



# Catawba County Public Health

www.catawbacountync.gov/environmentalhealth

## Environmental Health

P.O. Box 389, 100-A South West Blvd., Newton, NC 28658

Phone (828) 465-8270. Fax (828) 465-8276

### PLAN REVIEW APPLICATION FOR A MOBILE FOOD UNIT

Submit application form, a complete proposed menu of food items for sale, and a scaled drawing to the Health Department for approval before beginning any construction or renovation. **Applications must be reviewed and approved before we can look at your unit. Insufficient information will delay plan review.**

- **Attach a proposed menu of food items for sale.**
- **Attach a diagram of unit containing location of all equipment, storage areas, sinks, and tanks.**
- **Does supporting restaurant or commissary have a well and septic system? If so, a tank check and water sample will be required.**

A "mobile food unit" means a vehicle-mounted food service establishment designed to be readily moved. All units must report daily to the restaurant or commissary for supplies, cleaning and servicing. Facilities shall be provided at the restaurant or commissary for all aspects of function of a mobile unit including food storage, dry storage, obtaining fresh water, sewage disposal and garbage disposal. An operator is not allowed to maintain foods and products sold in a mobile unit to be stored at their personal residences. If a permitted restaurant or food stand is not capable of handling the extra needs of a mobile food unit a permit will be denied.

Name of Business: \_\_\_\_\_

Owner & mailing address: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Telephone #(s): \_\_\_\_\_

Email Address: \_\_\_\_\_

Restaurant or Commissary supporting unit: \_\_\_\_\_

State ID # of Restaurant or Commissary: \_\_\_\_\_

Applicant Signature & Date: \_\_\_\_\_



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## CHECK LIST FOR PERMITTING A MOBILE FOOD UNIT (MFU)

- \_\_\_\_\_ Submitted completed application form.
- \_\_\_\_\_ Submitted menu.
- \_\_\_\_\_ Submitted diagram of equipment layout.

### Permits and schedule notifications:

- \_\_\_\_\_ 1. Mobile food units (MFU) must work in conjunction with a permitted restaurant or commissary within Catawba County and you must report **daily** to the facility for supplies, cleaning and servicing.
- \_\_\_\_\_ 2. MFU permits shall be posted at all times. A copy of the last inspection shall also be kept on site and the **grade card shall be posted** and **visible** at all times.
- \_\_\_\_\_ 3. Operators must provide a list to the Health Department of all locations the MFU will operate on a routine basis. If the MFU travels to other counties, the operator must notify that county prior to operation. Such lists must be kept current or permit could be suspended!

### Storage:

- \_\_\_\_\_ 4. Storage of any and all extra supplies must be kept at the restaurant or commissary rather than your personal homes or vehicles. Adequate storage areas must be established and provided at the base commissary prior to permitting.

### Cleaning:

- \_\_\_\_\_ 5. Cleaning of the unit and extra utensils, coolers, equipment must be done at the restaurant or commissary. The MFU must be kept clean.

### Water Supply:

- \_\_\_\_\_ 6. All units must have a potable water system under pressure with water heating facilities.
- \_\_\_\_\_ 7. Your unit's potable water tanks must be filled with a potable water hose at the restaurant or commissary at a clean and protected fresh water connection other than an exterior can/ mop wash facility. **If the restaurant and/or commissary uses well water as its water source, a sample must be taken prior to issuance of permit.**
- \_\_\_\_\_ 8. The water inlet on the MFU should be located above the sewage outlet connection, have a different connection & size than the sewage disposal connection and it must be kept capped for protection unless being used.

### Sewage Disposal:

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\_\_\_\_ 9. Your unit's sewage storage or gray water tanks must be 15 % larger than the potable water tanks.

\_\_\_\_ 10. The tank(s) must be emptied and thoroughly flushed at the restaurant or commissary at an established dump station connected to a properly sized and approved on-site sewage system or public sewer system.

\_\_\_\_ 11. All waste connections on the MFU for servicing the waste lines and tanks must be a different size or type than those used for the potable water and should be located lower than the potable water taps on the unit.

### **Garbage Disposal:**

\_\_\_\_ 12. All garbage and other solid waste shall be stored and disposed of in an approved manner.

### **Equipment and Interior:**

\_\_\_\_ 13. All equipment and utensils must be NSF or other approved commercial equipment with the exception of toasters, mixers, microwave ovens, water heaters and hoods which can be residential type.

\_\_\_\_ 14. All cooking equipment must be located within the enclosed unit.

\_\_\_\_ 15. All utensils, tables, sinks, cabinets and shelves must be clean and in good repair. All surfaces must be smooth, not readily corrodible and have no open cracks or joints that will collect food particles and slime.

\_\_\_\_ 16. Shelves, tables and counters cannot be covered with paper, cardboard, or other absorbent material.

\_\_\_\_ 17. Hot and cold holding as well as cooking equipment must be provided as needed.

\_\_\_\_ 18. All floors, walls and ceilings shall be smooth, non-absorbant and easily cleanable.

### **Sinks:**

\_\_\_\_ 19. At least a single-compartment commercial sink with (2) integral drainboards, rounded corners, backsplash protection and hot/ cold water is required for utensil washing (see attached picture). The sink must be of sufficient size to submerge, wash, and rinse your largest utensils or pots. Domestic sinks are not approved for this use. Two compartment sinks are recommended.

\_\_\_\_ 20. A separate hand wash sink with hot/ cold water, combination supply faucet, soap, and single-service towels is required.

### **Food Protection:**

\_\_\_\_ 21. Insect and dust protection must be provided as necessary at windows, doors and equipment.

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\_\_\_\_ 22. All foods shall be obtained from approved sources and handled in a sanitary manner.

\_\_\_\_ 23. All potentially hazardous foods must be maintained at or below 45°F, or at or above 135°F.

\_\_\_\_ 24. An accurate (+/-2°F) metal stemmed thermometer must be provided to check food temperatures.

\_\_\_\_ 25. Gloves must be worn when touching ready-to-eat food (RTE)

### **Employees:**

\_\_\_\_ 26. Employees shall be clean and wear clean outer clothing and effective hair restraints. No tobacco should be used in any form while in the foodservice area.

\_\_\_\_ 27. The person in charge (PIC) on-site must have completed a certified food safety protection class prior to issuance of permit.

### **Disease and Illness:**

\_\_\_\_ 28. No person who has a communicable or infectious disease that can be transmitted by foods, or who is a carrier of organisms that cause such a disease, or who has a boil, infected wound, or an acute respiratory infection with cough and nasal discharge, shall work in a temporary food establishment in any capacity in which there is a likelihood of such person contaminating food or food-contact surfaces, with disease-causing organisms or transmitting the illness to other persons. An employee health policy agreement must be in place for all employees.



An example of a sink which complies with the requirement in 15A NCAC 18A, section .2672(e), Specific Requirements for Mobile Food Units which requires:

(e) At least a one-compartment sink shall be provided. The sink shall be of sufficient size to submerge, wash, rinse, and sanitize utensils and shall have splashback protection. Drainboards shall be provided as specified in Section 4-301.13 of the Food Code as amended by Rule .2654 to accommodate the drying of washed utensils. Splashback protection and drainboards must be an integral part of, and continuous with, the sink. These drainboards shall be of sufficient size to accommodate the drying of washed utensils.

