

### ROBESON COUNTY DEPARTMENT OF PUBLIC HEALTH

460 Country Club Road Lumberton, North Carolina 28360

Phone: (910) 671-3200 Fax: (910) 608-2120 Outstanding County Programs (1993 thru 1997) - NC Assn. of County Commissioners EveryWhere. EveryDay. EveryBody

Child Health Recognition Award (1994, 1998) - Glaxo Wellcome

Division of Environmental Health Phone (910)272-6560 Fax (910)671-5969



## APPLICATION FOR MOBILE FOOD UNIT COMMISSARY

Mobile Food Unit Commissary - a vehicle with food service equipment designed to be readily moved that also serves as its own base of operation. It is a self contained commercial kitchen on wheels that is fully enclosed with floors, walls, and ceilings with mechanical refrigeration that shall meet all of the sanitation requirements of a permitted commissary in the 2009 Food Code as amended by 15A NCAC 18A .2600. "Rules Governing the food Protection and Sanitation of Food Establishments" and rules .2670 and .2672,

Approval is based on food sources, menu with simple food processes and strict compliance relating to potable water source, waste water disposal location/frequency and operations schedule including restroom accessibility.

Name of Proposed Uni	t:			-
Name of Applicant:				
Address:				
City:		Zip Code:	County:	
Telephone:	Fax	:	Cell:	
Email address:	20000000000			
Address:		City & State:	Zip Code:	**************************************
			Email:	
Permittee Name:				

1997 Award for Environmental Excellence-National Assn. Of County and City Health Officials

#### WILLIAM J. SMITH, M.P.H.

Health Director

### Robeson County Board of Health



Tom Taylor Chairman Board of Health John I. Adams, O.D. Joe W. Bailey Jr., P.E. Michael Deese, D.V.M. Larece Hunt Tammara A. Jones, RN Kenneth Locklear, MD Murray McKeithan

Duncan Malloy III Robert Revels, R. Ph. Daniel Walters, D.D.S.

A plan review with required support documentation is required for mobile food units to assure compliance with the rules and codes indicated above. Once the plan, specifications for the unit and all required documentation has been approved, an operations permit will be issued for a Mobile Food Unit Commissary. Refer to checklist below.
Completed Plan Review Application
Floor plan of unit must be to scale and include equipment location, plumbing schematic including location of hot water heater, potable water tank, wastewater holding tank, and sewer vent. Plans must include finish schedule for surfaces such as: body of unit, floors, walls, ceilings, countertops, light shields, etc.
Manufacturer's specification sheets for all food service equipment (cooking, cooling, hot holding equipment).
Menu with food sources.
Affidavits of Property/Restroom facility use (for each service area giving permission for use)
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MOBILE FOOD UNIT COMMISSARY INFORMATION  NOTE: THE CODE REFERENCES CONTAINED IN THIS APPLICATION ARE FOUND WITHIN THE "RULES GOVERNING THE
SANITATION OF FOOD SERVICE ESTABLISHMENTS 15A NCAC 18A .2600 AND NC FOOD CODE MANUAL"
I. Describe mobile unit manufacturer and construction materials:
1. Manufacturer Name and address
Unit VINlicense number (if available)
2. Construction Materials: Floors:
Walls:
Ceilings:
Countertops:
Light Shields:
Describe storage location for unit when not in use:
II. List all food service equipment and attach manufacturer's specification sheets:
1. Cooking equipment (fryers, grills, etc):
2. Cold holding equipment (refrigerators, freezers, etc):
3. Hot Holding equipment (steam tables, hot lamps, etc):
3. Not nothing equipment (steam tables, not lamps, etc).

# III. Food Sources - order/purchase frequency:

	Food Type	<u>Source</u>	Order/purchase frequency
Proteins:			
Eggs/Dairy:			
ruits/Vegetabl	les:		
Orγ goods:			
		pe stored to maintain at a maxim	um of 41° F between service times?
Will any food l	be served to order raw or isory required as per NC Foo	or undercooked?noyes	*If yes, what?
IV. Utilities:	sunniv electrical exetem	is required in order to maintain	refrigeration other equipment and light-
1. Power soperational otherwise de	standard at all times. A semonstrated that the designed	l separate power source, such as a. d electrical system can support comm	n onboard generator, may be required unles
1. Power soperational otherwise de	standard at all times. A semonstrated that the designed all system wattage	l separate power source, such as a. d electrical system can support commo	n onboard generator, may be required unles ercial use and business volume.
1. Power soperational otherwise de Electrica	standard at all times. A emonstrated that the designed all system wattage	t separate power source, such as a.d electrical system can support common	n onboard generator, may be required unles ercial use and business volume.
1. Power soperational otherwise de Electrica If equipp	standard at all times. A semonstrated that the designed all system wattage  bed with onboard generator and location of generat	t separate power source, such as a delectrical system can support common support	n onboard generator, may be required unles ercial use and business volume.
1. Power soperational otherwise de Electrica If equipp	standard at all times. A semonstrated that the designed all system wattage  bed with onboard generator and location of generat	t separate power source, such as a delectrical system can support common support	n onboard generator, may be required unles ercial use and business volume.
1. Power soperational otherwise de Electrica If equipp Fuel sour	standard at all times. A emonstrated that the designed all system wattage  bed with onboard generator and location of generate method of switching between	t separate power source, such as a delectrical system can support common support	n onboard generator, may be required unles ercial use and business volume.
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1. Power soperational otherwise describes Describes Name of	standard at all times. A emonstrated that the designed all system wattage bed with onboard generator ree and location of generate method of switching between the public Potable Water South and method of filling tank	source will be approved for use due to	n onboard generator, may be required unles ercial use and business volume.
1. Power soperational otherwise describes Describes Name of	standard at all times. A emonstrated that the designed all system wattage bed with onboard generator ree and location of generate method of switching between the public Potable Water South and method of filling tank	source will be approved for use due to	n onboard generator, may be required unles ercial use and business volume.
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1. Power's operational otherwise de Electrica If equipp Fuel sour Describe  2. Water Sour Name of Location	standard at all times. A emonstrated that the designed all system wattage bed with onboard generator ree and location of generate method of switching between the property of the prop	separate power source, such as a delectrical system can support common or, what size h. p	n onboard generator, may be required unles ercial use and business volume.

Facility location	disposal time	s
Waste water holding tank: Size (L	ength x width x depth)	
		[aterial
	Vents to exteriorVents to interior	
*Confirmation letter provided for w	vaste water disposal approval site? _	yes no
4. Solid Waste Disposal & Recyclat	oles: describe method, location and fi	requency of disposal
	chedule: list all service areas, times ar	nd restroom location for each (use 2 <sup>nd</sup> sheet if
needed)		
		Restroom Location
1		
2		
3		
4		
5		
0		
7		
8		
*Property use consent letter provided	for each service area?Yes	No
chedule and must report once every 6	months to verify current locations it to sell food. Vendor must also not	be any changes in service locations or and schedule. If vendor fails to submit tify health department within any county
Il delay processing. I also understand that m mpliance with Rules Governing the Sanitatio	hout prior written permission from Rob the unit. I understand that this applicat ultiple inspections of the unit may be re on of Food Service Establishments 15A N cifications by Robeson County Environ	reson County Environmental Health will ion will be returned to me if incomplete and required and that if the unit is not in NCAC 18A .2600, an operational permit will mental Health does not indicate compliance
GNATURE:		DATE:
(Owner or Respo	nsible Representative)	

For office use only				
Issue(s) requiring plan revision				
Issue(s) requiring disapproval				
Conditions allowing approval and permit				
Plan Review conducted by	Date			