

Mobile Food Unit/Pushcart Application Packet

What Is a Mobile Food Unit (Food Truck)?

“Mobile food unit” means a food establishment with no permanent utility connections, except for an onsite electrical connection, that is designed to be readily moved and vend food and that does not provide seating facilities for customers to use while eating or drinking.

What Is a Pushcart (Hot Dog Cart)?

“Pushcart” means a mobile piece of equipment or vehicle used to vend food. Pushcart menus are restricted to the service of hot dogs and similar pre-cooked encased meats along with their associated condiments, pre-packaged drinks and snacks.

15A NCAC 18A .2670 GENERAL REQUIREMENTS FOR PUSHCARTS AND MOBILE FOOD UNITS

- (1) A permit shall be issued by the regulatory authority that inspects the commissary from which a pushcart or mobile food unit is to operate, if the regulatory authority determines that the pushcart or mobile food unit complies with the rules of this Section. The permit shall be maintained on the pushcart or mobile food unit and made available to the regulatory authority upon request.
- (2) The regulatory authority that issues the permit shall be provided by the permit holder a list of counties and locations where each pushcart or mobile food unit will operate.
- (3) Prior to initiating food service operations in a particular county, the pushcart or mobile food unit permit holder shall provide the regulatory authority in each county in which food service operations are proposed a list of locations where they will operate. Such lists must be kept current.
- (4) 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.
- (5) Single service articles shall be used for serving customers.

15A NCAC 18A .2671 SPECIFIC REQUIREMENTS FOR PUSHCARTS

- (a) Only hot dogs shall be prepared, handled, or served from a pushcart; however, food which has been prepared, pre-portioned, and individually pre-wrapped at a food establishment or commissary may be served from a pushcart.
- (b) Food and utensils on the pushcart exposed to the public or to dust or insects shall be protected by glass, or otherwise, on the front, top, and ends, and exposed only as much as may be necessary to permit the handling and serving of food.
- (c) Toilet facilities, handwashing sinks, and running water are not required. Single-service towels are required.
- (d) All pre-wrapped potentially hazardous food (time/temperature control for safety food) shall be maintained at temperatures as required in Chapter 3 of the Food Code as amended by Rule .2653 of this Section or as labeled on the food item. Each pre-wrapped food item shall contain the name of the food establishment at which it was prepared, the name of the food item, and the time and date of expiration. The wrapper shall enclose the food at all times but sealing is not required.
- (e) Pre-portioned, individually pre-wrapped food that remains after the specified time period has elapsed shall not be sold for human consumption.
- (f) Pushcarts shall not be provided with seating facilities.
- (g) Pushcarts shall not be used for consumer self-service.

15A NCAC 18A .2672 SPECIFIC REQUIREMENTS FOR MOBILE FOOD UNITS

- (a) A mobile food unit shall be constructed and arranged so that food, drink, utensils, and equipment will not be exposed to insects, dust, and other contamination. Protection against flies and other insects shall be provided by screening or by effective use of fans. Where food or griddles are exposed to the public or to dust or insects, they shall be protected by glass, or otherwise, on the front, top, and ends, and exposed only as much as may be necessary to permit the handling and serving of food.
- (b) A mobile food unit shall have a potable water system under pressure. The system shall furnish hot and cold water for all food preparation, utensil cleaning, and handwashing. The water inlet shall be located so that it will not be contaminated by waste discharge, road dust, oil, or grease and it shall be kept capped unless being filled.
- (c) Water heating facilities shall be provided.
- (d) A handwashing sink with hot and cold water, combination supply faucet, soap, and single-service towels shall be provided.
- (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. However, in cases where no food is prepared on the mobile food unit and all utensils are effectively cleaned at the commissary, the equipment sink is not required.
- (f) Sewage disposal must be provided either by means of an approved sewage disposal system or approved sewage storage tanks. Sewage storage tanks must be maintained in a manner so as not to create a health hazard or nuisance and to prevent contamination of food or water supply. Toilets are not required on the unit. Liquid waste that results from the operation of a mobile food unit shall be disposed in an approved sewage disposal system or stored in a permanently installed sewage storage tank that is of at least 15 percent larger capacity than the water supply tank. Liquid waste shall not be discharged from the sewage storage tank when the mobile food unit is in motion. All connections on the vehicle for servicing mobile food unit waste disposal facilities shall be of a different size or type than those used for supplying potable water to the mobile food unit. The waste connection shall be located lower than the water inlet connection to preclude contamination of the potable water system.
- (g) A servicing area shall be established at a 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 in accordance with 15A NCAC 18A .1900 or 15A NCAC 02H .0200.

Application Requirements

- Scaled drawing of unit
- Manufacturer's specification sheets for EACH piece of equipment
- Proposed menu and completed Menu Page
- Commissary agreement form
- Thoroughly completed plan review application
- Operational schedule (include locations, times and days of the week)
- Application fee of \$150



Applicant Information

Applicant Name: _____

Address: _____

Mailing Address

City

State

ZIP Code

Contact phone: _____

Email : _____

Unit or cart is owned by: LLC Corporation Individual Other _____

Ownership name: _____

Name of Proposed Unit or cart: _____

Type of Permit: Mobile Food Unit Push Cart

Check One: New Construction Existing

Name of proposed Commissary: _____

Street Address

City

State

ZIP Code



	Description of type of material (example stainless steel, plastic, FRP panel, etc.)
Floors	
Walls	
Ceilings	
Countertops	

Food Service Equipment

List all food service equipment and attach manufacturer's specification sheets

COOKING EQUIPMENT			
New or used?	Description (Fryer, Grill, Microwave, Oven, Rice Cooker, Range, Hot Plate, etc.)	Manufacturer	Model



COLD HOLDING EQUIPMENT

New or used?	Description (Sandwich Prep Cooler, Refrigerator, Freezer, etc.)	Manufacturer	Model

HOT HOLDING EQUIPMENT

New or used?	Description (Steam Table, Heat Lamp, Warmer, etc.)	Manufacturer	Model

OTHER FOOD PROCESSING EQUIPMENT

New or used?	Description (Blender, Slicer, Food Processor, etc.)	Manufacturer	Model

Utensil washing sink number of compartments: _____

Size of compartments (Length x Width x Depth) _____ x _____ x _____ inches

Will utensils be washed on the unit during operating hours? YES NO

Does the sink have drainboards? YES NO

If not, describe where the soiled items will be stored before they are washed and where the clean items will be stored while they are air drying.

What type of sanitizer will be used? Chlorine Quaternary Ammonium

Wastewater and Potable Water Holding Tanks (Pushcart if Applicable)

Holding Tank:	Capacity (gallons)	Method and Location of Filling / Discharging
Potable (fresh) Water Tank		
Waste Water Tank (wastewater tank must be at least 15% larger than potable water tank)		
Make and Model of Water Heater	Capacity (gallons)	

Electrical (Pushcart if Applicable)

Generator Manufacturer: _____

Generator Model: _____

How will the refrigeration be maintained during transit? _____

Does the unit have an air conditioner? YES NO

Are the lights shielded or are the bulbs shatterproof? YES NO

Is there a ventilation hood system installed? YES NO

Note: A ventilation hood system with an exhaust fan is required over all fryers, flat top grills and cooking equipment to prevent grease build-up.

Proposed Operational Locations, Dates, and Times

Projected Date for Start of Operation: _____

NC Counties in which the MFU will operate: _____

Note: If you have a permit issued by CHA and are planning to operate at a location in another NC county, you must notify the Health Department in that county prior to operating.

Provide a proposed operational schedule. As a condition of your permit this must be maintained current with CHA. Report any changes by emailing: schedule@cabarrushealth.org

	Dates	Hours of Operation	Location
Monday			
Tuesday			
Wednesday			
Thursday			
Friday			
Saturday			
Sunday			

Do the days/hours of operation of the commissary coincide with operation of mobile food unit hours? _____

If not, how do you have access to the commissary? _____

Applicant Signature

Requirements for pushcarts and mobile food units found in 15A NCAC 18A .2600 “Rules Governing the Protection and Sanitation of Food Establishments” stipulate in part that:

- The permit issued for operation of the pushcart or mobile food unit shall be kept available on the unit.
- The local health department which issues the permit for a pushcart or mobile food unit shall be provided by individuals receiving a permit a list of counties and locations where each unit will operate.
- Individuals receiving a permit to operate a pushcart or mobile food unit shall provide the local health department in each county in which food service operations are proposed a list of locations where they will operate. Such lists must be kept current.
- Pushcarts or mobile food units shall operate in conjunction with a permitted restaurant or commissary and shall report at least daily to the restaurant or commissary for supplies, cleaning, and servicing. Failure to follow the above regulations can result in your permit being suspended.

STATEMENT: I hereby certify that the information provided within this application is accurate and I fully understand that any deviation or variance from this application without prior written permission from Cabarrus Health Alliance (CHA) Environmental Health will prevent issuance of an operational permit for the unit. I understand that this application will be returned to me if incomplete and will delay processing. I also understand that multiple inspections of the unit may be required and that if the unit is not in compliance with the Rules Governing the Protection and Sanitation of Food Establishments 15A NCAC 18A .2600, a permit will not be issued. Approval of these plans and specifications by CHA does not indicate compliance with any other code, law, or regulation imposed by other jurisdictions.

Print Name _____

Signature _____ Date _____

COMMISSARY AGREEMENT FOR MOBILE FOOD UNITS / PUSHCARTS

A Commissary is a permitted food service establishment that provides shared-use kitchen facilities for mobile food units and pushcarts. This Commissary Agreement is part of the plan review approval process, and approval by the CHA is required for all shared-use kitchen permits.

Completed by the Food Service Operator:

Name of Food Service: _____

Operator Name: _____

Operator Signature: _____

Mailing Address: _____

Email: _____

Phone Number: _____ Cell Phone: _____

Completed by the Permittee or Owner of the Commissary:

The management of the Commissary facility noted below, agrees to provide the Commissary for the food service operator named above. Management understands that failure of the food service operator to comply with all laws and rules could result in suspension or revocation of the commissary privileges. Management understands and agrees to provide the following for each approval:

- Separate designated and labeled refrigeration, freezer and dry storage space.
- A designated protected area for food and utensil storage.
- Use of the utensil sink to wash utensils.
- An accessible wastewater collection system for disposal of wastewater.
- A protected connection to the potable water supply.
- A mechanism to track commissary usage, sign-in, digital tracking, etc.
- Commissary access as needed for the operator to maintain rule compliance.

Name of Commissary: _____

Commissary Address: _____

Commissary Phone Number: _____ Email: _____

****This agreement shall remain in effect as long as I am the commissary owner/operator, unless rescinded by notifying the pushcart/mobile food unit owner and the Environmental Health Section of Cabarrus Health Alliance. I agree to notify both parties in writing should this approval be rescinded**

Name of Commissary Manager: _____

Signature of Commissary Manager: _____ Date: _____

Menu Page

Food	Food Supplier or Source	<u>Thaw</u> How? Where?	<u>Cut/Wash</u> <u>Assemble</u> Where?	<u>Cook</u> How? Where?	<u>Will item</u> <u>Be cooled</u> <u>down?</u> How?	<u>Cold/Hot</u> <u>Holding</u> How? Where?	<u>Will item</u> <u>Be cooled</u> <u>down?</u> How?
<i>EXAMPLE:</i> <i>Chili</i>	<i>Sam's Club</i>	<i>In the refrigerator overnight</i>	<i>N/A</i>	<i>Heated on stove in food truck</i>	<i>No</i>	<i>Held hot in hot well on food truck.</i>	<i>No. Any left will be discarded.</i>



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Additional Notes