

### 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
- ~~\$200~~ plan review fee  
250<sup>00</sup>

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

Name of MFU Unit: Bubbles buussin barba  
Owner's Address: 635 Nolder Rd  
City: Lillington, Nc Zip Code: 27546  
Mailing Address (if different) \_\_\_\_\_  
City: \_\_\_\_\_ Zip Code: \_\_\_\_\_  
Phone if Available: (910)-(891-9576) Fax: ( )-( - )  
E-mail Address: Bubblesbuussinbarba@gmail

\*\*\*\*\*

Name of Commissary: \_\_\_\_\_ Contact: \_\_\_\_\_  
Commissary's Address: \_\_\_\_\_  
City: \_\_\_\_\_ Zip Code: \_\_\_\_\_  
Commissary's ID#: \_\_\_\_\_  
Telephone: ( )-( - ) Fax: ( )-( - )  
E-mail Address: \_\_\_\_\_

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**Hours Operation:**

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

Total Square Feet of MFU: 112

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

Breakfast \_\_\_\_\_ Lunch \_\_\_\_\_ Dinner \_\_\_\_\_

Projected Date for Start of Operation: \_\_\_\_\_

County(s) in which MFU will operate: Harnett

Water tank capacity: 30 GAL

Waste water tank capacity: 40 GAL (must be at least 15% larger than water tank)

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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: 5/31/24  
(Applicant or Responsible Representative)

**MFU SET UP LOCATIONS:**

1. \_\_\_\_\_  
\_\_\_\_\_
2. \_\_\_\_\_  
\_\_\_\_\_
3. \_\_\_\_\_  
\_\_\_\_\_

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

Do the Commissary operation hours coincide with mobile food unit hours? \_\_\_\_\_

**HOT HOLDING**

How will hot food be held from Commissary to the site of operation? \_\_\_\_\_

Foods that will be held **hot** before serving: \_\_\_\_\_

**COLD HOLDING**

How will cold food be held from Commissary to the site of operation? \_\_\_\_\_

Foods that will be held **cold** before serving: \_\_\_\_\_

**REFRIGERATION ON MFU**

Describe refrigeration on MFU 48" SANDWICH PREP - 2 DOOR REFRIGERATED

**REFRIGERATION AT COMMISSARY**

Describe area at commissary designated for MFU food storage \_\_\_\_\_

**DRY STORAGE**

Frequency of purchases per week: \_\_\_\_\_ Square feet shelf space: \_\_\_\_\_ ft<sup>2</sup>

Describe area at the commissary designated for dry storage? \_\_\_\_\_

**MFU FINISH SCHEDULE**

Area	Material
Floors	
Walls	
Ceilings	
Baseboards	

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

How is this spigot protected from contamination? \_\_\_\_\_

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

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 10

Length of drainboards (inches): Right \_\_\_\_\_ Left \_\_\_\_\_ DRYING RACK

Are the basins large enough to immerse your largest utensil? \_\_\_\_\_

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? 1

Calculate the square feet of total air drying space: 5 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 - FRONT

**EMPLOYEE AREA**

Indicate location for storing employees' personal items 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? \_\_\_\_\_

Location and size of can wash facility at Commissary: \_\_\_\_\_

Is can wash area accessible to MFU? \_\_\_\_\_

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? \_\_\_\_\_

Where will clean linen be stored? \_\_\_\_\_

Where will dirty linen be stored? \_\_\_\_\_

## 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 Barbaco

Arrive frozen, stored in freezer at commissary  
thawed in refrigerator. Handled on prep table  
at lunch time as needed. Discard any left  
over each day. Thawed unheated barbaco  
stored in refrigerator.

FOOD PRODUCT Hot Dogs

Arrive frozen, stored in freezer at commissary  
thawed in refrigerator, handled on prep table  
at lunch time as needed. Discard any left  
over each day. Thawed unheated hot dogs stored  
in refrigerator.



FOOD PRODUCT Chili

Hot dog chili arrive frozen, stored in freezer at commissary. Thawed in refrigerator. Handled on prep table at lunch time as needed. Discard any left overs each day. Thawed unheated chili stored in refrigerator

FOOD PRODUCT Cole Slaw

Purchased and stored in refrigerator in original dated container. Handled on prep table at lunch time as needed. Returned unused slaw to refrigerator in original container.

FOOD PRODUCT Onions

Dry storage until cut up at which time is stored in refrigerator. Handled on prep table at lunch time as needed. Unused portion is stored in refrigerator in dated container

FOOD PRODUCT Hot dog beans

Arrive fresh, dry storage, warmed in food warming unit at lunch time as needed. Left overs are stored in original containers in dry storage. Dated

FOOD PRODUCT Ice cream

Arrived frozen, stays frozen until served. Leftovers remain in freezer in original containers

FOOD PRODUCT Chips, nacho etc

Arrived fresh in airtight containers, store in dry storage. Served at lunch time as needed. Leftovers stored in airtight containers.

\*\*\*ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT Condiments

Catsup, mayo, relish, mustard, BBQ sauce arrive fresh in original containers. Dispensed from original containers at lunch time as needed then returned to refrigerator.

FOOD PRODUCT Sodas

Arrive in original containers, usually cans stored in dry storage, served at lunch time in cans. Unselected sodas returned to dry storage.

FOOD PRODUCT Donuts

Arrive in original containers fresh. Stored in dry storage in original dated container. Dispensed/served at lunch time as needed. Left overs are stored in air tight containers with expiration dates.

**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 \_\_\_\_\_

Owner/Operator of mobile food unit or push cart \_\_\_\_\_

Name and Address of Restaurant Serving as Commissary:

\_\_\_\_\_  
\_\_\_\_\_

Signature of Restaurant Permittee or Operator

Print Name

Date

**Harnett County Environmental Services Use Only**

Commissary Approved By \_\_\_\_\_  
Environmental Health Specialist

Date \_\_\_\_\_



