



Environmental Services

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Environmental Health & Safety Division
336 Fayetteville Street • Raleigh, NC 27602
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Mobile Food Unit Plan Review Application

The North Carolina Rules Governing the Sanitation of Food Service Establishments (15A NCAC 18A .2600) require that plans drawn to scale for food service establishments shall be submitted for review and approval to the local Health Department (Wake County Environmental Services). Review by this Department will be delayed if this application is submitted incomplete or does not contain all supporting documentation.

Use the attached Mobile Food Unit Application Guide to aid in completing this application.

A Mobile Food Unit is a vehicle-mounted food service establishment designed to be readily moved. It is a self-contained restaurant on wheels that is fully enclosed with floors, walls, and ceilings. Mechanical refrigeration is required for the cold storage of open and potentially hazardous foods.

Applicant Information

Construction: () New- not built at this point () Remodel () Other _____

Mobile Food Unit Name: _____

Owner's Name: _____

Owner's Address: _____

City: _____ North Carolina Zip Code: _____

Home Phone: (_____) _____ Cell Phone: (_____) _____

Owner's E-mail Address: _____

Checklist

The following items must be submitted with this application: (Initial each item as completed)

- _____ Completed Commissary Form (*Completed by both applicant and restaurant permittee/owner*)
- _____ Completed Mobile Food Unit Operational Permit Application (this document)
- _____ Food Equipment Layout (scale such as 1/2 inch = 1 foot) showing the placement each piece of food service equipment (top view and side view required) Include lighting, sinks, refrigeration, cooking equipment, water heater, steam tables, hood, water pump, etc.
- _____ Plumbing Schematic (side view - does not need to be to scale) Show H/C water lines, "P" trap(s), vent(s), potable and sewer tanks**Utility service lines and pipes may not be unnecessarily exposed.
- _____ Manufacturer specification sheets for Food Service Equipment List (page 2)
- _____ Wiring Schematic (side view – does not need to be to scale) ** Utility service lines and pipes may not be unnecessarily exposed.
- _____ Signed and dated menu (including all food, drinks, and condiments)
- _____ \$100.00 plan review fee per mobile food unit

Commissary Information

Proposed Commissary: _____

Address: _____ City: _____ NC Zip Code: _____

Phone: (_____) _____ Owner/Manager's Name: _____

Application Submittal Information

Application, supporting documentation and fee(s) can be mailed to Wake County Environmental Services, MFU Plan Review, PO Box 550, Raleigh, NC 27602 or can be hand delivered to Wake County Office Building (Waverly Akins) at 336 Fayetteville Street, in Raleigh, NC. Wake County Environmental Services are located in Suite 101.

Operation

Primary County of operation: _____
Proposed location/address of operation: _____
Days and Hours of Operation: _____
Projected number of meals to be served (approximate):
Breakfast _____ Lunch _____ Dinner _____

Finishes (must be smooth, nonabsorbent, and easily cleanable)

Floors: _____ Walls: _____ Ceilings: _____
Wall behind cooking equipment: _____ (ie. stainless steel)

Water Storage Tank

Water tank storage capacity: _____ gallons
Location: () Inside unit () Outside unit
Construction materials: _____
Potable water hose stored in the following protected area: _____

Sewage Storage Tank

Permanently mounted sewage storage tank: Capacity _____ gallons
Location: () Inside unit () Outside unit
Type of sewer vents on unit: () Vent to exterior & protected () Vent to interior by an air admittance valve

Water Heater Specifications

Manufacturer: _____ Model: _____
Fuel Type: () Gas _____ BTU () Electric _____ KW
Type: () Tankless () Tank

Generator

Manufacturer: _____ Wattage: _____

Utensil Washing

Number of sink compartments: _____ Size of compartments(inches): Length: _____ Width: _____ Depth: _____
Size of drain boards (Length x Width in inches) Right: _____ x _____ Left: _____ x _____

Hand sinks

Number of hand sinks: _____

Lighting (must be smooth and easily cleanable)

Shielded covers ()

Food Service Equipment List

Food Equipment Layout and Manufacturer Specification Sheets must be labeled with corresponding number from this list

Number	Equipment Type	Manufacturer	Model
<i>Example 1</i>	<i>Example 2 Door Refrigerator</i>	<i>Example True</i>	<i>Example TR-321</i>
1			
2			
3			
4			
5			
6			
7			
8			
9			

Food Service Equipment List - continued

Number	Equipment Type	Manufacturer	Model
10			
11			
12			
13			
14			
15			
16			
17			
18			
19			
20			
21			
22			

Raw/Undercooked Foods

Will any animal foods such as beef, eggs, fish, shellfish, poultry, pork, milk, lamb, etc. be offered raw or under-cooked? _____no _____yes , if yes*, what food(s) _____

*Consumer advisory must be posted per NC Food Code Manual 3-603.11.

Preparation of Menu Items

Describe the following for each proposed menu item:

- Processing of the menu item in the commissary (cut, washed, thawed, marinated, cooked, chilled, etc.)
- Processing of the menu item in the mobile food unit (cooked, hot held, assembled, etc.)
- Hot transportation equipment (from commissary to mobile food unit)

Food Product _____

Food Product _____

Food Product _____

Food Product _____

Food Product _____

Food Product _____

Food Product _____

Food Product _____

Food Product _____

Food Product _____

Food Product _____

Food Product _____

Food Product _____

Food Product _____

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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 Wake County Environmental Services 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 Rules Governing the Sanitation of Food Service Establishments 15A NCAC 18A .2600, an operational permit will not be issued. Approval of these plans and specifications by Wake County Environmental Services does not indicate compliance with any other code, law, or regulation that may be required (i.e., federal, state, or local).

Signature: _____ **Date:** _____
(Owner/Operator or Designee)