

HARNETT COUNTY MOBILE FOOD UNIT PLAN REVIEW APPLICATION

Name of MFU Unit: Tasty Taco
Owner's Address: Jorge Luis Lopez Torres / 19 Cinnamon Lane
City: Erwin Zip Code: 28339

Mailing Address (if different) _____
City: _____ Zip Code: _____

Phone if Available: (757)-(738-8777) For (919)-(264-7267)

E-mail Address: FannyCervantes13@hotmail.com

Name of Commissary: Ay Way Mexican Contact: 757 738 8777
Commissary's Address: 1921 W Cumberland St
City: Dunn Zip Code: 28334

Commissary's ID#: _____
Telephone: (____) - (____ - _____) Fax: (____) - (____ - _____)

E-mail Address: aywaymexican@gmail.com

Hours Operation:

Sun. 11-9:30 Mon. 11-10 Tue. 11-10 Wed. 11-10 Thu. 11-10 Fri. 11-11 Sat. 11-11

Total Square Feet of MFU: 60

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

Breakfast _____ Lunch 4-7 Dinner 4-7

Projected Date for Start of Operation: March 23

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

Water tank capacity: 20

Waste water tank capacity: 25 (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: Jorge Lopez Date: 03/16/2023
(Applicant or Responsible Representative)

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

4 ft Corbar plus ✓

3 ft plate star Mark ✓

Don finger ✓

ft 5x1 Mass

Prop sink 10x14 BKSS-1014-10 ✓

inch 7x15 had wash. ✓

agua tanque 2x16x11 ✓

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 Tasty Taco

Owner/Operator of mobile food unit or push cart Jorge Lopez.

Name and Address of Restaurant Serving as Commissary:

Ag Wog Mexican Kitchen

1921 W Cumberland St DUNN NC 28334

Stephane Corvantes
Signature of Restaurant Permittee or Operator

Stephane Corvantes
Print Name

03/15/23
Date

Harnett County Environmental Services Use Only

Commissary Approved By _____
Environmental Health Specialist

Date _____

FOOD PRODUCT _____

FOOD PRODUCT _____

FOOD PRODUCT _____

***ADDITIONAL SHEETS ARE AVAILABLE

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 Lingua, Cachete,

We will get fresh product in boxes, then we will
Rinse the meat and boil the meat with some spices
then when is ready, we will cut the meat then
store in small pans of stainless steel and is ready

Rice - we will get the rice of the restaurant
when is cook we will storage in small pan.

FOOD PRODUCT Bread for tartas

we will buy then storage in the top of the
mobile food truck.

chasso we will storage in small pan in the prep
sandwich.

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FOOD PRODUCT Salsas, lettuce, vegetables
we will use the same restaurant sauce.

Once the lettuce is cut and clean, we will
storage that in small pans inside the prep
sandwich

FOOD PRODUCT Sour Cream, butter.

we will storage that in 9 NFS bottles
to be used.

DISHWASHING FACILITIES AT COMMISSARY

Number of sink compartments: 3

Size of sink compartments (inches): Length 112" Width 33 1/2" Depth 45 3/8"

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?

we will wash by hand in our three compartment sinks the same way how we do for the restaurant

How many air drying shelves will you have? _____

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

HANDWASHING

Indicate number and locations of hand sinks on MFU: One, next to the 3 compartment sink

EMPLOYEE AREA

Indicate location for storing employees' personal items on MFU: in front on the Driver Seat.

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 the parking lot at way.

Location and size of can wash facility at Commissary: 4 ft by 4 ft

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? we will wash everything at the restaurant.

Are doors on MFU self-closing? yes Fly fans provided? no

Where will chemicals be stored? Down the 3 compartment sink

Where will clean linen be stored? at the restaurant

Where will dirty linen be stored? at the restaurant

Where is the water spigot used to fill water tank located at the Commissary? outside the Commissary

How is this spigot protected from contamination? with a hose bibb VACUUM Breaker.

FOOD PREPARATION FACILITIES ON MFU

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

Size of sink drainboards (inches): _____ we will prepare everything at the

How will sinks be sanitized after use or between meat species? Commissary.

Describe food prep area on MFU: Everything will be prepared at the Commissary.

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): 26x29

How will sinks be sanitized after use or between meat species? Every time we change task we will use hot water, sanitizer and clean good.

Describe food prep area at Commissary: is a big area. three prep tables Sink with work table.

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 none Left none.

Are the basins large enough to immerse your largest utensil? no, we will wash everything in the restaurant

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?

we will wash everything at commissary

How many air drying shelves will you have? the restaurant shelves.

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

OPERATION AT THE COMMISSARY

What times of the day would you service the push cart at the Commissary? 8 am every day and 7 pm

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? We will use microwaves to heat the rice, the meat will be at the grill

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 small pans. storage inside the prep sandwich

Foods that will be held cold before serving: all the meat, toppings, tortillas.

REFRIGERATION ON MFU

Describe refrigeration on MFU is a prep sandwich

REFRIGERATION AT COMMISSARY

Describe area at commissary designated for MFU food storage we have walking cooler and walking freezer. we will use one shelf.

DRY STORAGE

Frequency of purchases per week: once a week Square feet shelf space: 90 ft²

Describe area at the commissary designated for dry storage? they have two, one at the kitchen.

MFU FINISH SCHEDULE

Area	Material
Floors	stainless steel
Walls	stainless steel
Ceilings	Acrylic.
Baseboards	stainless steel

WATER SUPPLY

Is potable water supply provided by Commissary? YES NO

Is NSF/food-grade hose available? YES NO

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

MFU SET UP LOCATIONS:

1. Circle K Wilmington NC

2. _____

3. _____
