

MOBILE FOOD UNIT CHECKLIST

- Potable water tank(s) shall be permanently mounted to the truck. A separate tank shall be for a restroom.
- Wastewater tank(s) shall be permanently mounted to the truck. A separate tank shall be provided for a restroom.
- Potable drinking hose to be used for filling the potable water tank
- Wastewater hose to be used for draining the wastewater tank
- Caps on freshwater inlet
- Sanitizer Test Strips
- Container for sanitizer (Spray bottles and/or Buckets (if wiping cloths used))
- Disposable Gloves
- Disposable towels
- Hand soap
- Hot water at least 100°F at handsink
- Hot water at least 110°F at utensil washing sink
- Product thermometers (at least one of a reduced tip)
- Thermometers inside all cooling and freezing units
- Ensure coolers have an ambient temperature of 38°F or below
- Ensure all gaps, crevices and holes are filled
- Ensure all equipment is clean and properly functioning.
- Ensure all lights are working (There shall be at least 50 foot candles of shielded light)
- Ensure generator is properly functioning and capable of handling all power using equipment, and all fixtures.
- All exterior openings screened or provided with some other means of protection.

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 Abby's Empanadas
Owner/Operator of mobile food unit or push cart Alberto Lagos
Name and Address of Restaurant Serving as Commissary:
Abby's Empanadas
8018 Elliott Bridge Rd. Spring Lake, NC 28390
Alagos Alberto Lagos 2/4/25
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: Abby's Empanadas
Owner's Name: Alberto Lagos
Owner's Address: 2036 River Rd
City: Fayetteville Zip Code: 28312

Mailing Address (if different) _____
City: _____ Zip Code: _____

Phone if Available: (910)-(366-1316) Fax: ()-(-)

E-mail Address: albertolagos64@yahoo.com

Name of Commissary: Abby's Empanadas Contact: Alberto Lagos
Commissary's Address: 8018 Elliott Bridge Rd
City: Spring Lake Zip Code: 28390

Commissary's ID#: 05043010968

Telephone: (910)-(835-4004) Fax: ()-(-)

E-mail Address: abbysempanadas@gmail.com

Hours Operation:

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

Total Square Feet of MFU: 153 sq. ft

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

Breakfast 20 Lunch 60 Dinner 20

Projected Date for Start of Operation: 2/8/25

County(s) in which MFU will operate: Harnett Cumberland

Water tank capacity: 30 gallons

Waste water tank capacity: 50 gallons (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: Alagos Date: 02/04/25
(Applicant or Responsible Representative)

MFU SET UP LOCATIONS:

1. Homeownes Properties Management parking lot
5509 Yadkin Rd. Fayetteville, NC 28303.
2. Exxon Gas Station parking lot
920 S Main St. Lillington, NC 27546.
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? _____

4:00 - 5:00 pm

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? None

Foods that will be held **hot** before serving: Empanadas, cooked rice, black beans, loaded potato soup.

COLD HOLDING

How will cold food be held from Commissary to the site of operation? The empanadas will be held frozen at the Commissary and the beans and soup will be held cold at 36°F

Foods that will be held **cold** before serving: None

REFRIGERATION ON MFU

Describe refrigeration on MFU 1 Commercial freezer 2 Door Reach-In 30 cu ft.
1 Refrigerated Sandwich Prep Table 47 inch. 2 Doors. 12 cu ft.

REFRIGERATION AT COMMISSARY

Describe area at commissary designated for MFU food storage 1 Commercial freezer 2 Door Reach-In 48 cu ft.
1 Metal shelves inside Walk-In Cooler.

DRY STORAGE

Frequency of purchases per week: 1 Square feet shelf space: 48 ft²

Describe area at the commissary designated for dry storage? 2 NSF Wire shelving.

MFU FINISH SCHEDULE

Area	Material
Floors	Commercial Coin Rubber
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? Outside of the building

How is this spigot protected from contamination? Vacuum breaker build-in.

FOOD PREPARATION FACILITIES ON MFU

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

Size of sink drainboards (inches): 13 inch. x 16 inch.

How will sinks be sanitized after use or between meat species? With a solution of one
tablespoon of Clorox in 1 gallon of water.

Describe food prep area on MFU: 1 Stainless Steel Commercial Work Table 30" x 60"

FOOD PREPARATION FACILITIES AT COMMISSARY

Number of food prep sinks: 2 Are separate sinks provided for vegetables and meats? Yes

Size of sink drainboards (inches): 16" x 20"

How will sinks be sanitized after use or between meat species? With a solution of one tbsp
of Clorox in 1 gallon of water

Describe food prep area at Commissary: 2 food prep. sink, 2 stainless steel Commercial
work tables 24" x 48 and 24" x 72"

DISHWASHING FACILITIES ON MFU

Number of sink compartments: 3

Size of sink compartments (inches): Length 15" Width 15" Depth 12"

Length of drainboards (inches): Right 13" Left 13"

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?

Using a washcloth wash the utensil with water and detergent, rinse
with clean water using a washcloth then sanitize with a solution of
water and Clorox using a washcloth.

How many air drying shelves will you have? 1

Calculate the square feet of total air drying space: 2 ft²

DISHWASHING FACILITIES AT COMMISSARY

Number of sink compartments: 3

Size of sink compartments (inches): Length 18" Width 18" Depth 13.5"

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?

Using a washcloth wash the utensil with water and detergent, rinse with clean water using a washcloth then sanitize with a solution of water and Clorox using a washcloth.

How many air drying shelves will you have? 1

Calculate the square feet of total air drying space: 9.5 ft²

HANDWASHING

Indicate number and locations of hand sinks on MFU: 1 Handwashing sink located in the front left of the MFU

EMPLOYEE AREA

Indicate location for storing employees' personal items on MFU: Clothes hooks on the entrance left hand side and a shelf in the front of the 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? At my house at 2036 River Rd. Fayetteville, NC 28312

Location and size of can wash facility at Commissary: Can wash located in the back of the building with 3' x 3 ft.

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 will not handled.

Are doors on MFU self-closing? Yes Fly fans provided? No

Where will chemicals be stored? In the cabinet under the sinks

Where will clean linen be stored? On shelves on the front of the MFU

Where will dirty linen be stored? In trash bags and stored in the cabinets, under the sinks.

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 Empanadas

The empanadas will arrive frozen at -2°F from the Commissary to the MFU in Ziploc bags inside of a cooler to be storage in a freezer inside of the MFU at -2°F .
To bake them in the MFU it will take from the freezer to a aluminum pan and baking in a conventional 15 gas oven at 400°F for 15 min. or untill the inside of the empanada reach 140°F .
After baked, the empanadas will held in a electric warmer at 135°F to be sale to the customers.

FOOD PRODUCT Sauces

The sauces will arrive to the MFU in 6 qt. containers previously refrigerated in the Commissary at 36°F To be held in the refrigerated sandwich prep table.
To be sale to the customers it will put the sauce in 2 oz. containers with lid and held them at 36°F .

FOOD PRODUCT Rice

The rice will be cooked in an electric rice cooker inside of the MFU.

After cooking will be held warm inside of the cooker.

To serve to the customers it will be serve from the cooker to a 8oz container with lid.

FOOD PRODUCT Black beans

The beans will arrive to the MFU cooked and refrigerated at 36°F from the Commissary in 6 qts containers to be held in the refrigerated prep. table at 36°F

To be serve, the beans will be held in a water warmer at 135°F

Then put in 8oz containers with lids to sale to the customers

The 6 qts. are Cambro.

FOOD PRODUCT Loaded Potato Soup

The potato soup will arrive to the MFU cooked and refrigerated at 36°F in 6 qts containers with caps to be held in the refrigerated prep table at 36°F.

To be serve to the customer the soup will be held in a water warmer at 135°F to put in a 8oz container with lid to be sale to the customers.

The 6 qts. plastic containers are Cambro.

FOOD PRODUCT _____

FOOD PRODUCT _____

FOOD PRODUCT _____

***** ADDITIONAL SHEETS ARE AVAILABLE**

ABBY'S EMPANADAS

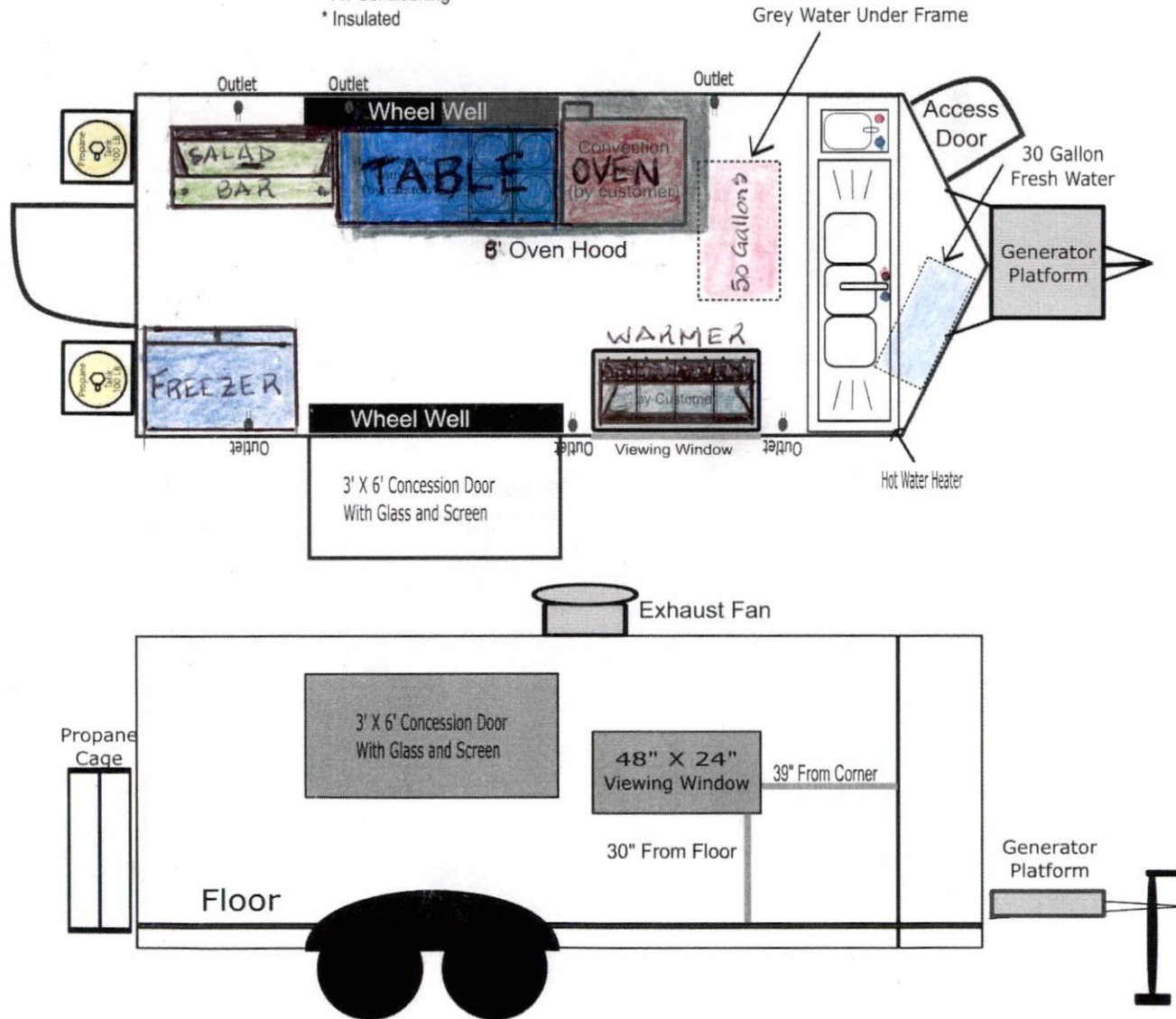
MFU Equipments list

- 2 LP Gas Tanks 100 lb. each with valve
- 1 9500 Watt Inverter Generator Predator 120-240V 7500 Running Watts
- 1 Three Compartment sink with drainboards cold/hot water
- 1 Hand wash sink cold/hot water
- 1 Water heater Eemax 110-120 V 2.5 gallons
- 1 Water pump Flojet 115 V, 3.3 gpm flow, pressure switch 35psi
- 1 Tank 30 gallons for fresh water
- 1 Tank 50 gallons for grey water
- 1 A/C unit Century Comfort Air
- 1 Vulcan LP Gas Conventional Oven VC4G Series 50,000 BTU/hr. Burner
- 2 Steelton Equipment Stainless Steel Stand 30"x48"
- 1 Regency Stainless Steel Commercial Work Table 16 gauge 30" x 60"
- 1 Sir Lawrence 2-Door Refrigerated Sandwich Prep Table 47" Capacity 12 cu ft
- 1 Koolmore Commercial 2-Door Reach-In Auto Defrost Freezer Capacity 30 cu ft
- 1 Avantco 3 shelf Countertop Heated Display Case with sliding doors 48 inches, 120V, 1580w
- ! Amko Rice Cooker/Warmer 60 cups 120V
- 2 Winco - Electric 10 Qt Deluxe Black Kettle Soup Warmer Set 120V 400w

Mobile Concessions

8.5' X 18' with 7.5' Ceiling

- * Commercial Coin Rubber Flooring
- * Aluminum Interior Walls and Ceiling
- * 50Amp Electrical
- * Led Lights with Flood at rear door and each side of window
- * Air Conditioning
- * Insulated



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 and the NC Food Code. You may view these rules at <https://ehs.dph.ncdhhs.gov/rules.htm>.

If you have questions, contact a Registered Environmental Health Specialist 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