

Chatham County Public Health Department Division of Environmental Health

MOBILE FOOD UNIT — PLAN REVIEW REQUIREMENTS

This packet includes information for the mobile food unit plan review process. Follow the instructions included in this packet and be sure all information is complete. **Incomplete information may result in delays.**

General Mobile Food Unit Requirements are included in this packet; however, for complete information regarding mobile food unit sanitation requirements please review the **NC Food Sanitation Rules**. Copies of the rules are available online at: https://ehs.ncpublichealth.com/faf/index.htm

1. The following information must be provided BEFORE plans will be accepted:

- Proposed Menu (include all items)
- Plan Review Application
- Mobile Food Unit Operational Form
- Mobile Food Unit Shared Use Kitchen SOP
- Commissary Approval Form

- Floor plan drawn to scale of top and side views of the mobile food unit (see Mobile Food Unit Floor Plan Requirements below)
- Dimensions of clean and waste water tanks (LxWxH)
- LP gas inspection will be required from NCDA prior to permit issuance. Contact NCDA at 919-707-3225
- 2. Submit the all forms and appropriate fee to Chatham County either in our office or by mail:

Chatham County Environmental Health Office 80 East Street Pittsboro, NC 27312

Once the application has been processed, the EH plan review office has 30 days to conduct the initial review of the application. If changes are required to your plans, you will be notified. **Construction may not begin until your plans receive approval from this office.**

Mobile Food Unit Floor Plan Requirements

Plans must show a top view and side view of the unit and include:

- 1. Location and common name of all equipment
- 2. Food storage and self service locations
- ${\bf 3.} \ \ {\bf Location} \ {\bf of} \ {\bf storage} \ {\bf for} \ {\bf clean} \ {\bf and} \ {\bf dirty} \ {\bf utensils}$
- 4. Location of employee personal items
- 5. Location of chemical storage
- 6. Location of maintenance tools (mops and brooms)
- 7. A list of wall floor and ceiling finishes
- 8. Plumbing requirements
 - a. location of clean water tank, waste tank and hot water supply
 - b. length, width and depth of clean water tank and waste tanks
 - c. location of all handwashing sinks
 - d. location of dish washing sink (include size of dish sink compartments LxWxD)

Floor plans must be accurate and drawn to scale: 1/4 inch=1 foot is required

