

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 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
250⁰⁰

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 Bubbles Hussin Barba
Owner/Operator of mobile food unit or push cart Ray Stanley & Anita Stanley
Name and Address of Restaurant Serving as Commissary:
LOST PADDLE PIZZA, LLC

[Signature] Cluck Taylor 6/03/24
Signature of Restaurant Permittee or Operator Print Name Date

Harnett County Environmental Services Use Only

Commissary Approved By _____
Environmental Health Specialist

Date _____

HARNETT COUNTY MOBILE FOOD UNIT PLAN REVIEW APPLICATION

Name of MFU Unit: Bubbles buussin barbg
Owner's Address: 635 Holder Rd
City: Lillington, Nc Zip Code: 27546
Mailing Address (if different) same
City: _____ Zip Code: _____
Phone if Available: (910)-(891-9576) Fax: ()-()-()-()-()-()
E-mail Address: Bubblesbuussinbarbg@gmail

Name of Commissary: Lost Paddle Pizza Contact: Chuck Taylor
Commissary's Address: 100 S. Main St.
City: Lillington Zip Code: 27546
Commissary's ID#: 601430700
Telephone: (910)-(984-1411) Fax: ()-()-()-()-()-()
E-mail Address: Brandy@lostpaddlepizza.com

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 0 Lunch 50 Dinner 50

Projected Date for Start of Operation: 7-24-24

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)

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: Lay Sparks Date: 5/31/24
(Applicant or Responsible Representative)

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? Mornings after 10 AM

Do the Commissary operation hours coincide with mobile food unit hours? yes

HOT HOLDING

How will hot food be held from Commissary to the site of operation? No

Foods that will be held **hot** before serving: No

COLD HOLDING

How will cold food be held from Commissary to the site of operation? No

Foods that will be held **cold** before serving: yes

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 walk in freezer
walk in cooler

DRY STORAGE

Frequency of purchases per week: 2 Square feet shelf space: 600 ft²

Describe area at the commissary designated for dry storage? Two shelves in back storage room

MFU FINISH SCHEDULE

Area	Material
Floors	Commercial Rubber ed in floor
Walls	aluminum
Ceilings	aluminum
Baseboards	aluminum

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? in
kitchen filtered
How is this spigot protected from contamination? Filtered water

FOOD PREPARATION FACILITIES ON MFU

Number of food prep sinks: 0 Are separate sinks provided for vegetables and meats? N/A
Size of sink drainboards (inches): _____
How will sinks be sanitized after use or between meat species? N/A

Describe food prep area on MFU: 48" Refrigerated Sandwich Prep Table
three Stain Steel work tables, two @ 24"x60", one @ 24"x48"

FOOD PREPARATION FACILITIES AT COMMISSARY

Number of food prep sinks: 1 Are separate sinks provided for vegetables and meats? veggies only
Size of sink drainboards (inches): 22"
How will sinks be sanitized after use or between meat species? Don't use sinks for
meat

Describe food prep area at Commissary: 8' Stainless Steel tables

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? 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?
Washed, rinsed and sanitized each step with clean cloth

How many air drying shelves will you have? 1
Calculate the square feet of total air drying space: 5 ft²

DISHWASHING FACILITIES AT COMMISSARY

Number of sink compartments: 3

Size of sink compartments (inches): Length 24 Width 18 Depth 14

Length of drainboards (inches): Right 22 Left 22

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?

1 Wash, rinse and sanitize

How many air drying shelves will you have? 2- 48"x24" 2- 48"x16"

Calculate the square feet of total air drying space: 8 ft²

HANDWASHING

Indicate number and locations of hand sinks on MFU: 1 - FRONT

EMPLOYEE AREA

Indicate location for storing employees' personal items on MFU: Stored in personal vehicle

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? 635 Holder Rd, Lillington, Nc

Location and size of can wash facility at Commissary: 18x18" by dishwasher

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? grease disposal unit outside

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

Where will chemicals be stored? stored in safeseld containers with label under wash sink

Where will clean linen be stored? stored in sealed container on shelves

Where will dirty linen be stored? stored in closed container away from food.

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 Barbq from Sysco Foods

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 barbq
stored in refrigerator.

FOOD PRODUCT Hot Dogs from Sysco Foods

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 from Sysco Foods

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 from Sysco Foods

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 from Sysco Foods

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

***ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT Hot dog buns from Sysco Foods

Arrive fresh, dry storage, warmed in food warming unit at lunch times as needed.
Left overs are stored in original container in dry storage - dated

FOOD PRODUCT Ice cream from Sysco Foods

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

FOOD PRODUCT Chips, nacho etc from Sysco Foods

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

***ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT Condiments from Sysco Foods

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 from Sysco Foods

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

FOOD PRODUCT Donuts Sherry's Bakery, Dunn, NC

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

MFU SET UP LOCATIONS:

1. 200 S. 10th St, Lillington, NC 27546
2. _____
3. _____