

Mobile Food Establishments in North Carolina

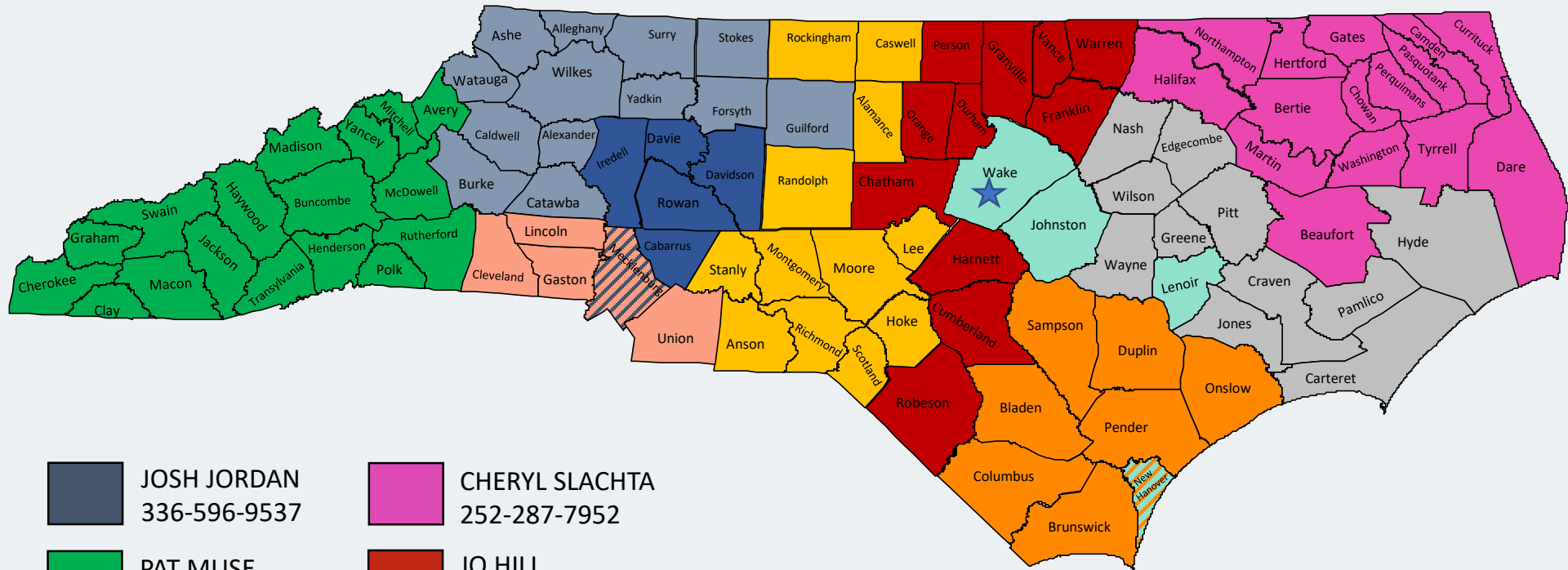
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 June 3rd, 2019



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North Carolina Rules

- NC specific rules + 2009 Food Code
- Permit Specifications
- Inspected 2-4x/year
- List of counties and locations of operation
 - Shall maintain operational schedule
- Notify county prior to operation
- Operate in conjunction with a permitted commissary
 - Report at least daily when in operation

Push Carts

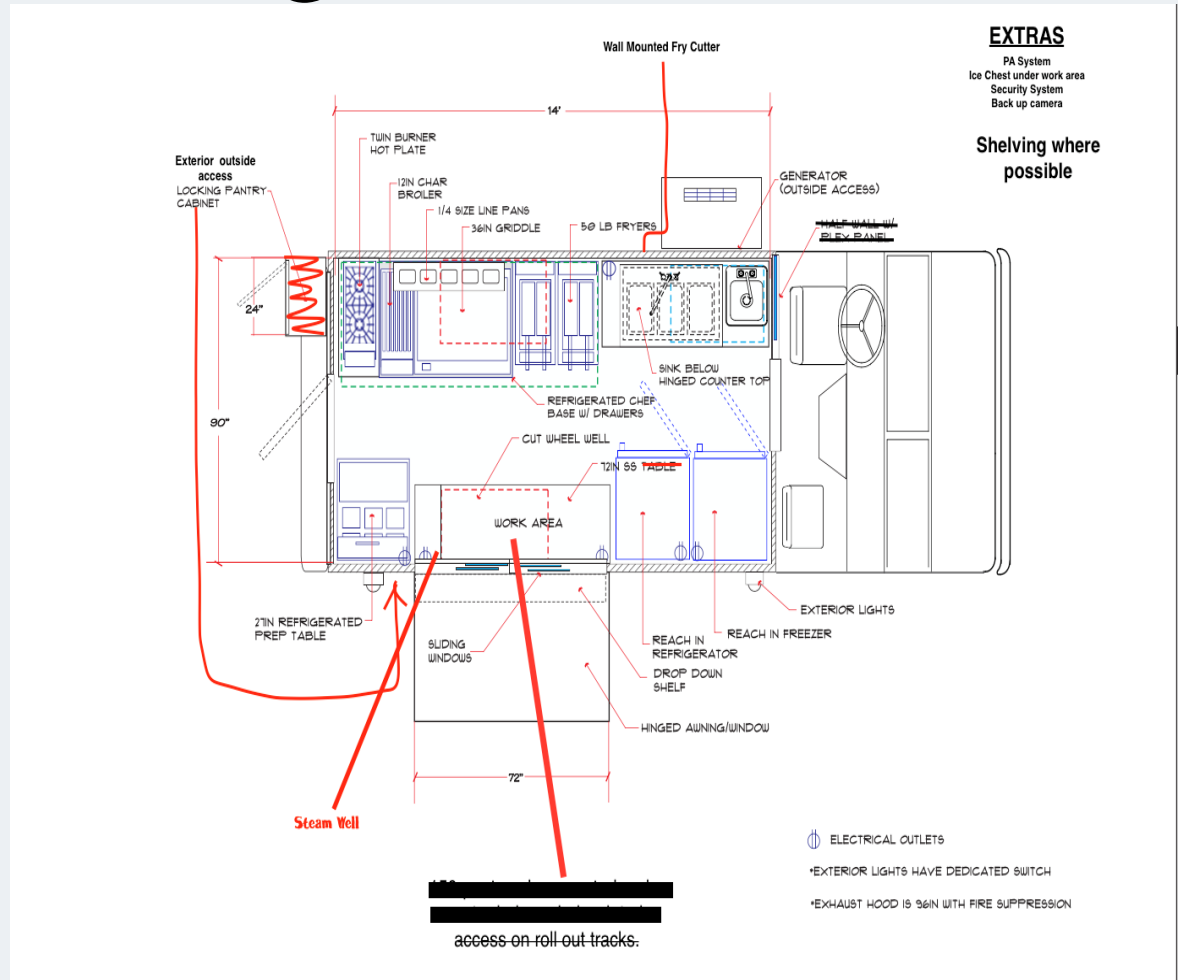
- Hot dogs only
- May serve pre-packaged food from commissary
- Food/utensils protected by glass or otherwise on the front, top and ends
- Handwashing sinks/running water is not required
- Seating facilities may not be provided
- No consumer self-service

Mobile Food Units

- Food/equipment may not be exposed to the public
- Protection against flies/insects
- Potable water under pressure (hot & cold)
- Handwashing sink
- Min. 1 comp. sink
- Sewage storage tank >15% larger than fresh water storage tank
 - Waste connection located lower than water inlet
 - Connections must be different sizes
- Servicing area at commissary shall be established
 - Dump wastewater and obtain potable water

Evaluating the MFU

- Must submit plans and a fee may be requested
 - Treat as a remodel
 - Cannot allow use of private homes
- Look at menus
 - Discuss all food proposed food preparation and operation times
 - Evaluate approved use of equipment from the manufacturer
 - Require written SOPs to describe their processes
 - Walk through their processes and take the time to evaluate
- Evaluate the servicing area
 - Require written agreements/approvals for the use of potable water and sewage (.2659)
 - Make sure the potable water connections can be secured
 - Ask for demonstrations





JUSTICE LEAGUE

THE FLASH

GEORGE JACK & TRADES

THE FLASH

DELL

Servicing Area



Servicing Area



Construction



Construction



Construction



Construction



Shared-Use Kitchens & Commissaries

- Shared-use Kitchen Guidance Document
 - Plans (provided by the primary permit holder) to include:
 - types of equipment,
 - menus,
 - # of operators, and
 - intended use of the facility (.2659)
 - Primary Permit Holder is responsible for:
 - Providing a master schedule
 - Ensuring compliance with the Code
 - Providing a CFPM and a PIC
 - Security of food
 - Maintenance and cleanliness of equipment
 - Maintenance of the all physical facilities
 - Pest control
 - Any other activity that may compromise the public's health



Mobile Food Unit Commissaries Position Statement

- Provides guidance on the change to 130A-248 (c1) in 2012
- Gives the opportunity for MFUs to meet all sanitation requirements of a permitted commissary
 - Or in combination with a servicing area
- Must be able to provide the following:
 - Adequate storage – space, maintain proper temperatures, protect from cross-contamination
 - 3 compartment sink
 - Cleaning facilities
 - Approved potable water access
 - Provisions for flushing and draining sewage
 - At least 1 conveniently located, accessible toilet facility

NC Challenges

- Mobility of establishments
- Inconsistency between counties
- Safety concerns (fire hazards, etc.)



Questions?

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