



# PUSHCART AND MOBILE FOOD UNIT PLAN REVIEW APPLICATION

Brunswick County Health Services, Environmental Health Section  
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**What Is A Mobile Food Unit?** A mobile food unit is defined as a food establishment or pushcart designed to be readily moved and vend food. Plan review is required to determine compliance with all applicable sections of the [NC Food Code Manual](#) and the [NC Rules Governing Food Protection and Sanitation of Food Service Establishments, 15A NCAC 18 A .2600](#). Approval of the proposed menu is directly proportional to the presence of mandatory equipment on the mobile food unit and/or at the affiliated commissary.

**What Is A Pushcart?** A pushcart is defined as a mobile piece of equipment or vehicle used to vend food. Only hot dogs along with their associated condiments, pre-packaged drinks and snacks and food which has been prepared, pre-portioned, and individually pre-wrapped at a food establishment or commissary may be served from a pushcart. Plan review is required to determine compliance with all applicable sections of the [NC Food Code Manual](#) and the [NC Rules Governing Food Protection and Sanitation of Food Service Establishments, 15A NCAC 18 A .2600](#).

Type of Facility:  Mobile Food Unit     Pushcart

Type of construction: New \_\_\_\_\_ Used \_\_\_\_\_

Name of Establishment: \_\_\_\_\_

License plate #: \_\_\_\_\_ Serial # of Unit: \_\_\_\_\_

Owner: \_\_\_\_\_

Mailing Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Phone: \_\_\_\_\_ Email: \_\_\_\_\_

Applicant: \_\_\_\_\_

Relation to owner (manager, architect, etc.): \_\_\_\_\_

Company: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Phone: \_\_\_\_\_ Email: \_\_\_\_\_

**Submit the following items to this office to begin the plan review process:**

\_\_\_\_\_ A completed Pushcart and Mobile Food Unit Plan Review Application

\_\_\_\_\_ Menu

\_\_\_\_\_ Floor plan drawn to scale (1/4" = 1' minimum) Indicate the placement of all storage areas, hot and cold holding equipment, cooking equipment, lighting (if provided), hand washing sinks, dishwashing sinks, water heater, potable water tank(s), waste water tank(s), and a plumbing layout (if water provided).

\_\_\_\_\_ Equipment specification sheets for all equipment

\_\_\_\_\_ Completed Commissary Agreement Form

**Please note:** Plans will not be accepted unless all required items listed above are submitted for review. Mobile food units applying to operate without a separate commissary must also complete and submit a Food Service Establishment Plan Review Application and applicable plan review fee.



## **PUSHCARTS**

Note: If applying for Mobile Food Unit skip to next section.

Pushcart construction must meet Parts 4-1 and 4-2 of the [NC Food Code Manual](#).

Make: \_\_\_\_\_ Model: \_\_\_\_\_

Are food storage and preparation area protected on all sides?  YES  NO

Describe barriers to protect food and utensils during use: \_\_\_\_\_

Describe where and how the unit will be stored when not in use: \_\_\_\_\_

## **MOBILE FOOD UNITS**

Describe ventilation for cooking equipment: \_\_\_\_\_

How will equipment be powered at set-up location(s)? \_\_\_\_\_

How will safe food temperatures be maintained when traveling? \_\_\_\_\_

Number of compartments at dish sink: \_\_\_\_\_ Length of Drainboards: \_\_\_\_\_

Dimensions of dish sink basins (inches): Length \_\_\_\_\_ Width: \_\_\_\_\_ Depth: \_\_\_\_\_

Type of sanitizer used:  Chlorine  Quaternary Ammonia  Other \_\_\_\_\_

Describe air drying space for pots, pans and utensils: \_\_\_\_\_

Water heater specifications:

Tankless - Make/model: \_\_\_\_\_

Tank - Capacity (gallons): \_\_\_\_\_ Make/model: \_\_\_\_\_

Holding tank specifications:

### Freshwater

Capacity (gallons) of freshwater tank: \_\_\_\_\_ Diameter of freshwater tank inlet: \_\_\_\_\_

Construction material of freshwater tank: \_\_\_\_\_

How will the freshwater inlet be protected when not in use? \_\_\_\_\_

Where will hoses used to fill the freshwater tank be stored when not in use? \_\_\_\_\_

Note: Water tank construction/materials must be safe, durable, corrosion-resistant and non-absorbent. A hose used to convey drinking water must also be resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition; finished with a smooth interior surface; and clearly and durably identified as to its use if not permanently attached.

### Wastewater

Capacity (gallons) of wastewater tank: \_\_\_\_\_ Diameter of wastewater tank drain: \_\_\_\_\_

Describe how the wastewater tank will be emptied and cleaned:

Note: Capacity must be at least 15% larger than freshwater tank. The waste connection must be located lower than the water inlet connection to preclude contamination of the potable water system. All connections on the vehicle for servicing the wastewater tank must be a different size or type than those used for supplying potable water to the mobile food unit.

**\*All water tanks must be sloped to an outlet that allows complete drainage of the tank.\***

Describe finish materials proposed for use in the following areas:

| Floors | Wall/Floor Juncture | Walls | Ceilings |
|--------|---------------------|-------|----------|
|        |                     |       |          |

.....  
**I certify that the information in this application is correct and I understand that any deviation without prior approval from Brunswick County Health Services, Environmental Health Section, may nullify plan approval.**

**Name (print/sign):** \_\_\_\_\_

**Title:** \_\_\_\_\_ **Date:** \_\_\_\_\_