



Union County Environmental Health

Division of Union County Health Department

Phone: (704) 283-3553 Fax: (704) 283-3825

www.co.union.nc.us

This Application packet for MOBILE FOOD UNIT AND PUSHCART includes:

1. Copy of “GUIDELINES FOR MOBLIE FOOD UNITS & PUSHCARTS” pamphlet.
2. MOBILE FOOD UNIT AND PUSHCART APPLICATION
3. Supporting Document (B) - List of operating location(s) and time schedule.
4. Supporting Document (C) - Specification sheets for all equipment.
5. Supporting Document (D) - Description of construction material used on unit.
6. Supporting Document (F) - Food preparation chart.
7. Supporting Document (G) - Restaurant approval for operation form.
8. Supporting Document (H) - General information sheet.

Return the completed application to:

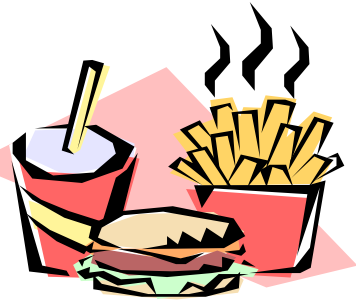
Union County Environmental Health Department

500 North Main Street, Suite 36

Monroe NC 28112

IN SUMMARY

We hope these guidelines for interpreting the North Carolina rules on mobile food units and pushcarts are helpful. They are not rules but the interpretation of the rules by the Union County Health Department, Division of Environmental Health — Food, Lodging, and Institution Sanitation Section. If you have any questions on any item in the rules or these guidelines, please do not hesitate to contact our office at 704-283-3767.



To learn more about regulations governing mobile food units and pushcarts, you may also want to review the NC Mobile Food Unit and Pushcart Regulations.

Contact Information:

Union County Environmental Health
500 North Main Street, Suite 36
Monroe NC 28112
704-283-3767
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Website:

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GUIDELINES FOR MOBILE FOOD UNITS & PUSHCARTS



Guidelines for Mobile Food Units and Pushcarts

In North Carolina, mobile food units and pushcarts must work with a restaurant or food stand. A permit cannot be issued until a restaurant or food stand is approved as its “home base.”

Also, a mobile food unit or pushcart must go back to the restaurant for cleaning and servicing at least once each day it operates.

Another requirement is that no foods can be prepared at home or in any other place that does not have a permit. Foods must be prepared on the mobile food unit, on the pushcart (hot dogs only), or in an approved restaurant.

MOBILE FOOD UNIT

A mobile food unit in North Carolina is defined as “A vehicle mounted food service establishment designed to be readily moved.” Mobile food units (MFU) can be designed to allow the serving of a variety of foods and require the installation of the same types of equipment that one would expect to find in a restaurant. This includes mechanical refrigeration and an on-board water system with a water heater. Sinks are required, including at a minimum a handwash sink.

.2640 Specific Requirements for Mobile Food Units

1. The MFU must be constructed so that food and utensils are protected from exposure from the public (touching food, coughing on food, etc.) and from flies and other contamination. Drawings of the layout of a MFU should be provided before any unit is constructed to be sure it meets the rules.
2. MFU’s must provide a potable (drinking) water system under pressure. A water heater is required. The volume of water needed will depend on the menu and equipment used. The fill inlet for the water system must be kept capped and located above the wastewater outlet.
3. Hand wash sinks are required. They must have: (a) hot and cold water; (b) soap; and (c) single-use towels.
4. A single vat utensil sink with drainboards on each side and large enough to submerge, wash and rinse cooking utensils is required on the MFU. This requirement may not need to be met if no food is actually prepared on the MFU and utensils are washed at the utensil sink at the commissary.
5. A wastewater storage tank is needed on the MFU. This tank must be 15 percent larger than the water capacity of the potable (drinking) water system.
6. Any restaurant serving as commissary for a MFU must provide servicing equipment for the unit. This will include potable (drinking) water serving equipment and accessibility to can wash for emptying the waste water tanks.

PUSHCART

A pushcart in North Carolina is defined as, “A mobile piece of equipment or vehicle which serves hot dogs or foods that have been prepared, preportioned and individually pre-wrapped at a restaurant or commissary.” This means that only hot dogs can be actually prepared on a pushcart. Pushcarts can also be approved to sell wrapped food items; however, such sales must meet the documentation and labeling requirements in Rule .2639 (d), (e), and (f).

.2639 Specific Requirements for Pushcarts

1. Only hot dogs can be prepared on a pushcart.
2. Carts must be designed properly to protect foods from exposure. Sneeze guards may need to be added.
3. 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.
4. 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. Perishable food items cannot be sold after expiration date.
5. Pushcarts cannot be used for customer self-service.



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MOBILE FOOD UNIT AND PUSH CART APPLICATION

In accordance with 15A NCAC 18A .2638 (a) A permit shall be issued by the local health department which provides sanitation surveillance for the restaurant or commissary from which the pushcart or mobile food unit complies with these rules.

Name of Business (as posted on the mobile unit) _____

Owner's Name _____

Owner's Phone # _____

Owner's Address _____

Base Restaurant Name _____

Base Restaurant Address _____

Type of Unit: ___ Mobile Food Unit ___ *Pushcart

*Documentation must be provided demonstrating the ability of all foods placed on the pushcart to hold temperatures or meet time and temperature requirements.

License plate number of unit _____

Size and type of water heater _____

Type and location of freshwater system used to fill tank _____

Size of largest pan or utensil used _____

Also include Documents:

- (A) ___ Plans of the unit drawn to scale, including equipment location.
- (B) ___ List of operating location(s) and time schedule.
- (C) ___ Specification sheets for all equipment.
- (D) ___ Description of construction material used on unit, including floors, walls, ceilings and countertops.
- (E) ___ Attach a copy of menu signed and dated. Any menu changes must be approved by this office.
- (F) ___ Food preparation chart.
- (G) ___ Restaurant approval for operation.
- (H) ___ General information sheet.

Please note: 1) The onboard potable water tank should be disinfected prior to use 2) Permitted unit must contact the health department in each county in which unit operates with proposed locations of operation 3) The permit must be posted on the unit where it will be readily seen during all business hours.

List of operating location(s) and time schedule

TIME

LOCATION

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

SUNDAY

LIST OF ALL EQUIPMENT WITH SPECIFICATION SHEETS

- 1) Cooking equipment
- 2) Cooling equipment
- 3) Hot holding equipment
- 4) Equipment sink(s)
- 5) Prep tables

DESCRIPTION OF CONSTRUCTION MATERIALS USED ON UNIT

Floors _____

Walls _____

Ceilings _____

Countertops _____

Lights Shielded _____

PLEASE ATTACH A COPY OF YOUR MENU. THE MENU MUST BE SIGNED AND DATED.

PLEASE NOTE: ANY CHANGES TO THE MENU MUST BE APPROVED BY THIS OFFICE

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

Title 15A NCAC (North Carolina Administrative Code) 18A .2600 "Sanitation of Restaurants and Other Foodhandling Establishments" specifies in Section .2638 "General Requirements for Pushcarts and Mobile Food Units" that:

“(f) [Pushcarts and mobile food units] shall operate in conjunction with a permitted restaurant and shall report at least daily to the restaurant for supplies, cleaning, and servicing.”

Title 15A NCAC 18A .2640 "Specific Requirements for Mobile Food Units" further states:

“(g) A servicing operations area must be established at a restaurant for the mobile food unit. Potable water servicing equipment shall be installed, stored, and handled in a way that protects the water and equipment from contamination. The mobile food unit’s sewage storage tank shall be thoroughly 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
(Establishment Address Continued)

listed above 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 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 and understand that the Union County Health Department 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 Environmental Health Division of the Union County Health Department in writing. I agree to notify both parties in writing should this approval be rescinded.

Signature: _____
(Restaurant Owner/Operator)

Signature: _____
(Pushcart/Mobile Food Unit Operator)

General Information Sheet

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

II. Please list all food service personnel.

Print	Signature
1. _____	_____
2. _____	_____
3. _____	_____
4. _____	_____
5. _____	_____

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

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

V. Please list where all supplies will be stored.

Restaurant

On Unit

Single Use Items

Cleaners

Sanitizers

Soap

Single Use Towels

Condiments

Cooking Utensils

Cooking Oils

Pre-packaged foods

Where will unit be stored?

Name of facility: _____

Physical address: _____

Contact name/number: _____

(cell number): _____