

BURKE COUNTY ENVIRONMENTAL HEALTH

APPLICATION FOR PLAN REVIEW FOR MFU/PUSHCART

Application submission requirements:

- Application
- Proposed Floor Plan
- Proposed Menu (Any menu changes must be approved by this office)
- Mobile Food Unit/ Push Cart Restaurant Approval for Operation Agreement Fee
- Equipment Specification Sheets
- Employee Health Agreement

Type of Facility (circle one): Mobile Food Unit (\$150.00) Pushcart (\$100.00)

Proposed Facility Name: _____

Previous Facility Name (if applicable): _____

Owner Name: _____

Contact Name (if different): _____

Address: _____

Telephone Number(s):(_____) _____ (_____) _____

Fax Number(s): (_____) _____ (_____) _____

Email Address: _____

Commissary: _____

Signature of Permittee: _____

Return required application, floor plan, mobile food unit/push cart agreement, menu, and fee to:

Burke County Environmental Health
110 North Green Street
Morganton, NC 28655

MINIMUM REQUIREMENTS FOR MOBILE FOOD UNITS

- Must operate in conjunction with a PERMITTED food service facility/commissary.
- At least a single-vat sink with integral drainboards on each end.
- Separate handwash sink with hot and cold running water, soap, and single-use towels.
- Hot and cold running water under pressure.
- Waste water tank sized 15% larger than total water storage capacity.
- Commercial NSF equipment
- Approved materials for floors, walls, and ceilings that are easily cleanable.
- Adequate countertop space for food preparation.
- Must report daily back to commissary for servicing.
- Waterhose must be approved food-grade.
- Food from approved sources only.
- A metal stem-type thermometer accurate to 2°F to check food temperatures.
- Single service articles for serving customers.
- Effective hair restraints and clean outer clothing.
- Water heating facilities.
- Permit/Grade Card shall be posted and visible at all times.

MINIMUM REQUIREMENTS FOR PUSHCARTS (Hotdogs only)

- Must operate in conjunction with a permitted food service facility/commissary.
- A metal stem-type thermometer accurate to 2°F to check food temperatures.
- Single service articles for serving customers.
- Effective hair restraints and clean outer clothing.
- Commercial NSF equipment.
- Food from approved sources only.
- Must report daily back to commissary for servicing.
- Carts must be designed properly to protect foods from exposure to dust, dirt, insects, etc.
- If it is desired that pre-wrapped foods be sold on the pushcart, the permittee must provide documentation that the cart's facilities will hold the temperature of perishable products.
- Pre-wrapped foods sold on pushcarts must be labeled with the name of the restaurant where the food was prepared and wrapped, the name of the food item, and the time and date of expiration of perishable food items.
- Pushcarts cannot be used for customer self-service.
- Permit/Grade Card shall be posted and visible at all times.

List of Operating Location(s) and Time Schedule

TIME

LOCATION

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

SUNDAY

1. If food is not stored at the commissary, please describe how proper temperatures are being maintained.

2. Please list how/when sanitizer will be prepared.

3. Please list method of cleaning multi-use utensils.

4. Size of potable water storage tank: _____

5. Size of Water Heater: _____

6. Size of wastewater holding tank: _____

7. Where will potable water be obtained: _____

8. Where will grey water be disposed: _____

9. As of September 1, 2012, the permit holder shall require all food service employees to comply with an approved Employee Health Policy. Please provide an Employee Health Policy Agreement with this application. You may use the attached example, or you can make your own.

10. Beginning January 1, 2014, a person IN CHARGE must have a Certified Food Protection Manager Certification, such as Serv-Safe, and be present during all operational hours. Otherwise, you will lose two points from your posted grade.

RESTAURANT APPROVAL FOR OPERATION OF A PUSH CART/MOBILE FOOD UNIT

Title 15A NCAC 18A .2600 “Rules Governing the Food Protection and Sanitation of Food Establishments” specifies in Section .2670 “General Requirements for Pushcarts and Mobile Food Units” that

“(d) Pushcarts or mobile food units shall operate in conjunction with a permitted commissary and shall report at least daily to the commissary for supplies, cleaning, and servicing. Facilities, in compliance with this Section, shall be provided at the commissary for storage of all supplies. The pushcart shall also be stored in an area that protects it from, dirt, debris, vermin, and other contamination. Water faucets used to supply water for pushcarts or mobile food units shall be protected to prevent contact with chemicals, splash, and other sources of contamination. Solid waste storage and liquid waste disposal facilities must also be provided on the commissary premises.”

Title 15A NCAC 18A .2672 “Specific Requirements for Mobile Food Units” further states”

“(g) A servicing area shall be established at the commissary for the mobile food unit. Potable water servicing equipment shall be installed, stored, and handled to protect the water and equipment from contamination. The mobile food unit’s sewage storage tank shall be flushed and drained during servicing operation. All sewage shall be discharged to an approved sewage disposal system.”

I, _____, the _____ of
(Name) (Title)

_____ located at _____
(Establishment Name) (Address of Establishment)

_____ have read the regulations listed above
(Establishment Address Continued)

And hereby authorize _____
(Name of PC/MFU Operator)

doing business as _____
(Business Name)

To operate a pushcart/mobile food unit in conjunction with my facility. I understand the applicable regulations require the unit to report daily to my restaurant for supplies, cleaning, and servicing, including replenishing of any on-board water supply and disposal of all solid and liquid wastes. I agree to allow all supplies for the unit to be stored on my premises separately from my facility’s supplies. I understand that the Burke County Environmental Health Office does not permit supplies for such facilities to be stored in any private residence. I understand that any sanitation deficiencies resulting at my restaurant, even if directly or indirectly related to the operation of the pushcart/mobile food unit, will be reflected in the sanitation grade of my restaurant. This agreement shall remain in effect as long as I am the restaurant owner/operator, unless rescinded by notifying the pushcart/mobile food unit owner and the Burke County Environmental Health office in writing. I agree to notify both parties in writing should this approval be rescinded.

Signature: _____ Date _____
(Restaurant Owner/Operator)

Signature: _____ Date _____
(Pushcart/Mobile Food Unit Operator)

