

Harnett County Plan Review Application for Mobile Food Units

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 West 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 Greene, REHS
Environmental Health Specialist

Jamie Turlington, REHS
Environmental Health Specialist

Cindy Pierce, REHS
Environmental Health Specialist

Nikki Eason, 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
- \$200 plan review fee

HARNETT COUNTY MOBILE FOOD UNIT PLAN REVIEW APPLICATION

Name of MFU Unit: Dunn Police Athletic & Activities League, Inc.
Owner's Address: 1501 S. Clinton Ave.
City: Dunn Zip Code: 28334
Mailing Address (if different) PO Box 1238
City: Dunn Zip Code: 28335
Phone if Available: (910) - (892 - 1873) Fax: (910) - (292 - 4046)
E-mail Address: director@dunnpal.org

Dunn Police Athletic & Activities League, Inc.
Name of Commissary: _____ Contact: Rodney Rowland
Commissary's Address: 1501 S. Clinton Ave.
City: Dunn Zip Code: 28334
Commissary's ID#: _____
Telephone: (910) - (892 - 1873) Fax: (910) - (292 - 4046)
E-mail Address: director@dunnpal.org

Hours Operation:

Sun. 8a-8p Mon. 8a-8p Tue. 8a-8p Wed. 8a-8p Thu. 8a-8p Fri. 8a-10p Sat. 8a-10p

Total Square Feet of MFU: 256

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

Breakfast 100 Lunch 200 Dinner 200

Projected Date for Start of Operation: November 15, 2021

County(s) in which MFU will operate: Harnett Johnston Cumberland

Water tank capacity: 25 gallon

Waste water tank capacity: 40 gallon (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.
- Food Handling Procedure Worksheets

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: Rodney Rowland Date: 10/21/2021
(Applicant or Responsible Representative)

MFU SET UP LOCATIONS:

1. Dunn Police Athletic & Activities League, Inc. 610 East Johnson St. Dunn, NC parking lot
Dunn Police Athletic & Activities League, Inc. 1501 S. Clinton Ave. Dunn, NC parking lot
2. Dunn Middle School parking lot
Triton High School Parking lot
3. Walmart Shopping Center - Dunn, NC Parking Lot
Other locations as can be attained

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

OPERATION AT THE COMMISSARY

What times of the day would you service the push cart at the Commissary? Various times during the day
8 am to 8pm

Do the Commissary operation hours coincide with mobile food unit hours? yes

HOT HOLDING

How will hot food be held from Commissary to the site of operation? Steam tables, mobile heating containers

Foods that will be held **hot** before serving: steam tables

COLD HOLDING

How will cold food be held from Commissary to the site of operation? Refrigerators and Freezers on
mobile food trailer

Foods that will be held **cold** before serving: Refrigerators and Freezers on mobile food trailer

REFRIGERATION ON MFU

Describe refrigeration on MFU There is two refrigerators on the trailer with electrical hookups
There is one freezer on the trailer with electrical hookups.

REFRIGERATION AT COMMISSARY

Describe area at commissary designated for MFU food storage There is a seperate refrigerator and freezer
that can be used to hold food just for the mobile food trailer.

DRY STORAGE

Frequency of purchases per week: 1-2 times a week Square feet shelf space: _____ ft²

Describe area at the commissary designated for dry storage? There will be a designated location in the dry
storage location for mobile food trailer

MFU FINISH SCHEDULE

Area	Material
Floors	Rubber
Walls	Metal
Ceilings	Metal
Baseboards	Metal

WATER SUPPLY

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

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

Where is the water spigot used to fill water tank located at the Commissary? To the left of the outside kitchen door near the wash can.

How is this spigot protected from contamination? cleaned and bagged

FOOD PREPARATION FACILITIES ON MFU

Number of food prep sinks: 2 Are separate sinks provided for vegetables and meats? No

Size of sink drainboards (inches): 14 3/8 "

How will sinks be sanitized after use or between meat species? Sanitized with clorox, vinagar and water

Describe food prep area on MFU: _____

FOOD PREPARATION FACILITIES AT COMMISSARY

Number of food prep sinks: 2 Are separate sinks provided for vegetables and meats? yes

Size of sink drainboards (inches): meat 16x20 / veg 22x20

How will sinks be sanitized after use or between meat species? Sanitized with clorox, vinagar and water

Describe food prep area at Commissary: _____

DISHWASHING FACILITIES ON MFU

Number of sink compartments: 4

Size of sink compartments (inches): Length 8' Width 23' Depth 11 1/2'

Length of drainboards (inches): Right 14" Left 14"

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

What type of sanitizer will be used?

Manufactured Sanitizing

Chlorine X Quaternary ammonium _____ Hot water X Other (specify) solution

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?

Hand wash with soapy water, using a brush and clorox, vinagar water solution. Wash with sanitizing solution, rinse and dry with clean cloth or airdry.

How many air drying shelves will you have? 1

Calculate the square feet of total air drying space: 28 1/2 ft²

DISHWASHING FACILITIES AT COMMISSARY

Number of sink compartments: 3

Size of sink compartments (inches): Length 24 Width 24 Depth 14

Length of drainboards (inches): Right 22 1/4 Left 25 1/2 21 1/2x25 1/2

What type of sanitizer will be used?

Chlorine Quaternary ammonium Hot water Other (specify)

Manufactured Sanitizing solution

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?

Hand wash with soapy water, using a brush and clorox, vinegar water solution.

Wash with sanitizing solution, rinse and dry with clean cloth or airdry.

How many air drying shelves will you have? 12

Calculate the square feet of total air drying space: 236x72.04 ft²

HANDWASHING

Indicate number and locations of hand sinks on MFU: One hand washing sink next to door on right upon entry

EMPLOYEE AREA

Indicate location for storing employees' personal items on MFU: There is a cabinet under counter to the left at door to store personal items.

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? Dunn Police Athletic & Activities League, Inc.

Location and size of can wash facility at Commissary: _____

Is can wash area accessible to MFU? Yes

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

How will used grease be handled? Placed in Grease trap at commissary

Are doors on MFU self-closing? No Fly fans provided? No

Where will chemicals be stored? Cabinet under counter at door on the right under sink

Where will clean linen be stored? In cabinet to left under counter

Where will dirty linen be stored? sealed trash bag

FOOD HANDLING PROCEDURES

Explain the following with as much detail as possible. Complete descriptions including specific areas of the kitchen and corresponding items on the plan where food is handled will expedite the plan review process. Incomplete descriptions may result in the application being returned.

Explain the entire food handling procedure for each food item on the proposed menu. Including:

- How the food will arrive (frozen, fresh, packaged, etc.)
- Where the food will be stored
- Where and how the food will be thawed
- Where (prep tables, sink, counter, etc.) the food will be handled (washed, cut, marinated, breaded, cooked, etc.)
- When (time of day and frequency/day) food will be handled
- Whether or not the food or any part of the food will be used as leftovers or as any ingredient in a future dish
- How the food will be cooled if applicable

FOOD PRODUCT Meat Products (Frozen)

Meat will arrive fresh locally, sometimes frozen from local grocery stores in original packaging. Meat will be stored in one of the two freezers in the kitchen. Meat will be thawed in the refrigerator overnight on bottom shelf the before preparing to cook and serve. Meat will be washed in (Meat Prep Sink) and prepared on food prep tables in the kitchen. Food will be handled periodically throughout the day between the hours 8am - 8pm. Gloves will be worn and changed as needed. No food will be saved as leftovers to be served to students. Food will be cooled in storage container on prep table and then placed in refrigerator.

FOOD PRODUCT Meat & Refrigerated food products

Meat that is not necessary to be frozen (Hotdogs, cold cuts, etc.) will come from the local grocery store in it's original packaging and placed in the refrigerator for storage until needed for prep & serving. Meats do not need to be thawed. Meats will be prepped on prep tables in the kitchen and washed in (Meat Prep Sink) if necessary. Meats will be handled during the hours of 8am for breakfast, 12pm for lunch and 3-8pm for dinner. Some of these meats will be stored in the refrigerator for use for future meals during the week if all is not used. Not necessary to be cooled.

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Explain the following with as much detail as possible. Complete descriptions including specific areas of the kitchen and corresponding items on the plan where food is handled will expedite the plan review process. Incomplete descriptions may result in the application being returned.

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Harnett Commissary Agreement Form

As the permittee or operator of the restaurant facility noted below, it is my intention to allow this facility to serve as a commissary for the mobile food unit or push cart noted below. I understand that as a commissary for the mobile food unit or push cart, I must allow the mobile food unit or push cart to return for servicing on a daily basis. I understand that servicing the unit may include any and all of the servicing requirements noted below. I also agree to report to the Health Department if a mobile food unit or pushcart fails to return daily during operation. I agree to allow my restaurant to be used for the following:

- Use of the restaurant utensil sink for washing of mobile food unit or push cart utensils.
- Designated areas for refrigerated products, utensil air drying and storage, and dry good storage for the mobile food unit or pushcart.
- A sanitary connection to the potable water supply as approved by the Environmental Health Specialist (if applicable) .
- An outside means of disposal of waste water as approved by the Environmental Health Specialist (if applicable).

Name of Mobile Unit or Push Cart Dunn Police Athletic & Activities League, Inc.
Owner/Operator of mobile food unit or push cart Dunn Police Athletic & Activities League, Inc.
Name and Address of Restaurant Serving as Commissary:
Dunn Police Athletic & Activities League, Inc.
1501 S. Clinton Ave. Dunn, NC 28334

Rodney Rowland Rodney Rowland 10/21/2021
Signature of Restaurant Permittee or Operator Print Name Date

Harnett County Environmental Services Use Only

Commissary Approved By _____
Environmental Health Specialist

Date _____

Mobile food unit/Push cart Log

Unit Name: Dunn Police Athletic & Activities League, Inc.

Owner Name: Same

Commissary Name: Dunn Police Athletic & Activities League, Inc.

Commissary Owner: Same

.2638 General requirements for pushcarts and mobile food units...(stated in part)

(f) Pushcarts of mobile food units shall operate in conjunction with a permitted restaurant or commissary and shall report at least daily to the restaurant or commissary for supplies, cleaning, and servicing.

<u>Date</u>	<u>Time In</u>	<u>Commissary Verification Signature</u>

FOOD PRODUCT Dry Food Products

Any dry foods will arrive in the original packaging and stored in the dry good closet.

FOOD PRODUCT Vegetables & Fruit Products

Apples, oranges, etc. The Vegetables will arrive weekly in their original packaging and placed in refrigerator if needed. Frozen fruit and vegetables will be placed in freezers. No fruit and vegetables used in meals will be used as leftovers.

FOOD PRODUCT Milk & Juices

Any milk and juice products will arrive in their original containers and placed in refrigerators until needed. Any not used will go back in refrigerators for that week.

*****ADDITIONAL SHEETS ARE AVAILABLE**

FOOD PRODUCT Dry Food Products

Any dry foods will arrive in the original packaging and stored in the dry good closet.

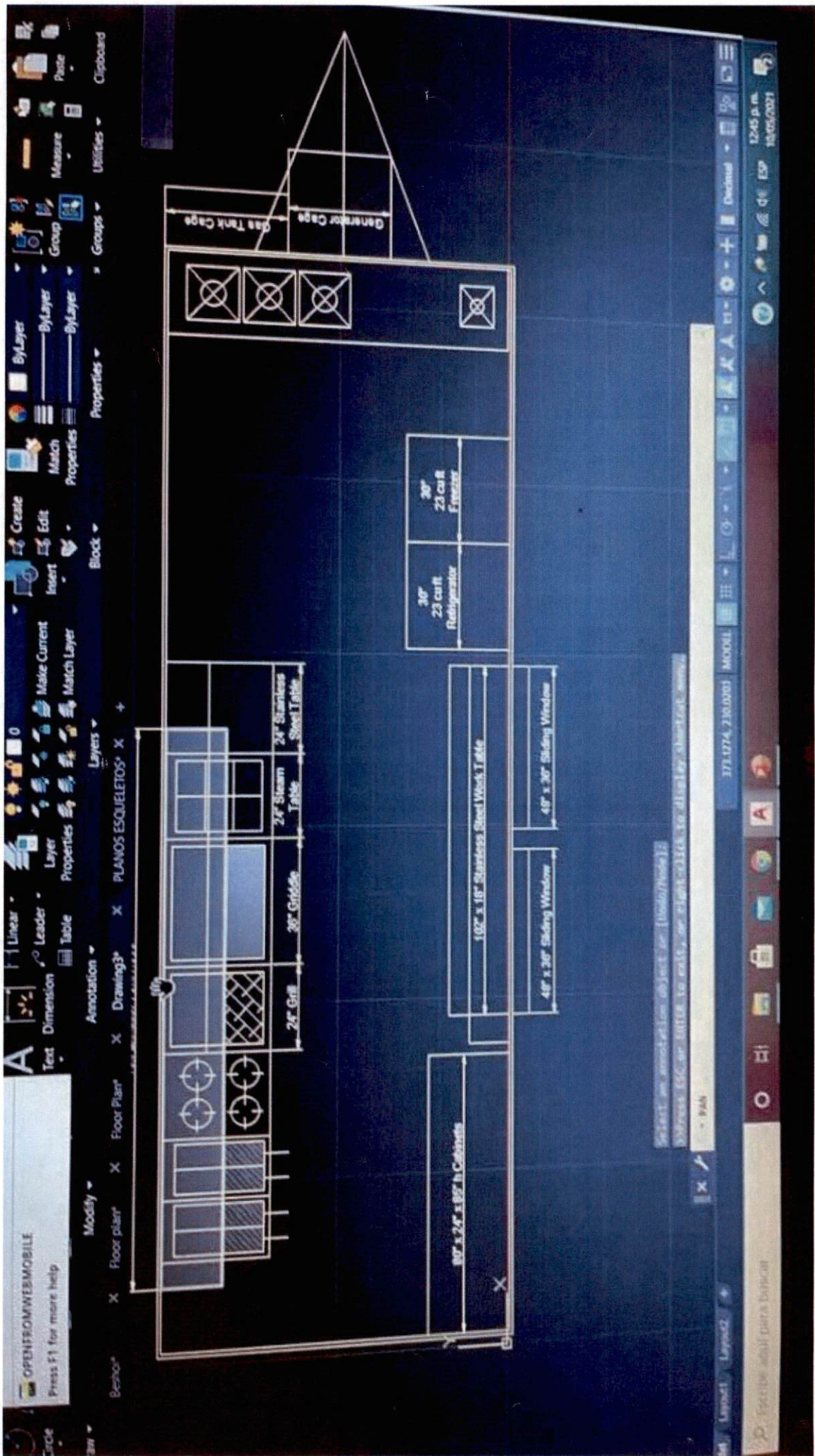
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*****ADDITIONAL SHEETS ARE AVAILABLE**





Captain Rodney W. Rowland
Internal Affairs / PAL Director
Dunn Police Department



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Filling Playgrounds, Not Prisons