

PLAN REQUIREMENTS

(Draw details on back of this page)

1. Show a top view of the cart indicating the dimensions (to approximate scale). Include a layout of all equipment and supplies, including soap and paper towels, condiments, bins, refrigerator, water heater, etc.
2. Include operator's side view of the cart showing the dimensions and layout of all equipment. Show the height above the ground. (Include side and front view dimensions.)
3. List the finishes on all the cart surfaces and the awning or overhead cover.
4. List the make, model and capacity of refrigerator (electrical cord not to exceed 10 feet.)
5. Provide a list of all equipment to be used on the cart.

PLUMBING/PIPING DIAGRAM

1. There must be at least 4 gallons of potable water on the cart for hand washing purposes and 5 gallons for utensil washing. The waste retention tank must be at least 15% larger than the fresh water capacity. If additional water is needed, such as for espresso coffee carts, show the additional system capacities and storage.
2. Indicate how the fresh water system will be pressurized.
3. Indicate that all fresh water piping will be drinking water approved and provide a piping diagram with pipe sizes and type connections. The waste water connection shall be of a different size or type than the connection used for supplying potable water to the unit and must also be tight fitting with a quick disconnect.
4. Detail water heating system and how the water will be heated. NOTE: Ideal water temperature for handwashing should be at a minimum of 110°F (degrees Fahrenheit).

COMMISSARY INFORMATION

1. You must use only an approved and permitted commissary. The commissary must be approved by the health department prior to issuing the Food Products Establishment Permit.
2. If you own the commissary, provide a copy of the health permit and a copy of the latest inspection report.
3. If you do not own your commissary, obtain a Commissary Approval form and have it completed and signed by the commissary owner. Provide a map showing the location the commissary in relation to the service site and a layout of the commissary detailing the area for disposal of waste water, storage areas, sinks, and refrigeration. A \$100.00 Pre-Inspection Fee is required.

RESTROOM FACILITIES

Restroom facilities must be conveniently located at the service site.

NO CHANGES MAY BE MADE WITHOUT HEALTH DEPARTMENT APPROVAL