

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: THAT 'SNO 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

Name of Commissary: THAT 'SNO HUT Contact: MIKE KOTLAREK
Commissary's Address: 68 AMARILLO LANE
City: SANFORD Zip Code: 27332

Commissary's ID#:

Telephone: (919)-(356-3666) Fax: ()-(-)

E-mail Address: thatsnohut@gmail.com

Hours Operation:

Sun. 12-7 Mon. Tue. Wed. 4-9 Thu. 4-9 Fri. 12-9 Sat. 12-

Total Square Feet of MFU:

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

Breakfast Lunch 10 Dinner 20

Projected Date for Start of Operation: SEPT 2022

County(s) in which MFU will operate: HARNETT CUMBERLAND MOORE LEE

Water tank capacity: 30

Waste water tank capacity: 35 (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: [Handwritten Signature] Date: JULY 6, 2022
(Applicant or Responsible Representative)

MFU SET UP LOCATIONS:

1. HARNETT COUNTY SCHOOLS (VARIOUS)
2. VARIOUS BREWERY LOCATIONS CUMBERLAND COUNTY
3. VARIOUS BREWERY LOCATIONS LEE & MOORE COUNTY

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? 8AM - 10 AM
9PM - 11PM

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? IN FOOD WARMERS
POWERED BY INVERTERS VIA MFU ELECTRICAL SYSTEM

Foods that will be held hot before serving: RICE

COLD HOLDING

How will cold food be held from Commissary to the site of operation? IN REFRIGERATED UNITS
POWERED BY INVERTERS VIA MFU ELECTRICAL SYSTEM

Foods that will be held cold before serving: ALL FRESH FRUITS & VEGETABLES

REFRIGERATION ON MFU

Describe refrigeration on MFU 48' WIDE DOUBLE DOOR REFRIGERATED
SANDWICH PREP STATION

REFRIGERATION AT COMMISSARY

Describe area at commissary designated for MFU food storage 15.6 CU. FT REACH
IN STAND UP REEFER UNIT

DRY STORAGE

Frequency of purchases per week: 3 Square feet shelf space: 32 ft² ON MFU

Describe area at the commissary designated for dry storage? 74 SQ FT SHELVING INSIDE
COMMISSARY 1,172 CU FT STORAGE CONTAINER

MFU FINISH SCHEDULE

Area	Material
Floors	FRP
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? AT REAR / SIDE ENTRY

How is this spigot protected from contamination? MOUNTED SEPARATELY AT A HEIGHT OF 6'

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? NO PREP SINK ON MFU

Describe food prep area on MFU: NO FOOD PREP DONE 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): 12x12

How will sinks be sanitized after use or between meat species? SINKS TO BE WASHED RINSED THEN SANITIZED WITH STERAMINE TABLET SOLUTION SPRAY ACCORDING TO MANUFACTURERS INSTRUCTIONS

Describe food prep area at Commissary: 48" WIDE REFRIGERATED WORK TABLE / REFRIGERATOR

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 18 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) X STERAMINE TABLETS

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 ALL ITEMS FIT INTO WASH SINKS

How many air drying shelves will you have? 1

Calculate the square feet of total air drying space: 12 ft²

DISHWASHING FACILITIES AT COMMISSARY

Number of sink compartments: 3

Size of sink compartments (inches): Length 15 Width 15 Depth 10

Length of drainboards (inches): Right 15 Left 15

What type of sanitizer will be used?

Chlorine ___ Quaternary ammonium ___ Hot water ___ Other (specify) X STERAMINE TABLETS

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 ALL ITEMS FIT INTO WASH SINKS

How many air drying shelves will you have? 1

Calculate the square feet of total air drying space: 12 ft²

HANDWASHING

Indicate number and locations of hand sinks on MFU: 1

EMPLOYEE AREA

Indicate location for storing employees' personal items on MFU: AT FRONT PASSENGER SIDE OF TRUCK

GARBAGE, REFUSE AND OTHER

Will trash be stored in the MFU overnight? Yes ___ No X If so, how will it be stored to prevent contamination? N/A

Where will MFU be stored after operation? AT WRAY MINI STORAGE

Location and size of can wash facility at Commissary: AT REAR/SIDE EXIT 20" X 16"

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? GREASE TO BE EMPTIED & STORED IN TANK AT REAR OF COMMISSARY

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

Where will chemicals be stored? UNDER SHELF AT ORDER WINDOW

Where will clean linen be stored? UNDER SHELF AT ORDER WINDOW

Where will dirty linen be stored? AT FRONT OF MFC

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 SHRIMP, CHICKEN, SPAM

SHRIMP & CHICKEN HELD COLD IN REFRIGERATOR UNTIL READY TO COOK DEPENDING ON CUSTOMER ORDERS. COOKED PRODUCT TO BE HELD HOT IN FOOD WARMERS. UNUSED PRODUCT AT END OF NIGHT TO BE DISCARDED. BOTH ITEMS ARRIVE FROZEN & THAWED IN PREP SINK.

SPAM TO BE HELD IN CANS UNTIL READY TO COOK DEPENDING ON CUSTOMER ORDERS. COOKED PRODUCT TO BE HELD HOT IN FOOD WARMERS. UNUSED PRODUCT TO BE DISCARDED AT END OF NIGHT.

FOOD PRODUCT AHI TUNA, SMOKED SALMON

BOTH ITEMS ARE HELD COLD UNTIL READY TO SERVE. BOTH ITEMS REQUIRE NO COOKING. PRODUCT TO BE HELD UNTIL EXPIRATION DATE FOR SMOKED SALMON OR 3 DAYS FOR AHI TUNA.

BOTH PRODUCTS ARRIVE FROZEN & THAWED IN PREP SINK.

FOOD PRODUCT WHITE & BROWN RICE

PRODUCT ARRIVES & IS STORED DRY UNTIL READY TO COOK. PRODUCT IS COOKED IN RICE COOKERS. PRODUCT IS EITHER HELD HOT IN RICE COOKERS OR WARMING UNIT. ALL UNUSED PRODUCT TO BE DISCARDED AN END OF THE NIGHT.

FOOD PRODUCT SPRING MIX, SWEET ONION, SCALLIONS, MANGO, CHERRY TOMATO SEAWEED SALAD, EDAMAME, CILANTRO PINEAPPLE BLUEBERRY BANANA STRAWBERRIES.

ALL FRESH FRUITS & VEGETABLE ARRIVE FRESH & ARE RINSED PRIOR TO USE. ALL ITEMS ARE SERVED FRESH & UNCOOKED. ALL ITEMS ARE HELD COLD IN SANDWICH PREP STATION OR REFRIGERATED WORK TABLE. ALL UNUSED PRODUCE TO BE DISCARDED AT 3 DAYS FOR ITEMS THAT HAVE BEEN PREPPED & CUT OR 5 DAYS FOR ITEMS NOT USED

FOOD PRODUCT ONION CRISP, GARLIC CRISP JALAPENO, ALL FLAVOR SAUCES

ALL ITEMS ARRIVE AS NON PERISHIBLE AND HELD IN DRY STORAGE UNTIL OPENED. ITEMS ARE SERVED AS IS, UNCOOKED OR PREPPED. UNUSED ITEMS ARE DISCARDED AT EXPIRATION DATE.

***ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT ALL TEAS

PRODUCT ARRIVES IN DRY FORM & HELD
UNTIL READY TO BREW TEAS ARE
BREWED AS NEEDED. TEAS ARE HELD HOT
IN THERMOS CONTAINERS. UNUSED TEA IS DISCARDED
AT END OF EACH NIGHT.

FOOD PRODUCT ICE CREAM & ACAI

PRODUCT ARRIVES FROZEN & KEPT FROZEN
UNTIL READY TO SERVE AS IS
UNUSED PRODUCT DISCARDED AT EXPIRATION DATE
OR 3 MOS.

FOOD PRODUCT _____

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 THAT 'SNO TRUCK

Owner/Operator of mobile food unit or push cart MICHAEL KOTLAREK

Name and Address of Restaurant Serving as Commissary:

THAT 'SNO HUT
69 AMARILLO LANE, SANFORD, NC 27332

Michael S. Kotlarek
Signature of Restaurant Permittee or Operator

MICHAEL S. KOTLAREK
Print Name

7-6-2022
Date

Harnett County Environmental Services Use Only

Commissary Approved By _____
Environmental Health Specialist

Date _____

