** put fingers or other body parts through holes in products while pushing or pulling on them

**DO** stabilize loads on products and always load to achieve the lowest possible center of gravity

**DON'T** start or stop abruptly when moving products

**DON'T** move product with pallet jacks or fork lift trucks unless the product is specifically intended to do so

**DO** avoid tall loads that could cause overturning

**DON'T** use products for horseplay or riding

**DON'T** tow products unless specifically designed to do so

**DO** keep products in your control at all times

**DON'T** push and allow products to move on their own. Products left outside should be secured in order to keep them in place.

**DO** be aware that products that nest or fold for storage may have a different center of gravity; take care when handling.

**DON'T** slide products with rigid casters sideways. This can damage the casters and/or the frame so that the item will have to be removed from service.

**DON'T** modify a product in any way and inspect for applicable sanitary conditions

**DO** use caution when operating a product around hazards (curbs, thresholds, etc.)

**DO** keep hands and loose clothing or hair clear from hinges, pinch points and moving parts

**DON'T** allow products to impact against each other or any other kind of obstruction

## Moving Parts Safe Use Guidelines

The product(s) that you have may or may not have moving parts that are incorporated into their design. Some or all of the following guidelines may be applicable to your specific situation.

Make sure all removable features (handles, shelves, legs etc.) are properly secured before operating

Beware of pinch points and keep all body parts, clothing or other objects clear from these areas, including wheels.

## Promoting Safe Use

The safe use and operation of bakery and food service products should be a high priority of operation wide safety practices. **Associates need to be trained about the potential dangers caused by not following warning labels and recommendations.**

## Safety Inspection Criteria

Inspect your products as necessary to keep them in proper working order. To aid you in performing routine Safety Inspections; we are providing the following Safety Inspection Checklist. Products should be visually inspected regularly to identify problems. **Train associates to know what to look for during inspections. Remove products from service immediately if any safety issues are found.**

## Safety Inspection Checklist

If one or more of the following criteria fails upon inspection of a rolling stock product, – **REMOVE FROM SERVICE IMMEDIATELY UNTIL A REPAIR OR REPLACEMENT CAN BE MADE**. Items that have been removed from the fleet for repair should be tied together with a lock and chain and labeled “**DO NOT USE – UNSAFE**” until they can be repaired or replaced.

- ✓ **All Safety-Warning Labels are present and fully legible.**
- ✓ **All moving parts can be operated properly and with ease.**
- ✓ **There are no missing or broken components on the cart and all fasteners are tight and secure.**
- ✓ **Wheels and casters are not bent, loose or missing from their mountings and the wheels roll freely.**
- ✓ **There are no bent, cracked, sharp or protruding areas on the cart that may cause injury.**
- ✓ **All welds and/or joints are intact and the cart is level to the ground.**

## Maintenance Recommendations

Your National Cart Products have been designed to withstand the daily rigor of normal use and to perform as expected throughout their service life with minimal maintenance. While special cases may exist, the care and maintenance of the products is your responsibility. By following the procedures listed below, you can be sure that your purchase will have a long and useful life. We strongly recommend that you perform routine maintenance every 3-6 months and always clean according to your companies sanitation plan. The products should be serviced by a trained in-house associate, or a qualified service company.

### Replace Worn Components.

- Parts such as plugs, caps, hand grips, casters, bumpers, removable components, etc can be easily replaced during routine maintenance. Certain repairs may require a higher level of mechanical expertise and knowledge. Please contact your customer service representative if you are unsure of any necessary repair.
- High or Low temperature applications may require specific replacement parts



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Your Satisfaction is very important to National Cart Company. If you have any comments or questions concerning proper maintenance and/or safety of our carts, please contact our Customer Service Department (800) 455-3802 . We recommend that this copy of NCC Safe Use & Maintenance Guide be kept on file or displayed within your facility. National Cart Company is not responsible for aftermarket additions or maintenance performed by outside contractors at your store. For a list of service companies, please call our Customer Service Department at the phone number below. For reprints of this document, visit our website at [www.nationalcart.com](http://www.nationalcart.com). Spare Parts for NCC Products can be purchased by contacting our Customer Service Department by fax, phone or e-mail.