



Cleveland County

NORTH CAROLINA

APPLICATION FOR PERMIT TO OPERATE A MOBILE FOOD UNIT OR PUSH CART

Submit application form, a complete proposed menu of food items for sale, and a scaled drawing to the Health Department for approval before beginning any construction or renovation. **Applications must be reviewed and approved before we can look at your unit. Insufficient information will delay plan review.**

- **Attach a proposed menu of food items for sale.**
- **Attach a diagram of unit containing location of all equipment, storage areas, sinks, and tanks.**

A "mobile food unit" means a vehicle-mounted food service establishment designed to be readily moved. A "pushcart" means a mobile piece of equipment or vehicle which serves hot dogs or foods which have been prepared, pre-portioned, and individually pre-wrapped at a restaurant or commissary. **All mobile food units and pushcarts must work in conjunction with a permitted establishment.** All units must report daily to the restaurant or commissary for supplies, cleaning and servicing. Facilities shall be provided at the restaurant or commissary for all aspects of function of a mobile unit or pushcart including food storage, dry storage, obtaining fresh water, sewage disposal and garbage disposal. An operator is not allowed to maintain foods and products sold in a mobile unit to be stored at their personal residences. If a permitted restaurant or food stand is not capable of handling the extra needs of a mobile food unit or pushcart, a permit will be denied.

Name of Business: _____

Owner & mailing address: _____

Telephones #: _____

Email Address: _____

Restaurant or Commissary supporting unit: _____

Date: _____ Applicant Signature: _____

Rev. 10/19

CLEVELAND COUNTY HEALTH DEPARTMENT
CHECK LIST FOR PERMITTING A NEW MOBILE FOOD UNIT (MFU)

Permits and schedule notifications:

___ 1. Mobile food units (MFU) must work in conjunction with a permitted restaurant or commissary within Cleveland County and you must report daily to the facility for supplies, cleaning and servicing.

___ 2. MFU permits shall be posted at all times. Grade cards are not posted in a MFU.

___ 3. Operators must provide a list to the Health Department 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. Such lists must be kept current!

Storage:

___ 4. Storage of any and all extra supplies must be kept at the restaurant or commissary rather than your personal homes. Adequate storage areas must be established and provided at the base commissary prior to permitting.

Cleaning:

___ 5. Cleaning of the unit and extra utensils, coolers, equipment must be done at the restaurant or commissary. The MFU must be kept clean.

Water Supply:

___ 6. All units must have a potable water system under pressure with water heating facilities.

___ 7. Your unit's potable water tanks must be filled with a potable water hose at the restaurant or commissary at a clean and protected fresh water connection other than an exterior can/mop wash facility.

___ 8. The water inlet on the MFU should be located above the sewage outlet connection and it must be kept capped for protection unless being used.

Sewage Disposal:

___ 9. Your unit's sewage storage or gray water tanks must be 15% larger than the potable water tanks.

___ 10. 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 sewage system or public sewer system.

___ 11. All waste connections on the MFU for servicing the waste lines and tanks must be a different size or type than those used for the potable water and should be located lower than the potable water taps on the unit.

Garbage Disposal:

___ 12. All garbage and other solid waste shall be stored and disposed of in an approved manner.
Equipment: Any and all equipment is subject to approval by the Environmental Health Specialist.

___ 13. All equipment and utensils must be NSF or other approved commercial equipment with the exception of toasters, mixers, microwave ovens, water heaters and hoods which can be residential type.

___ 14. 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 slime.

___ 15. Shelves, tables and counters cannot be covered with paper, cardboard, or other absorbent material.

___ 16. Hot and cold holding as well as cooking equipment must be provided as needed.

Environmental Health

200 South Post Road • Shelby, NC 28152 • Ph. 980.484.5130 • Fax 980.484.5135

www.clevelandcounty.com/cchd/environmental-health

Sinks:

___ 17. If food is prepared in the MFU, at least a single-compartment commercial sink with integral drainboards, rounded corners, splashback protection and hot/ cold water is required for utensil washing. The sink must be of sufficient size to submerge, wash, and rinse your largest utensils or pots. Domestic sinks are not approved for this use. Two compartment sinks are recommended.

___ 18. A separate hand wash sink with hot/ cold water, combination supply faucet, soap, and single-service towels is required.

Food Protection:

___ 19. Insect and dust protection must be provided as necessary at windows, doors and equipment.

___ 20. All foods shall be obtained from approved sources and handles in a sanitary manner.

___ 21. All potentially hazardous foods must be maintained at or below 41 degrees, or at or above 135 degrees.

___ 22. An accurate (+/-2) metal stemmed thermometer must be provided to check food temperatures.

Employees:

___ 23. Employees shall be clean and practice good food handling procedures. Employees shall be free from infectious diseases.

___ 24. Clean outer clothing and hair restraints are required.

CLEVELAND COUNTY HEALTH DEPARTMENT
CHECK LIST FOR PERMITTING A NEW PUSH CART (PC)

Permits and Schedule Notifications:

- ___ 1. Push carts must work in conjunction with a permitted restaurant or commissary within Cleveland County and you must report at least daily to the facility for supplies, cleaning and servicing.
- ___ 2. Push Cart permits shall be posted at all times. Grade cards are not posted.
- ___ 3. Operators must provide a list of all locations the Push Cart will operate on a routine basis. If the PC travels to other counties, the operator must notify that county prior to operation. List must be kept current.

Storage:

- ___ 4. Storage of extra supplies must be kept at the restaurant or commissary rather than your personal homes or vehicles. Adequate storage areas must be established/ provided at the base commissary prior to permitting.

Cleaning:

- ___ 5. Cleaning of the push cart and extra utensils must be done at the restaurant or commissary. The cart must be kept clean at all times.

Water/ Sewage Facilities/ Sinks:

- ___ 6. Toilet facilities, lavatory facilities and running water are not required on a pushcart. Single service towels are required.

Garbage Disposal:

- ___ 7. All garbage and other solid waste shall be stored and disposed of in an approved manner.

Equipment:

- ___ 8. All equipment and utensils must be NSF or other approved commercial equipment and must be clean and in good repair.
- ___ 9. Hot and cold holding equipment must be provided as needed.
- ___ 10. All surfaces must be smooth, not readily corrodible and have no open cracks or joints that will collect food particles and slime.

Menu:

- ___ 11. Only hot dogs shall be prepared, handled, or served from a pushcart with the exception of foods prepared, pre-portioned and individually pre-wrapped at a restaurant or commissary.
- ___ 12. Each pre-wrapped food item must be labeled with the name of the restaurant or commissary where prepared as well as the time prepared and date of expiration. Foods past expiration shall not be sold. The wrapper shall enclose the food at all times but sealing is not required.

Food Protection:

- ___ 13. Food and utensils on the cart exposed to the public or dust or insects must be protected by glass, or otherwise on the front, top, and ends. (Units shall not be used for consumer self-service.)
- ___ 14. All foods shall be obtained from approved sources and handled in a sanitary manner.
- ___ 15. All potentially hazardous foods must be maintained at or below 41 degrees, or at or above 135 degrees.
- ___ 16. An accurate (+/-2) metal stemmed thermometer must be provided to check food temperatures.

Employees:

- ___ 17. Employees shall be clean and wear clean outer clothing and effective hair restraints. Employees shall be free from infectious diseases.