

### 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:

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 - Electing to be self-contained MFU
- \$200 plan review fee

HARNETT COUNTY MOBILE FOOD UNIT PLAN REVIEW APPLICATION

Name of MFU Unit: HOP AND JAE BARBECUE LLC
Owner's Address: 244 DEWAR STREET
City: FUQUAY VARINA Zip Code: 27526
Mailing Address (if different)
Phone if Available: (919) - (919 - 868 0785) Fax:
E-mail Address: hopandjaebbque@gmail.com

Name of Commissary: Considered for Contact:
Commissary's Address: for self-contained
City: Food truck without commissary. Zip Code:
Commissary's ID#:
Telephone: Fax:
E-mail Address:

Hours Operation:
Sun. Mon. Tue. Wed. Thu. Fri. Sat.

Total Square Feet of MFU: 98 13'9 x 6'6"
Projected Number of Meals to be Served: (approximate number)
Breakfast Lunch Dinner
Projected Date for Start of Operation: In operation
County(s) in which MFU will operate: Harnett Wake
Water tank capacity: 20 gal
Waste water tank capacity: 25 gal (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: [Signature] Date: 6-22-23
(Applicant or Responsible Representative)

**MFU SET UP LOCATIONS:**

1. 46 HHH Road Fuquay Varina NC 27526
2. Advance Auto Lillington NC
3. Scoops ice cream Fuquay NC

**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

Will be using Linshire by the pond  
for re-fill of fresh water and  
dumping of waste water.



**OPERATION AT THE COMMISSARY**

What times of the day would you service the push cart at the Commissary? N/A

Do the Commissary operation hours coincide with mobile food unit hours? N/A

**HOT HOLDING**

How will hot food be held from Commissary to the site of operation? N/A

Foods that will be held **hot** before serving: N/A

**COLD HOLDING**

How will cold food be held from Commissary to the site of operation? N/A

Foods that will be held **cold** before serving: N/A

**REFRIGERATION ON MFU**

Describe refrigeration on MFU True TSSU-48-12 2 door with serving lift on top

**REFRIGERATION AT COMMISSARY**

Describe area at commissary designated for MFU food storage N/A

**DRY STORAGE**

Frequency of purchases per week: ~~daily~~ month Square feet shelf space: N/A ft<sup>2</sup>

Describe area at the commissary designated for dry storage? N/A

**MFU FINISH SCHEDULE**

Area	Material
Floors	aluminium
Walls	RFP
Ceilings	aluminium
Baseboards	aluminium

**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? N/A

How is this spigot protected from contamination? N/A

**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? \_\_\_\_\_

Describe food prep area on MFU: \_\_\_\_\_

**FOOD PREPARATION FACILITIES AT COMMISSARY**

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? N/A

Describe food prep area at Commissary: \_\_\_\_\_

**DISHWASHING FACILITIES ON MFU**

Number of sink compartments: 3

Size of sink compartments (inches): Length 14 Width 10 Depth 9

Length of drainboards (inches): Right 12x14 Left 12x14

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?

No Large utensils - All sanitation we use Chlorine checked by test strips to wash down all equipment.

How many air drying shelves will you have? 2

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

**DISHWASHING FACILITIES AT COMMISSARY**

Number of sink compartments: \_\_\_\_\_

Size of sink compartments (inches): Length \_\_\_\_\_ Width \_\_\_\_\_ Depth \_\_\_\_\_

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?

How many air drying shelves will you have? \_\_\_\_\_

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

**HANDWASHING**

Indicate number and locations of hand sinks on MFU: 1 handsink at back of MFU  
On passenger side of MFU

**EMPLOYEE AREA**

Indicate location for storing employees' personal items on MFU: Stored at front of  
Cab on MFU

**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? 244 Dewar St Fuquay Varina NC 27526

Location and size of can wash facility at Commissary: /

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? recycled thru Multi-Material Recycling in Apex, NC

Are doors on MFU self-closing? NO Fly fans provided? NO - Screens

Where will chemicals be stored? In front cab in a specific box for cleaning supplies

Where will clean linen be stored? In front cab in a box with lid

Where will dirty linen be stored? Wash daily no storage of each event



## 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 butt

Purchased meat in amount needed for event the day before. Pre-packed meat put directly in MFU refrigerator. When arrive to destination - meat is removed from refrigeration onto prep table. Remove from pre packed wrap put into throw away disposable aluminium pan. Spices added to meat - garlic powder, salt, pepper. Meat is wrapped with aluminium foil and placed into smoker for cooking. We allow for cooking time per the time of the event. meat takes 16 hrs to smoke. Once arrive at event - meat ~~is~~ is put into steam table for serving. Leftover given to Shelter in Fuquay or thrown away. No cooling no leftovers.

### FOOD PRODUCT Ribs

Purchased meat in amount needed for event the day before. pre-packed meat is placed into refrigerator on MFU. Ribs will be taken from refrigerator unwrapped from seal package then placed onto prep table in disposable aluminium foil. Spices added salt, pepper. Wrapped then placed into smoker. ~~for~~ Ribs stay in smoker on controlled temperature until arrive at event, then placed into steam table for serving. No leftovers - given to Fuquay Shelter or thrown away.

We check temperature on our meat to ensure safe temperature is kept.

FOOD PRODUCT Hot dogs

Hot dogs purchased day before event. Stored in MFU refrigerator. In pre-packed bag from store. Once at the event hot dogs placed in steam table pan for serving.

FOOD PRODUCT Buns (Hot dog - Sandwich)

Purchased, then stored in container on MFU to be used for hot dogs and pulled pork sandwiches - Always purchase day of or day before event.

FOOD PRODUCT French fries (Frozen)

Purchased day before event, stored in refrigerator on MFU. Individual bags are taken out and placed into fryer on MFU, per order. Then placed under heat lamp to be served as ordered.

\*\*\*ADDITIONAL SHEETS ARE AVAILABLE



**Example 3: (Multiple Ingredients as one)**

**Ingredient/Ingredient Group:** Onions, Cilantro, Tomatoes, Bell Pepper, and Lettuce

Prep Equipment: One compartment sink

Cook Equipment: \_\_\_\_\_

Reheat Equipment: \_\_\_\_\_

Transport Equipment: Prep Refrigerator

Temp Holding Equipment 1\*: Walk in cooler

Temp Holding Equipment 2\*: Prep Refrigerator

Temp Holding Equipment 3\*: \_\_\_\_\_

Commissary	MFU	N/A
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>

**Narrative (short statement of how ingredients are handled):** The cilantro, onions, lettuce, tomatoes, bell peppers, lemon and radish will be washed and prepared inside the commissary then stored in the walk in cooler of the commissary until needed. When needed they will be transported to the MFU where they will be kept inside the prep-refrigerator at 41 degrees F or below until served.

1. **Ingredient/Ingredient Group:** Pork

Prep Equipment: Table

Cook Equipment: Smoker

Reheat Equipment: \_\_\_\_\_

Transport Equipment: Prep Refrigerator

Temp Holding Equipment 1\*: Prep Refrigerator

Temp Holding Equipment 2\*: Smoker

Temp Holding Equipment 3\*: Smoker

Commissary	MFU	N/A
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>

**Narrative (short statement of how ingredients are handled):** purchased Pork place in Food safe container in the MFU Refrigerator then into Smoker to be cooked and held to temperature and served to customer

2. **Ingredient/Ingredient Group:** Cabbage

Prep Equipment: Table

Cook Equipment: \_\_\_\_\_

Reheat Equipment: \_\_\_\_\_

Transport Equipment: Prep Refrigerator

Temp Holding Equipment 1\*: Prep Refrigerator

Temp Holding Equipment 2\*: \_\_\_\_\_

Temp Holding Equipment 3\*: \_\_\_\_\_

Commissary	MFU	N/A
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>

**Narrative (short statement of how ingredients are handled):** the Cabbage will be purchased already cut and in a presealed Bag placed in the Refrigerator in the MFU it will be prepared and mixed with other ingredients put back in the Refrigerator until it served



Handwritten notes at the top of the page, possibly including a date and a title.

Section 1: (Section 1) (Section 1) (Section 1)

Temp Holding Disbursement 3	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Temp Holding Disbursement 2	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Temp Holding Disbursement 1	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Transfer Disbursement	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Kernel Disbursement	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Cook Disbursement	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Fire Disbursement	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>

Compliance: YES NO

Section 2: (Section 2) (Section 2) (Section 2)

Temp Holding Disbursement 3	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Temp Holding Disbursement 2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Temp Holding Disbursement 1	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Transfer Disbursement	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Kernel Disbursement	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Cook Disbursement	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Fire Disbursement	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>

Compliance: YES NO

Section 3: (Section 3) (Section 3) (Section 3)

Temp Holding Disbursement 3	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Temp Holding Disbursement 2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Temp Holding Disbursement 1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Transfer Disbursement	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Kernel Disbursement	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Cook Disbursement	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Fire Disbursement	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Compliance: YES NO

Section 4: (Section 4) (Section 4) (Section 4)

3. Ingredient/Ingredient Group: Potatoes (Frozen French Fries)

Commissary	MFU	N/A
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>

Prep Equipment: \_\_\_\_\_  
 Cook Equipment: Fryer  
 Reheat Equipment: \_\_\_\_\_  
 Transport Equipment: prep Refrigerator  
 Temp Holding Equipment 1\*: Refrigerator  
 Temp Holding Equipment 2\*: Fryer  
 Temp Holding Equipment 3\*: Heat Lamp

Narrative (short statement of how ingredients are handled): Potatoes (Frozen French Fries) The Frozen French Fries will be purchased in a pfc sealed Bag put in the MFU Refrigerator taken out and cooked to order and served

4. Ingredient/Ingredient Group: Drinks, water & ice

Commissary	MFU	N/A
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>

Prep Equipment: \_\_\_\_\_  
 Cook Equipment: \_\_\_\_\_  
 Reheat Equipment: \_\_\_\_\_  
 Transport Equipment: \_\_\_\_\_  
 Temp Holding Equipment 1\*: Food safe container  
 Temp Holding Equipment 2\*: \_\_\_\_\_  
 Temp Holding Equipment 3\*: \_\_\_\_\_

Narrative (short statement of how ingredients are handled): Drinks & water ice will be purchased and put into a Food safe container (cooler) on the MFU until served

5. Ingredient/Ingredient Group: Mayonaise - pickles - Cooking oil - Spices

Commissary	MFU	N/A
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>

Prep Equipment: \_\_\_\_\_  
 Cook Equipment: Fryer  
 Reheat Equipment: \_\_\_\_\_  
 Transport Equipment: prep Refrigerator  
 Temp Holding Equipment 1\*: prep Refrigerator  
 Temp Holding Equipment 2\*: \_\_\_\_\_  
 Temp Holding Equipment 3\*: \_\_\_\_\_

Narrative (short statement of how ingredients are handled): Items will be purchased and placed into the prep Refrigerator until mixed with shredded cabbage to make slaw and put back into the prep ReF. until served

3. Inpatient/Resident Group

Commissary	MFU	N/A
<input type="checkbox"/>	<input checked="" type="checkbox"/>	
<input type="checkbox"/>	<input checked="" type="checkbox"/>	
<input type="checkbox"/>	<input checked="" type="checkbox"/>	
<input type="checkbox"/>	<input checked="" type="checkbox"/>	
<input type="checkbox"/>	<input checked="" type="checkbox"/>	
<input type="checkbox"/>	<input checked="" type="checkbox"/>	
<input type="checkbox"/>	<input checked="" type="checkbox"/>	
<input type="checkbox"/>	<input checked="" type="checkbox"/>	
<input type="checkbox"/>	<input checked="" type="checkbox"/>	
<input type="checkbox"/>	<input checked="" type="checkbox"/>	

4. Inpatient/Resident Group

Commissary	MFU	N/A
<input type="checkbox"/>	<input checked="" type="checkbox"/>	
<input type="checkbox"/>	<input checked="" type="checkbox"/>	
<input type="checkbox"/>	<input checked="" type="checkbox"/>	
<input type="checkbox"/>	<input checked="" type="checkbox"/>	
<input type="checkbox"/>	<input checked="" type="checkbox"/>	
<input type="checkbox"/>	<input checked="" type="checkbox"/>	
<input type="checkbox"/>	<input checked="" type="checkbox"/>	
<input type="checkbox"/>	<input checked="" type="checkbox"/>	
<input type="checkbox"/>	<input checked="" type="checkbox"/>	
<input type="checkbox"/>	<input checked="" type="checkbox"/>	

5. Inpatient/Resident Group

Commissary	MFU	N/A
<input type="checkbox"/>	<input checked="" type="checkbox"/>	
<input type="checkbox"/>	<input checked="" type="checkbox"/>	
<input type="checkbox"/>	<input checked="" type="checkbox"/>	
<input type="checkbox"/>	<input checked="" type="checkbox"/>	
<input type="checkbox"/>	<input checked="" type="checkbox"/>	
<input type="checkbox"/>	<input checked="" type="checkbox"/>	
<input type="checkbox"/>	<input checked="" type="checkbox"/>	
<input type="checkbox"/>	<input checked="" type="checkbox"/>	
<input type="checkbox"/>	<input checked="" type="checkbox"/>	
<input type="checkbox"/>	<input checked="" type="checkbox"/>	

TO MAKE SURE  
BEFORE  
FOR THE...  
FOR THE...



6. Ingredient/Ingredient Group: Barbecue sauce

Prep Equipment: <u>Table</u>	Commissary	<input type="checkbox"/>	MFU	<input checked="" type="checkbox"/>	N/A	<input type="checkbox"/>
Cook Equipment: <u>Smoker</u>		<input type="checkbox"/>		<input checked="" type="checkbox"/>		<input type="checkbox"/>
Reheat Equipment: _____		<input type="checkbox"/>		<input type="checkbox"/>		<input checked="" type="checkbox"/>
Transport Equipment: <u>Prep Ref.</u>		<input type="checkbox"/>		<input checked="" type="checkbox"/>		<input type="checkbox"/>
Temp Holding Equipment 1*: <u>Prep Ref.</u>		<input type="checkbox"/>		<input checked="" type="checkbox"/>		<input type="checkbox"/>
Temp Holding Equipment 2*: _____		<input type="checkbox"/>		<input type="checkbox"/>		<input checked="" type="checkbox"/>
Temp Holding Equipment 3*: _____		<input type="checkbox"/>		<input type="checkbox"/>		<input checked="" type="checkbox"/>

Narrative (short statement of how ingredients are handled): BBQ sauce will be kept in the Prep Ref until added to the pork while cooking and served

7. Ingredient/Ingredient Group: \_\_\_\_\_

Prep Equipment: _____	Commissary	<input type="checkbox"/>	MFU	<input type="checkbox"/>	N/A	<input type="checkbox"/>
Cook Equipment: _____		<input type="checkbox"/>		<input type="checkbox"/>		<input type="checkbox"/>
Reheat Equipment: _____		<input type="checkbox"/>		<input type="checkbox"/>		<input type="checkbox"/>
Transport Equipment: _____		<input type="checkbox"/>		<input type="checkbox"/>		<input type="checkbox"/>
Temp Holding Equipment 1*: _____		<input type="checkbox"/>		<input type="checkbox"/>		<input type="checkbox"/>
Temp Holding Equipment 2*: _____		<input type="checkbox"/>		<input type="checkbox"/>		<input type="checkbox"/>
Temp Holding Equipment 3*: _____		<input type="checkbox"/>		<input type="checkbox"/>		<input type="checkbox"/>

Narrative (short statement of how ingredients are handled): \_\_\_\_\_

8. Ingredient/Ingredient Group: \_\_\_\_\_

Prep Equipment: _____	Commissary	<input type="checkbox"/>	MFU	<input type="checkbox"/>	N/A	<input type="checkbox"/>
Cook Equipment: _____		<input type="checkbox"/>		<input type="checkbox"/>		<input type="checkbox"/>
Reheat Equipment: _____		<input type="checkbox"/>		<input type="checkbox"/>		<input type="checkbox"/>
Transport Equipment: _____		<input type="checkbox"/>		<input type="checkbox"/>		<input type="checkbox"/>
Temp Holding Equipment 1*: _____		<input type="checkbox"/>		<input type="checkbox"/>		<input type="checkbox"/>
Temp Holding Equipment 2*: _____		<input type="checkbox"/>		<input type="checkbox"/>		<input type="checkbox"/>
Temp Holding Equipment 3*: _____		<input type="checkbox"/>		<input type="checkbox"/>		<input type="checkbox"/>

Narrative (short statement of how ingredients are handled): \_\_\_\_\_



ALL DRY ITEMS STORED ON MFU IN BLACK RUBBERMAIED CONTAINERS WITH LIDS

TAKE OUT TRAYS

NAPKINS

PAPER TOWELS

PRE-PACKAGED INDIVIDUAL SPOON, FORK, NAPKIN, SALT AND PEPPER

PRE-PACKAGED KETCHUP

PRE-PACKAGED MUSTARD

ALUMIUM PANS ASSORTED SIZES FOR COOKING MEAT AND SLAW AND HOLDING SAID ITEMS

ALUMIUM FOIL

ALUMIUM FOIL SHEETS

FRENCH FRY TRAYS

2 OZ CONTAINER WITH LIDS FOR SAUCES

16 OZ FOOD CONTAINER WITH LIDS

CONTAINER FOR UTENTILS WHICH INCLUDE—METAL TONGS, SPOONS, FRENCH FRY SCOOP

CONTANIER OF SUGAR WITH LID

ALL STORAGE CONTAINERS ARE LABELED AND STORED ON SECOND SHELF OF THE THREE PREP TABLES ON THE MFU





Electing to be a self-contained Food Truck w/out commissary



**North Carolina Department of Health and Human Services  
Division of Public Health**

1931 Mail Service Center • Raleigh, North Carolina 27699-1931

Beverly Eaves Perdue, Governor  
Albert A. Delia, Acting Secretary

Laura Gerald, MD, MPH  
State Health Director

December 3, 2012

**MEMORANDUM**

**TO:** Environmental Health Directors, Supervisors, Coordinators, and Specialists

**FROM:** Larry D. Michael, REHS, MPH  
Program Head  
Food Protection Program

**SUBJECT:** Mobile Food Unit Commissaries; Session Law 2012-187

On July 16, 2012, Senate Bill 810 (SL 2012-187) amended N.C.G.S. 130A-248(c1) as follows:  
"The Commission shall adopt rules governing the sanitation of pushcarts and mobile food units. A permitted restaurant or commissary shall serve as a base of operations for a pushcart. A mobile food unit shall meet all of the sanitation requirements of a permitted commissary or shall have a permitted restaurant or commissary that serves as its base of operation."

This statutory change allows a mobile food unit (MFU) to operate as its own commissary if it meets the requirements for commissaries in the 2009 Food Code as amended by 15A NCAC 18A .2600, *Rules Governing the Food Protection and Sanitation of Food Establishments*, and Rules in .2670 and .2672 (MFU requirements). The MFU and/or an established servicing area for the MFU must be evaluated for compliance with these rules.

The MFU must meet the requirements of a permitted commissary **or** the combination of a MFU and its associated servicing area shall meet the requirements. Regardless of the option, the following minimum MFU requirements as specified in Rule .2670, *General Requirements for Pushcarts and Mobile Food Units*, and Rule .2672, *Specific Requirements for Mobile Food Units*, are applicable:

1. Space for the storage of all supplies;
2. Potable water servicing faucets and equipment protected to prevent contact with chemicals, splash, and other sources of contamination;
3. Approved solid and liquid waste disposal facilities; and
4. Provisions for flushing and draining the sewage holding tank.



**North Carolina Public Health**  
Working for a healthier and safer North Carolina  
Everywhere. Everyday. Everybody.



Location: 5605 Six Forks Rd. • Raleigh, N.C. 27609-3811  
*An Equal Opportunity Employer*



United States Department of Health and Human Services  
Division of Public Health  
1001 North Capitol Street, N.W., Washington, D.C. 20001-4501

Division of Public Health  
1001 North Capitol Street, N.W.

October 1, 1991

MEMORANDUM

TO: Administrator, Division of Public Health  
FROM: Elizabeth A. Rhee, Director  
Program, Food  
Food Protection Program

SUBJECT: Mobile Food Processing Units (MFPUs)

On 9/12/91, Section 101-10-81, 201-10-101, and 201-10-102 of the Code of Federal Regulations (CFR) were amended to require that mobile food units be permitted to operate on the basis of a permit issued by the State health department. The permit must include a copy of the State health department's inspection report and a copy of the State health department's approval of the unit's design and construction.

This amendment changes the way mobile food units (MFPUs) are operated as the only way to ensure that the regulations for mobile food units in the 201-10-101 and 201-10-102 are enforced. The amendment also requires that mobile food units be inspected by the State health department and that the inspection report be submitted to the Division of Public Health. The amendment also requires that mobile food units be approved by the State health department before they are allowed to operate.

The MFPUs must meet the requirements of a mobile food unit as set forth in the Code of Federal Regulations (CFR) and its associated regulations. The MFPUs must also meet the requirements of the State health department. The following information is provided for your information. The information is provided for your information and is not intended to be used as a substitute for the State health department's requirements.

- 1. Space for the storage of all supplies.
- 2. Potable water service facilities and equipment protected to prevent contact with chemicals, splash, and other sources of contamination.
- 3. Approved solid and liquid waste disposal facilities and
- 4. Provisions for the handling and cleaning of sewage holding tank.





The *commissary* must meet all applicable rules in the Food Code as adopted by reference in Section .2600. The following requirements that the commissary has typically provided will need to be evaluated for a MFU that is operating as its own commissary:

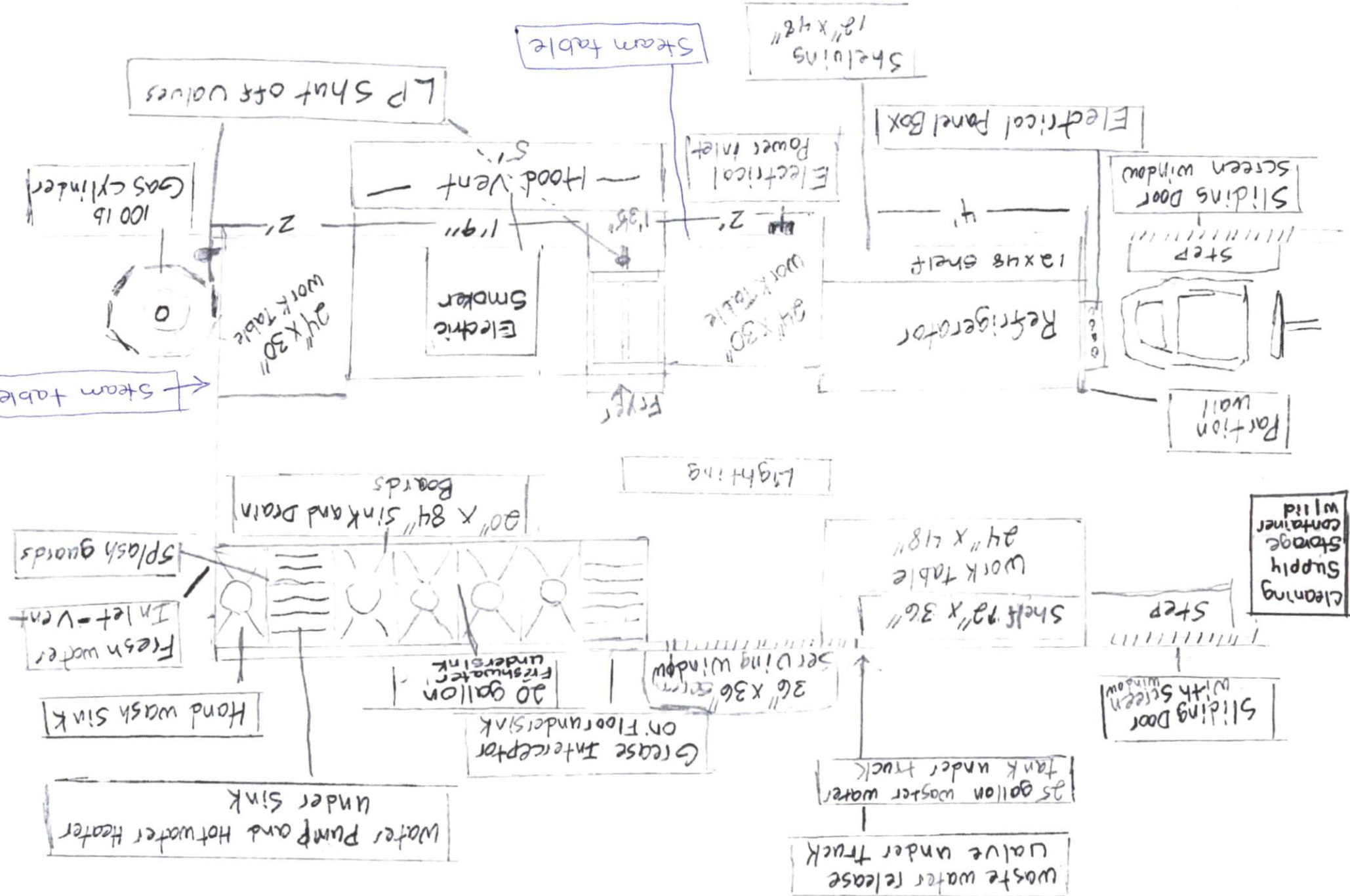
1. Storage for all food supplies, utensils, equipment, and employee belongings;
2. Adequate facilities to store and maintain temperatures of all Potentially Hazardous/Temperature Control for Safety foods;
3. Facilities to prevent contamination of food, utensils, and equipment;
4. Warewashing facilities;
5. Cleaning facilities, maintenance tools, and related supplies;
6. Refuse storage and disposal;
7. Sufficient supply of potable water and adequate water heating facilities;
8. Wastewater disposal; and
9. At least one conveniently located, accessible toilet facility as required in Sections 5-203.12 and 6-402.11.

The prospective permit holder must submit plans and an application as required in Part 8-2, *Plan Submission and Approval*, as amended by Rule .2658, for a proposed MFU operating as a commissary. For existing MFUs wishing to operate as their own commissary this should be handled as a remodel. The Department suggests that local environmental health staff discuss with the prospective permit holder the requirements for a commissary to establish whether or not their proposal is feasible prior to having them complete an application and pay the plan review fee.

If the consolidated operation meets commissary requirements, a MFU permit may be issued with conditions placed on the permit indicating provisions needed to maintain compliance as a MFU commissary. Keep in mind that Section 6-202.111 of the Food Code prohibits the use of private homes in connection with food establishment operations.

If you need plan review assistance with respect to applying this law or have any questions regarding MFU commissaries please contact your environmental health regional specialist.









## Model PK100 SS Home Smoker: 48" High x 21" Wide x 21" Deep

- ✓ NSF, USDA, and UL listed
- ✓ Double walled, 18 gauge interior and exterior stainless steel, 850 degree high temp insulation



**Constructed with 304 grade stainless steel, double walled with 18ga interior thickness with 850 degree high temperature spin glass insulation for maximum heat retention.**

### STANDARD FEATURES

- All stainless steel exterior/interior
- Digital Temperature Control (65-250° F)
- High temp/high density insulation
- 120 volt single phase, 1250 watts
- Operators Manual
- Step-by-Step recipe book
- 5 Product Screens (16.75 x 17.75)
- Smoking Pan
- Ship Weight 200 lbs.

### OPTIONAL FEATURES

Additional Product Screens: \$30.00 each  
Max screens in unit = 6

Additional Sawdust Pan: \$20.00 each

Stainless Steel Smoke Sticks: \$25.00 each

### APPROXIMATE SMOKER CAPACITY

- 100 lbs. Summer Sausage in 3 ½ lb. Casings
- 25 lbs. Wieners or Beef Sticks
- 25 lbs. Polish Sausage or Ring Bologna
- 50 lbs. Ham
- 20 lbs. Bacon
- 10-12 lbs. Jerky



**Model P1100 22 Home Smoker - 42" High x 21" Wide x 21" Deep**

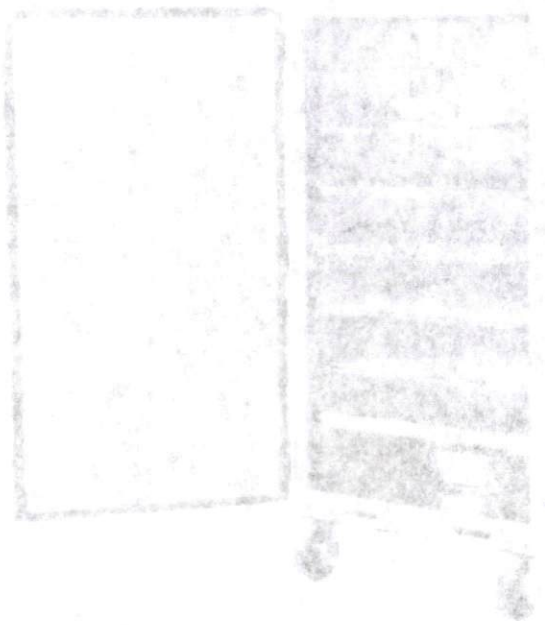
✓ Double Wall 18 gauge interior insulation and 22 gauge high temp insulation  
 ✓ 22 or 18 gauge exterior

**STANDARD FEATURES**

- All stainless steel exterior interior
- Digital temperature control (0-250 F)
- High temp high density insulation
- 120 volt single phase 1500 watts
- 22 gauge stainless steel
- 22 gauge stainless steel
- 22 gauge stainless steel
- 22 gauge stainless steel
- 22 gauge stainless steel

**OPTIONAL FEATURES**

- Additional Product Series - \$3000 each
- 22 gauge stainless steel
- 22 gauge stainless steel
- 22 gauge stainless steel
- 22 gauge stainless steel



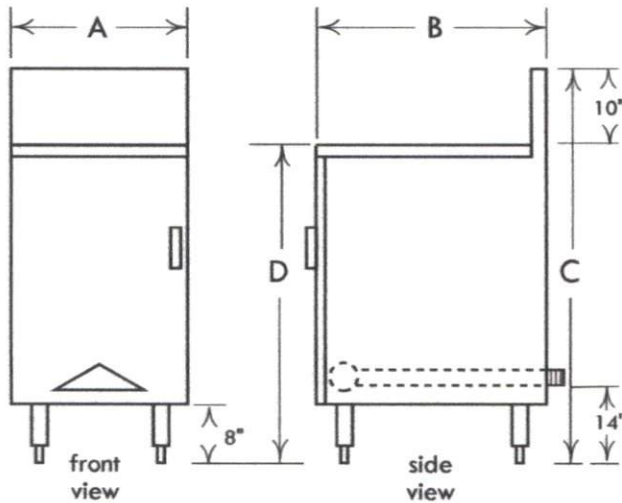
**APPROXIMATE SMOKER CAPACITY**

- 1-12 lbs. Jerk
- 20 lbs. Bacon
- 20 lbs. Ham
- 25 lbs. Polish sausage or King Bologna
- 22 lbs. Sausages or Beef Jerky
- 10 lbs. Sausages
- 10 lbs. Sausages

Constructed with 304 grade stainless steel double walled with 18 gauge interior thickness with 850 degree high temperature spin glass insulation for maximum heat retention



JOB \_\_\_\_\_ ITEM # \_\_\_\_\_  
**TWIN TANK FRYER**  
 GF120T



### Standard Features, Benefits & Options

**CONSTRUCTION:** Space saving 15.5" wide frame and 2 separate fry vats to segregate flavor clashing foods and taste transfer. Easy cleaning, stainless steel tank, flue, sides & door. Integrated inner door liner for door stability. Adjustable 6" stainless steel legs for easy leveling. Requires a 6" (152mm) clearance on the sides and rear to combustible surfaces.

**CONTROLS:** 2 each Invensys Thermostats - 200°F to 400°F, 100% safety shutoff with built in pressure regulators, high limit controls for back-up safety and automatic standing pilot and brass burner valves. Optimal pressures are 4" (102mm) WC for natural gas and 10" (279mm) WC for propane. 2 gas manifold connections each 1/2" NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the installer.

**TANK:** 2 separated fry vats. 16 guage stainless steel tube type tank for maximum surface heat transfer. Bead blasted to remove weld marks and burrs for easier cleaning. Built in flue deflector. Deep cold zone allows food particles to sink below tubes, extending the life and quality of fryer shortening. 2 each, 1 1/4" ball valves for rapid draining.

**BASKETS:** Two heavy duty, nickel plated wire baskets with coated handles. The basket hanger suspends loaded baskets out of frying vat and is removable for easy back splash cleaning.

**ACCESSORIES:** Casters, stainless steel tank covers, joiner strips, flame shields, gas hoses and cleaning supplies.

SPECIFICATIONS		
Model - GF120T		
Width "A"	in.	15.5
	cm.	39.4
Depth "B"	in.	30.25
	cm.	76.8
Height "C"	in.	47.13
	cm.	119.7
Working Height "D"	in.	36.25
	cm.	92.1
Ship Weight	lbs.	170
	kgs.	77
Burner Quantity	4	
Total BTU	120,000	
Fryer Tank Fill Chart Guide		
Total Gallons	6	
Liters	24	
Pounds	50	
Kilograms	23	

Rev 10/5/2018

**NOTICE:** In an ongoing effort of product development & improvement, Comstock-Castle reserves the right to change specifications and product design without notice. Such modifications do not entitle the buyer to corresponding changes or replacements for previously purchased equipment.



**Comstock-Castle Stove Co. • 119 W. Washington St. • Quincy, IL. 62301**  
**Tel.: 217-223-5070 • Fax: 217-223-0007 • www.castlestove.com**







**TRUE FOOD SERVICE EQUIPMENT, INC.**

2001 East Terra Lane • O'Fallon, Missouri 63366  
 (636)240-2400 • Fax (636)272-2408 • (800)325-6152 • Intl Fax# (001)636-272-7546  
 Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: \_\_\_\_\_

A/A #

Location: \_\_\_\_\_

Item #: \_\_\_\_\_ Qty: \_\_\_\_\_

S/S #

Model #: \_\_\_\_\_

Model:

**TSSU-48-12**

**Food Prep Table:**

*Solid Door Sandwich/Salad Unit*



**TSSU-48-12**

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ Oversized, environmentally friendly (134A), patented forced-air refrigeration system holds 33°F to 41°F (5°C to 5°C).
- ▶ Complies with and listed under ANSI/ NSF-7-1997-6.3.
- ▶ All stainless steel front, top and ends. Matching aluminum finished back.
- ▶ Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

**ROUGH-IN DATA**

Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number). Specifications subject to change without notice.

Model	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				L	D†	H*						
TSSU-48-12	2	4	12	48 3/8 1229	30 3/8 766	36 3/4 934	1/2 1/2	115/60/1 230-240/50/1	8.6 4.2	5-15P ▲	7 2.13	300 137

† Depth does not include 1" (26 mm) for rear bumpers.

\* Height does not include 6 1/4" (159 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

	<b>APPROVALS:</b>	<b>AVAILABLE AT:</b>
5/10	Printed in U.S.A.	



Model:  
TSSU-48-12

## Food Prep Table: Solid Door Sandwich/Salad Unit



### STANDARD FEATURES

#### DESIGN

- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

#### REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) 134A refrigerant.
- Oversized, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7-1997-6.3.
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

#### CABINET CONSTRUCTION

- Exterior - stainless steel front, top and ends. Matching aluminum finished back.
- Interior - attractive, NSF approved, white aluminum liner. 300 series stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors are foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors - locks provided on front set. 36" (915 mm) work surface height.

#### DOORS

- Stainless steel exterior with white aluminum liner to match cabinet interior.

- Each door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal self-closing doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

#### SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 21<sup>3</sup>/<sub>16</sub>" L x 16"D (548 mm x 407 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

#### MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 11<sup>3</sup>/<sub>4</sub>" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid(s) and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 12 (1/2 size) 6<sup>5</sup>/<sub>16</sub>" L x 6<sup>3</sup>/<sub>4</sub>" W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) and 8" (204 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- NSF-7 compliant for open food product.

#### ELECTRICAL

- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



115/60/1  
NEM

#### OPTIONAL FEATURES/ACCESSORIES

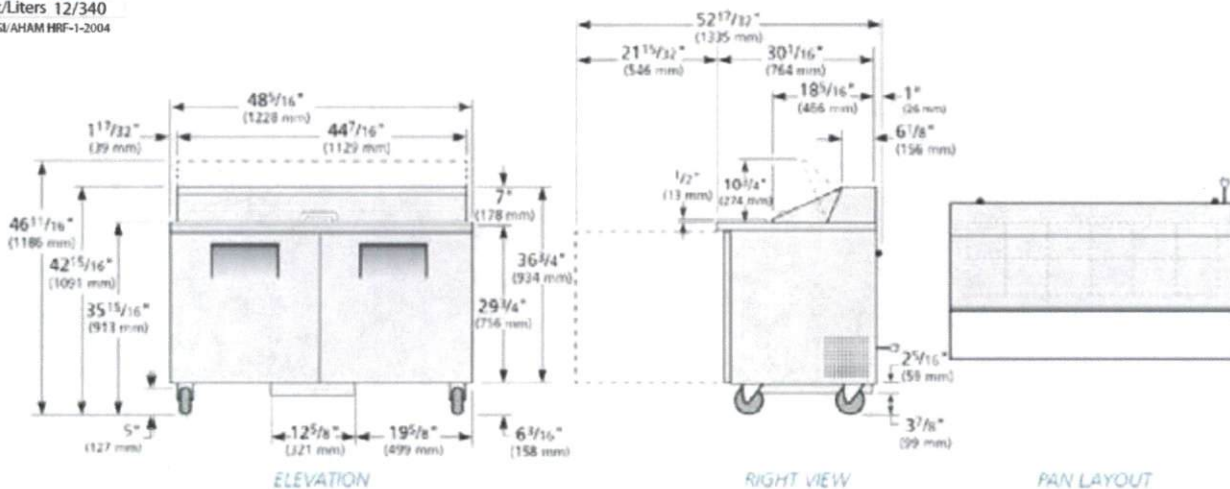
Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2<sup>1</sup>/<sub>2</sub>" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshelf.
- Double overshelf.
- Flat lid.
- Sneezeguard.
- 19" (483 mm) deep, 1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 19" (483 mm) deep, 3/4" (20 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 11<sup>3</sup>/<sub>4</sub>" (299 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- 19" (483 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.
- Remote cabinets (condensing unit supplied by others; system comes standard with 404A expansion valve and requires R404A refrigerant). Consult factory technical service department for BTU information. All remote units must be hard wired during installation.

### PLAN VIEW

Cubic Feet/Liters 12/340

\* Based on ANSI/AHAM HRF-1-2004



#### WARRANTY

One year warranty on all parts and labor and an additional 4 year warranty on compressor. (U.S.A. only) -

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

Model	Elevation	Right	Plan	3D	Back
TSSU-48-12	TFNY04E	TFNY02S	TFNY04P	TFNY043	

### TRUE FOOD SERVICE EQUIPMENT

2001 East Terra Lane • O'Fallon, Missouri 63366 • (636)240-2400 • Fax (636)272-2408 • (800)325-6152 • Intl. Fax# (001)636-272-7546 • www.truemfg.com

Elite Restaurant Equipment

Item #: 177FFDS1 Project: \_\_\_\_\_

Qty: \_\_\_\_\_ Date: \_\_\_\_\_ Approval: \_\_\_\_\_



## Avantco FFDS-1 Freestanding Infrared French Fry Warmer / Dump Station - 1000W, 120V

Item #177FFDS1



### Technical Data

Width	13 Inches
Depth	22 1/2 Inches
Height	19 1/2 Inches
Control Width	7 3/4 Inches
Base Height	2 7/8 Inches
Control Height	2 1/4 Inches
Amps	8.3 Amps
Hertz	60 Hertz
Phase	1 Phase
Voltage	120 Volts
Wattage	1000 Watts
Color	Silver
Control Type	Toggle Switch
Heating Source	Metal Sheathed / Calrod
Installation Type	Countertop
Plug Type	NEMA 5-15P
Power Type	Electric
Style	Heated

### Features

- All stainless-steel construction for durability and easy cleaning
- Infrared heating style with two 500W calrod elements to keep French fries hot and crisp
- Base includes a 2" deep food pan
- Easy-to-use light and heat switches on the front of the unit
- Equipped with quartz light to illuminate the dump area

### Certifications



5-15P



CE Listed



ETL Sanitation

### Notes & Details

Keep your fresh fries crispy and hot with this Avantco FFDS-1 freestanding infrared French fry warmer / dump station! Made from all stainless steel for an easy-to-maintain interior and exterior, this unit comes with a base that includes a 2" deep food pan to hold you fresh cut fries in a safe and sanitary manner.

This Avantco fry dump station uses infrared heat with two 500W calrod elements and a quartz light to keep your fries hot. It comes standard with a 4' long power cord to allow you to move this warmer from the counter to the work table and back - wherever you need it the most. Simple, easy-to-use controls for both heat and light ensure that it is as easy as possible to keep your fries hot. 1000W, 120V.

Avantco Equipment



Item #: 177W50 Project: \_\_\_\_\_

Qty: \_\_\_\_\_ Date: \_\_\_\_\_ Approval: \_\_\_\_\_



## Avantco W50 12" x 20" Full Size Electric Countertop Food Warmer - 120V, 1200W

Item #177W50



### Technical Data

Width	14 1/2 Inches
Depth	22 1/2 Inches
Height	9 Inches
Interior Width	12 Inches
Interior Depth	20 Inches
Interior Height	6 1/4 Inches
Amps	10 Amps
Hertz	60 Hertz
Phase	1 Phase
Voltage	120 Volts
Wattage	1200 Watts
Capacity	27 qt.
Control Type	Thermostatic
Features	NSF Listed
Installation Type	Countertop
Material	Stainless Steel
Maximum Temperature	140 Degrees F
Number of Pans	1 Pans
Plug Type	NEMA 5-15P
Power Type	Electric
Size	Full Size
Style	Warmer
Temperature Settings	Adjustable

### Features

- Maintains food safe temperatures for hours
- Durable stainless steel water well
- Holds a full size 12" x 20" food pan or fractional size food pans (sold separately)
- Heating element supports direct heat to food
- 120V, 1200W

### Certifications



5-15P



NSF Listed



UL Certified

Avantco Equipment

Item #: 600WS1236 Project: \_\_\_\_\_

Qty: \_\_\_\_\_ Date: \_\_\_\_\_ Approval: \_\_\_\_\_



## Regency 18 Gauge Stainless Steel 12" x 36" Solid Wall Shelf

Item #600WS1236



### Technical Data

Length	36 Inches
Width	12 Inches
Height	13 Inches
Capacity	230 lb.
Color	Silver
Features	NSF Listed
Gauge	18 Gauge
Material	Stainless Steel
Size	12" x 36"
Style	Solid
Type	Wall Shelves

### Features

- 18 gauge stainless steel
- Includes 2 support brackets (mounting hardware sold separately)
- 230 lb. capacity
- Makes the most of unused wall space
- Easy to clean with no sharp edges

### Certifications



### Notes & Details

Keep food, dishes, or other small items from cluttering your work area with this Regency 12" x 36" solid stainless steel wall shelf. Each shelf is made of 18 gauge, 430 stainless steel with a #4 finish and comes with 2 support brackets. This shelf has a maximum capacity of 230 lb.. The corners are solid welded and polished to a matching finish. All raw edges are ground smooth and free from sharp edges.

*Installation hardware sold separately.*

**⚠ WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).

Item #: 600T2430G Project: \_\_\_\_\_

Qty: \_\_\_\_\_ Date: \_\_\_\_\_ Approval: \_\_\_\_\_



## Regency 24" x 30" 18-Gauge 304 Stainless Steel Commercial Work Table with Galvanized Legs and Undershef

Item #600T2430G



Regency Tables & Sinks

### Technical Data

Length	30 Inches
Width	24 Inches
Height	34 Inches
Work Surface Height	34 Inches
Backsplash	Without Backsplash
Base Style	Undershef
Features	Customizable Height NSF Listed With Undershef
Gauge	18 Gauge
Leg Construction	Galvanized Steel
Number of Legs	4 Legs
Size	24" x 30"
Stainless Steel Type	Type 304
Table Style	Undershef
Tabletop Material	Stainless Steel
Top Capacity	400 lb.
Undershef Capacity	300 lb.
Undershef Construction	Galvanized Steel
Usage	Light Duty

### Features

- 18-gauge type 304 stainless steel top offers greater durability and corrosion-resistance than type 430
- Includes a galvanized undershef and legs
- Adjustable feet provide stability
- 400 lb. top shelf weight capacity; 300 lb. undershef weight capacity
- Easy-to-clean surface is great for busy commercial kitchens

### Certifications





Item #: 600T2430G Project: \_\_\_\_\_

Qty: \_\_\_\_\_ Date: \_\_\_\_\_ Approval: \_\_\_\_\_



## Regency 24" x 30" 18-Gauge 304 Stainless Steel Commercial Work Table with Galvanized Legs and Undershef

Item #600T2430G



Regency Tables & Sinks

### Technical Data

Length	30 Inches
Width	24 Inches
Height	34 Inches
Work Surface Height	34 Inches
Backsplash	Without Backsplash
Base Style	Undershef
Features	Customizable Height NSF Listed With Undershef
Gauge	18 Gauge
Leg Construction	Galvanized Steel
Number of Legs	4 Legs
Size	24" x 30"
Stainless Steel Type	Type 304
Table Style	Undershef
Tabletop Material	Stainless Steel
Top Capacity	400 lb.
Undershef Capacity	300 lb.
Undershef Construction	Galvanized Steel
Usage	Light Duty

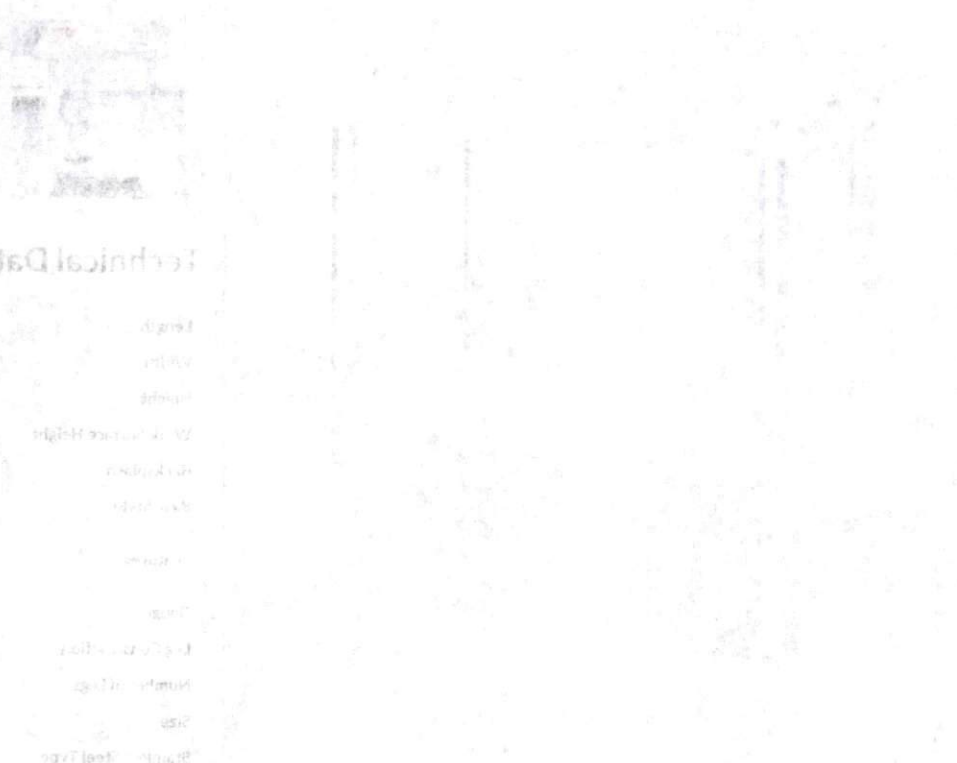
### Features

- 18-gauge type 304 stainless steel top offers greater durability and corrosion-resistance than type 430
- Includes a galvanized undershef and legs
- Adjustable feet provide stability
- 400 lb. top shelf weight capacity; 300 lb. undershef weight capacity
- Easy-to-clean surface is great for busy commercial kitchens

### Certifications



Regency 24" x 30" 18-Gauge 304 Stainless Steel Commercial Work Table  
with Galvanized Legs and Undersheet



Technical Data

Length	30 inches
Width	24 inches
Height	30 inches
Weight	30 lbs
Material	304 Stainless Steel
Finish	Brushed
Legs	Galvanized Steel
Undersheet	Yes
Assembly	Required
Warranty	1 Year
Country of Origin	China
Model Number	REG-2430
SKU	REG-2430
UPC	012345678901
Weight	30 lbs
Dimensions	30" x 24" x 30"
Material	304 Stainless Steel
Finish	Brushed
Legs	Galvanized Steel
Undersheet	Yes
Assembly	Required
Warranty	1 Year
Country of Origin	China
Model Number	REG-2430
SKU	REG-2430
UPC	012345678901

Features

- Constructed from 18-gauge 304 stainless steel for durability and corrosion resistance.
- Galvanized steel legs provide a sturdy base and are easy to clean.
- Undersheet included for added stability and protection.
- Brushed stainless steel finish is resistant to fingerprints and stains.
- Easy to assemble and disassemble.
- Lightweight design for easy movement.
- Compatible with most standard table tops.

Certifications



Item #: 600T2448G Project: \_\_\_\_\_

Qty: \_\_\_\_\_ Date: \_\_\_\_\_ Approval: \_\_\_\_\_



## Regency 24" x 48" 18-Gauge 304 Stainless Steel Commercial Work Table with Galvanized Legs and Undershef

Item #600T2448G



### Technical Data

Length	48 Inches
Width	24 Inches
Height	34 Inches
Work Surface Height	34 Inches
Backsplash	Without Backsplash
Base Style	Undershef
Features	Customizable Height NSF Listed With Undershef
Gauge	18 Gauge
Leg Construction	Galvanized Steel
Number of Legs	4 Legs
Size	24" x 48"
Stainless Steel Type	Type 304
Table Style	Undershef
Tabletop Material	Stainless Steel
Top Capacity	460 lb.
Undershef Capacity	340 lb.
Undershef Construction	Galvanized Steel
Usage	Light Duty

### Features

- 18-gauge type 304 stainless steel top offers greater durability and corrosion-resistance
- Includes a galvanized undershef and legs
- Adjustable feet provide stability
- 460 lb. top shelf weight capacity; 340 lb. undershef weight capacity
- Easy-to-clean surface is great for busy commercial kitchens

### Certifications



Regency Tables & Sinks



Item #: 600WS1248 Project: \_\_\_\_\_

Qty: \_\_\_\_\_ Date: \_\_\_\_\_ Approval: \_\_\_\_\_



## Regency 18 Gauge Stainless Steel 12" x 48" Solid Wall Shelf

Item #600WS1248



### Technical Data

Length	48 Inches
Width	12 Inches
Height	13 Inches
Capacity	255 lb.
Color	Silver
Features	NSF Listed
Gauge	18 Gauge
Material	Stainless Steel
Size	12" x 48"
Style	Solid
Type	Wall Shelves

### Features

- 18 gauge stainless steel
- Includes 2 support brackets (mounting hardware sold separately)
- 255 lb. capacity
- Makes the most of unused wall space
- Easy to clean with no sharp edges

### Certifications



### Notes & Details

Keep food, dishes, or other small items from cluttering your work area with this Regency 12" x 48" solid stainless steel wall shelf. Each shelf is made of 18 gauge, 430 stainless steel with a #4 finish and comes with 2 support brackets. This shelf has a maximum capacity of 255 lb.. The corners are solid welded and polished to a matching finish. All raw edges are ground smooth and free from sharp edges.

*Installation hardware sold separately.*

**⚠ WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).



Model: \_\_\_\_\_ Item #: \_\_\_\_\_ Date: \_\_\_\_\_  
 Project: \_\_\_\_\_ Qty: \_\_\_\_\_ Approved By: \_\_\_\_\_

## 9" Wide MiniMax Hand Sinks

## Hand Sinks

**HS-1**  
9"W MiniMax Hand Sink



**HS-19**  
9"W MiniMax Hand Sink with Side Splashes



### SPECIFICATIONS

<b>Fabrication</b>	20 gauge stainless steel
<b>Bowl</b>	8"W x 8"L x 6" Deep drawn bowl with stamped rim to prevent spillage
<b>Wall Mount Bracket</b>	Offset design for added strength
<b>Faucet</b>	4" Center Wall Mount w/ 3-1/2" Gooseneck Spout
<b>Drain</b>	1-1/2" Stainless steel drain
<b>Drain with Overflow</b>	Stainless steel with plastic overflow tube and inlet
<b>Plumbing</b>	1/2" IPS hot and cold water, 1-1/2" IPS drain outlet. Install at 36" working height. 1/2" faucet supply 12" from floor, 1-1/2" drain line 23-1/4" from floor.
<b>Lead Free</b>	Faucet included is certified to NSF/ANSI 61 and 372 and conforms with the lead content requirements for lead free plumbing as defined by the U.S. Safe Drinking Water Act. Hand sink is certified NSF-2.

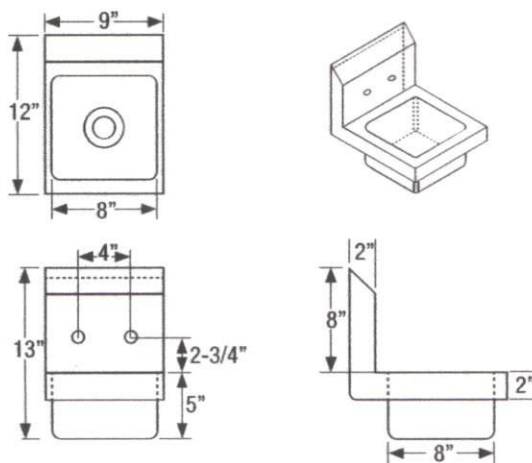
### OPTIONAL ACCESSORIES

<b>21-300L</b>	Silver Series Faucet Valve Repair Kit
<b>23-157</b>	Overflow Assembly
<b>H-100</b>	Chrome Plated 1-1/2" IPS P-Trap
<b>H-105</b>	Wall Mount Towel Dispenser
<b>H-108-1</b>	9"W x 12"D Stainless Steel Skirt, Factory Installed
<b>H-110</b>	Side Support Brackets
<b>H-116</b>	Wall Mount Soap Dispenser

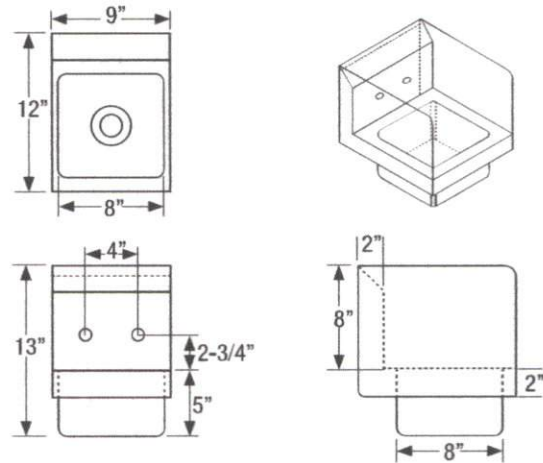
⚠ Warning: This product can expose you to chemicals including lead and lead compounds which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).

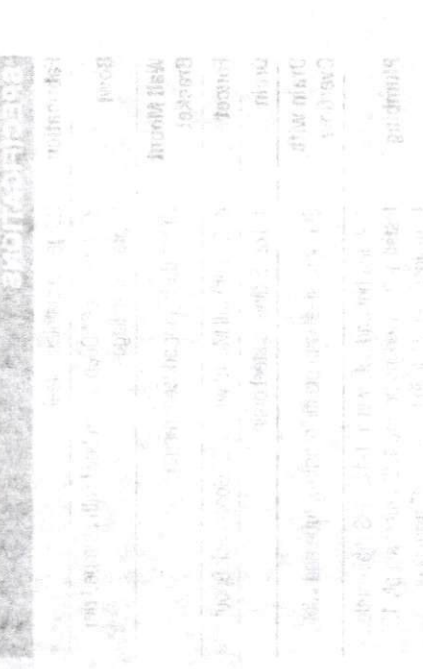
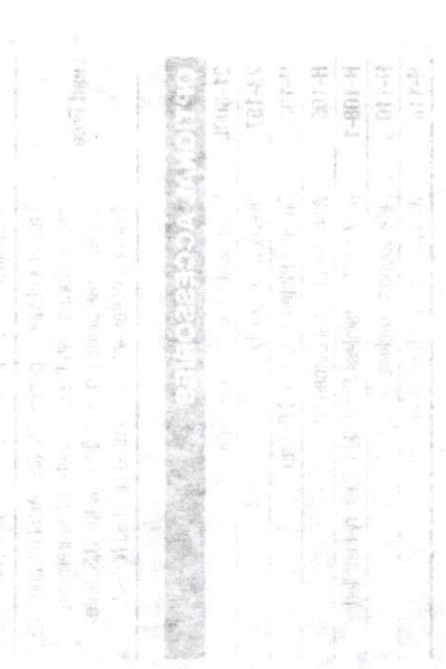
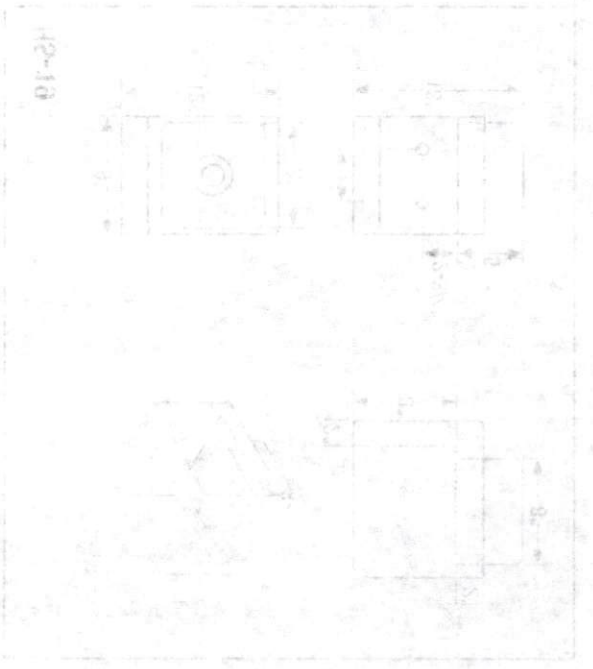
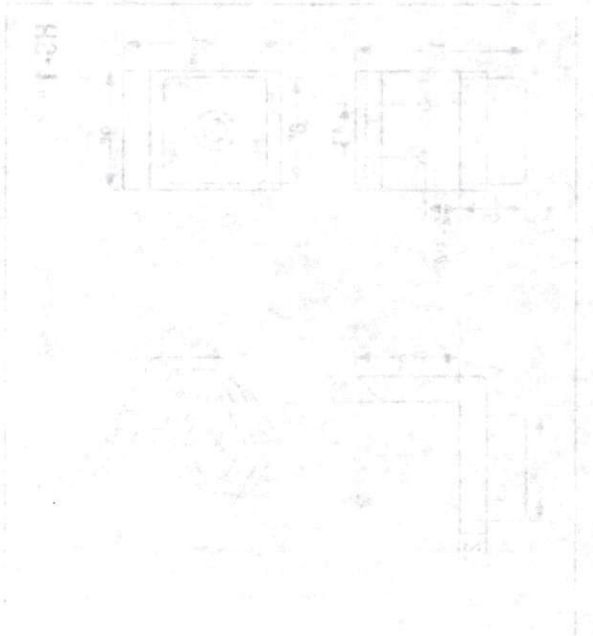


**HS-1**



**HS-19**





Hand Sinks

Hand Sinks

**ON KROMBEIN ACCESORIES**

Hand Sinks are available in a variety of finishes and materials. The following table lists the available options for each model.

Model	Material	Finish
H-10	Stainless Steel	Brushed
H-10B	Stainless Steel	Polished
H-10C	Stainless Steel	Polished
H-10D	Stainless Steel	Polished
H-10E	Stainless Steel	Polished
H-10F	Stainless Steel	Polished
H-10G	Stainless Steel	Polished
H-10H	Stainless Steel	Polished
H-10I	Stainless Steel	Polished
H-10J	Stainless Steel	Polished
H-10K	Stainless Steel	Polished
H-10L	Stainless Steel	Polished
H-10M	Stainless Steel	Polished
H-10N	Stainless Steel	Polished
H-10O	Stainless Steel	Polished
H-10P	Stainless Steel	Polished
H-10Q	Stainless Steel	Polished
H-10R	Stainless Steel	Polished
H-10S	Stainless Steel	Polished
H-10T	Stainless Steel	Polished
H-10U	Stainless Steel	Polished
H-10V	Stainless Steel	Polished
H-10W	Stainless Steel	Polished
H-10X	Stainless Steel	Polished
H-10Y	Stainless Steel	Polished
H-10Z	Stainless Steel	Polished



Model #

Qty

App'd by

Hand Sinks



Model: \_\_\_\_\_

Item #: \_\_\_\_\_ Quantity: \_\_\_\_\_

Project: \_\_\_\_\_

NSF

Royal Series



**1800 or 2100 Series Available**  
(see reverse)

• **Sink Bowls:**

20 gauge 304 series stainless steel 10" x 14" x 10" deep. Furnished with 1" IPS rear corner drain and 7 1/2" overflow pipe.

• **Drainboard:**

20 gauge 304 series stainless steel reinforced with welded braces every six inches.

• **Front Apron:**

20 gauge 304 series stainless steel clad over 20 gauge galvaneal.

• **Sides:**

20 gauge 304 series stainless steel.

• **Backsplash:**

20 gauge 304 series stainless steel.

• **Back and Bottom:**

20 gauge galvaneal.

• **Legs:**

1 5/8" tubular 16 gauge stainless steel with grey thermoplastic bullet foot.

• **Faucet (included):**

Royal Series 4" center wall or deck mount faucet with cartridge valves. (1800 Series-wall mount, 2100 Series-deck mount)

• **Plumbing:**

1/2" IPS hot and cold water  
1" IPS drain connection

### Accessories

- Built-in 20 gauge Sound Deadened Krowne Royal Single Speedrail
- Built-in 20 gauge Sound Deadened Krowne Royal Double Speedrail
- Towel Ring
- Waste Manifold
- Perforated Basket
- Side Splash (specify left or right)
- Corner Return (specify left or right)
- 6" longer Stainless Steel Legs

Approved By: \_\_\_\_\_



1800-530-5288

klomag.com

klomag.com

Approved by

I am interested in this offer

I would like to receive more information

I would like to schedule a demo

I would like to speak to a sales representative

I would like to request a catalog

I would like to know more about your company

I would like to know more about your products

I would like to know more about your services

I would like to know more about your pricing

I would like to know more about your terms and conditions

I would like to know more about your contact information

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I would like to know more about your return policy

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ROYAL SERIES



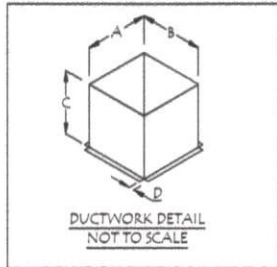
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Quantity

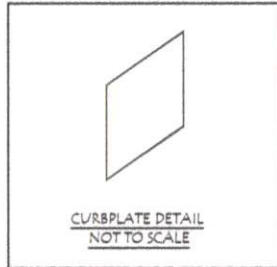
Price



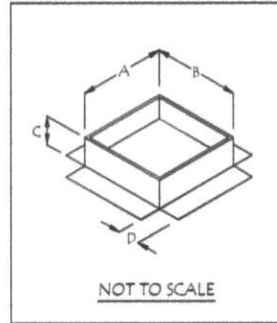
ROYAL FORM COMPOUNDING BBL 21MKS



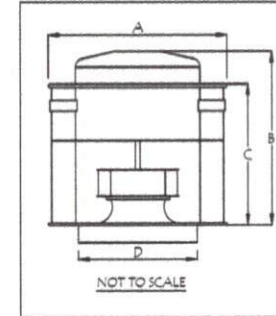
DUCTWORK				
A	B	C	D	QTY.
8"	12"	12"	1"	1



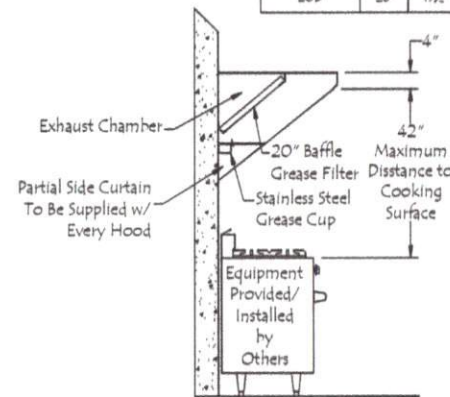
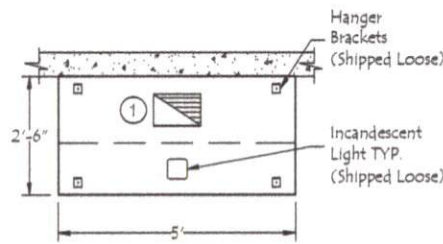
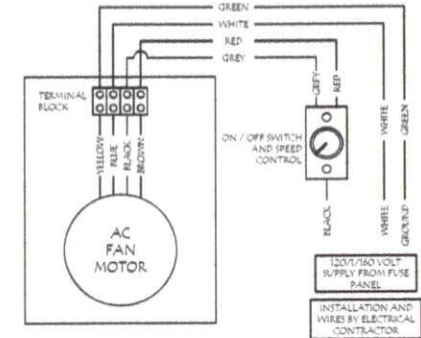
CURBPLATE		
WIDTH	LENG.	QTY.
18"	18"	1



FAN MODEL	A	B	C	D
20D	17 1/2"	17 1/2"	2"	4"



FAN MODEL	A	B	C	D	WT. LBS.
20D	26"	19 1/2"	16 1/2"	19" SQ.	72



IT IS THE RESPONSIBILITY OF THE ARCHITECT/OWNER TO ENSURE THAT THE HOOD CLEARANCE FROM LIMITED-COMBUSTIBLE MATERIALS IS IN COMPLIANCE WITH LOCAL CODE REQUIREMENTS

ALL EQUIPMENT IS UL LISTED COMPONENTS  
 HOODMART HOODS ARE BUILT IN COMPLIANCE WITH:  
 NFPA #96 & UL710  
 AND ARE RECOGNIZED BY ONE OR MORE OF THE FOLLOWING:  
 - NSF INTERNATIONAL -UL



HOOD NO.	MODEL	LENGTH	MAX. COOKING TEMP.	EXHAUST PLENUM					SUPPLY PLENUM					HOOD CONSTRUCTION						
				TOTAL EXH. CFM	RISER(S)				TOTAL SUP. CFM	RISER(S)										
		FILTER(S)		LIGHT(S)			UTILITY CABINET(S)		FIRE SYSTEM		ELECTRICAL		SWITCHES		EST. HOOD WEIGHT					
		QTY.	HEIGHT	LENGTH	TYPE	QTY.	WIRE GUARD	TYPE	SIZE	MODEL #	QUANTITY	LOCATION								
1	EXSS00SC 5X50	60" NOM 60" OD	700 Deg.	1000	8"	12"	1	1000	.375"	-	-	-	-	-	-	-	160 LBS.			
FAN UNIT NO.	FAN UNIT MODEL #	EXHAUST FAN								SUPPLY FAN										
1	20D EF-1	MODEL	TAG	CFM	S.P.	RPM	H.P.	Ø	VOLT	FLA	BLOWER	HOUSING	TAG	CFM	S.P.	RPM	H.P.	Ø	VOLT	FLA
		20D	EF-1	1000	.375"	1600	1/4	1	115	2.6										

REVISIONS			
NO.	DATE	BY	REVISION

**HOODMART.**  
 YOUR BEST STOP HOOD SHOP

122 SEASIDE COURT  
 EXTRA DRUG SHOP

TOLL FREE 1-800-274-7474  
 FAX 1-800-274-7474

**EQUIPMENT SCHEDULE**

CONCESSION CANOPY

CONTRACT NO. - ITEM NO. -

JOB: -  
 LOC: -  
 CUST: -  
 CUST#: -

SCALE: AS NOTED  
 APPROVED BY: \_\_\_\_\_

DWG# - 11903

SHT -  
 OF -



Date: 4/18/2023

1050 Mail Service Center, Raleigh, NC 27699-1050

Stephen Benjamin, Director

(984) 236-4750

Inspection:  Approved  Rejected

County: Harnett

Installation Location: Hop & Jae Barbecue

Address: 244 Dewar Sy

Fuquay-Varina NC

Equipment Owner:

File No:

Address:

Make repairs by \_\_\_\_\_, and return this entire report, not a copy duly signed, to this office.

NOTE: Regulatory Cite - G.S. 119, Article 5 and 2 NCAC 38

Date All Repairs Completed :

Inspector : John Meadows

Name of Service Technician :

Agent : Hop & Jae

Select only one numbered category per inspection form.

1. Domestic Tanks (residential and commercial)

- a  Supplier identified (GS 119-58)
b  Paint Condition (6.8.1.4)
c  Data plate, cylinder marking (5.2.8.2, 5.2.8.3)
d  Separation from building/property lines (6.4)
e  Separation from source of ignition (6.4.4.4)
f  Separation from openings into buildings (6.4.4.3)
g  Separation from other fuel storage (6.5.3.6, 6.5.3.7)
h  No leaks (6.16.1.1)
i  Separation between propane tanks (6.4)
j  Dents, Gouges, Bulges, Corrosion (5.2.1.4)
k  Relief valve upward & away/rain cap (6.9.2.3/6.9.2.4)
l  Firm foundation/contact with soil (6.8.2.1/6.8.2.2, 6.8.3)
m  Cylinder in qualification period (5.2.2.2, 5.2.3.1)
n  Anchored if in flood zone (6.8.1.6)
o  Protection from impact by vehicles (6.8.1.2, 6.8.6.1(B&E))
p  Cathodic protection present/condition (UG) (6.8.6.1(l))
q  Piping/tubing/fittings proper material (5.11.3)
r  Valve accessible to emergency responders (5.9.8.1(F))
s  Notify before disconnection (GS 119-58b & 02 NCAC 38 .0705)
t  Valves not connected capped/plugged (5.9.7.2)
u  Other # 0

2. Cylinders in Buildings

- a  Engine fuel cylinder stored properly (6.22.5.2)(8.2.1.2)
b  Containers being fueled outdoors only (6.7.1)
c  Quantity of 1# cylinders appropriate (8.3.1, 8.3.2)
d  Cylinders on floor maint. machinery labeled (11.12.2.3)
e  Number of cylinders appropriate (6.22.5.1, 6.22.5.2)
f  Cylinder is attended (6.22.5.2)
g  Other # 0

3. Bulk Plant Approval Violations

- a  Site has proper approval (4.3.1)
b  Site capacity is not larger than approved (4.3.1)
c  Other # 0

4. Cylinder Exchange Cabinets

- a  Separation from bldg. entrance, 5/10 ft (8.4.1.1)
b  Separation from dispensers, 20 ft (8.4.1.1 (3))
c  Separation from prop. line/sidewalk/thoroughfare (8.4.1.2)
d  Protection from tampering (8.4.2.2)
e  Protection from vehicles (8.4.2.3)
f  Cylinders in qualification date (5.2.2.2, 5.2.2.3)
g  Condition of cylinders (5.2.2.1)
h  Fire extinguisher, if required (8.5)
i  Valves closed/plugged/capped (8.2.2.2, 8.2.2.3)
j  Supplier identified (suggestion)
k  No indication of anhydrous ammonia contamination (4.5)
l  Other # 0

5. Observed Fuel Transfer

- a  Observed proper fuel transfer (6.30.5)
b  Training documentation complete (4.4)
c  Observed transportation action (chap. 9)
d  Other # 0

6. LP-Gas Cargo Vehicles (other than calibration)

License Plate #: \_\_\_\_\_ State: \_\_\_\_\_

US DOT #: \_\_\_\_\_

- a  Parked with wheel stops (9.4.8)
b  No evidence of smoking or other ignition source (9.4.10)
c  Driver in attendance during transfer (7.2.1.2)
d  Not parked in congested area (9.7.2.2)
e  Parked at least 50 ft. from assembly/institution (9.7.2.3)
f  Parked outdoors (9.7.3)
g  Delivery hose condition (7.2.4)
h  No leaks (49 CFR 178.337-9)
i  Remote shutdown present/operational (49 CFR 173.315(n)(3))
j  Making metered delivery with proper seal (GS 81A-29, NIST 44 1.10, G-UR.4.5)
k  Other # 0

7. Lunch Wagons

- a  Number of tanks & size (6.26.3.1(C))
b  Paint Condition (6.8.1.4)
c  Re-qualification date (5.2.2.2, 5.2.2.3)
d  Tank location on vehicle (6.26.3.2, 6.26.3.3)
e  Leak free (6.16.1)
f  Proper piping and connections (6.26.5)
g  Tanks secured & protected from impact (6.26.3.4)
h  Tanks valves and shutoffs are accessible (6.26.4.1(3))
i  Relief valve position (6.9.2.1, 6.9.2.2, 6.9.2.4)
j  Path of egress not blocked in event of emergency (6.26.7.9)
k  Safety sticker or plate installed (6.26.7.10)
l  All appliances are equipped with a pilot or emergency shut-off device (6.26.7.4, 6.26.7.11, 5.23.7(A))
m  Regulators are approved (6.26.4.2)
n  Sources of ignition controlled (6.4.4.4)
o  Other # 0

Other

NOTES:

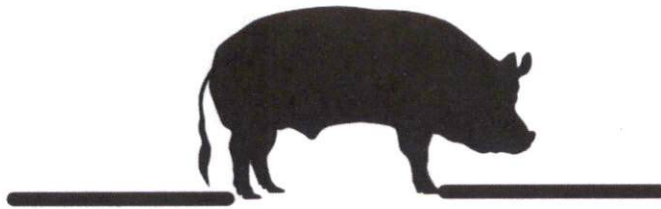
Approved

Not Inspected/Not Required

Rejected for correction

Repaired during visit





## HOP & JAE BARBECUE

PULLED PORK & RIBS

919-868-0785    919-669-8279

### SPECIAL FEATURES

<b>PULLED PORK WITH SLAW SANDWICH</b>		<b>\$8</b>
<b>LOADED FRIES</b>	(FRENCH FRIES, PULLED PORK, AND SAUCE)	<b>\$10</b>
<b>HOT DOGS</b>	(TOPPINGS--- SLAW, CHILI AND ONION)	<b>\$3</b>

### PLATES

<b>PULLED PORK WITH SLAW &amp; FRENCH FRIES</b>	<b>\$13</b>
<b>RIB WITH SLAW AND FRENCH FRIES</b>	<b>\$15</b>
<b>PULLED PORK/RIB COMBO WITH SLAW &amp; FRENCH FRIES</b>	<b>\$20</b>
<b>PULLED PORK BY THE POUND</b>	<b>\$12</b>

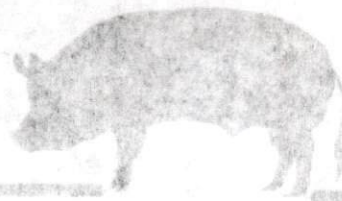
### DRINKS

**SODA & WATER    \$2**

### SIDES

**COLE SLAW    \$2**  
**FRENCH FRIES \$3**





# HOP & JAE BARBECUE

1111 10th St. S. #100  
Minneapolis, MN 55410  
612-338-8270

## SPECIAL FEATURES

- 28 PULLED PORK WITH SLAW SANDWICH
- 210 LOADED FRIES - FRENCH FRIES, PULLED PORK AND SLAW
- 23 HOT DOGS

## PLATES

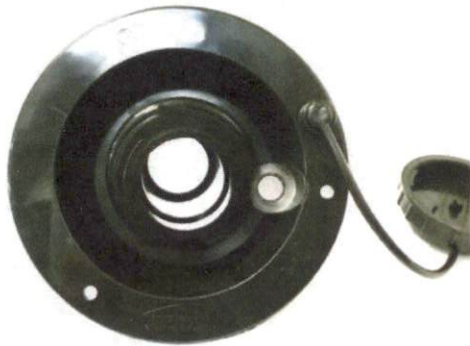
- 213 PULLED PORK WITH SLAW & FRENCH FRIES
- 215 RIB WITH SLAW AND FRENCH FRIES
- 250 PULLED PORK RIB COMBO WITH SLAW & FRENCH FRIES
- 212 PULLED PORK BY THE POUND

## SIDES

- 25 COLE SLAW
- 23 FRENCH FRIES

## DRINKS

- 25 SODA & WATER



## Fresh water tank fill valve

### Features & details

Parts are constructed with UV stabilized Polypropylene style cap  
 1/2" air vent for faster fill rates  
 1/4" barn connection  
 5" Wide and fits a 3.5" cut out

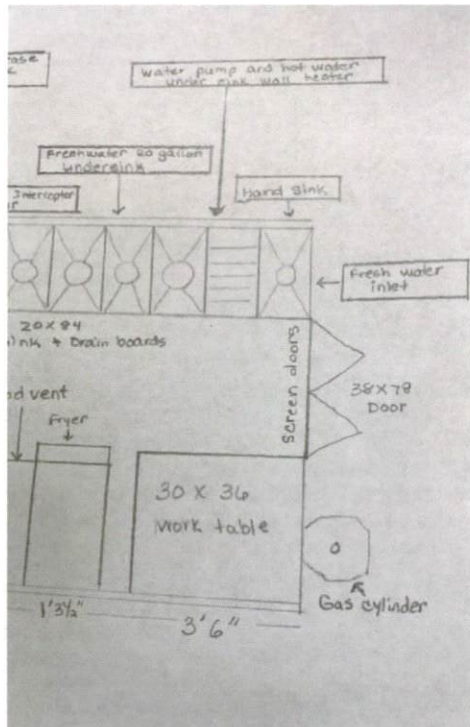
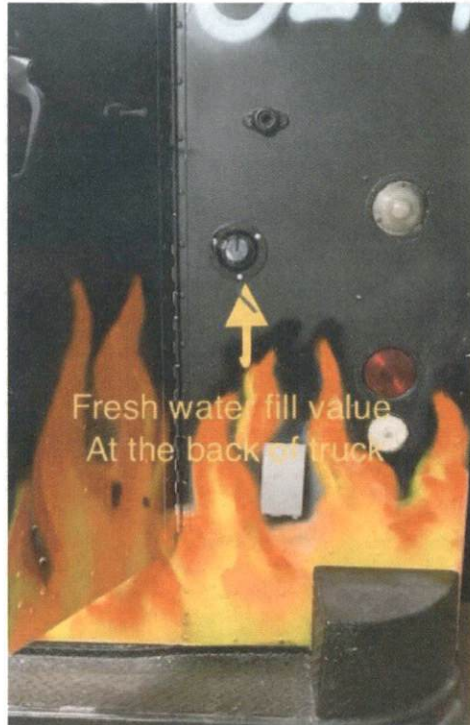
make memories. forget your...  
**\$73.99** ✓prime  
 Sponsored

Last purchased Nov 10, 2022

[View order](#)     [Set reminder](#)

Brand: Class A Customs     ★★★★★ 175  
 Class A Customs | UM-2000 | One (1) UnderMount 20  
 Gallon RV Fresh and Gray Water Holding Tank RV  
 Concession

**Amazon's Choice** for "grey water tank"



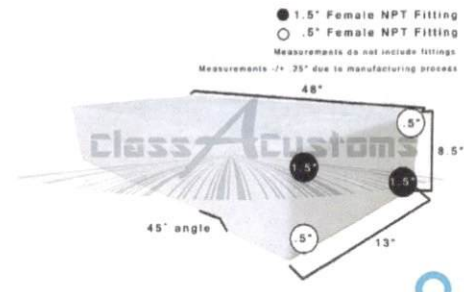
make memories. forget your...  
**\$73.99** ✓prime  
 Sponsored

Last purchased Nov 10, 2022

[View order](#)     [Set reminder](#)

Brand: Class A Customs     ★★★★★ 175  
 Class A Customs | UM-2000 | One (1) UnderMount 20  
 Gallon RV Fresh and Gray Water Holding Tank RV  
 Concession

**Amazon's Choice** for "grey water tank"



[View order](#)     [Set reminder](#)

Brand: Valterra     ★★★★★ 684  
 Valterra BLACK Gravity Fresh Water Fill Hatch Inlet RV  
 Trailer

**Amazon's Choice** in RV Access Hatches by Valterra



Brand: Valterra ★★★★★ 1  
 Gate Valve, Valterra, 1-1/2" x 1-1/2" mpt, 45psi, Black

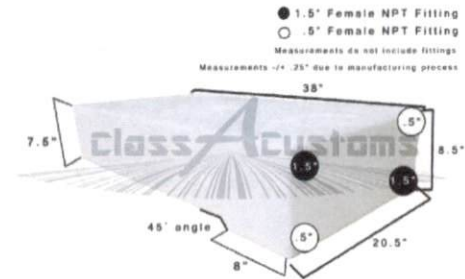


unique Sponsored  
 \$24.69 ~~\$25.99~~ ✓prime

Last purchased Nov 10, 2022

[View order](#) [Set reminder](#)

Brand: Class A Customs ★★★★★ 65  
 Class A Customs | Under Mount 25 Gallon RV Concession  
 Fresh and Gray Water Holding Tank | UM-2500



Last purchased Nov 10, 2022

[View order](#) [Set reminder](#)

Brand: Class A Customs ★★★★★ 65  
 Class A Customs | Under Mount 25 Gallon RV Concession  
 Fresh and Gray Water Holding Tank | UM-2500

