

HARNETT COUNTY MOBILE FOOD UNIT PLAN REVIEW APPLICATION

Name of MFU Unit: 4 Season Concession
Owner's Name: Sylvester King
Owner's Address: P.O. Box 1808, Parker Lane Lillington NC
City: Lillington Zip Code: 27546
Mailing Address (if different) P.O. Box 1808
City: Lillington Zip Code: NC
Phone if Available: (910)-(401-7660) Fax: ()-(-)
E-mail Address: _____

Name of Commissary: Fish Fry Contact: Angelo
Commissary's Address: 1005 S. main st
City: Lillington Zip Code: NC
Commissary's ID#: _____
Telephone: (910)-(893-9476) Fax: ()-(-)
E-mail Address: _____

Hours Operation:

Sun. NO Mon. NO Tue. NO Wed. NO Thu. NO Fri. NO Sat. _____

Total Square Feet of MFU: 14x7

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

Breakfast NA Lunch NA Dinner NA

Projected Date for Start of Operation: _____

County(s) in which MFU will operate: Harnett

Water tank capacity: 25991

Waste water tank capacity: 30991 (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: Sylvester King Date: 5-6-2024
(Applicant or Responsible Representative)

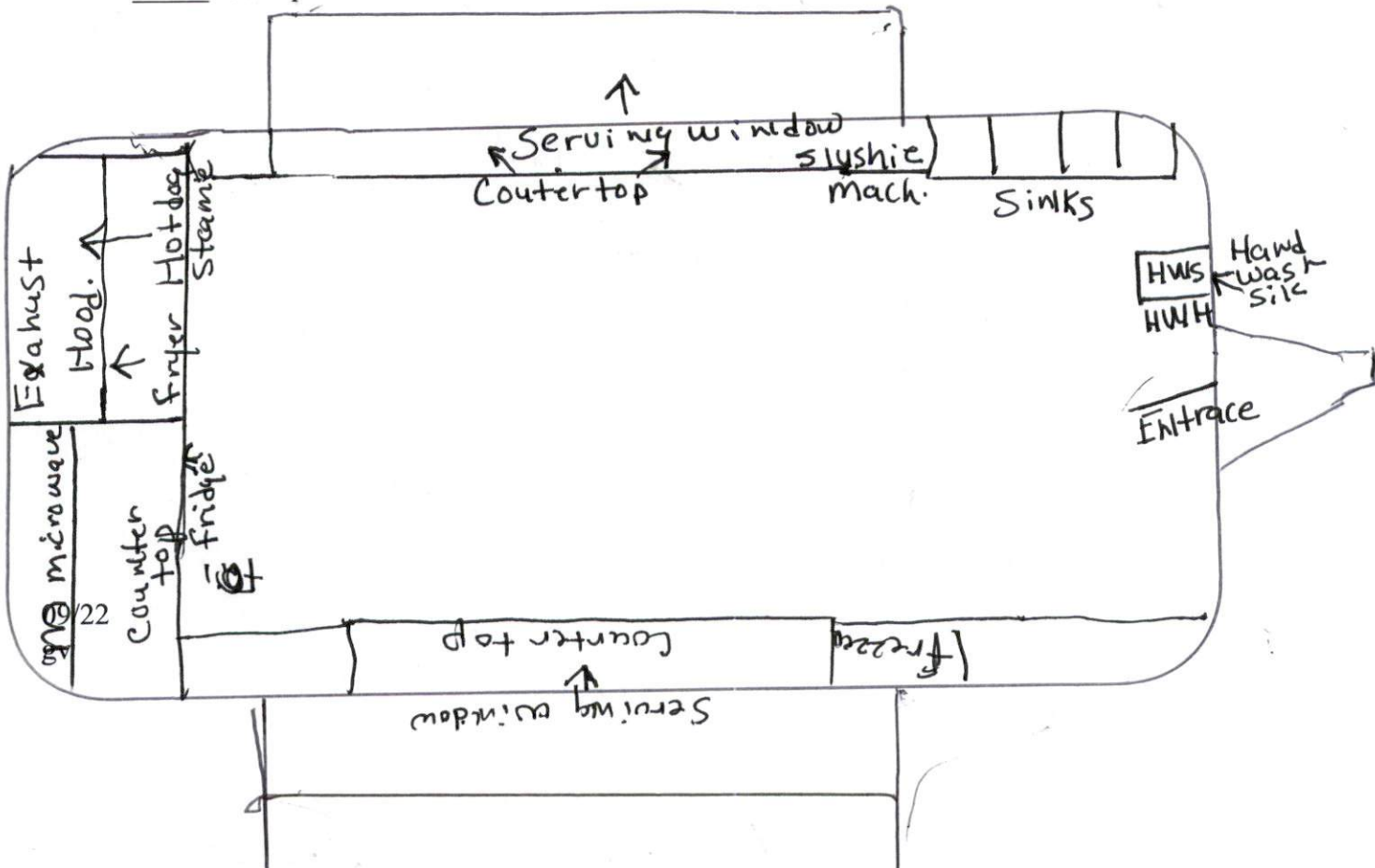
Harnett County Plan Review Application for Mobile Food Units

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 <https://ehs.dph.ncdhhs.gov/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
- _____ \$250 plan review fee



Harnett Commissary Agreement Form

As the permittee or operator of the restaurant facility noted below, it is my intention to allow this facility to serve as a commissary for the mobile food unit or push cart noted below. I understand that as a commissary for the mobile food unit or push cart, I must allow the mobile food unit or push cart to return for servicing on a daily basis. I understand that servicing the unit may include any and all of the servicing requirements noted below. I also agree to report to the Health Department if a mobile food unit or pushcart fails to return daily during operation. I agree to allow my restaurant to be used for the following:

Use of the restaurant utensil sink for washing of mobile food unit or push cart utensils.

Designated areas for refrigerated products, utensil air drying and storage, and dry good storage for the mobile food unit or pushcart.

A sanitary connection to the potable water supply as approved by the Environmental Health Specialist (if applicable).

An outside means of disposal of waste water as approved by the Environmental Health Specialist (if applicable).

Name of Mobile Unit or Push Cart 4 Season Comcession

Owner/Operator of mobile food unit or push cart Sylvester King

Name and Address of Restaurant Serving as Commissary:

Fish Fry

1001 S. main St

Lillington

Signature of Restaurant Permittee or Operator

Print Name

Date

Harnett County Environmental Services Use Only

Commissary Approved By _____
Environmental Health Specialist

Date _____

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 _____

Hot Dogs - Fridge + Freezer

FOOD PRODUCT Funnel - cake - Ice Slushies

Popcorn - Drinks Bottle water

DISHWASHING FACILITIES AT COMMISSARY

Number of sink compartments: N/A

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? N/A

Calculate the square feet of total air drying space: _____ ft²

HANDWASHING

Indicate number and locations of hand sinks on MFU: 1

EMPLOYEE AREA

Indicate location for storing employees' personal items on MFU: NO Storing personal I team

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? Home

Location and size of can wash facility at Commissary: N/A

Is can wash area accessible to MFU? yes

Are hot and cold water provided as well as a threaded nozzle? _____

How will used grease be handled? _____

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

Where will chemicals be stored? Beneath Cabinet

Where will clean linen be stored? _____

Where will dirty linen be stored? in a pail