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CASWELL COUNTY ENVIRONMENTAL HEALTH

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APPLICATION FOR MOBILE FOOD UNITS & PUSH CARTS

MOBILE FOOD UNIT / PUSH CART (Circle one)

Provide an accurate menu of the items to be prepared and served from this Mobile Food Unit (MFU) / Push Cart (PC). A floor plan showing the equipment arrangement within the Mobile Food Unit must be submitted. Pictures of an existing unit are helpful and should be submitted with this information.

Type of Construction: _____NEW _____CHANGE OF OWNERSHIP Business

Name: _____

Name of Old Business (if change of ownership): _____

Owner's Name: _____

Owner's Address: _____

City & State: _____ Zip Code: _____

Phone: _____

Owner's Email: _____

Proposed Operating Location(s) for Mobile Food Unit / Push Cart including the day of the week and hours of operation:

Location	Days of Operation	Times
_____	_____	_____
_____	_____	_____
_____	_____	_____

****This list must be kept current and accurate at all times if the permit is to remain active and valid.****

State law requires that each mobile food unit / push cart operate in conjunction with a permitted restaurant and return to that restaurant every day that the unit operates. You will need to provide the following information for the restaurant you propose to operate in conjunction with.

Name of Restaurant: _____

Mailing Address: _____

City & State: _____ Zip Code: _____

Telephone: _____

Email: _____

Contact Person: _____ Title: _____

DESCRIBE IN DETAIL ANY FOOD PREPARATION PROCEDURES THAT MAY BE CONSIDERED ATYPICAL OR DIFFERENT: (The food preparation procedures should include: types of food prepared, time of day prepared, equipment used in the preparation, and all food preparation in advance at the commissary)

(Use a separate sheet if needed)

WATER SUPPLY- SEWAGE DISPOSAL

Storage Capacity of Fresh Water Tank: _____ (gallons)

Storage Capacity of Waste Water Tank: _____ (gallons)

Water heater storage capacity: _____ gallons and total power input _____ BTU or Kw (circle one).

DISHWASHING FACILITIES

Utensil Washing:

Number of sink compartments: _____

Size of sink compartments (inches): Length: _____ Width: _____ Depth: _____

Length of drainboards (inches): Right: _____ Left: _____

Method of sanitizing to be used?

Chlorine _____ Iodine _____ QAC _____

I hereby certify that the information provided in this application is correct, and I understand that any change in operation without approval from the Alamance County Health Department may nullify my permit then issued.

Signature: _____ Date: _____

(Owner of unit)

Mobile Food Unit / Push Cart Construction Guidelines

Water and Sewer Services:

- A servicing area shall be provided at the restaurant for the Mobile Food Unit (MFU) and Push Cart (PC). This servicing area must provide a sanitary method of obtaining potable water from an approved water supply. This servicing area must also provide a means by which the wastewater from the MFU can be disposed of in an approved municipal sewer system or a septic tank system that will accommodate the additional water flow without creating a problem for the system.
- The MFU must have a potable water supply that is sufficient for the day's operation. The fresh water storage tank must be designed to accept and store potable water.
- The MFU must have a sewage storage tank that is at least 15% larger than the size of the water supply system on the MFU. All wastewater from the MFU must flow into this sewage tank for storage, transport and disposal in the servicing area at the base restaurant.
- The wastewater tank connection must be lower than and of a different design than the connection for the potable water inlet. The water inlet must be positioned in such a way that it is protected from contamination.
- Toilet facilities are not required on a MFU.

Hot and Cold Water Supply:

- The MFU must be provided with water that is under pressure and serves all sinks required for this unit.
- Proper air gaps must be provided at all sources of water.
- Hot water under pressure must be provided to each sink required for this MFU. The water heater must be sized to adequately meet the needs of the unit.

Menu:

- A menu of the foods must be provided with the application. In order to simplify the operation of a MFU/PC, the foods should be purchased in a prepared state so that the handling of foods within the MFU/PC is kept to a minimum.

Equipment Layout:

- The placement of the equipment within the MFU should be such that the movement of raw foods does not cross contaminate the foods and ingredients that will not be further cooked.
- Storage shelving will need to be provided to meet the needs of this operation.
- Work aisles should be adequate for movement within this unit.
- Adequate cold and hot holding equipment must be provided in such quantities as determined to be adequate for the menu submitted for consideration.

Equipment Specifications:

- The equipment for a MFU is to be built in such a way as to meet National Sanitation Foundation Standards. The equipment must be installed to either allow for cleaning or be sealed in an approved manner so that the accumulation of soil, or the harborage of vermin, is not possible.

Unit Construction:

- The MFU is to be built to be easy to keep clean. The finishes for the floor, walls and ceiling are to be smooth and non-absorbent. Electrical and plumbing lines will need to be concealed to the greatest extent possible.

Handwashing Sink:

- An approved sink that is dedicated to hand washing only must be provided. This sink must be separate from the utensil sink. Splashguards or adequate space must be provided to prevent contamination of other foodservice areas. This sink must be provided with soap and disposable individual hand drying towels. Hot and cold water is to be provided to this sink through a mixing faucet.

Utensil Washing Sink:

- At least an approved single-compartment sink shall be provided for utensil washing when food is prepared within this MFU. This sink must have drainboards on each end of the utensil sink that are integral to the sink. The drainboards must be sized to accommodate the air drying of the washed utensils. This sink must also have an integral backsplash provided on this sink. It is preferred that a two or three compartment sink, such as a bar type sink, be provided to meet this need.

Prep Sink:

- Depending on the size of the operation and the extent of food processing within this MFU, a separate, approved food prep sink may be required. This will depend on the information provided with the menu for the foods to be served.

Outer Openings:

- The outer openings including windows and doors are to be closable. The windows are to be screened and capable of being closed off to exclude flying insects from entering the MFU.

Servicing Operations:

- The MFU must be returned to the base restaurant each day of operation for servicing, cleaning and resupplying. Supplies for the MFU are to be kept at the base restaurant on approved shelving in such a way that it does not interfere with the base restaurant's operation.
- Push carts must be returned to the commissary each day of operation for servicing, cleaning and resupplying. Supplies for the PC are to be kept at the base restaurant on approved shelving in such a way that it does not interfere with the base restaurant's operation.

Power Source:

- Special considerations and detailed planning will need to be given to the design of the power source utilized to operate this MFU. If a generator is used, the larger the generator the greater the noise and in some cases this can be a problem where there is music or other entertainment on site. A combination of gas and electrical equipment can be used to reduce the size of the generator, and thus, the noise problems. Verification of the adequacy for the generator used for this MFU will be required for permit issuance.