

June 26, 2023

Harnett County Government Complex
307 W. Cornelius Harnett Boulevard
Lillington, NC 27546

Hop and Jae Barbeque LLC
244 Dewar St.
Fuquay-Varina, NC 27526

ph: 910-893-7547
fax: 910-893-9371

Re: Self Contained MFU Application EHFL2306-0003

Ms. Butterfield,

The application for the above referenced mobile food unit was received and is in process of being reviewed. Additional information is requested at this time. Please provide clarification on the following and refer to the attached application for areas that need completing.

1- What foods will be held hot prior to serving? Indicate all foods held in steamer wells.

- pork ribs
- pork butts
- hot dogs
- chili, kept in its store bought container

2-What foods will be held cold prior to serving or prep? List foods held in 2 door True Refrigerator and typical volume of these foods for the service day.

- pre packaged cabbage for slaw--3 packages
- mayonnaise
- 1 onion to be sliced for hot dogs
- pre packaged french fries--5 packages
- 2 oz containers of bbque sauce filled and kept in plastic holder container to give with pork orders
- 2 squeeze bottle of bbque sauce for loaded fry orders
- Slaw after prepared

3-Describe how potable water is supplied from Linshire by the Pond to the mobile food unit. Where is the water spigot used to fill water tank located at Linshire by the Pond? How is the spigot protected from contamination? meeting tonight and will take pictures to add and send

Food grade hose attached to spigot to fill then attached to truck to fill tank

4-Fill out Food Preparation Facilities on MFU section of application. See page 5 of application and complete section on food prep facilities on MFU.

5-Dishwashing facilities on MFU-application has 3 for number of sink compartments, but specification sheet included has a 4 compartment sink. Indicate the number of dish sink vats.

It is a 4 compartment diswashing facility but we only use 3 of the compartments wash,rinse,santitize

6-Describe process of preparation of pork after cooking. If pork is pulled/chopped or further processed, indicate location of preparation and how pork and ribs are processed.

Pork is taken from smoker whole, then place in steam well and pulled apart ready to then be served

Please refer to the MFU application and fill out the areas marked requesting additional information.

Thank you,
Jamie Turlington, REHS
strong roots, new growth
Harnett County Environmental Health
(910) 893-7547

RECEIVED
JUN 28 2023
BY: _____



RECEIVED
JUN 28 2023
Revised application
BY: Christy Butterfield

EHFL 2306-0003

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)
City: Zip Code:

Phone if Available: (919) - (919 -868 0785) Fax: () - ()
E-mail Address: hopandjaebbque@gmail.com Christy Lee (919) 669-8279

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: Christy Butterfield 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
WE will empty our tank and refill with fresh water after every event

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
servicing lift on top

REFRIGERATION AT COMMISSARY

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

DRY STORAGE

Frequency of purchases per week: day x month Square feet shelf space: N/A ft²

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

spigot is located on outside wall from the Kitchen attached pictures

* Where is the water spigot used to fill water tank located at the Commissary? N/A

* How is this spigot protected from contamination? it is the same set up as we have at the commissary we pay for now. Picture attached of spigot at Lindshire at the pond

* **FOOD PREPARATION FACILITIES ON MFU**

Number of food prep sinks: 0 Are separate sinks provided for vegetables and meats? no

Size of sink drainboards (inches):

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

We do not have a prep sink we do not prep meat or vegetables all food is bought prepackaged and ready to cook

* Describe food prep area on MFU: food prep tables are located in front and back of mfu 24x48 and a 24x30

FOOD PREPARATION FACILITIES AT COMMISSARY

Number of food prep sinks: 0 Are separate sinks provided for vegetables and meats?

Size of sink drainboards (inches):

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

we do not wash any meat in sink everything is prepackaged
we do not have vegetables to wash everything is prepackaged

Describe food prep area at Commissary:

DISHWASHING FACILITIES ON MFU - spec sheet shows 4 compartment

Number of sink compartments: 3 there is 4 sinks we only use 3 wash rinse sanitize

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

Length of drainboards (inches): Right 12x16

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 ft²

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: _____ ft²

HANDWASHING

Indicate number and locations of hand sinks on MFU: 1 hand sink 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 truck 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 truck. 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