

**HARNETT COUNTY PLAN REVIEW APPLICATION COVER LETTER
MOBILE FOOD UNIT**

Plans are reviewed using North Carolina's "Rules Governing the Sanitation of Food Service Establishments," 15A NCAC 18A .2600. You may view these rules at www.deh.enr.state.nc.us/ehs/rules.htm or obtain a copy from our office at 307 Cornelius Harnett Boulevard, Lillington, NC 27546.

If you have questions, contact one of the following Food and Lodging staff listed below at 910-893-7547:

Gale Violette Greene, REHS
Food and Lodging Program Specialist

Jamie Turlington, REHS
Environmental Health Specialist

Cindy Pierce, REHS
Environmental Health Specialist

Plans must be submitted with the following supporting documentation:

- _____ Drawing to scale showing the placement of each piece of food service equipment along with general plumbing, electrical, mechanical, and lighting drawings
- _____ A complete equipment list and corresponding manufacturer specification sheets
- _____ A proposed menu
- _____ A completed Mobile Food Unit Plan Review Application
- _____ Commissary Agreement Form

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HARNETT COUNTY MOBILE FOOD UNIT PLAN REVIEW APPLICATION

Name of MFU Unit: _____
Owner's Address: _____
City: _____ Zip Code: _____
Mailing Address (if different) _____
City: _____ Zip Code: _____
Phone if Available: (____) - (____ - _____) Fax: (____) - (____ - _____)
E-mail Address: _____

Name of Commissary: _____ Contact: _____
Commissary's Address: _____
City: _____ Zip Code: _____
Commissary's ID#: _____
Telephone: (____) - (____ - _____) Fax: (____) - (____ - _____)
E-mail Address: _____

Hours Operation:

Sun. _____ Mon. _____ Tue. _____ Wed. _____ Thu. _____ Fri. _____ Sat. _____

Total Square Feet of MFU: _____

Projected Number of Meals to be Served: (approximate number)

Breakfast _____ Lunch _____ Dinner _____

Projected Date for Start of Operation: _____

County(s) in which MFU will operate: _____

Water tank capacity: _____

Waste water tank capacity: _____ (must be at least 15% larger than water tank)

Please enclose the following documents

- Proposed menu items. (Including seasonal variations in the menu)
- Manufacturer specification sheets for each piece of equipment shown on plans.
- Diagram of the MFU, to scale with all equipment labeled, water tanks identified.
- Commissary Agreement Form.

I certify that the information in this application is correct, and I understand that any deviation without prior approval from this Department may nullify plan approval.

Signature: _____ **Date:** _____
(Applicant or Responsible Representative)

MFU SET UP LOCATIONS:

1. _____

2. _____

3. _____

COMMISSARY WATER SUPPLY:

Type of water supply: (check one)

- Non-public
- Community/Municipal
- Non-transient, non-community
- Transient, non-community

Is an annual water sample required of the commissary? (check one)

- Yes
- No

Commissary Wastewater System:

Type of wastewater system: (check one)

- Public sewer
- On-site septic system

HOT HOLDING

How will hot food be held from Commissary to site of operation? _____

Foods that will be held **hot** before serving: _____

COLD HOLDING

How will cold food be held from Commissary to site of operation? _____

Foods that will be held **cold** before serving: _____

REFRIGERATION ON MFU

Describe refrigeration on MFU _____

REFRIGERATION AT COMMISSARY

Describe area at commissary designated for MFU food storage _____

DRY STORAGE

Frequency of purchases per week: _____ Square feet shelf space: _____ ft²

Describe area at the commissary designated for dry storage? _____

MFU FINISH SCHEDULE

Area	Material
Floors	
Walls	
Ceilings	
Baseboards	

WATER SUPPLY

Is potable water supply provided by Commissary? **YES** _____ **NO** _____

Where is the water supply hook-up nozzle located? _____

Is NSF/food-grade hose available? **YES** _____ **NO** _____

Is the water spigot used to fill water tank located on the inside of Commissary and kept in a sanitary condition? **YES** _____ **NO** _____

FOOD PREPARATION FACILITIES ON MFU

Number of food prep sinks: ____ Are separate sinks provided for vegetables and meats? _____

Size of sink drainboards (inches): _____

How will sinks be sanitized after use or between meat species? _____

Describe food prep area MFU: _____

FOOD PREPARATION FACILITIES AT COMMISSARY

Number of food prep sinks: ____ Are separate sinks provided for vegetables and meats? _____

Size of sink drainboards (inches): _____

How will sinks be sanitized after use or between meat species? _____

Describe food prep area at Commissary: _____

DISHWASHING FACILITIES ON MFU

Number of sink compartments: _____

Size of sink compartments (inches): Length ____ Width ____ Depth ____

Length of drainboards (inches): Right ____ Left ____

Are the basins large enough to immerse your largest utensil? _____

What type of sanitizer will be used?

Chlorine ____ Quaternary ammonium ____ Hot water ____ Other (specify) _____

How will large utensils such as prep tables, dough mixing bowls, slicers, and other food contact surfaces that cannot be submerged in sinks or put through a dishwasher be cleaned and sanitized?

How many air drying shelves will you have? _____

Calculate the square feet of total air drying space: _____ ft²

DISHWASHING FACILITIES AT COMMISSARY

Number of sink compartments: _____

Size of sink compartments (inches): Length _____ Width _____ Depth _____

Length of drainboards (inches): Right _____ Left _____

What type of sanitizer will be used?

Chlorine ___ Quaternary ammonium ___ Hot water ___ Other (specify) _____

How will large utensils such as prep tables, dough mixing bowls, slicers, and other food contact surfaces that cannot be submerged in sinks or put through a dishwasher be cleaned and sanitized?

How many air drying shelves will you have? _____

Calculate the square feet of total air drying space: _____ ft²

HANDWASHING

Indicate number and locations of hand sinks on MFU: _____

EMPLOYEE AREA

Indicate location for storing employees' personal items on MFU: _____

GARBAGE, REFUSE AND OTHER

Will trash be stored in the MFU overnight? Yes _____ No _____ If so, how will it be stored to prevent contamination? _____

Where will MFU be stored after operation? _____

Location and size of can wash facility at Commissary: _____

Is can wash area accessible to MFU? _____

Are hot and cold water provided as well as a threaded nozzle? _____

How will used grease be handled? _____

Are doors on MFU self-closing? _____ Fly fans provided? _____

Where will chemicals be stored? _____

Where will clean linen be stored? _____

Where will dirty linen be stored? _____

The following questions will test how much you already know about food safety. Please answer to the best of your ability and as clearly as possible in order that the EHS understands what you are trying to say.

1. What are the final cook temperatures (°F) for the following foods?

- a. Chicken _____
- b. Hamburger _____
- c. Ground Sausage _____
- d. Pork _____
- e. Eggs _____
- f. Steaks _____

2. In the following list, place in order from top to bottom, how the following will be stored in a cooler and/or freezer: raw chicken, raw eggs, vegetables, foods that are cooling, raw pork, raw hamburger, beef steak.

Top _____

Bottom _____

3. Describe how you would cool hot foods for the next day's usage. Explain specific examples, stating temps, time of cooling process, and size of containers.

4. What minimum temperature (°F) must leftovers be reheated to? _____

5. Describe your sanitizing procedures for your pots, pans and other utensils. Be specific.

6. Describe how you will sanitize the cutting boards, prep area tables, prep sinks, and knives when switching from one food to another. Describe what products will be used to clean this area and the contact time for the sanitizing chemicals used.

7. Please list the hot holding and cold holding temperatures of foods that are held on a buffet bar or held in the walk-in cooler.

Hot Holding _____(°F)
Cold Holding _____(°F)

8. Describe when you and your employees are required to wash your hands.
9. Describe your sick employee policy.
10. Explain how to use and calibrate a thermometer.
11. Explain the policy if there are cuts or burns on the hands of an employee.
12. Explain the procedure for making up a sanitizing solution.
13. Will staff be allowed to smoke? Where will they be allowed to smoke?
14. What distributors will be used to purchase the food being sold?
15. Where will personal drinks be stored and how will they be stored?

These questions must be answered correctly to demonstrate whether the restaurant owner or operator is knowledgeable in food safety and sanitation.