

HARNETT COUNTY MOBILE FOOD UNIT PLAN REVIEW APPLICATION

Name of MFU Unit: Smiley's Kitchen, LLC
Owner's Address: 21 Traltec Court,
City: Fuquay Varina Zip Code: 27526
Mailing Address (if different)
City: Zip Code:
Phone if Available: (919)-(817-7420) Fax:
E-mail Address: cdwallace3323530@gmail.com

Name of Commissary: Blackmons Catering Contact: Belinda
Commissary's Address: 313 E Broad Street
City: Dunn Zip Code: 28334
Commissary's ID#:
Telephone: (910)-(985-3005) Fax:
E-mail Address: deborahblackmon12@yahoo.com

Hours Operation:

Sun. X Mon. X Tue. X Wed. 11-11th Thu. 11-? Fri. 11-? Sat. 11-?
Total Square Feet of MFU: 24 * open until sold out *

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

Breakfast 0 Lunch 30 Dinner 2.0

Projected Date for Start of Operation: Oct. 2022

County(s) in which MFU will operate: Harnett

Water tank capacity: 35 gallon

Waste water tank capacity: 50 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: Chris Walker Date: 10.3.22
(Applicant or Responsible Representative)

MFU SET UP LOCATIONS:

1. Convenience stores

2. TBD

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? early am (8 am?)
and evenings to empty gray water
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? commercial grade
warming box
Foods that will be held hot before serving: Holding cabinet located on MFU

COLD HOLDING

How will cold food be held from Commissary to the site of operation? in large coolers
Foods that will be held cold before serving: single door refrigerator located on
MFU

REFRIGERATION ON MFU

Describe refrigeration on MFU single door refrigerator (29 in) and
1 door refrigerated sandwich prep table (27 in)

REFRIGERATION AT COMMISSARY

Describe area at commissary designated for MFU food storage backhouse, 1 shelf in
2 door fridge

DRY STORAGE

Frequency of purchases per week: 1-2 times square feet shelf space: 15 ft²
Describe area at the commissary designated for dry storage? closet in hallway

MFU FINISH SCHEDULE

Area	Material
Floors	rubber coin
Walls	white metal
Ceilings	white metal
Baseboards	metal

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? inside commissary

How is this spigot protected from contamination? removed + placed in bag (labeled) and kept on MFU

FOOD PREPARATION FACILITIES ON MFU

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

Size of sink drainboards (inches): _____

How will sinks be sanitized after use or between meat species? will be washed + sanitized w/ appropriate cleaning supplies (soap, water + sanitizer)

Describe food prep area on MFU: there is a prep table located beside griddle. Also mini prep table on refrigerated unit.

FOOD PREPARATION FACILITIES AT COMMISSARY

Number of food prep sinks: 3 Are separate sinks provided for vegetables and meats? yes

Size of sink drainboards (inches): 22 in.

How will sinks be sanitized after use or between meat species? will be washed + sanitized w/ appropriate cleaning supplies (soap, water + sanitizer)

Describe food prep area at Commissary: one prep table 30 x 6ft

DISHWASHING FACILITIES ON MFU

Number of sink compartments: 3

Size of sink compartments (inches): Length 15 Width 15 Depth 13

Length of drainboards (inches): Right 15 Left 15

Are the basins large enough to immerse your largest utensil? NO

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?

These items will be cleaned + sanitized at the commissary.

How many air drying shelves will you have? 0 (done @ commissary)

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

DISHWASHING FACILITIES AT COMMISSARY

Number of sink compartments: 3

Size of sink compartments (inches): Length 6 ft Width 30 in Depth 12 in

Length of drainboards (inches): Right 22 Left 22

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?

These items will be handwashed w/ soap + water and sanitized. followed by air drying. Sink has sprayer nozzle option to remove soap.

How many air drying shelves will you have? 1

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

HANDWASHING

Indicate number and locations of hand sinks on MFU: 1 sink located at front of trailer and one sink located on porch of trailer.

EMPLOYEE AREA

Indicate location for storing employees' personal items on MFU: all personal items will be left in vehicle. phones will be kept in pockets.

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? at commissary or home address

Location and size of can wash facility at Commissary: behind building, 5x6 in size

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? Removed nightly in can - disposed at commissary when needed

Are doors on MFU self-closing? yes Fly fans provided? _____

Where will chemicals be stored? underneath 3 comp. sink

Where will clean linen be stored? inside MFU

Where will dirty linen be stored? outside porch on MFU

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 Pork Ribs

- Will be purchased @ wholesale such as Sam's Club, Restaurant Depot, etc at beginning of week and kept in fridge @ commissary in fridge.
- meat will be cleaned, seasoned and placed in containers in coolers for transport to site for cooking when MFU is running operations
- this prep will take place @ commissary in the am
- leftovers, None, will prep + cook enough for the day + if any leftover, we will donate to individuals in need
- = preparation, ribs will be cooked on site in smoker on back of MFU

FOOD PRODUCT Pork BBQ

- Arrival - pork shoulders will be purchased @ beginning of week from wholesale store such as Sam's Club, Restaurant Depot, etc, and placed in fridge @ commissary
- Prep - BBQ will be cooked on smoker on back of MFU at beginning of the week, enough for the whole week. Once cooked, BBQ will be cooled and placed in containers for use during the week
- Leftovers - at the end of the week will be discarded. Any leftovers @ the end of the day will be cooled and returned to commissary for later use. Minimal leftovers at end of day will be donated to individuals in need.

FOOD PRODUCT Fries (homestyle) Potatoes

Arrival - potatoes will be purchased in bulk from vendor
such as restaurant depot, Sam's Club, etc.
Storage - at Commissary + MFU as needed
Thawed - N/A
Where - potatoes will be cut at Commissary during
prep time + cooled on MFU
Leftovers - only whole, uncut potatoes will be saved.
all cut potatoes will be cooked each day
Cooling - N/A

FOOD PRODUCT Slaw

Arrival - slaw will be purchased at Sam's Club or made
homestyle at commissary
Storage - slaw will be placed in cooler during transportation
and placed in fridge on MFU during event
Thawing - N/A
Where - slaw will be kept in refrigerated prep table during
event
When - as ordered slaw will be served
Leftovers - any leftovers will be placed back in cooler +
taken to commissary or given away @ night.

FOOD PRODUCT Baked beans

Arrival - Baked beans will be purchased from vendor such
as restaurant depot or Sam's Club, etc.
Storage - Cans will be stored at commissary in designated
area
Thawed - N/A
Where - Baked beans will be cooked @ commissary during am
prep, and/or in smoker, once meat is removed.
When - Prepped in am, transported via warming box +
served as ordered
Leftovers - any leftovers will be given away at end of night.

***ADDITIONAL SHEETS ARE AVAILABLE

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 Smiley's Kitchen, LLC

Owner/Operator of mobile food unit or push cart Christopher Wallace

Name and Address of Restaurant Serving as Commissary:

Blackmon's Catering

313 E. Broad Street, Dum 29334

Belinda Blackmon Belinda Blackmon 9-22-22

Signature of Restaurant Permittee or Operator

Print Name

Date

Harnett County Environmental Services Use Only

Commissary Approved By _____
Environmental Health Specialist

Date _____