

# Wayne County Environmental Health



## MOBILE FOOD UNIT APPLICATION CHECKLIST

Plans are reviewed using North Carolina's "Rules Governing the Sanitation of Food Service Establishments", 15A NCAC 18A.2600.

Please use the checklist below to confirm that all requirements are met to obtain a MFU permit.

**\*If you do not own the restaurant/commissary you plan to work out of, then a Pushcart/MFU Agreement Form must be submitted to Wayne County Environmental Health and have been approved by this department prior to submitting the application. Incomplete applications will be returned to the applicant and will delay processing.**

### Checklist:

- Your commissary form will be given to a field inspector to evaluate if it can support your mobile food unit. A commissary must have at least one shelf in the refrigerator, freezer and dry storage area for your use. These areas must be clean, labeled and free of restaurant storage. Evaluation will be delayed if the storage area is not addressed.
- Food equipment layout drawn to scale, such as 1/4" = 1 ft. It is recommended that a professional draw the food equipment layout, plumbing schematic and electrical schematic.
- Remember to label *both* the Food Equipment Layout and Manufacturer Specification Sheets with MFU name.
- Checks must be made payable to *Wayne County Environmental Health Department*.

### Permitting and schedule notifications:

- Mobile Food Units (MFU) must work in conjunction with a permitted restaurant or commissary within Wayne County and must report **daily** to the facility for supplies, cleaning and servicing of the unit.
- Operators must provide a list to Wayne County Environmental Health of all locations the MFU will operate on a routine basis. If the MFU travels to other counties, the operator must notify that county prior to operation. This list must be kept current or the permit could be suspended.

### Storage:

- Adequate storage areas must be established and provided at the commissary prior to permitting. Storage of all extra supplies must be kept at the restaurant or commissary rather than in your personal homes or vehicles.

### **Water Supply:**

- All units must have a potable water system under pressure. The system shall furnish hot and cold water for all food preparation, utensil cleaning and handwashing.
- Your unit's potable water tanks must be filled with a potable water hose at the restaurant or commissary using a clean and protected fresh water connection. **If the restaurant and/or commissary uses well water as its water source, a sample must be taken prior to issuance of the permit.**
- The fresh water inlet on the MFU must be located above the sewage outlet connection, have a different connection and size than the sewage disposal connection, and it must be kept capped for protection unless being used.

### **Sewage Disposal:**

- Your unit's sewage storage or gray water tanks must be at least 15% larger than the potable water tanks.
- The tank(s) must be emptied and thoroughly flushed at the restaurant or commissary at an established dump station connected to a properly sized and approved on-site disposal system or sanitary sewer system.

### **Generator:**

- A generator is required in order to maintain refrigeration at proper temperature during travel regardless of the distance traveled.
- The generator will be tested to ensure it is powerful enough by having all electrical equipment running at the same time. Equipment may include lighting, water pump, hood fan, cooking and hot holding equipment, air conditioning, refrigeration, etc.

### **Garbage Disposal:**

- All garbage and other solid wastes shall be stored and disposed of in an approved manner.

### **Equipment and Interior:**

- All equipment and utensils must be NSF/ANSI approved commercial equipment or equivalent to NSF/ANSI standards and be approved by Wayne County Environmental Health Department with the exception of toasters, mixers, microwave ovens, water heaters, and hoods.
- Manufacturer specification sheets for commercial equipment must be provided.
- All cooking equipment must be located within the enclosed unit.

- All utensils, tables, sinks, cabinets and shelves must be clean and in good repair. All surfaces must be smooth, not readily corrodible and have no open cracks or joints that will collect food particles and debris.
- Shelves, tables and counters cannot be covered with paper, cardboard or other absorbent material.
- Hot and cold holding, as well as cooking equipment, must be provided as needed.
- All floors, walls and ceilings shall be smooth, non-absorbent and easily cleanable (cold holding units equipped with a thermometer).
- Lighting must be effectively shielded.

**Sinks:**

- At least a single-compartment commercial sink with rounded corners, backsplash protection and hot/cold water is required for utensil washing. Drainboards shall be provided as specified in Section 4-301.13 of the North Carolina Food Code Manual as amended by Rule .2654 to accommodate all soiled and cleaned items that accumulate during operation. This sink must be of sufficient size to submerge, wash, rinse and sanitize your largest utensils or pots. Domestic sinks are not approved for this use.
- A separate handwashing sink is required with hot (min. 100 degrees F) and cold water provided through a combination faucet. Soap and single-service towels are required.

**Food Protection:**

- Food, drink, utensils and equipment must not be exposed to insects, dust and other sources of contamination.
- Protection against flies and other insects must be provided by screening or by effective use of fans.
- All foods shall be obtained from approved sources and handled in a sanitary manner.
- All potentially hazardous foods must be maintained at or below 45 degrees F (ideal 41 degrees F) or at or above 135 degrees F.
- An accurate (+/-2 degrees F) metal stem thermometer must be provided to check food temperatures. A suitable small-diameter probe thermometer that is designed to measure the temperature of thin foods (such as meat patties) may be required.
- No bare hand contact with ready-to-eat (RTE) items is allowed.

**Raw/Undercooked Food:**

- Code now allows the service of raw and undercooked food. Eggs cooked to order and rare hamburgers are examples of food served rare or undercooked. However, additional documentation and proper notice to the public must be posted for this option.

**Employees:**

- Employees shall be clean and wear clean outer clothing and effective hair restraints. No tobacco should be used in any form while in the foodservice area.
- If not already certified, a person in charge (PIC) on-site must demonstrate knowledge of food safety by passing a test as a certified food protection manager within 210 days of issuance of the permit.

**Disease and Illness:**

- No person who has a communicable or infectious disease that can be transmitted by foods, or who is a carrier of organisms that cause a disease, or who has a boil, infected wound, or an acute respiratory infection with cough and nasal discharge, shall work in a 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. An employee health policy must be in place for all employees.

**If you have any questions contact:**

**Wayne County Environmental Health  
134 N. John Street  
Goldsboro, NC 27530**

**919-731-1174**