

## Yadkin County Environmental Services

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**To: New Push Cart/Mobile Food Unit Operators**

**From: Yadkin County Environmental Health**

This office has been notified of your intent to operate a new Push Cart or Mobile Food Unit in Yadkin County. Please be advised that *North Carolina General Statute's 130A-28(b)* states that *"No facility shall commence or continue operation that does not have a permit issued by the Department. The permit shall be issued to the owner or operator of the facility and shall not be transferable. A permit shall be issued only when the facility satisfies all of the requirements of the rules..."*

To insure that modern standards of sanitation *are included in new and remodeled food handling establishments, the Rules Governing the Sanitation of Restaurants and Other Foodhandling Establishments 15A NCAC 18A. 2607* requires that **"Plans, drawn to scale, and specifications, for new food service establishments shall be submitted for review and approval to the local health agency prior to initiating construction..."**

You will need to submit to this office a set of floor plans, drawn to scale (1/4"=1' minimum) along with a floor, wall and ceiling finish schedule, an equipment schedule that identifies each piece of equipment by common name, manufacturer's name and model number, a plumbing diagram, and proposed menu as soon as possible. You will need to provide information for the size of the waste water tank, the fresh water tank and the water heater size and power input. Any construction that has been initiated should be stopped until the final plan approval has been issued. Any construction that has been done, which does not meet the rules will have to be redone in an approved manner before an operations permit will be issued. If the unit is already built, the submit pictures of the inside and outside of this unit that will accurately represent the unit as a whole.

In accordance with section .2838(f) "Push Carts and Mobile Food Units must operate in conjunction with a permitted restaurant..." Please submit the name of the restaurant you have chosen to operate in conjunction with to this office with the other required information for consideration. This can be done by completing the enclosed form and returning it to this office. If you have any questions, or if this office can be of assistance to you in any way, please feel free to call 336-679-4233 or email

[steed@yadkincountync.gov](mailto:steed@yadkincountync.gov)

Sincerely,

Scott Steed, REHS  
Senior Environmental Health Specialist



### **COMMISSARY FORM**

Rule 15A NCAC 18A .2670(d) in the " Rules Governing Food Protection and Sanitation of Food Establishments" imparts that: "Pushcarts or Mobile Food Units shall operate in conjunction with a permitted restaurant/ commissary and shall report at least daily for supplies, cleaning and servicing."

#### **Restaurant / Food Stand Serving as Commissary**

Name: \_\_\_\_\_ Phone Number: \_\_\_\_\_

Address: \_\_\_\_\_ City : \_\_\_\_\_ State: \_\_\_\_ Zip: \_\_\_\_

Please list the hours that the Mobile Food Unit/Pushcart can use your facility:

Sun	Mon	Tue	Wed	Thur	Fri	Sat

Water Supply:  Municipal  Private\* Sewage Disposal:  Sewer  Onsite\*

***\*If wastewater is disposed into onsite system and/or if facility is on a well, septic system and/or well must be evaluated and approval must be granted from Yadkin County Environmental Health.***

As the permittee or operator of the food establishment listed below, it is my intention to allow my facility to serve as a commissary for the Mobile Food Unit or Push Cart listed below. I understand that the Mobile Food Unit or Push Cart must return to my facility on a daily basis for servicing of the following requirements *(Please initial each of the items listed):*

- \_\_\_\_\_ Use of the restaurant utensil sink for the washing of the utensils.
- \_\_\_\_\_ Use of the restaurant food prep sink for any washing, thawing, rinsing or cooling of food
- \_\_\_\_\_ Use of the restaurant cooking equipment (as deemed necessary)
- \_\_\_\_\_ Provision of refrigerated or dry storage for the food and utensils.
- \_\_\_\_\_ Provision of a suitable means of connection into the potable water supply as approved by Yadkin County Environmental Health.
- \_\_\_\_\_ Provision of a suitable means of disposal of the Mobile Food Unit's or Pushcart's gray water into my facility's sewage disposal system as approved by Yadkin County Environmental Health.

***I understand that this agreement shall remain in effect until I notify Yadkin county Environmental Health and the Mobile Food Unit's or Pushcart's owner in writing to rescind it or until the owner of this operation changes.***

Operator Name (Printed): \_\_\_\_\_ Date: \_\_\_\_\_

Signature: \_\_\_\_\_

#### **Mobile Food Unit or Pushcart**

Business Name: \_\_\_\_\_ Phone Number: \_\_\_\_\_

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

Operator Name (printed): \_\_\_\_\_

Signature: \_\_\_\_\_ Date: \_\_\_\_\_



### Mobile Food Unit / Pushcart Application

Type of Facility:  Mobile Food Unit  Pushcart

Mobile Food Unit / Pushcart Name: \_\_\_\_\_

Owner/Operator Name (corporation if applicable): \_\_\_\_\_

Contact Person: \_\_\_\_\_

Telephone: \_\_\_\_\_ - \_\_\_\_\_ - \_\_\_\_\_ Email: \_\_\_\_\_

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

Street/P.O. Box City State Zip

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

Commissary Address: \_\_\_\_\_

Street/P.O. Box City State Zip

Please note that **Commissary Form** must be completed and submitted to Yadkin County Environmental Health prior to issuance of permit.

#### Initial Route:

Location Dates or Days of Week Hours (am or pm)

Location Dates or Days of Week Hours (am or pm)

Location Dates or Days of Week Hours (am or pm)

*\*If unit will operate at additional locations, please attach.*

Where will deliveries of food and supplies occur? \_\_\_\_\_

How many times a week will food and/or supplies be delivered? \_\_\_\_\_

How will food temps be maintained during transport? \_\_\_\_\_

How will facility comply with the no bare hand contact with ready to eat foods rule?

Gloves  Utensils with Handles  Deli Sheets  Other: \_\_\_\_\_

#### Pushcarts

Does cart have overhead protection covering the entire food preparation area and utensil storage areas (this in addition to lids on containers; umbrellas and canopies are not sufficient) Yes  No

Does cart have a sink? Yes \* No

\*If yes, what is the size of potable water tank: \_\_\_\_\_ gallons wastewater tank: \_\_\_\_\_ gallons

**Mobile Food Units and Pushcarts: Menu Page**

**\*This page must be completed. A separate menu may also be submitted.\***

*All produce must either be washed at the Commissary or be purchased prewashed. **Be sure to specify where (at Commissary or on unit) that the food will be thawed, cut/wash, assembled, cooked, cold/hot held, and reheated.** Please use one row for each food item and include all beverages. If chart is not sufficient then make copy to enter additional items.*

(\*MENU ITEMS ARE SUBJECT TO APPROVAL AND MAY BE RESTRICTED\*)

<b>Food (Example)</b>	<b>Food Supplier Or Source</b>	<b>Thaw How? <u>Where?</u></b>	<b>Cut/Wash Assemble <u>Where?</u></b>	<b>Cook How? <u>Where?</u></b>	<b>Cold/Hot Holding How? <u>Where?</u></b>	<b>Will item be cooled down? How?</b>	<b>How will food be reheated? <u>Where?</u></b>
Hamburgers	Sam's Club	No thawing	No advance prep	Cooked on grill.	Hold in a crock with beef broth	No	No
Prepackaged condiments	Sam's Club	N/A	N/A	N/A	N/A	N/A	N/A

## Mobile Food Units and Pushcarts

### Layout

Sketch a diagram of your equipment layout below. Number each piece of equipment on the diagram and then list the type of equipment on chart at bottom of page. Include sinks in this layout also.

**Equipment:**

All equipment with the exception of microwaves, mixers, toasters, hot water heaters and hoods must be NSF/ANSI approved. Equipment must also be used for its intended purpose. Please list the equipment and sketch a layout using the page provided.

Equipment Number	Equipment Type	Brand	Model Number
1	<i>Example- Upright Storage Freezer</i>	<i>Electrolux</i>	<i>FCFS20</i>
2			
3			
4			
5			
6			
7			
8			
9			
10			
11			
12			
13			
14			
15			
16			

**\*Pushcarts proceed to bottom of page 4\***

**Mobile Food Units**

Will any utensils be washed on truck? Yes  No  Will any produce be washed on truck? Yes  No   
Will any meats be washed/thawed on truck? Yes  No  Will any food be fried or grilled on truck? Yes  No   
Will facility serve any raw or undercooked items (i.e. medium rare burgers, over easy eggs, etc) that require a Consumer Advisory as defined in Chapter 3-603.11 of the NC Food Code? Yes  No

How is ventilation provided?  
\_\_\_\_\_

How is fly protection provided? \_\_\_\_\_

How will truck be powered at operating location? \_\_\_\_\_

Will any food be stored in refrigerators/freezers on truck after operating hours? Yes \* No   
\*If yes, how will power be supplied to keep refrigerators/freezers working? \_\_\_\_\_

**Materials of Construction:**

Floors (include types of junctures)	Walls	Ceilings

Hot Water Heater Make and Model: \_\_\_\_\_ Recovery Rate: \_\_\_\_\_ GPH

Size of Clean Water Tank: \_\_\_\_\_ (gallons) Size of Wastewater Tank: \_\_\_\_\_ (gallons)

How will potable water tank be filled? (Please specify which water tap at commissary will be used and if inlet is on inside or outside of truck) \_\_\_\_\_

How will wastewater tank be drained? (Please specify is outlet is on inside or outside of the truck and to where wastewater will be drained) \_\_\_\_\_

**\*Mobile Food Unit must comply with all requirements in the NC Food Code Manual 5-301.11 to 5-403.11 which cover water tanks, appurtenances, sewage tanks and disposal. Please familiarize yourself with these requirements. Then, you must be able to demonstrate to Yadkin County Environmental Health that unit complies during permitting inspection.\***

**Mobile Food Units and Pushcarts**

Completion of this application indicates that the applicant understands and intends to comply with the provisions of all related sanitation laws, rules, and regulations pursuant to 15A NCAC 18A .2600 of the Rules Governing the Sanitation of Food Protection of Food Establishments and the NC Food Code Manual. Construction shall not begin until plans have been approved. It is understood that (Please initial the following):

- \_\_\_\_\_ Any permit issued may be suspended by Yadkin County Environmental Health for failure to comply with the requirements of the regulations. Permit and then grade card will remain posted on unit where visible to public.
- \_\_\_\_\_ The operator will notify Yadkin County Environmental Health of any new locations where the unit will be operating. The operator will also notify the applicable Health Departments in other counties where the unit will be operating.
- \_\_\_\_\_ The operator will notify Yadkin County Environmental Health of any change in menu or equipment.
- \_\_\_\_\_ The Mobile Food Unit/Pushcart will report to the Commissary on a daily basis during days of operation for food preparation, utensil washing, supplies, cleaning, and servicing.

**Operator Name (printed):** \_\_\_\_\_

**Date:** \_\_\_\_\_

**Operator Signature:** \_\_\_\_\_

Revised 8-2016

**REQUIREMENTS CAN BE FOUND AT:**

NC Food Code Manual <http://www.deh.enr.state.nc.us/food/docs/NC-FoodCodeManual-2009-FINAL.pdf>  
.2600 Rules for Food Establishments <http://www.deh.enr.state.nc.us/food/docs/15A-NCAC-18A-2600-FINAL.pdf>