

HARNETT COUNTY MOBILE FOOD UNIT PLAN REVIEW APPLICATION

Name of MFU Unit: The Apple Barn
Owner's Address: 330 Mailman Road
City: Knightsdale Zip Code: 27545
Mailing Address (if different) _____
City: _____ Zip Code: _____
Phone if Available: (919) - (897-6135) Fax: () - (-)
E-mail Address: gnmusselwhite@aol.com

Name of Commissary: Ed's Family Restaurant & Catering Contact: Ed
Commissary's Address: 43 E. Depot St.
City: Angier Zip Code: 27501-6016

Commissary's ID#: _____
Telephone: (919) - (275-9454) Fax: () - (-)
E-mail Address: _____

Hours Operation: - Special events only
Sun. _____ Mon. _____ Tue. _____ Wed. _____ Thu. _____ Fri. _____ Sat. _____

Total Square Feet of MFU: 8' x 16'
Projected Number of Meals to be Served: (approximate number)
Breakfast _____ Lunch _____ Dinner _____

Projected Date for Start of Operation: April 2022
County(s) in which MFU will operate: Harnett Johnston Wake
Water tank capacity: 32
Waste water tank capacity: 40 (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: Lina Musselwhite Date: 3/14/22
(Applicant or Responsible Representative)

MFU SET UP LOCATIONS: - None planned as of yet. = Special Events Only

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

OPERATION AT THE COMMISSARY

What times of the day would you service the push cart at the Commissary? Depends on the timing of the special event.

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? Not applicable

Foods that will be held **hot** before serving: Freezer to fryer

COLD HOLDING

How will cold food be held from Commissary to the site of operation? Not applicable
Made to order

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

REFRIGERATION ON MFU

Describe refrigeration on MFU Avantco Solid Door Reach-In refrigerator. Filled @ Sam's club on the day of event.

REFRIGERATION AT COMMISSARY

Describe area at commissary designated for MFU food storage Area will be labeled with The Apple Barn in the event it is needed.

DRY STORAGE

Frequency of purchases per week: Depends on when event is scheduled. Square feet shelf space: To be determined

Describe area at the commissary designated for dry storage? will be labeled with The Apple Barn.

MFU FINISH SCHEDULE

Area	Material
Floors	Diamond plate aluminum
Walls	FRP
Ceilings	FRP
Baseboards	FRP

WATER SUPPLY

Is potable water supply provided by Commissary? YES NO _____

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

Where is the water spigot used to fill water tank located at the Commissary? Back of building

How is this spigot protected from contamination? Faucet cover

FOOD PREPARATION FACILITIES ON MFU

Number of food prep sinks: 1 Are separate sinks provided for vegetables and meats? N/A

Size of sink drainboards (inches): _____

How will sinks be sanitized after use or between meat species? N/A

Describe food prep area on MFU: Freezer to fryer and stainless steel tables

FOOD PREPARATION FACILITIES AT COMMISSARY

Number of food prep sinks: N/A Are separate sinks provided for vegetables and meats? N/A

Size of sink drainboards (inches): _____

How will sinks be sanitized after use or between meat species? N/A

Describe food prep area at Commissary: _____

DISHWASHING FACILITIES ON MFU

Number of sink compartments: 1

Size of sink compartments (inches): Length 18" Width 18" Depth 14"

Length of drainboards (inches): Right 23" Left _____

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

What type of sanitizer will be used?

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

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?

Bleach water spray bottle

How many air drying shelves will you have? drainboard of utensil sink

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

DISHWASHING FACILITIES AT COMMISSARY

Number of sink compartments: N/A

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?

N/A

How many air drying shelves will you have? N/A

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

HANDWASHING

Indicate number and locations of hand sinks on MFU: 1 directly inside door of MFU

EMPLOYEE AREA

Indicate location for storing employees' personal items on MFU: Owner is the employee and personal items will be left in the truck.

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? Home address

Location and size of can wash facility at Commissary: There are 2 can wash facilities

Is can wash area accessible to MFU? Yes

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

How will used grease be handled? Transferred from unit to a Fryclone

Are doors on MFU self-closing? No Fly fans provided? On AC unit & screens on windows

Where will chemicals be stored? Bleach water spray bottle on utensil sink

Where will clean linen be stored? In closed container on MFU

Where will dirty linen be stored? In closed container on MFU until end of day.

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.

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 Hotdogs

• Frozen
• Purchased day of event and placed in freezer or refrigerator on MFU. Thawed in refrigerator or steamed on top of grill.

- Made to order

FOOD PRODUCT Chicken Tenders

Precooked - frozen.
• Purchased day of event and placed in freezer on MFU
• Freezer to Fryer

• Made to order

FOOD PRODUCT Cheese Quesadillas

- Prepackaged Flour tortillas + cheese purchased day of event + placed in refrigerator on MFU.
- made to order

FOOD PRODUCT Tortilla chips

- Prepackaged + purchased day of event + put on shelf in MFU

FOOD PRODUCT Queso cheese in the can

Either purchased prior to event + kept at commissary or purchased day of event + stored on shelf in MFU.

FOOD HANDLING PROCEDURES

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- 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 French Fries

- Prepackaged frozen
- Freezer to fryer
- Either purchased prior to event & kept at commissary or purchased the day of event and kept in freezer on mfu.

FOOD PRODUCT Onion rings

- Prepackaged frozen
- Freezer to fryer
- Either purchased prior to event & kept at commissary or purchased day of event and kept in freezer on mfu.

FOOD PRODUCT Apples (Candied, chocolate covered)

- Apples purchased either the day of event or prior to and kept at commissary.
- Apples will be covered with chocolate, caramel, or candy on the mFU.

FOOD PRODUCT Coffee

- Coffee grounds purchased either day of event or prior to + kept at commissary.
- Coffee made fresh on mFU

FOOD PRODUCT Tea, bottled water, lemonade, can soda

- All prepackaged
- Purchased day of event dependent on expected attendance and stored for the event on mFU.

***ADDITIONAL SHEETS ARE AVAILABLE