

### 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](http://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: THAT 'SNO HUT/TRUCK
Owner's Address: 52 LOCKWOOD DR
City: CAMERON Zip Code: 28326
Mailing Address (if different)
City: Zip Code:
Phone if Available: (910)-(709-5727) Fax:
E-mail Address: mskotlarek@gmail.com

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Name of Commissary: THAT SNO HUT Contact: MIKE KOTLAREK
Commissary's Address: 68 AMARILLO LANE
City: SANFORD Zip Code:
Commissary's ID#: TBD
Telephone: Fax:
E-mail Address: mskotlarek@gmail.com

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Hours Operation:

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

Total Square Feet of MFU: 105

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

Breakfast Lunch Dinner

Projected Date for Start of Operation: SEPT 3, 2022

County(s) in which MFU will operate: HARNETT

Water tank capacity: 34 gallon

Waste water tank capacity: 40 gallon (must be at least 15% larger than water tank)

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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: [Signature] Date: 4-30-2022
(Applicant or Responsible Representative)

MFU SET UP LOCATIONS:

1. CAROLINA LAKES BEACH
2. OHS OVERHILLS HIGH SCHOOL  
WITHS WESTERN HARNETT HIGH SCHOOL
3. VARIOUS LOCATIONS TBD

**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? MORNINGS OF  
OPERATION 8AM - 10AM EVENINGS 9PM - 10PM

Do the Commissary operation hours coincide with mobile food unit hours? NO

**HOT HOLDING**

How will hot food be held from Commissary to the site of operation? HOT MENU ITEMS  
WILL BE COOKED/PREPARED ON THE TRUCK, KEPT HOT IN FOOD WARMER

Foods that will be held hot before serving: SHRIMP, CHICKEN, PORK,  
WHITE RICE, BROWN RICE

**COLD HOLDING**

How will cold food be held from Commissary to the site of operation? COLD ITEMS WILL  
BE PLACED INTO REFRIDGERATED PREP TABLE POWERED BY INVERTERS

Foods that will be held cold before serving: SMOKED SALMON, LETTUCE, CUCUMBER  
PINEAPPLE, MANDARIN ORANGE, STRAWBERRY, BLUE BERRIES, AHI TUNA, CILANTRO

**REFRIGERATION ON MFU**

Describe refrigeration on MFU 36" WIDE SAND WICH PREP STATION

**REFRIGERATION AT COMMISSARY**

Describe area at commissary designated for MFU food storage (2) 27" WIDE REFRIDGERATED  
PREP TABLES (1) 29" WIDE UPRIGHT REACH IN COOLER

**DRY STORAGE**

Frequency of purchases per week: 3 Square feet shelf space: 164 ft<sup>2</sup>

Describe area at the commissary designated for dry storage? 2 WIRE SHELVING UNITS  
1 LARGE STEEL FRAME SHELF 1 LARGE WOODEN SHELF

**MFU FINISH SCHEDULE**

Area	Material
Floors	RUBBER DIAMOND PLATE
Walls	FRP
Ceilings	FRP
Baseboards	VINYL BASE

**WATER SUPPLY**

Is potable water supply provided by Commissary? YES  NO

Is NSF/food-grade hose available? YES  NO

Where is the water spigot used to fill water tank located at the Commissary? OUTSIDE ACCESS TO WATER CLOSET

How is this spigot protected from contamination? ACCESS TO CLOSET IS SEPARATE & LOCKED BY NRS

**FOOD PREPARATION FACILITIES ON MFU**

Number of food prep sinks: 0 Are separate sinks provided for vegetables and meats? NO

Size of sink drainboards (inches): N/A

How will sinks be sanitized after use or between meat species? ALL FOOD PREP FOR MOBILE UNIT IS COMPLETED AT COMMISSARY

Describe food prep area on MFU: N/A

**FOOD PREPARATION FACILITIES AT COMMISSARY**

Number of food prep sinks: 1 Are separate sinks provided for vegetables and meats? NO

Size of sink drainboards (inches): 20" x 18"

How will sinks be sanitized after use or between meat species? THOROUGH WASHED THEN SANITIZED WITH COMMERCIAL DISINFECTANT SPRAY SUITABLE FOR FOOD SERVICE APPLICATIONS (STERAMINE BRAND)

Describe food prep area at Commissary: RINSING OF FRUITS & VEGETABLES, AHI TUNA, SHRIMP. SLICING/CUTTING OF FRUITS, VEGGIES, & MEATS

**DISHWASHING FACILITIES ON MFU**

Number of sink compartments: 3

Size of sink compartments (inches): Length 10 Width 14 Depth 10

Length of drainboards (inches): Right 12 x 16 Left     

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

What type of sanitizer will be used? STERAMINE TABLETS

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?

MFC WILL UTILIZE COMMERCIAL DISINFECTANT SPRAY SUITABLE FOR FOOD SERVICE APPLICATIONS (STERAMINE BRAND)

How many air drying shelves will you have? 1

Calculate the square feet of total air drying space: 6 ft<sup>2</sup>

**DISHWASHING FACILITIES AT COMMISSARY**

Number of sink compartments: 3

Size of sink compartments (inches): Length 15 Width 15 Depth 12

Length of drainboards (inches): Right 15 Left 15

What type of sanitizer will be used? STERAMINE TABLETS

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?

COMMISSARY UTILIZES A COMMERCIAL DISINFECTANT SPRAY  
SUITABLE FOR FOOD SERVICE APPLICATIONS.  
(STERAMINE BRAND)

How many air drying shelves will you have? 1

Calculate the square feet of total air drying space: 7.5 ft<sup>2</sup>

**HANDWASHING**

Indicate number and locations of hand sinks on MFU: 1 AT REAR OF MFU

**EMPLOYEE AREA**

Indicate location for storing employees' personal items on MFU: AT FRONT OF MFU  
IN STORAGE COMPARTMENT IN DASH

**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? WRAY MINI STORAGE 39 RAGHELL LN SANFORD NC

Location and size of can wash facility at Commissary: ONE FACILITY IN LAVATORY 24X21  
ONE FACILITY IN OUTDOOR LOCKED WATER CLOSET 24X21

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? ALL PRODUCT PRODUCTS ZERO GREASE

Are doors on MFU self-closing? NO Fly fans provided? YES

Where will chemicals be stored? UNDER COUNTER AT SERVICE WINDOW

Where will clean linen be stored? UNDER COUNTER AT SERVICE WINDOW

Where will dirty linen be stored? BEHIND DRIVER SEAT

## 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 WHITE & BROWN RICE

PRODUCT ARRIVES DRY & STORED IN DRY STORAGE  
ENDING IN COMMISSARY  
PRODUCT WILL BE PREPPED AT PREP SINK &  
COOKED ON 2 BURNER RANGE PRIOR TO OPENING  
HOURS AND AS NEEDED THROUGHOUT THE DAY  
COOKED PRODUCT WILL BE HELD IN FOOD WARMER.  
ALL UNUSED RICE TO BE DISPOSED OF AT  
END OF EACH NIGHT

### FOOD PRODUCT SHRIMP, CHICKEN, PORK, MAHI TUNA

- PRODUCT ARRIVES FROZEN AND KEPT FROZEN  
IN WALK IN FREEZER IN COMMISSARY
- PRODUCT WILL BE THAWED IN REACH IN COOLER
- PRODUCT TO BE HANDLED AS TO PREPPED AT  
- PREP SINK & TABLE ENSURING TO SANITIZE  
ALL SURFACES BETWEEN HANDLING DIFFERENT  
SPECIES OF MEAT AND OR FRUITS & VEGETABLES
- PRODUCT TO BE COOKED ON FLAT GRIDDLE
- PRODUCT TO BE HELD HOT IN FOOD WARMER
- PRODUCT TO BE PREPARED PRIOR TO OPENING AND  
AS NEEDED THROUGHOUT THE DAY.
- NO PRODUCT WILL BE USED FOR LEFT OVER  
THAT HAS BEEN COOKED.

## FOOD PRODUCT SMOKED SALMON

- PRODUCT ARRIVES FROZEN & STORED IN WALK IN FREEZER IN COMMISSARY
- PRODUCT TO BE THAWED IN REACH IN COOLER
- PRODUCT DOES NOT REQUIRE COOKING
- PRODUCT TO BE UNPACKAGED AND HELD IN SANDWICH PREP TABLE
- PRODUCT TO BE THAWED & UNPACKAGED AS NEEDED
- PRODUCT THAT IS UNUSED SHALL REMAIN REFRIGERATED & HAVE SHELF LIFE NO LONGER THAN 48 HOURS
- ALL UNUSED PRODUCT AFTER 48 HOURS TO BE DISPOSED OF.

## FOOD PRODUCT FRUITS & VEGETABLES

- ALL FRUITS & VEGETABLES TO BE PURCHASED & DELIVERED EVERY 3 DAYS.
- ALL PRODUCT TO BE STORED IN REACH IN COOLER OR PREP TABLES IN COMMISSARY
- PRODUCT THAT NEEDS TO BE PREPPED, WILL BE DONE SO AT PREP SINK & TABLE & SINK.
- SOME PRODUCT REQUIRES JUST RINSING, OTHERS THEN REQUIRE SLICING.
- ALL PREPPED PRODUCT TO BE PLACED IN FOOD PANS & STORED IN REFRIGERATED PREP TABLE AND OR REACH IN COOLER.
- PRODUCT HAS ONLY 48 HOUR SHELF LIFE ALL PRODUCT TO BE DISPOSED OF AFTER 48 HOURS

## FOOD PRODUCT VARIOUS DRY TOPPINGS FOR ICE CREAM & SHAVED ICE, LOOSE LEAF TEA

- ALL PRODUCT ARRIVED DRY & CLOPPED AS NEEDED.
- ALL PRODUCT STORED IN DRY STORAGE AREA IN COMMISSARY
- ALL PRODUCT IS NON PERISHIBLE UNTIL OPEN.
- ALL PRODUCT IS RE STOCKED INTO MFV AS
- ALL PRODUCT IS USED PRIOR TO EXPIRATION DATE

\*\*\*ADDITIONAL SHEETS ARE AVAILABLE

## FOOD PRODUCT ICE BLOCKS

PRODUCT TO BE MADE BY FREEZING WATER  
IN FOOD GRADE PAILS AND PLACED IN WALK IN  
FREEZER AT COMMISARY.  
ICE BLOCKS TO BE TRANSFERRED TO ICE CHEST IN  
MFU UNTIL READY TO USE. ALL UNUSED PRODUCT  
TO RETURN TO COMMISARY WALK IN FREEZER

## FOOD PRODUCT SHAVED ICE SYRUPS

SYRUPS ARRIVE IN GALLON JUGS AS CONCENTRATE LIQUID.  
PRODUCT IS MIXED WITH WATER SUGAR, CITRIC ACID,  
& SODIUM BENZOATE. THEN STORED ON LIQUID STOPS  
SHELVING IN COMMISARY.

PRODUCT HAS 6 MONTH SHELF LIFE

PRODUCT FOR CONSUMPTION IS STORED IN QUART POURING  
BOTTLES IN SHAVED ICE PREPARATION/MACHINE AREA

AFTER 6 MONTH EXPIRATION PRODUCT IS DISCARDED

## FOOD PRODUCT ICE CREAM PAILS & ACAI SORBET

PRODUCT ARRIVES FROZEN & KEPT FROZEN  
IN WALK IN FREEZER OR DIPPING FREEZER  
IN ICE CREAM/TEA AREA IN COMMISARY.

PRODUCT TRANSFERRED TO MFU AS NEEDED

PRODUCT HAS 3 MONTH SHELF LIFE

ALL PRODUCT IS DISCARDED AFTER EXPIRATION

\*\*\*ADDITIONAL SHEETS ARE AVAILABLE

