

Morty and Friends HDH

**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](http://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:

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

Please Call or Text

Any concerns to

~~919-917-6854~~

May 19th Angier Movie Night @ the Depot -TFSE

June 2/3. Angier Bikefest - MFU?

09/22  
gv

**HARNETT COUNTY MOBILE FOOD UNIT PLAN REVIEW APPLICATION**

Name of MFU Unit: Morty and Friends Hot Dog House  
Owner's Name: Arthur Andrews  
Owner's Address: 541 S. Raleigh St., Angier, NC  
City: Angier, NC Zip Code: 27501  
Mailing Address (if different) Same  
City: \_\_\_\_\_ Zip Code: \_\_\_\_\_  
Phone if Available: 919 - (917 - 6854) Fax: ( ) - ( - )  
E-mail Address: mortyandfriends HDH@gmail.com \*no spaces\*

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Name of Commissary: Kickins Camel Grill Contact: Brandon King  
Commissary's Address: 174 N. McKinley St.  
City: Coats, NC Zip Code: 27521  
Commissary's ID#: \_\_\_\_\_  
Telephone: (614) - (419 - 7350) Fax: ( ) - ( - )  
E-mail Address: \_\_\_\_\_

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**Hours Operation:**

Sun.  Mon.  Tue.  Wed.  Thu.  Fri.  Sat.

Total Square Feet of MFU: 115 sq. ft.

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

Breakfast      Lunch 50 Dinner 50

Projected Date for Start of Operation: 5/1/23

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

Water tank capacity: 5 gallons

Waste water tank capacity: 6 1/2 gallons (must be at least 15% larger than water tank)  
15% is 5.75 gallons

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**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: [Signature] Date: 4/15/23  
(Applicant or Responsible Representative)

MFU SET UP LOCATIONS:

1. Anjor Bike Fest
2. Crepe Myrtle Festival
3. Lillington July 4th.

**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? 7 AM - 10 PM open \*

How often?  
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? ~~Walk in cooler~~ N/A \*

Foods that will be held **hot** before serving: none

**COLD HOLDING**

How will cold food be held from Commissary to the site of operation? Walk in cooler to on board refrigeration coolers w/ice \*

Foods that will be held **cold** before serving: Hot Dogs, coleslaw, onions (chopped), Sausage dogs, Hot Dog Chili

**REFRIGERATION ON MFU**

Describe refrigeration on MFU Victory UR-27- Sal undercounter fridge, TRUE twt-36 worktop fridge (Hot Dog Roller sits on top of this)

**REFRIGERATION AT COMMISSARY**

Describe area at commissary designated for MFU food storage Walk in cooler, designated spot on Shelf.

**DRY STORAGE**

Frequency of purchases per week: 2/3 Square feet shelf space: 8-16 ft<sup>2</sup> \*

Describe area at the commissary designated for dry storage? outside shel

**MFU FINISH SCHEDULE**

Area	Material
Floors	vinyl tile
Walls	FRP,
Ceilings	FRP, Aluminum Ceiling Grid
Baseboards	FRP,

**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? Rear Entrance, inside sink

How is this spigot protected from contamination? located inside, spigot disinfected & cleaned before each use.

**FOOD PREPARATION FACILITIES ON MFU**

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

Size of sink drainboards (inches): —

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

no sink food prep on MFU, only heating precooked + serving

Describe food prep area on MFU: NSF Worktop + Tables, Sanitized Cutting Board

**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): 16x18

How will sinks be sanitized after use or between meat species? soap, rinse, sanitize all surfaces

Describe food prep area at Commissary: NSF sink, Worktop + Tables

**DISHWASHING FACILITIES ON MFU**

Number of sink compartments: 3

Size of sink compartments (inches): Length 12-7/8" Width 5-9/16" Depth 5-3/4"

Length of drainboards (inches): Right 24 Left 24

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) —

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?

Cleaned + sanitized at commissary

How many air drying shelves will you have? 1

Calculate the square feet of total air drying space: 4 ft<sup>2</sup>

**DISHWASHING FACILITIES AT COMMISSARY**

Number of sink compartments: 3

Size of sink compartments (inches): Length 14 Width 14 Depth 24

Length of drainboards (inches): Right 16 1/4 Left 16 1/4 16

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?

Clean & Sanitize using approved methods, hand wash + 50ppm Spray bottle

How many air drying shelves will you have? 2

Calculate the square feet of total air drying space: 2x4' ft<sup>2</sup> x 2

**HANDWASHING**

Indicate number and locations of hand sinks on MFU: 1, on board water tank, HWH to 140°F, hand sanitizer & single use towels

**EMPLOYEE AREA**

Indicate location for storing employees' personal items on MFU: Inside servicedesk drawer

**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? owner's home

Location and size of can wash facility at Commissary: 10' x 10' outside area

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? no grease but disposal onsite if needed @ commissary

Are doors on MFU self-closing? no Fly fans provided? no, doors are always closed.

Where will chemicals be stored? Clorox on floor beside sink screens on windows

Where will clean linen be stored? above servicedesk on SS shelf.

Where will dirty linen be stored? in bucket with lid on floor.









