



DAVIDSON COUNTY HEALTH DEPARTMENT

Protecting, Caring, Serving Our County

Lillian Koontz, MPA, REHS
HEALTH DIRECTOR

Rebecca Daley, RN, MHA
CHAIR, BOARD OF HEALTH

Michael Garrison, MD
MEDICAL DIRECTOR

Mobile Food Unit Plan Review Application

___ Mobile Food Unit (Food Truck) – A fully enclosed, self contained commercial kitchen on wheels that is readily moved from a servicing commissary to varying locations for food service vending operations.

___ Push Cart – Only hot dogs shall be prepared, handled, or served. The push cart shall have a servicing commissary and shall be transported to varying locations for food service vending operations.

The following shall be submitted:

- 1) A Completed application and application fee of \$ 90.00.**
- 2) A set of plans** drawn to scale (1/4 inch = 1 foot) showing the layout of the equipment inside the mobile food unit, such as potable water & waste water storage tanks, water heater, gas lines, lights, sinks storage racks, service windows, exhaust hood, refrigerators, freezers, hot holding equipment, generator information, etc.
- 3) Manufacturer's specification sheets** for each piece of equipment included on the floor plan. Number the equipment to correspond with specification sheets for each piece of equipment.
- 4) A full menu** of foods to be served from the mobile food unit and a full selection of menu items that will be prepared, cooked, cooled, washed & cut, from the commissary.
- 5) A signed and completed commissary form.** The verification of operation for a mobile food unit in conjunction with a commissary/restaurant form is attached.

Applicants Name: _____

Applicants Mailing Address: _____

City: _____ State: _____ Zip Code: _____

Phone Number(s): (_____) (_____)

E-mail Address: _____

Name of the mobile food unit/push cart: _____

Signature: _____

Commissary Information

North Carolina Rules Governing The Food Protection And Sanitation Of Food Establishments 15A NCAC 18A .2600 states in rule .2670 (d) Push carts or mobile food units shall operate in conjunction with a permitted commissary and shall report at least daily to the commissary for supplies, cleaning, and servicing. You shall provide the following information for the restaurant/commissary you plan to operate in conjunction with.

Name of the Restaurant/Commissary: _____

Location (address): _____

City and State: _____ Zip Code: _____

Telephone: _____ Fax: _____

E-mail Address: _____

Contact Person of Restaurant/Commissary: _____

Materials of Construction

Floor surface: _____ Cove Base _____

Wall surface: _____

Ceiling surface: _____

Counter tops: _____

Mobile food units shall be built so they are easy to keep clean. The finishes of floors, walls, and ceilings shall be smooth and non-absorbent. Electrical and plumbing lines shall be concealed within the walls where possible so that walls can be easily cleaned.

Outer openings including doors and service windows shall be closeable. The windows shall be screened and capable of being closed in order to prevent the entrance of flying insects.

Lighting fixtures shall be shielded or exposed bulbs shall be shatter proof. Lighting intensity shall measure 50 Foot Candles of Power at a surface where an employee is working with food, utensils, and equipment.

Food Service Equipment (Please list the equipment and numbers)

Cooking equipment (fryers, flat grill, char grill, etc.) _____

Cold food holding equipment (there shall be at least a single door reach in refrigerator and freezer, and a flip top unit)

Hot food holding equipment (steam tables, table top hot holding unit, hot holding cabinet, etc.)

Dishwashing facilities

Number of sink compartments _____

Size of sink compartments in inches: Length _____ Width _____ Depth _____

Length of sink drainboards in inches: Right side _____ Left side _____

What method of sanitizing will be used after utensils have been washed?

- 1) Chlorine (bleach & water) _____.
- 2) Quaternary Ammonia _____.
- 3) Hot Water (180 F) _____.
- 4) Other (explain) _____

Water Supply

A servicing area shall be available at the commissary/restaurant for the mobile food unit. This servicing area must provide a sanitary method of obtaining potable water from an approved water supply. A mobile food unit shall have a potable water system with hot and cold water that is under pressure.

What is the potable water supply for the mobile food unit: _____
_____.

Calculate the Capacity of the Potable Water Tank

Length (inches) _____ X Width (inches) _____ X Height (inches) _____
= _____ cubic inches of the tank

Cubic Inches X 1 Gallon = _____ *Gallons of Water Tank
Tank 231 Cubic Inches

Calculate Waste Water Storage tank Size

The waste water storage tank must be 15 percent (minimum size) larger than the potable water storage tank.

*Gallons of the Water Tank _____ X 1.15 = _____ Minimum size of waste water storage tank in gallons.

Where will the waste water tank be dumped/emptied? _____

Water Heater

(Gas): Manufacturer _____

Model _____ BTU's _____

(Electric): Manufacturer _____

Model _____ Kw's _____

Storage capacity of heater in gallons: _____

Recovery rate of water heater in gallons per hour: _____

(Tankless heater): Manufacturer _____ Model _____

Power Supply

A properly designed, installed, and operating electrical supply system is required in order to maintain refrigerated equipment (cold food holding equipment), lights, exhaust hood(s), hot food holding equipment, and other equipment during transit (moving) and at the operation site.

The power supply system must be provided in order to maintain the operation of cold or hot food holding equipment anytime food is stored on the mobile food unit or when the mobile food unit is in transit (moving). The 2009 NC Food Code 3-501.16 states; Except during times of preparation, cooking, or cooling (not permitted on a mobile food unit) food shall be maintained 41 F or less; or 135 F or above. This includes food even when it is in transit (moving).

Cold Food Storage During Transit (moving):

Food for use in the mobile food unit will not be allowed to be transported in coolers. Food must remain in mechanical refrigeration while in transport (moving) and during operation times unless utilizing time as a public health control during operation/service times.

A separate power source such as an onboard RV type or ONAN type generator, battery bank and inverter(s), or an inverter(s) system wired to the engine's alternator will be required. The electrical system shall demonstrate that the proposed electrical system supply can support (at the minimum) refrigeration equipment during transit (moving).

Once the mobile food unit has reached its operation site a larger generator can be utilized to supply power to other needed pieces of equipment. This larger generator shall demonstrate it has enough start up and running watts for the equipment plugged in to the generator.

List Generator Information: manufacturer _____
model number _____ horse power _____
start up wattage _____ running wattage _____.

List Generator Information: manufacturer _____
model number _____ horse power _____
start up wattage _____ running wattage _____.

Hot Food Storage During Transit (moving):

Will food(s) be cooked at the commissary, placed onto the mobile food unit, stored hot and transported to the operation/service site? _____ yes; or _____ no.

If yes, how will this be accomplished (please explain) _____

_____.

What equipment will be used to keep the food(s) stored hot at 135 F or above during transport (moving)?

_____.

Proposed Menu

A menu (include all food items and drinks) shall be provided with the submitted application and set of plans so that food handling procedures and preparation can be evaluated. In order to simplify the operations on the mobile food unit, the foods should be purchased in a pre-prepared state so that food handling on the mobile food unit is kept to a minimum.

All raw meats (beef, pork, lamb, poultry, seafood) that are cut, sliced, mixed with other ingredients, marinated, etc. shall be prepared at the commissary, not on the mobile food unit due to lack of work space and water for cleaning and sanitizing work surfaces. These items shall be stored at the commissary at 41 F or below.

All raw vegetables shall be thoroughly washed, cut, mixed with other ingredients, etc. at the commissary due to the lack in water supply on the mobile food unit. Cut vegetables shall be stored at the commissary at 41 F or below.

Food Sources

Where will food be supplied from? _____

Proposed Menu (continued)

List Proposed Menu Items: _____

_____.

Will any animal food(s) such as beef, eggs, lamb, pork, poultry, seafood, or shellfish be served or offered raw or undercooked? Yes _____ or No _____.

If yes, The 2009 North Carolina Food Code 3-603.11 requires that a Consumer Advisory be posted to inform consumers of the increased risk of consuming such foods.

Specialized Food Processes

Will specialized food processes be conducted on the mobile food unit or at the commissary for service on the mobile food unit? Yes _____ or No _____.

Specialized processes include smoking food for preservation, (not for flavor), curing food, acidification, reduced oxygen packaging, sous vide, and sprouting seeds or beans. A HACCP plan and variance request shall be submitted and to the NC Food Code Variance Committee for approval prior to these processes taking place. The state variance committee can be reached at 919-707-5854.

Solid Waste Disposal

How will solid waste, garbage, and recyclables generated from food production on the mobile food unit/push cart will be disposed of? Please explain: _____

Food Service Operation Locations

(where will the mobile food unit or push cart operate)

The North Carolina Rules Governing The Food Protection and Sanitation of Food Establishments 15A NCAC 18A General Requirements for mobile food units and push carts states in rule .2670:

* 2670 (b) The local health department that issues the operations permit shall be provided a list of counties and locations where the mobile food unit or push cart will operate. **(This means if Davidson County issues you a permit, you must give a list of locations and dates that you will set up and sell food).**

*2670 (c) Before starting food service operation in particular county, the mobile food unit or push cart operator shall give the local health department of that county where the food service operations are proposed a list of locations where the mobile food unit or push cart will operate. These lists shall be kept up to date and current. **(This means that before you set up food operations in another county, other than Davidson County, you shall contact the county where you want to set up operations and give them a list of locations and dates you intend to operate).**

Please list your Operation Schedule and Locations (Operation locations shall include a bathroom available to the mobile food unit or push cart employees).

LOCATION	DATE	TIMES

Please contact the Davidson County Health Department at 336-242-2310 and ask to speak to an environmental health specialist in the Food Protection and Facilities Division if you have any questions, or e-mail Greg Hennessee at greg.hennessee@dauidsoncountync.gov

The application and any supporting documentation can be mailed to the Davidson County Health Department, Division of Environmental Health at 915 Greensboro St. Lexington, NC 27292.

