

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 0 Left 0

What type of sanitizer will be used?

Chlorine Quaternary ammonium Hot water Other (specify) _____

must only use 1

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: 0

Calculate the square feet of total air drying space: 0 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: 0 Are separate sinks provided for vegetables and meats? 0

Size of sink drainboards (inches) we will prepare everything at the commissary.

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

* Describe food prep area on MFU: assembling food - describe how + where it is done
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:

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.



RECEIVED

3/20/23

MENU Tasty Taco

Tacos

Cachoto

lengua

steak

chorizo

Pollo

Carnitas

ACP

steak

pollo



Arroz

queso

Tortas

Carnitas

Quesadillas

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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- How the food will be cooled if applicable

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 a NFS bottles
to be used.