



MOBILE FOOD/CONCESSIONS PLAN REVIEW APPLICATION

This application along with a sketch of the layout *must* be completed and returned to

Fargo Cass Public Health Environmental Division **prior** to any plan review

MOBILE/CONCESSIONS
<input type="checkbox"/> Truck <input type="checkbox"/> Trailer <input type="checkbox"/> Concessions <input type="checkbox"/> Cart <input type="checkbox"/> Table Stand <input type="checkbox"/> Caterer
Name of Establishment:
Doing Business As:
Commissary Location:
Phone Number
Name of Owner:
Email Address:
Billing Address:
Projected Opening Date:

Consumer Advisory	Yes	No	N/A
Are any food items able to be ordered raw or undercooked?			
Is there a consumer advisory statement (with asterisk) present on each page of the menu that contains food items that may be ordered raw or undercooked?			
Is an asterisk present on each menu item that may be ordered raw or undercooked?			

Specialized Process	Yes	No
Will any specialized processes be utilized, such as, but not limited to: smoking for preservation, reduced oxygen packaging, sous vide, pickling, etc.?		
If yes, please describe:		

Pest Management
Describe your pest management control plan for the mobile setup (if applicable):

Cooking Processes	Yes	No
Will the mobile setup serve only pre-packaged Time and Temperature Control for Safety (TCS) food and/or prepare non-TCS food?		
Will the mobile setup cut leafy greens, melons, or tomatoes?		
Will the establishment prepare, cook, and serve TCS food? (This process allows for hot and/or cold holding after preparation or cooking.) TCS products include but are not limited to meat, dairy, pasta, rice, eggs.		
Will the establishment cook, cool, and reheat TCS food? Please list food items that will be cooked, cooled, and reheated (Examples: pasta, rice, proteins, soup, etc.):		
Please describe the process for cooling food items: <input type="checkbox"/> N/A		
Please describe the process for reheating food items: <input type="checkbox"/> N/A		

Food Supplies
All food supplies must be from inspected and approved sources. Provide names of food supplier(s), delivery company, etc.:

Employee Training	Yes	No
Will employees be trained on all the following? <ul style="list-style-type: none"> • Proper handwashing • No bare-hand contact with ready-to-eat foods • Food safety • Food allergy awareness • Food defense from intentional contamination • Preventative controls • Corrective actions • Illness reporting • No unnecessary persons in the food areas 		

	Proposed menu
	Commissary Contract (if applicable)
	Sketch of proposed layout
	Employee Health Policy and Food Employee Reporting Agreement As per 2-201.11 of the 2013 FDA Food Code: "The PERMIT HOLDER shall require FOOD EMPLOYEES and CONDITIONAL EMPLOYEES to report to the PERSON IN CHARGE information about their health and activities as they relate to diseases that are transmissible through FOOD. A FOOD EMPLOYEE or CONDITIONAL EMPLOYEE shall report the information in a manner that allows the PERSON IN CHARGE to reduce the RISK of foodborne disease transmission, including providing necessary additional information, such as the date of onset of symptoms and an illness, or of a diagnosis without symptoms..."
	OR Employee Health Policy and Food Employee Reporting Agreement Establishment applicant would like to use the Employee Health Policy and Food Employee Reporting agreement developed by Fargo Cass Public Health
	HACCP plan for specialized processes (if applicable)

The approval of this form and related documents by Fargo Cass Public Health does not indicate compliance with other codes, laws, or regulations required by fire, building, electrical, plumbing, municipal, etc.

A pre-operational inspection of an establishment prior to opening is necessary to determine compliance with 2013 FDA Food Code.

The 2013 FDA Food Code can be downloaded at the following link:

<https://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/ucm374275.htm>

The undersigned is familiar with the 2013 FDA Food Code and further attests that the facility for which application is made will be operated in compliance with City ordinances and the above-mentioned document.

Signature of Applicant

Date