**Clay County Health Department Environmental Health Division**

**PO Box 55, Hayesville, NC 28904**

**Phone (828) 389-8326 Fax (828) 389-9875**

**Plan Review Application for Mobile Food Units and Pushcarts**

**□ Mobile Food Unit-** a fully enclosed vehicle-mounted mobile kitchen or enclosed trailer designed to be readily moved and vend food. It is a self-contained restaurant on wheels that is fully enclosed with floors, walls, and ceilings. This unit requires mechanical refrigeration for storage of cold potentially hazardous foods.

□ **Pushcart-** Mobile piece of equipment or vehicle used to vend food. Only hot dogs shall be prepared, handled, or served. Pre-packaged drinks and snacks, designed to be maneuvered by one person. No food preparation allowed on the unit.

Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Mailing Address: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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Phone: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

E-mail Address: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Name of Proposed Unit: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Business Name for Permit (LLC, Inc, etc): \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Vehicle type: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ VIN#: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ NC tag#: \_\_\_\_\_\_\_\_\_

1. **Operation:**

Primary County of operation: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Proposed location/address of operation: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Days and Hours of Operation:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Projected number of meals to be served (approximate): \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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

**Plan Review Submittal Checklist:**

.The following items must be included with this application.

**Incomplete applications will delay the review and processing**

**□** Completed Application and Clay County commissary agreement.

**□ $100** plan review application fee**.**

**□** Plans of the unit drawn to scale (1/4” = 1 ft.) including: equipment locations, plumbing schematic (plumbing lines, water heater, potable water tank, water pump, sewer vent, wastewater holding tank, etc). A plumbing schematic is not required for a pushcart.

**□** Manufacturer’s specification sheets for all proposed food service equipment.

**□** Signed and dated menu (including all food, drinks, and condiments).

**□** List of proposed locations and times of operations.

1. **Description of Construction Materials:**

**For Pushart Only:**

Pushcart body (If prefabricated unit, provide make, model number, and specifications):\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Location and description of protected storage location for pushcart when not in use:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**For Mobile Food Unit Only:**

**Please define the finish materials applied to each of the following: (ie tile, stainless steel, FRP board, etc**.).

Floors:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Walls: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Ceilings: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Baseboard: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Countertops: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Shelves/Cabinets: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. **List all food service equipment and attach a copy of manufacturer equipment specifications for:** (List for pushcart where applicable).

Cooking equipment (fryer, grill ovens etc): \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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Cold food and beverage holding equipment (refrigerator, freezer, etc.):

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Hot food and beverage holding equipment (steam table, heat lamp, etc.):

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**Ware washing sink:**

At least a single compartment sink with integral drain boards and backsplash is required. The sink must be large enough to submerge your largest utensil

Number and size of basin(s): Length x Width x Depth \_\_\_\_x\_\_\_\_x\_\_\_\_inches

**Hand washing sink:**

At least one handsink shall be provided. Must have soap with dispenser and paper towels with dispenser. Splashguards may be required.

Size of handsinks: Length x Width x Depth\_\_\_\_\_ x\_\_\_\_\_x\_\_\_\_\_ inches.

1. **Potable water and Wastewater Equipment:**( List for pushcart where applicable)
2. **Shall provide potable water under pressure.**

* Water storage tank and appurtenances shall be made of safe, durable, corrosion resistant and non- absorbent materials and finished to have a smooth, easily cleanable surface.
* A food grade potable water hose must be provided and be adequate length to extend form the water supply (at the commissary) to the exterior fill inlet on the mobile food unit.
* The inlet and outlet of the water storage tank shall be slope to drain.
* The hose or pipe used to convey water from the water tank shall have a smooth interior surface. Shall provide a storage container labeled according for the fresh water hose.
* The water tank inlet shall be ¾” inner diameter or less.
* A cap or other approved protective cover shall be provided for the fresh water inlet to prevent contamination from road dust, oil, or grease and located so that it will not be contaminated by waste water discharge.

**Potable water holding tank:**

Size (Length x Width x Depth): \_\_\_\_\_\_\_\_ x \_\_\_\_\_\_\_\_ x \_\_\_\_\_\_\_\_ inches

Capacity \_\_\_\_\_\_\_\_\_\_(gallons), Construction material:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. **Sewage disposal must be provided either by means of an approved sewage disposal system or approved sewage storage tank.**

* The sewage storage tank must be 15% larger capacity than the fresh water storage tank.
* The sewage discharge hose must be adequate length to extend from the sewage outlet on the mobile food unit to the approve sewage disposal drain at the commissary.
* The connection for serving the waste disposal facilities shall be a different size or type than those of the fresh water for the mobile food unit.
* The waste connection shall be located lower than the fresh water inlet connection.
* Waste container shall be vented either to the exterior (protected from rain/vermin) or interior (air admittance valve)

**Permanently mounted wastewater holding tank:**

Size (Length x Width x Depth): \_\_\_\_\_\_\_\_ x \_\_\_\_\_\_\_\_ x \_\_\_\_\_\_\_\_ inches.

Capacity \_\_\_\_\_\_\_\_\_\_ (gallons), Construction material: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. **Water Heater Specifications:**

Manufacturer: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Fuel type: ( ) Gas \_\_\_\_\_\_\_\_\_\_BTU ( ) Electric \_\_\_\_\_\_\_\_\_\_ kW

Type: ( ) Tank ( ) Tankless

1. **Generator:**

Manufacturer: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Wattage:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. **Preparation of Menu Items:**

Describe the following for each proposed menu item:

* Processing of the menu item in the commissary (cut, wash, thawed, cooked, chilled, etc.)
* Processing of the menu item in the mobile food unit (cooked, hot held, assembled, etc.)
* Hot transportation equipment (from commissary to mobile food unit)

**Food Product**: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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**Food Product**: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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**Food Product**: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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**Food Product:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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**Food Product:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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**Food Product:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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**Food Product:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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**Acknowledgements:**

**□** Any deviation or variance from the information contained in this application may void the operation permit for the unit,

**□** Multiple inspections of the unit prior to permitting may be required.

**□** If the unit is not in compliance with Rules Governing the Sanitation of Food Service Establishments 15a NCAC 18A .2600, the operation permit will not be issued or may be revoked, and

**□** Approval of these plans and issuance of a permit does not relieve me of the obligation to comply with all other applicable code, law, or regulation imposed by other jurisidictions.

**□** A completed operational schedule will be submitted to the Department each month

**Signature:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Date:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**(Owner/Operator or Designee)**