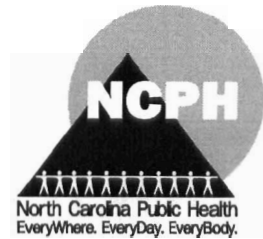


Forsyth County Department of Public Health

Marlon B. Hunter, BSEH, MAOM
Public Health Director

Robert E. Whitwam
Environmental Health Director



TO: NEW PUSH CART/ MOBILE FOOD UNIT OPERATORS

FROM: FORSYTH COUNTY DIVISION OF ENVIRONMENTAL HEALTH

This office has been notified of your intent to operate a new Push Cart or Mobile Food Unit in Forsyth County. Please be advised that *North Carolina General Statute's 130A-248(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 foodhandling 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 a 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, then 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 at 703-3134 or email at wardrn@forsyth.cc.

Sincerely,

Nathan Ward, REHS.
Environmental Health Program Specialist

MFU-PC-Info

Verification of Operation for a Mobile Food Unit in Conjunction with Restaurant Noted Herein

The "Rules Governing The Sanitation of Restaurants and Other Foodhandling Establishments" NCAC T15A.18A .2638(f) requires that "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... . Solid waste storage and liquid waste disposal facilities must also be provided on the restaurant or commissary premises."

This letter shall serve as notice to the Forsyth County Health Department's Division of Environmental Health that _____ will be operating a Mobile Food Unit in conjunction with my restaurant _____
(Mobile Food Unit Operator)

_____, located at _____
(Name of Restaurant) (Address of Restaurant)

By my signature (noted below) I certify that I have the legal authority to accept this responsibility on behalf of the restaurant listed herein.

By my signature, I certify that I understand that this restaurant's name will appear on the permit issued by the Forsyth County Health Department as required.

By my signature I acknowledge that this Mobile Food Unit is required to return to this restaurant at least once each day that the Mobile Food Unit is operating for cleaning, servicing and supplies. I realize that utensils and equipment may need to be washed in the utensil-washing sink in my restaurant. I realize that the trash, garbage and wastewater generated in the operation of this Mobile Food Unit must be disposed of properly at my restaurant. I also realize that this unit must have access to the restaurant water supply, and will have to fill the fresh water tank from the supply system at this restaurant.

By my signature, I also certify that I am willing to take on this additional responsibility and that I believe the restaurant can support this operation in a manner prescribed by law and rule with little or no negative effect on the normal operation of this restaurant. If at some point in the future I decide to rescind this document, I agree to notify the operator and the Forsyth County Health Department immediately upon making that decision.

(Restaurant Operators Signature)

(Mobile Food Unit Operator Signature)

030340

(Restaurant ID #)

(Name of Mobile Food Unit)

(Restaurant Name)

(Mobile Food Unit Mailing Address)

()

(Restaurant Phone #)

()

(Mobile Food Unit Operator Phone #)

_____/_____/0303403
Forsyth County Health Department Representative / Date Permit Issued / MFU Permit ID Number

Forsyth County Health Department Division of Environmental Health

MOBILE FOOD UNIT

Provide an accurate menu of the items to be prepared and served from this mobile unit. For Mobile Food Trailers, a floor plan showing the equipment arrangement within the Mobile Food Unit trailer must be submitted. Pictures of an existing unit are helpful and should be submitted with this information. Provide a list of the equipment with the manufacturers name and model numbers for all equipment.

.....

Type of Construction: NEW _____ REMODEL _____

Business Name: _____

Name of Old Business (if remodeled): _____

Owner's Name: _____

Owner's Address: _____

City & State: _____ Zip Code: _____

Phone (if available): _____ - _____ - _____ Fax: _____ - _____ - _____

Owner's E-mail Address: _____

Proposed Operating Location(s) for Unit including the day of the week and hours of operation:

Location	Days of operation	Times
_____	_____	_____
_____	_____	_____
_____	_____	_____

*** This list must be kept current and accurate at all times if the permit is to remain active and valid***

State Law Requires That Each Mobile Unit Operate in Conjunction With A Permitted Restaurant and Return to That Restaurant Every Day That the Unit Operates. You will need to provide the following information for the restaurant you propose to operate in conjunction with.

Name of Restaurant: _____

Mailing Address: _____

City & State: _____ Zip Code: _____

Telephone: _____ - _____ - _____ Fax: _____ - _____ - _____

E-mail Address: _____

Contact Person: _____ Title: _____

(Business owner, Franchisee, Etc.)

(Application continued)

DESCRIBE IN DETAIL ANY FOOD PREPARATION PROCEDURES THAT MAY BE CONSIDERED ATYPICAL OR DIFFERENT: (The food preparation procedures should include: types of food prepared, time of day prepared, and equipment used for preparation)

Multiple horizontal lines for describing food preparation procedures.

(Use separate sheets if needed)

WATER SUPPLY- SEWAGE DISPOSAL

- 1. Storage Capacity of Fresh Water Tank: (gallons)
2. Storage Capacity of Waste Water Tank (gallons)
3. Water heater storage capacity: gallons and total power input BTU or kW.
4. Water heater recovery rate (gallons per hour at 100°F temperature rise): gallons per hour.

DISHWASHING FACILITIES

Utensil washing:

Number of sink compartments:
Size of sink compartments (inches): Length: Width: Depth:
Length of drainboards (inches): Right: Left:

Please indicate what method of sanitizing will be used?

Chlorine: Iodine: QAC: Booster Heater (180°F): Other (specify):

I HEREBY CERTIFY THAT THE INFORMATION PROVIDED IN THIS APPLICATION IS CORRECT, AND I UNDERSTAND THAT ANY CHANGE IN THE OPERATION WITHOUT APPROVAL FROM THIS HEALTH REGULATORY OFFICE MAY NULLIFY MY PERMIT THEN ISSUED.

Signature: (Owner of Unit) Date:

1. Water and Sewer Service:

- a) A servicing area shall be established at the restaurant for the Mobile Food Unit (MFU). This servicing area must provide a sanitary method of obtaining potable water from an approved water supply. This servicing area must also provide a means by which the wastewater from the MFU can be disposed of in an approved municipal sewer system or a septic tank system that will accommodate the additional waste flow without creating a problem for the system.
- b) The MFU must have a potable water supply that is sufficient for the day's operation. The fresh water storage tank must be designed to accept and store potable water.
- c) The MFU must have a sewage storage tank that is at least 15% larger than the size of the water supply system on the MFU. **All** wastewater from the MFU must flow into this sewage tank for storage, transport and disposal in the servicing area at the base restaurant.
- d) The wastewater tank connection must be lower than and of a different design than the connection for the potable water inlet. The water inlet must be positioned in such a way that it is protected from contamination.
- e) Toilet facilities are not required for a MFU.

2. Hot and Cold Water Supply:

- a) The MFU must be provided with water that is under pressure and serves all sinks required for this unit.
- b) Proper air gaps must be provided at all sources of water.
- c) Hot water under pressure must be provided to each sink required for this MFU. This heater must be sized to adequately meet the needs of the unit.

3. Menu:

A menu of the foods must be provided with the proposal so the plan submitted can be evaluated for the requirements of the foods proposed. In order to simplify the operation of a MFU, the foods should be purchased in a prepared state so that the handling of foods within the MFU is kept to a minimum.

4. Equipment Layout:

- a) The placement of the equipment within the MFU should be such that the movement of raw foods does not cross contaminate the foods and ingredients that will not be cooked further.
- b) Storage shelving will need to be provided to meet the needs of this operation.
- c) Work aisles should be adequate for movement within this unit.
- d) Adequate cold and hot holding equipment must be provided in such quantities as determined to be adequate for the menu submitted for consideration.

5. Equipment Specifications:

The equipment for a MFU is to be built in such a way as to meet National Sanitation Foundation Standards. The equipment must be installed to either allow for cleaning or be sealed in an approved manner so that the accumulation of soil or the harborage of vermin is not possible.

6. Unit Construction:

The MFU is to be built so as to be easy to keep clean. The finishes for the floor, walls and ceiling are to be smooth and non-absorbent. Electrical and plumbing lines will need to be concealed to the greatest extent possible.

7. Handwashing Sink:

An approved sink that is dedicated to hand washing only must be provided. This sink must be separate from the utensil sink. Splashguards or adequate space must be provided to prevent contamination of other foodservice areas. This sink must be provided with soap and disposable individual hand drying towels. Hot and cold water is to be provided to this sink through a mixing faucet.

8. Utensil Washing Sink:

At least an approved single-compartment sink shall be provided for utensil washing when food is prepared with in this MFU. This sink must have drainboards on each end of the utensil sink that are integral to the sink. The drainboards must be sized to accommodate the air drying of the washed utensils. This sink must also have an integral backsplash provided on this sink. It is preferable that a two or three compartment sink, such as a bar type sink, be provided to meet this need. (see enclosed picture)

9. Prep Sinks:

Depending on the size of the operation and the extent of food processing within this MFU, a separate, approved food prep sink may be required. This will depend on the information provided with the menu for the foods to be served.

10. Outer Openings:

The outer openings including windows and doors are to be closable. The windows are to be screened and capable of being closed off to exclude flying insects from entering the MFU.

11. Servicing Operations:

The MFU must be returned to the base restaurant each day of operation for servicing, cleaning and re-supplying. Supplies for this MFU are to be kept at the base restaurant on approved shelving in such a way that it does not interfere with the base restaurant's operation.

12. Power Source:

Special consideration and detailed planning will need to be given to the design of the power source utilized to operate this MFU. Based on the experiences of this Department, it is advisable to utilize a combination of gas and electrical equipment. It has been found that the larger the generator is, the greater the noise problem. This fact can be a problem in some settings where music or other entertainment is being provided on site. Gas cooking and gas hot holding equipment can reduce the size of the generator and thus reduce the noise problems greatly. Verification of the adequacy for the generator used for this MFU will be required for permit issuance.

15A NCAC 18A .2638 GENERAL REQUIREMENTS FOR PUSHCARTS AND MOBILE FOOD UNITS

- (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 is to operate, if the local health department determines that the pushcart or mobile food unit complies with these Rules.
- (b) The permit shall be posted on the pushcart or mobile food unit. Grade cards shall not be posted.
- (c) The local health department which issues the permit shall be provided by individuals receiving a permit a list of counties and locations where each pushcart or mobile food unit will operate.
- (d) 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.
- (e) Prior to initiating food service operations in a particular jurisdiction, the operator of the pushcart or mobile food unit shall submit to that particular jurisdiction such carts or units for inspection or reinspection to determine compliance with this Section.
- (f) 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. Facilities, in compliance with this Section, shall be provided at the restaurant or 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 and 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 restaurant or commissary premises.
- (g) All foods shall be obtained from approved sources and shall be handled in a manner so as to be clean, wholesome, and free from adulteration.
- (h) All potentially hazardous foods shall be maintained at 45° F (7° C) or below or 140° F (60° C) or above, or as required in Rule .2609 of this Section. A metal stem-type thermometer accurate to 2°F (1° C.) shall be available to check food temperatures.
- (i) Only single-service eating and drinking utensils shall be used in serving customers. Single-service items must be properly stored and handled.
- (j) All garbage and other solid waste shall be stored and disposed of in an approved manner.
- (k) Employees shall be clean as to their person and foodhandling practices. Clean outer clothing and hair restraints are required.
- (l) No person who has a communicable or infectious disease that can be transmitted by foods, or who is a carrier of organisms that cause such a disease, or who has a boil, infected wound, or an acute respiratory infection with cough and nasal discharge, shall work with a pushcart or mobile food unit in any capacity in which there is a likelihood of such person contaminating food or food-contact surfaces, with disease-causing organisms or transmitting the illness to other persons.
- (m) All equipment and utensils shall comply with the rules of this Section.
- (n) The pushcart or mobile food unit shall be kept in a clean and sanitary condition and be free of flies, roaches, rodents, and other vermin.

*History Note: Authority G.S. 130A-248;
Eff. May 5, 1980;
Amended Eff. August 1, 1998; January 4, 1994; September 1, 1991; May 1, 1991.*

15A NCAC 18A .2639 SPECIFIC REQUIREMENTS FOR PUSHCARTS

- (a) Only hot dogs shall be prepared, handled, or served from a pushcart; however, foods which have been prepared, pre-portioned and individually pre-wrapped at a restaurant or commissary may be served from a pushcart.
- (b) Food and utensils on the cart 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 hot dogs.
- (c) Toilet facilities, lavatory facilities, and running water are not required. Single-service towels are required.
- (d) The permit applicant or permittee shall provide documentation to the Department which demonstrates the ability of all pre-portioned, individually pre-wrapped foods placed on the pushcart to hold temperatures under conditions approximating actual use, for the time periods specified by the permit applicant.
- (e) Each pre-wrapped food item shall bear the name of the restaurant or commissary 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.

- (f) Pre-portioned, individually pre-wrapped food that remains after the specified time period has elapsed shall not be sold for human consumption.
- (g) Pushcarts shall not be provided with seating facilities.
- (h) Pushcarts shall not be used for consumer self-service.

History Note: Authority G.S. 130A-248;
Eff. May 5, 1980;
Amended Eff. January 4, 1994; September 22, 1980.

15A NCAC 18A .2640 SPECIFIC REQUIREMENTS FOR MOBILE FOOD UNITS

- (a) The 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) Handwashing lavatory with hot and cold water, combination supply faucet, soap, and single-service towels shall be provided.
- (e) At least an approved single-compartment sink shall be provided. This sink shall be of sufficient size to submerge, wash, and rinse cooking utensils and shall have splashback protection and drainboards that are an integral part of, and continuous with, the sink. These drainboards shall be of sufficient size 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 restaurant, 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 foods 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 of 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 operations area shall be established at a restaurant 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 thoroughly flushed and drained during servicing operation. All sewage shall be discharged to an approved sewage disposal system.

History Note: Authority G.S. 130A-248;
Eff. May 5, 1980;
Amended Eff. May 1, 1991; April 1, 1985.

15A NCAC 18A .2641 PROCEDURE WHEN INFECTION SUSPECTED

When the local health department has reason to suspect the possibility of exposure to, or transmission of, infection within a foodhandling operation from any person or from any food or drink, the local health director shall act in accordance with the Communicable Disease Laws and Rules (G.S. 130A-133 through 148, 15A NCAC 19A).

History Note: Authority G.S. 130A-248;
Eff. May 5, 1980;
Amended Eff. May 1, 1991.

15A NCAC 18A .2642 SEVERABILITY

If any rule in this Section, or the application thereof to any person or circumstance, is held invalid, the remainder of these Rules, or the application of such provision to other persons or circumstances, shall not be affected thereby.