

Tony Lo Giudice
Health Director

ALAMANCE COUNTY
Health Department

319 North Graham-Hopedale Road Suite B Burlington, NC 27217-2995 www.alamance-nc.com/d/health

> (336) 227-0101 FAX (336) 513-5593

Rebecca Rosso, REHS, MS Environmental Health Director

PUSHCART PLAN REVIEW APPLICATION

The North Carolina Rules Governing the Protection and Sanitation of Food Establishments (15A NCAC 18A .2600) require that plans drawn to scale for food service operations shall be submitted for review and approval by the local Health Department. Review by this Department will be delayed if this application is submitted incomplete or does not contain all supporting documentation. Provide an accurate menu of the items to be prepared and served from this pushcart. Pictures of an existing unit are helpful and should be submitted with this information.

Type of Construction:	NEW	CHANGE OF OV	VNERSHIP
Business Name:			
Name of Old Business (if char	nge of ownership):		
Owner's Name:			
City & State:		Zip Code:	
Phone:Ov	vner's email:		
Proposed Operating Location((s) for Pushcart includ	ing the day of the week and ho	urs of operation:
Location		Days of Operation	Times
This list must be kept curren	t and accurate at all ti	mes if the permit is to remain a	active and valid.
	e unit operates. You	onjunction with a permitted res will need to provide the folloth.	
Name of Restaurant:			
Mailing Address:			
City & State:		Zip Code:	
Telephone:	Email:		
Contact Person:		Title:	





PUSHCART INFORMATION:			
Manufa	acturer:		
Model:			
Location and description of protected storage location for pushcart when not in use:			
List all	food service equipment and attach manufacturers' specifications sheets (list only where applies):		
1.	Cooking equipment (grills)		
2.	Hot holding equipment		
NOTE: commi restaur	s hotdogs and sausages, what other foods do you intend to serve off the pushcart? Foods which have been prepared, pre-portioned, and individually wrapped at a restaurant or ssary may be served from a pushcart. Each pre-wrapped food item shall bear the name of the rant or commissary at which it was prepared, the name of the food item, and the time and date of ion. The procedure for this must be pre-approved by the department.		
-	plan on using ice to keep cold foods at 41°F or less? Where will you get the ice from and how do end to store it while at the work site?		
	how you will protect the pushcart from overhead contamination: Umbrella Tent Permanent Structure Other (Please explain):		





WATER SUPPLY- SEWAGE DISPOSAL (if applicable)
Storage Capacity of Fresh Water Tank: (gallons)
Storage Capacity of Waste Water Tank: (gallons)
Water heater storage capacity: gallons and total power input BTU or k
DISHWASHING FACILITIES (if applicable)
Number of sink compartments:
Size of sink compartments (inches): Length: Width: Depth:
Length of drainboards (inches): Right: Left:
 Chlorine lodine QAC STATEMENT: I hereby certify that the information provided within this application is accurate. understand that: any deviation or variance from the information contained in this application may void to operation permit for the unit, multiple inspections of the unit may be required, if the unit is not in compliance with Rules Governing the Protection and Sanitation of Food Establishments 15A NCAC 18A .2600, the operation permit will not be issued or not be revoked, and approval of these plans and issuance of a permit does not relieve me of the obligation comply with other applicable code, law, or regulation imposed by other jurisdictions.

Applicant Signature: ______ Date: _____



