

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

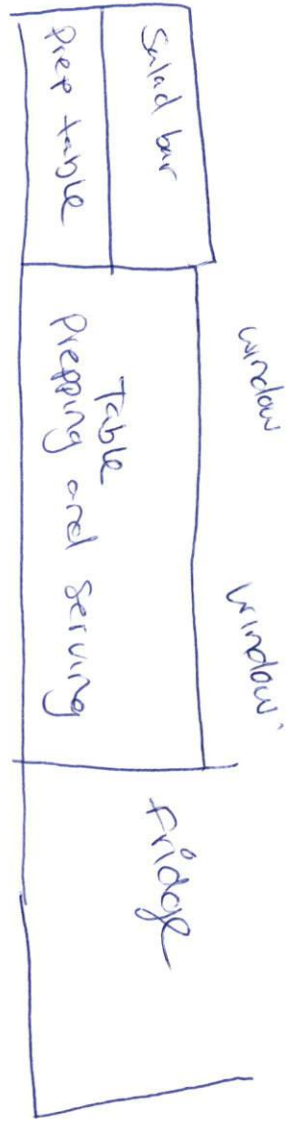
Jamie Turlington, REHS
Environmental Health Specialist

Cindy Pierce, REHS
Environmental Health Specialist

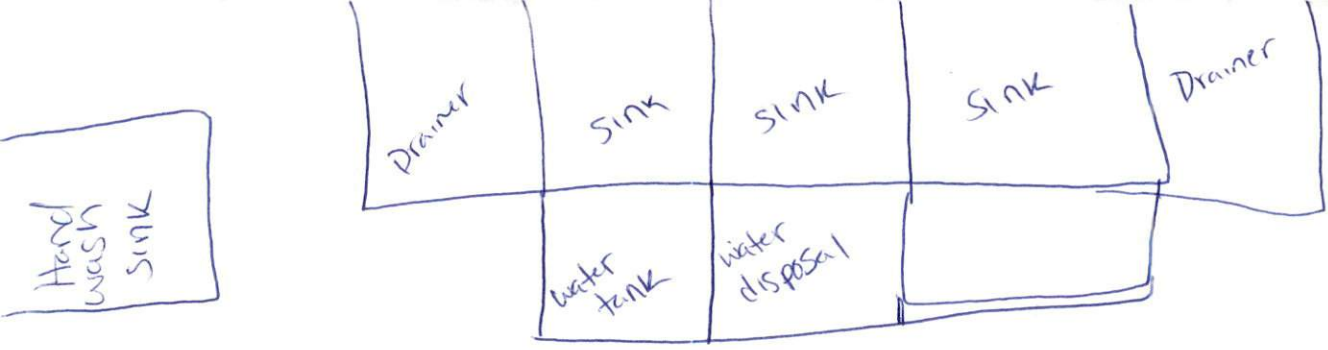
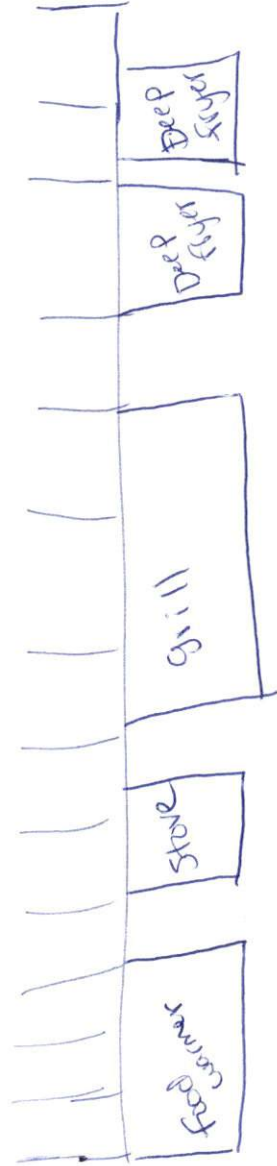
Plans must be submitted with the following supporting documentation:

- _____ 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

Double doors / Double doors



Door



HARNETT COUNTY MOBILE FOOD UNIT PLAN REVIEW APPLICATION

Name of MFU Unit: Delicias Guate Mex LLC
Owner's Address: 115 Crest Court
City: Angier Zip Code: 27501
Mailing Address (if different) _____
City: _____ Zip Code: _____
Phone if Available: (919) - (413 - 5129) Fax: () - () - ()
E-mail Address: Anamathas 27501@gmail.com

Name of Commissary: Don Pancho Taqueria Contact: Francisco Valla
Commissary's Address: 825 S Brightleaf Blvd
City: Smithfield Zip Code: 27577
Commissary's ID#: _____
Telephone: (919) - (464 - 6641) Fax: () - () - ()
E-mail Address: _____

Hours Operation: 9am-10pm Mon-SAT
Sun. _____ Mon. / Tue. / Wed. / Thu. / Fri. / Sat. /

Total Square Feet of MFU: 128 sq ft

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

Breakfast 10 Lunch 10 Dinner 10

Projected Date for Start of Operation: 4/4/25

County(s) in which MFU will operate: Harnett

Water tank capacity: 30 gals

Waste water tank capacity: 40 gals (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: Ana Matias Hidalgo Date: 04-1-25
(Applicant or Responsible Representative)

MFU SET UP LOCATIONS:

1. 204 E. Jackson Blvd, Erwin NC
- 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? 7:00am and at end of day

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? will cook at site of operation. And it has a water heating container for food to stay hot.

Foods that will be held **hot** before serving: rice, beans, some meats,

COLD HOLDING

How will cold food be held from Commissary to the site of operation? in refrigerator

Foods that will be held **cold** before serving: Salsas, Vegetables, Some meats, tortillas or dough to make tortillas

REFRIGERATION ON MFU

Describe refrigeration on MFU Standard refrigerator

REFRIGERATION AT COMMISSARY

Describe area at commissary designated for MFU food storage Standard refrigerator

DRY STORAGE

Frequency of purchases per week: as needed Square feet shelf space: about 30 ft²

Describe area at the commissary designated for dry storage? Standard Closet

MFU FINISH SCHEDULE

Area	Material
Floors	Vinyl
Walls	metal
Ceilings	metal
Baseboards	metal

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?

Back TO

How is this spigot protected from contamination?

FOOD PREPARATION FACILITIES ON MFU

Number of food prep sinks: 2 Are separate sinks provided for vegetables and meats? NO

Size of sink drainboards (inches): 22"

How will sinks be sanitized after use or between meat species? will wash with hot water soap and clorox

Describe food prep area on MFU: its a small area on salad bar for veggies and meats on grill

FOOD PREPARATION FACILITIES AT COMMISSARY

Number of food prep sinks: 1 Are separate sinks provided for vegetables and meats? yes

Size of sink drainboards (inches): 32 1/2 To Side

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

Describe food prep area at Commissary: ① Kitchen

DISHWASHING FACILITIES ON MFU

Number of sink compartments: 3

Size of sink compartments (inches): Length 1 1/2' Width 1 1/2' Depth 1 1/2'

Length of drainboards (inches): Right 1 1/2' Left 1 1/2' spt

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) soap

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?

They would be washed at Commissary

How many air drying shelves will you have? 3

Calculate the square feet of total air drying space: 12 ft²

DISHWASHING FACILITIES AT COMMISSARY

Number of sink compartments: 3

Size of sink compartments (inches): Length 11'8" Width 36" Depth 22"

Length of drainboards (inches): Right 32" Left 32"

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?

yes

How many air drying shelves will you have? 3 1/2

Calculate the square feet of total air drying space: 3 1/2 square feet

HANDWASHING

Indicate number and locations of hand sinks on MFU: 1 at the corner of truck
between grill and large sink

EMPLOYEE AREA

Indicate location for storing employees' personal items on MFU: at personal truck

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 commissary

Location and size of can wash facility at Commissary: 4' square feet
Back to Restaurant

Is can wash area accessible to MFU?

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

How will used grease be handled?

Are doors on MFU self-closing? Not Fly fans provided? Not

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 Tacos

The food will arrive fresh, meats will be refrigerated as well as vegetables. The meats will be cooked on grill and tortillas will be warmed on grill as well. Veggies will be prepped at prep table or salad bar. Then the meal will be assemble. Food will be prepared as order. There will be no left overs of cooked meats.

FOOD PRODUCT Quesadillas

The food will arrive fresh, meats will be refrigerated as well as vegetables and tortillas. The meats will be cooked on grill and tortillas will be warmed on grill as well. Veggies will be prepped at prep table or salad bar. Then the meal will be assemble. Cheese would be stored in refrigerator too.

The meal will be prepared as order by client. There will be no left overs of cooked meats for future dishes.

FOOD PRODUCT Burritos

The food will arrive fresh, meats will be refrigerated raw as well as the vegetables. The meats will be cooked on grill, tortillas too. The order will be assembled ~~on~~ prep table to serve the client.

Food will be cooked as ordered by client.

The beans and rice will be precooked and stay warm on containers warmed by hot water. The left over rice and beans will be thrown away at the end of day if not used.

FOOD PRODUCT Tortas

The food will arrive fresh. Meats, and veggies will be stored in refrigerator and buns will be stored in a dry storage area. When ordered the meat will be cooked on grill and sandwich will be assembled in prep area where veggies will be added to bun and meat. The food will be served to client. There will not be any left overs of cooked meats for future dishes.

FOOD PRODUCT Carne Asada plates / Pollo con papa / Pollo ala Chicken w/ Potatoes Plancha.

Carne Asada and grill chicken plates ^{grilled chicken}
The meats will arrive fresh, the rice and beans will be premade. Meats will be cooked in grill and rice and beans would have stayed warmed on containers heated by hot water.

Plates will be served and assembled as ordered.

Rice and beans will be disposed at the end of day ^{if} there is any left over. There will be no left over ^{cooked} meat by the end of day, or for future dishes. Everything gets cooked as it being ordered.

***ADDITIONAL SHEETS ARE AVAILABLE

Chicken with potatoes

The ~~meats~~ chicken will arrive fresh and ready to be deep fried. Potatoes will ~~arrive~~ be chopped and ready to be deep fried.

Raw foods will stay refrigerated, will get deep fried when customer orders the plate of food. There will be no cooked left overs.

Mobile food unit/Push cart Log

Unit Name: Delicias Guate Mex

Owner Name: Ana maria Matias Hidalgo

Commissary Name: Don Pancho Taqueria

Commissary Owner: Francisco J valla

.2638 General requirements for pushcarts and mobile food units...(stated in part)

(f) Pushcarts of mobile food units shall operate in conjunction with a permitted restaurant or commissary and shall report at least daily to the restaurant or commissary for supplies, cleaning, and servicing.

Commissary Verification Signature