



## Application for a Mobile Food Unit or Pushcart Operational Permit

A commissary form must be submitted to Granville Vance Public Health and have been approved by this Department prior to submitting this application. Incomplete applications will be returned to the applicant and will delay processing.

The North Carolina Rules Governing the Sanitation of Food Service Establishments (15A NCAC 18A .2600) require that plans be submitted for approval to the local Health Department (Granville Vance Public Health Department) when applying for an operational permit for a mobile food unit or pushcart.

Applicants Name: \_\_\_\_\_  
Home Address: \_\_\_\_\_  
City: \_\_\_\_\_ North Carolina Zip Code: \_\_\_\_\_  
Home Phone: (    ) \_\_\_\_\_ Cell/Work Phone: (    ) \_\_\_\_\_  
E mail Address: \_\_\_\_\_

Application for (choose one):

\_\_\_\_\_ Pushcart –designed to be maneuvered by one person. Only hot dogs can be prepared and served on this unit. Pre-packaged items such as canned drinks and bagged chips may be sold from this unit.

\_\_\_\_\_ Mobile Food Unit –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 opened and potentially hazardous foods.

Name of Proposed Unit: \_\_\_\_\_

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**I. Submittal checklist:**

All documents below must be submitted to Granville Vance Environmental Health for review when applying for an operational permit for a mobile food unit or pushcart.

- \_\_\_\_\_ Completed Application for a Mobile Food Unit or Pushcart Operational Permit
- \_\_\_\_\_ Plans of the unit drawn to scale (1/4" = 1 foot) For example 1 inch = 4 feet.  
Including: equipment locations, a plan (top down) view, operator's view from inside the unit, and a side view plumbing schematic (plumbing lines, hot water heater, potable water tank, water pump, sewer vent, wastewater holding tank, etc.). A plumbing schematic is not required for a pushcart.
- \_\_\_\_\_ Manufacturer's specification sheets for all proposed food service equipment
- \_\_\_\_\_ Signed and dated menu (including all food, drinks and condiments)  
Any menu changes must be approved by this office.
- \_\_\_\_\_ Plan Review Fee: \$250

**II. Applicant Signature:**

\_\_\_\_\_

**III. Describe construction materials:**

For Pushcart Only:

Pushcart Body: \_\_\_\_\_  
Describe protected storage location for pushcart when not in use: \_\_\_\_\_

For Mobile Food Unit Only:

Floors: \_\_\_\_\_  
Walls: \_\_\_\_\_  
Ceilings: \_\_\_\_\_  
Countertops: \_\_\_\_\_  
Light Shields: \_\_\_\_\_

**IV. List all food service equipment and attach manufacturer's specification sheets:**

A. Cooking equipment (fryers, grills, etc):

\_\_\_\_\_  
\_\_\_\_\_

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B. Cooling equipment (refrigerators, freezers, etc):

C. Hot Holding equipment (steam tables, hot lamps, etc):

D. Utility sink (for mobile food unit only):

Size of vat (Length x Width x Depth) \_\_\_\_\_

Size of drainboards \_\_\_\_\_

Handsink (for mobile food unit only):

Size of vat (Length x Width x Depth) \_\_\_\_\_

V. Describe wastewater and potable water holding equipment: (for mobile food units only)

1. Size (Length x Width x Depth), capacity (gallons), and construction material of permanently mounted wastewater holding tank: \_\_\_\_\_
2. Size (Length x Width x Depth), capacity (gallons), and construction material of potable water holding tank: \_\_\_\_\_
3. Type of sewer vent:  
\_\_\_\_ Vents to exterior (vent protected from rain/vermin)  
\_\_\_\_ Vents to interior by an air admittance valve (commonly known as a “studor” vent)
4. Attach manufacturer’s specification sheet for water pump
5. Attach manufacturer’s specification sheet for hot water heater (will contain storage capacity, btu input(gas) / w input(elec))

VI. Proposed operational locations, dates, and times:

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- VII.** Attach plans of unit drawn to scale (see item I)
  - VIII.** Attach manufacturer's specification sheets for all proposed food service equipment (see item I)
  - IX.** Attach copy of the menu (including all food, drinks, and condiments) (see item I)
  - X.** Attach plan review fee (\$250)

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