EHFL2303-0001

PIARNETT COUNTY MOBILE FOOD UNIT PLAN REVIEW APPLICATION 9544 +000 Name of MFU Unit: Jorge Luis Lopez torres / 19 Chundhon GAG Owner's Address: Zip Code: 78.3.39 City: _ FRUIN Mailing Address (if different) Phone if Available: (757)-(738-8777) Fox (919)-(264-7267) E-mail Address: Fanny Cervantes 13@hotmail.com. Ay way Maxican Contact: 757 738 8777 Name of Commissary: Commissary's Address: Zip Code: 28334 City: DUNN Commissary's ID#: Telephone: **Hours Operation:** Sun. 11-9-3210n. 11-10 Tue. 11-10 Wed. 11-10 Thu. 11-16 Fri. 11-11 Sat. 11-11 Total Square Feet of MFU: 60 presided projected # 9 Projected Number of Meals to be Served: (approximate number) Lunch 4-7 Dinner 4-7 Breakfast Projected Date for Start of Operation: March Z County(s) in which MFU will operate: harnott Water tank capacity: 20 (must be at least 15% larger than water tank) 25 Waste water tank capacity: 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. Date: 03/16/2023

(Applicant or Responsible Representative)

OPERATION AT THE COMMISSARY	
What times of the day would you service the	e push cart at the Commissary? 8 2h Guory day and
Do the Commissary operation hours coincid	le with mobile food unit hours?
HOT HOLDING	
low will hot food be held from Commissar	to the site of operation? We will 0.56 microwas the most will be at the gall
Foods that will be held hot before serving:	N° 60.
COLD HOLDING	
How will cold food be held from Commissa	ary to the site of operation? In Small Paus store
	1
foods that will be held cold before serving:	gil the most, toppings, tortilles.
A CONTRACTOR A CON	115+ 115+
REFRIGERATION ON MITO	
Describe refrigeration on MFU 15 9	Prop Jandwich
DRY STORAGE	MFU food storage we have welking cooler
	Square feet shelf space: 80 ft-
requency or purchases per week	for dry storage? + hog hour two, one 9t
Describe area at the commissary designated	for dry storage? + M69 NGU6 + W0 / O16 91
the Kitchen	
MFU FINISH SCHEDULE	
Area	Material
Floors	5tan 1655 Stool
Walls	stanloss 5 to 61
Ceilings	ccary lic.
Baseboards	5tan 65 Star
WATER SUPPLY	
s potable water supply provided by Commi	issary? YESNO

DISH WASHING FACILITIES AT COMMISSART
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 Left
Length of drainboards (inches): Right Left What type of sanitizer will be used? Chloring X Ousternam appraisure. Hat water M Other (marsify)
Chlorine X Quaternary ammonium Hot water X 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? WO WILL WASH by hand in our through Compartment Sinks the 5ame way how we do for the restaurant
How many air drying shelves will you have. Calculate the square feet of total air drying space: ft ²
HANDWASHING
Indicate number and locations of hand sinks on MFU: One, most to the 3 Comported Stak
EMPLOYEE AREA
Indicate location for storing employees' personal items on MFU: Infront on the Driver 5091.
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 4ft
Is can wash area accessible to MFU? 965
Are hot and cold water provided as well as a threaded nozzle? _965.
How will used grease be handled? W6 WILL Wash away his at the rost aura A
Are doors on MFU self-closing? 465 Fly fans provided? NO
Are doors on MFU self-closing? yes Fly fans provided? NO Where will chemicals be stored? Down the 3 Confortant Sink
Where will clean linen be stored 9 4 the coestar cant
Where will dirty linen be stored at the costaurant

Where is the water spigot used to fill water tank located at the Commissary	. 00 F37 Old, 118 OPT
How is this spigot protected from contamination? With a hase	by bb Ugcuum
Number of food prep sinks O Are separate sinks provided for veget	tables and meats.
Number of food prep sinks O Are separate sinks provided for veget Size of sink drainboards (inches) W6 W 11 Propage Co. How will sinks be sanitized after use or between meat species?	MISORY.
Describe food prepares on MFU: OUGry drag will be Comissry.	propered of the
FOOD PREPARATION FACILITIES AT COMMISSARY	
Number of food prep sinks: Are separate sinks provided for vege	tables and meats? 465
Size of sink drainboards (inches): 76×76	
How will sinks be sanitized after use or between meat species? 600 w6 w14 036 hot water, Sanitazar	ry time we change to
) ad 11 a
Describe food prep area at Commissary: 15 9 byg grac. +	hrae proportion Sin
DISHWASHING FACILITIES ON MFU	
Number of sink compartments: 3	
Size of sink compartments (inches): Length 10 Width 14 D	Depth 10
Langth of drainboards (inches): Right Monal eff hoad.	
Are the basins large enough to immerse your largest utensil?	o, wo will wash overy
What type of sanitizer will be used?	rostaurant
ChlorineQuaternary ammonium Hot water	
How will large utensils such as prep tables, dough mixing bowls, slicers, at cannot be submerged in sinks or put through a dishwasher be cleaned and s	anitized?
we will wash Guargine	ny at commissing
How many air drying shelves will you have? + the costagor. Calculate the square feet of total air drying space:	

Type of water supply: (check one) Non-public Community/Municipal Non-transient, non-community Transient, non-community Yes No

Commissary Wastewater System:

Type of wastewater system: (check one)

- Public sewer
- ☐ On-site septic system

MFU SET U	P LOCATIONS:			
1.	Circle	K	lilington wc	
) (1000)				
2.				
3.				



MENU Tasty Taco

Tacos

Cachete longua Steak Chorizo Pollo Carnitas

> ACP Arroz StogR queso

Tortas Carnifas

Quesa birias

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 L W6 WILL got RINSE the H The Whon Store IN 51	fresh pro	duct in the theo will of Stanle			
Rico - u when is	00 K WO W	got the Stora	90 in Sr	ich pan.	DEGUIGAE
FOOD PRODUCT TO WOULD GO	groad for yy then	tortas Drorange	; 12 tl	no topo	44
Sandwich.	own stor	age in	Small po	1 in the	s prop

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FOOD PRODUCT Salsas, lettuce, Ungotables We will use the Same restaurant Sauce.
Once the lettuce is cut and clean we will storage that in single pans inside who proposandwich
FOOD PRODUCT Sour Cream, butter. WE WILL Storage that in a NFS bottes to be used.