



Mecklenburg County Health Department

Plan Review Application for Mobile Food Units and Pushcarts

Prior to completion of this application, beginning construction of, or purchase of a mobile food unit or pushcart please reference the following Departmental website for critical design guidelines and permit requirements:

http://charmeck.org/mecklenburg/county/HealthDepartment/EnvironmentalHealth/Programs-Services/FoodserviceandFacilities/Pages/exist_est.aspx

Applicant Name (please print): _____

Mailing Address: _____

City, State, Zip: _____

Phone (Business): _____ Phone (Cellular): _____

Email Address: _____

Proposed Name of Pushcart or Mobile Food Unit: _____

Type of Permit Request

- Mobile Food Unit** – a food establishment or pushcart designed to be readily moved and vend food. Approval of food items being prepared and sold off a mobile food unit is directly proportional to the presence of mandatory equipment located upon the unit and/or at the affiliated commissary. Reference [rule 15A NCAC 18A .2672](#) for minimum construction and design expectations for permitted mobile food units.
- Pushcart** – a mobile piece of equipment or vehicle used to vend food. Pushcart menus are restricted to the service of hot dogs and similar pre-cooked encased meats along with their associated condiments, pre-packaged drinks and snacks. Reference [rule 15A NCAC 18A .2671](#) for minimum construction and design expectations for permitted pushcarts.

Commissary Information

Note: Private residences cannot be used for commissary purposes.

All units, when operating, must report daily to a food establishment or commissary; approved by this department, for supplies, cleaning, and servicing. The food establishment or commissary must include adequate storage for food and clean utensils. If the food establishment or commissary is found to be incapable of handling the extra needs of the pushcart or mobile food unit, an operational permit will not be issued.

Proposed Commissary Name: _____

Proposed Commissary Address: _____

Proposed Commissary Contact Name and Phone Number: _____

Mobile Food Unit or Pushcart Minimum Submittal Checklist

The following items must be included along with this application. Incomplete applications will be returned to the applicant and will result in the delay of Department review, processing, and approval.

- Completed mobile food unit and pushcart application
- Scaled diagram showing positioning of equipment and sinks (mobile food units only)
- Manufacturer specifications for all installed equipment upon the mobile food unit or pushcart
- Complete and accurate menu for proposed mobile food unit or pushcart (including all food, drinks and condiments)
- Completed [commissary approval form](#)
- Completed [operational route form](#) for mobile food unit or pushcart, including addresses, days and times of operation

For Pushcarts Only:

Provide copy of manufacturer specification for commercial carts or a detailed diagram of cart showing cold and hot holding equipment, food and product storage areas, cooking equipment, and manner of overhead protection of work areas from public.

For Mobile Food Units Only:

Please define the finish materials applied to each of the following as applicable (i.e. tile, stainless steel, FRP board, etc.)

Floors: _____

Walls: _____

Ceiling: _____

Baseboards: _____

Countertops: _____

Shelves/cabinets: _____

List all food service equipment and attach a copy of manufacturer equipment specifications for:

1. Cooking equipment (fryer, grill, convection and induction cooking, etc.):

2. Cold food and beverage holding equipment (refrigerator, freezer, insulated cooler, etc.):

3. Hot food and beverage holding equipment (steam table, heat lamp, insulated thermal container, etc.):

4. Ware-wash sink:

Number and size of sink basin(s) / (length x width x depth)?

Number and size of drain boards or adjacent shelving space for air drying of utensils?

Water supply (mobile food units only):

1. **Wastewater storage tank** - location, capacity (gallons) and construction materials for permanently mounted wastewater storage tank?

Note: The wastewater storage tank must be at least 15% larger than the water supply tank. The wastewater tank connection must be lower than and of a different design than the connection for the potable water inlet.

2. **Potable water storage tank** - location, capacity (gallons) and construction materials for potable water holding tank?

Note: The water inlet must be protected from contamination.

3. **Water heater** - attach copy of manufacturer specification for water heater

Applicant Signature:

STATEMENT: I hereby certify that the information provided herein is accurate to the best of my knowledge. I understand that:

- The Mecklenburg County Health Department does not issue verbal approvals regarding construction, design, or permitting of pushcarts and mobile food units.
- Mobile food units and pushcarts which are found to be non-compliant with the design standards as prescribed within "Rules Governing the Food Protection and Sanitation of Food Establishments," [15A NCAC 18A.2600](#), will not receive an operational permit from this office.
- Any deviation of this application after receiving Department approval may result in the delay or denial of an operational permit.
- Approval of this application or issuance of an operating permit by the Mecklenburg County Health Department does not constitute compliance with other codes, laws, regulations, and ordinances imposed by another regulatory authority having jurisdiction.

Signature: _____
(Mobile Food Unit or Pushcart Applicant/Owner)

Date: _____

Office Use Only

Reviewer Signature: _____ Date: _____

Comments: _____

Tax Parcel No: _____ Risk Category No: _____ Vehicle Tag No: _____

Territory No: _____ Establishment ID No: _____