

Initial Application Date: 7/18/18

Application # PCOM1807.0012
DRB _____ CU BA-CU-26-18

COMMERCIAL

COUNTY OF HARNETT LAND USE APPLICATION

Central Permitting 108 E. Front Street, Lillington, NC 27546 Phone: (910) 893-7525 Fax: (910) 893-2793 www.harnett.org/permits

LANDOWNER: Worsley Energy Properties LLC Mailing Address: 1203-B S. Horner Blvd

City: SANFORD State: NC Zip: 27330 Home #: _____ Contact #: _____

APPLICANT: WAYNE DANWHEIM Mailing Address: 120 William Piersall Circle

City: RANDOLPH State: NC Zip: 28323 Office #: _____ Contact #: _____

*Please fill out applicant information if different than landowner
CONTACT NAME APPLYING IN OFFICE: Wayne Dannheim Phone #: 910.751.9865

PROPERTY LOCATION: Subdivision: _____ Lot #: _____ Lot Size: 1.36 acres

State Road #: 24 State Road Name: Highway 24 Map Book&Page: 0004, 1128

Parcel: 099565 0204 01 PIN: 4565-17-2400

Zoning: RA-20R Flood Zone: _____ Watershed: III Deed Book&Page: 2679, 0796 Power Company: Central Electric

*New structures with Progress Energy as service provider need to supply premise number _____ from Progress Energy.

SPECIFIC DIRECTIONS TO THE PROPERTY FROM LILLINGTON: NC-24-89

PROPOSED USE:

- Multi-Family Dwelling No. Units _____ No. Bedrooms/Unit _____
- Business Sq. Ft. Retail Space 1300 Type PIZZERIA # Employees: 8 Hours of Operation: 72 hours
- Daycare # Preschoolers _____ # Afterschoolers _____ # Employees _____ Hours of Operation _____
- Industry Sq. Ft. _____ Type _____ # Employees: _____ Hours of Operation: _____
- Church Seating Capacity _____ # Bathrooms _____ Kitchen _____
- Accessory/Addition/Other (Size _____ x _____) Use _____

Water Supply: County () Well (No. dwellings _____) **MUST** have operable water before final
Sewage Supply: () New Septic Tank (Complete Checklist) Existing Septic Tank (Complete Checklist) () County Sewer

Comments: Existing restaurant just re-opening got approval at Board meeting July 9, 18

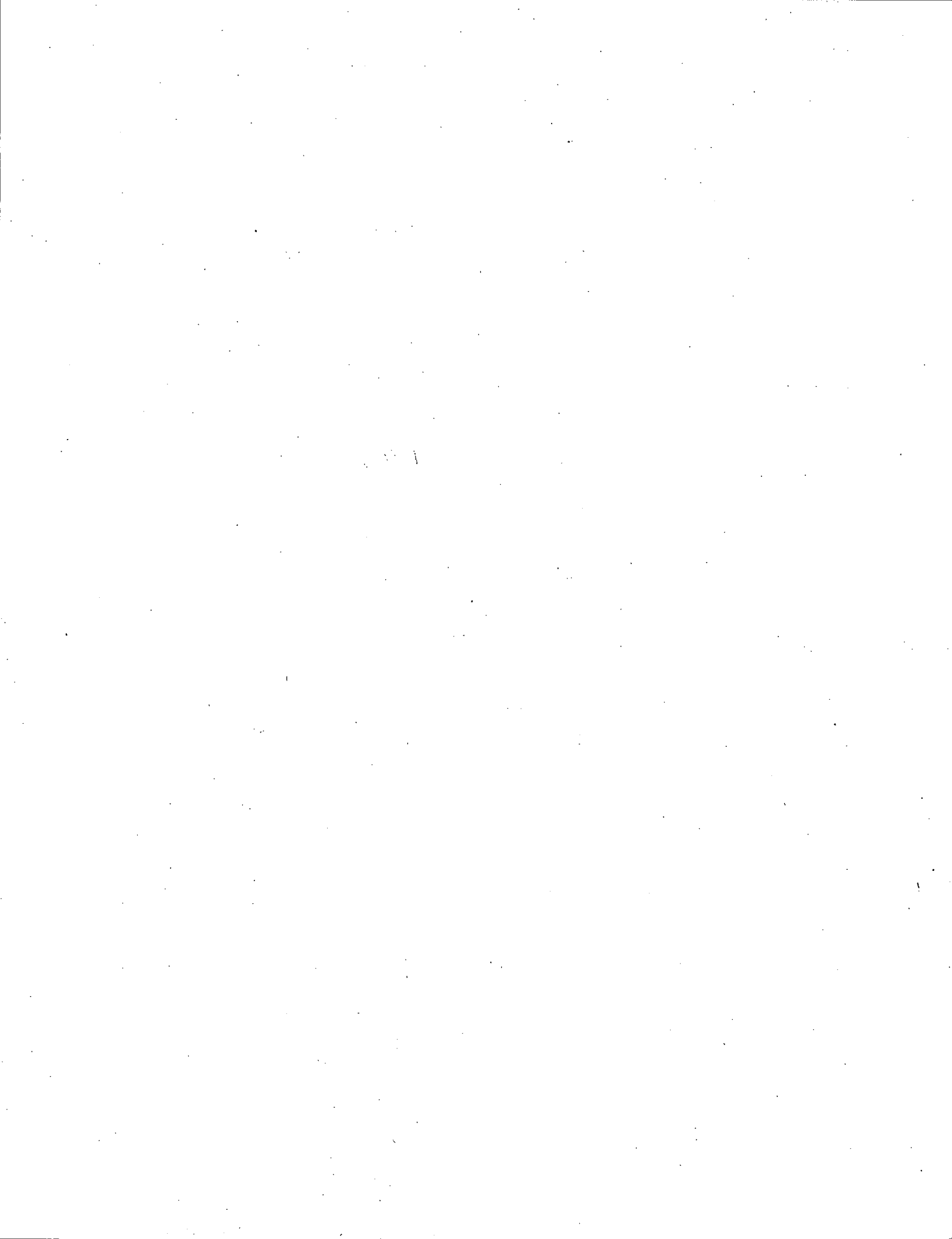
If permits are granted I agree to conform to all ordinances and laws of the State of North Carolina regulating such work and the specifications of plans submitted. I hereby state that foregoing statements are accurate and correct to the best of my knowledge. Permit subject to revocation if false information is provided.

[Signature] _____ Date 7/18/18

****This application expires 6 months from the initial date if no permits have been issued****

A RECORDED SURVEY MAP, RECORDED DEED (OR OFFER TO PURCHASE) AND PLAT ARE REQUIRED WHEN APPLYING FOR LAND USE APPLICATION

Please use Blue or Black Ink ONLY





Cash Register Receipt
Harnett County

Receipt Number
R164

DESCRIPTION	QTY	PAID
PermitTRAK		\$200.00
BCOM1807-0012 Address: 21165 NC 24-27 APN: 9565-17-2462.000		\$200.00
ENVIRONMENTAL HEALTH FEES		\$200.00
PLAN REVIEW FEE FOOD AND LODGIN	0	\$200.00
TOTAL FEES PAID BY RECEIPT: R164		\$200.00

Date Paid: Wednesday, July 18, 2018

Paid By: Dannheim Wayne

Cashier: DJ

Pay Method: CASH



**HARNETT COUNTY PLAN REVIEW APPLICATION COVER LETTER
FOOD SERVICE ESTABLISHMENTS**

Unless directed otherwise, all items are to be submitted through the Central Permitting Office at 108 East Front St., Lillington, NC 27546 or by mail to PO Box 65, Lillington, NC 27546. You may contact the Central Permitting Office at 910-893-7525, Ext. 2. However, please contact our office with questions regarding the contents of this application.

Plans are reviewed using North Carolina's 15A NCAC 18A .2600 "Rules Governing the Food Protection and Sanitation of Food Establishments" and the NC Food Code Manual. To view these rules, go to <http://www.deh.enr.state.nc.us/rules.htm> or obtain a copy from our office at 307 West Cornelius Harnett Boulevard, Lillington, NC 27546. For additional information regarding facility design, you can access the plan review link of the Environmental Health section on the Health Department's website at www.harnett.org. Plans must be submitted to the local health department for approval **prior to** construction, renovation, or modification of such facilities.

**Franchised, chain, and prototyped facilities are required to submit a separate application and plans to the Department of Public Health, Environmental Health Section Plan Review Unit at 5605 Six Forks Rd., Raleigh, NC 27609.*

If you have questions, contact one of the following Food and Lodging staff listed below at 910-893-7547:

Gale Greene, REHS
Food and Lodging Program Specialist

Jamie Turlington, REHS
Environmental Health Specialist

Cindy Pierce, REHS
Environmental Health Specialist

Plans must be submitted with the following supporting documentation:

- Complete set of plans drawn to scale showing the placement of each piece of food service equipment, storage areas, trash can wash facilities, etc. along with general plumbing, electrical, mechanical, and lighting drawings
- Plans must include a site plan locating exterior equipment such as dumpsters or walk ins
- A complete equipment list and corresponding manufacturer specification sheets
- A proposed menu
- A completed Food Service Plan Review Application
- \$200 Plan Review Fee

11/12
gg

Food Service Plan Review Application

Type of plan: New X Remodel _____
Name of Establishment: T Love N.Y. Pizza
Physical Address: 21165 N.C. 24
City: Cameron State: N.C. Zip: 28526
Phone (if available): _____ Fax: _____
Email: Wayne.dannheim@aim.com

Applicant: Wayne Dannheim
Address: 120 William Pirkall Circle
City: Bunnlevel State: N.C. Zip: _____
Phone: 910-951-9865 Fax: _____
Email: _____

Owner (if different from Applicant): _____
Address: _____
City: _____ State: _____ Zip: _____
Phone: _____ Fax: _____
Email: _____

I certify that the information in this application is correct, and I understand that any deviation without prior approval from this Department may nullify plan approval.

Signature: [Handwritten Signature] Date: 6/11/18
(Applicant or Responsible Representative)

Hours of Operation:

Mon 11-9 Tues 11-9 Wed 11-9 Thurs 11-9 Fri 11-10 Sat 11-10 Sun 3-9

Number of Seats: 36

Facility total square feet: 1500

Projected start date: 6/20/18

Type of Food Service:

- Restaurant
- Food Stand
- Drink Stand
- Commissary
- Meat Market
- Other (explain): _____

Check all that apply

- Sit down meals
- Take-out meals
- Catering

Utensils:

Multi-use (reusable): Single-use (disposable): _____

Food delivery schedule (per week): 2

Indicate any **specialized process** that will take place: None

Curing Acidification (sushi, etc.) Smoking

Reduced Oxygen Packaging (e.g. vacuum packaging, sous vide, cook-chill, etc.)

Has the process been approved by the Variance Committee of the DPH Food Protection Branch? _____

Indicate any of the following **highly susceptible populations** that will be catered to or served:

Nursing/Rest Home Child Care Center Health Care Facility

Assisted Living Center School with pre-school aged children or an immunocompromised population

Water Supply:

Type of water supply: (check one)

- Non-public (well)
- Community/Municipal

Is an annual water sample required of your establishment? (check one)

- Yes
- No

Wastewater System:

Type of wastewater system: (check one)

- Public sewer
- On-site septic system

Water Heater:

Manufacturer and Model: WHIRLPOOL CRAFTMASTER

Storage Capacity: 40 gallons

- Electric water heater: 4773 kilowatts (kW)
- Gas water heater: _____ BTU's

Water heater recovery rate: 120 GPH

If tankless, _____ GPM ; Number of heaters: _____

Person in Charge (PIC) and Employee Health

Are Persons in Charge certified food protection managers who have passed a test accredited by an approved ANSI program? _____

Eligible Person In Charge: WAYNE DANNHEIM
Program SAVE SERV Cert. # 10733743 Exp. Date 2/19

For multiple shifts and/or occasions of absences, list all eligible Persons in Charge:

Eligible Person In Charge: DEBORAH BUCHANAN
Program SAVE SERV Cert. # 10733742 Exp. Date 2/19

Eligible Person In Charge: _____
Program _____ Cert. # _____ Exp. Date _____

*Attach a copy of your establishment's Employee Health Policy

Are copies of signed Employee Health Policies on file? N/A

Food Sources

	Names of food distributors:	Deliveries/wk
1.	<u>U.S. FOOD</u>	<u>1</u>
2.	<u>SUPERIOR BAKER</u>	<u>1</u>
3.	<u>SAMS CLUB</u>	<u>1</u>
4.	_____	_____

Time/Temperature Control for Food Safety

Foods that will be held hot before serving: NONE

Foods that will be held cold before serving: Deli meats lettuce Tomato
onions - ect in make table at 39°

Will time be used as a method to control for food safety? _____
Will a buffet be provided? NO If so, attach a list of foods that will be on the buffet.

Cooling

List foods that will be cooked and cooled for later use or added to another food as an ingredient: NONE

Describe utensils and methods used to cool foods: GLOVES

Dry Storage

Frequency of deliveries per week: 1 Number of dry storage shelves: _____
Square feet shelf space: _____ ft²
Is a separate room designated for dry storage? YES

Food Preparation Facilities

Number of food prep sinks: 2 Are separate sinks provided for vegetables and meats? YES
Size of sink drain boards (inches): 24
How will sinks be sanitized after use or between meat species? YES
SANITIZER - WASH

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: 3

Size of sink compartments (inches): Length 18" Width 16" Depth 13"

Length of drain boards (inches): Right 2FT Left 2FT

Are the basins large enough to immerse your largest utensil? Yes

What type of sanitizer will be used?

Chlorine Quaternary Hot water (171°F) Other (specify) _____

Mechanical Dishwashing

Will a dishmachine be used? Yes _____ No

Dishmachine manufacturer and model: _____

Hot water sanitizing? _____ or chemical sanitizing? _____

How will large utensils such as prep tables, dough mixing bowls, slicers, and other food contact surfaces that cannot be submerged in sinks or put through a dishwasher be cleaned and sanitized?

SOAP WASHED AND THEN SANITIZED

How many air drying shelves will you have? 3

Calculate the square feet of total air drying space: 4FT LONG 1 FOOT WIDE
5 SHELFs
ft²

Hand washing

Indicate number and locations of hand sinks in the establishment: 2

Employee Area

Indicate location for storing employees' personal items: IN REAR

Finish Schedule

*Floor, wall and ceiling finishes (vinyl tile, acoustic tile, vinyl baseboards, FRP, etc.)

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	Linoleum		WOOD	Acoustic
Bar				
Food Storage	Linoleum		WOOD	Acoustic
Dry Storage	STORAGE SHED		WOOD	ceiling
Toilet Rooms	Linoleum		WOOD	ACOUSTIC
Garbage & Can Wash Areas	Concrete		FRESH AIR	FRESH AIR
Other				
Other				

Garbage, Refuse and Other

Will trash be stored in the restaurant overnight? Yes _____ No X If so, how will it be stored to prevent contamination? _____

Location and size of can wash facility: 3x3

Are hot and cold water provided as well as a threaded nozzle? yes

Will a dumpster be provided? yes

Do you have a contract with the dumpster provider for cleaning? yes

How will used grease be handled? yes

Is there a contract for grease trap cleaning? yes

Are doors self-closing? yes Fly fans provided? NO

Where will chemicals be stored? NO

Where will clean linen be stored? NO

Where will dirty linen be stored? NO

FOOD HANDLING PROCEDURES

Explain the following with as much detail as possible. Complete descriptions including specific areas of the kitchen and corresponding items on the plan where food is handled will expedite the plan review process. Incomplete descriptions may result in the application being returned.

Explain the entire food handling procedure for each food item on the proposed menu. Including:

- How the food will arrive (frozen, fresh, packaged, etc.)
- Where the food will be stored
- Where and how the food will be thawed
- Where (prep tables, sink, counter, etc.) the food will be handled (washed, cut, marinated, breaded, cooked, etc.)
- When (time of day and frequency/day) food will be handled
- Whether or not the food or any part of the food will be used as leftovers or as any ingredient in a future dish
- How the food will be cooled if applicable

FOOD PRODUCT Appetizers Delivered Frozen Straight From
Freezer to Deep Fryer

- Wings - Delivered Fresh - Rinse off in prep sink
one case at a time. placed in buckets - dated - and
cooked as ordered

- Salads made fresh to order with pre-washed salad
mix Grilled, Crispy Chicken and Steak cooked to order

FOOD PRODUCT Calzones and pizza rolls made fresh to order.

All the pizza are made fresh to order dough made
daily as needed. All oven baked dishes are made
to order

Hot and cold subs are made to order

Veggies are washed and sliced on premise

All deli meats are sliced on premise with slicer being
washed and sanitized after each use

Desserts are ordered from distributor pre-made



3ft 4" sink
13" deep

16" ←
19" ↑

2ft Deep
Basin

3ft prep

↑ 20"
↔ 16"

11" Deep

hang sink
1ft

2 13" Drain

- Supera - make table
60 ft

Supera propane
2 ft Flat Top

Dean - Deep Fryer
Atco Deep Fryer

2 - Blodgett ovens

ANN, TowAC

Free-o-matic

Serial # 982
1105111

Hot water
Tank

Whirlpool

Serial # U.S. Craft Master

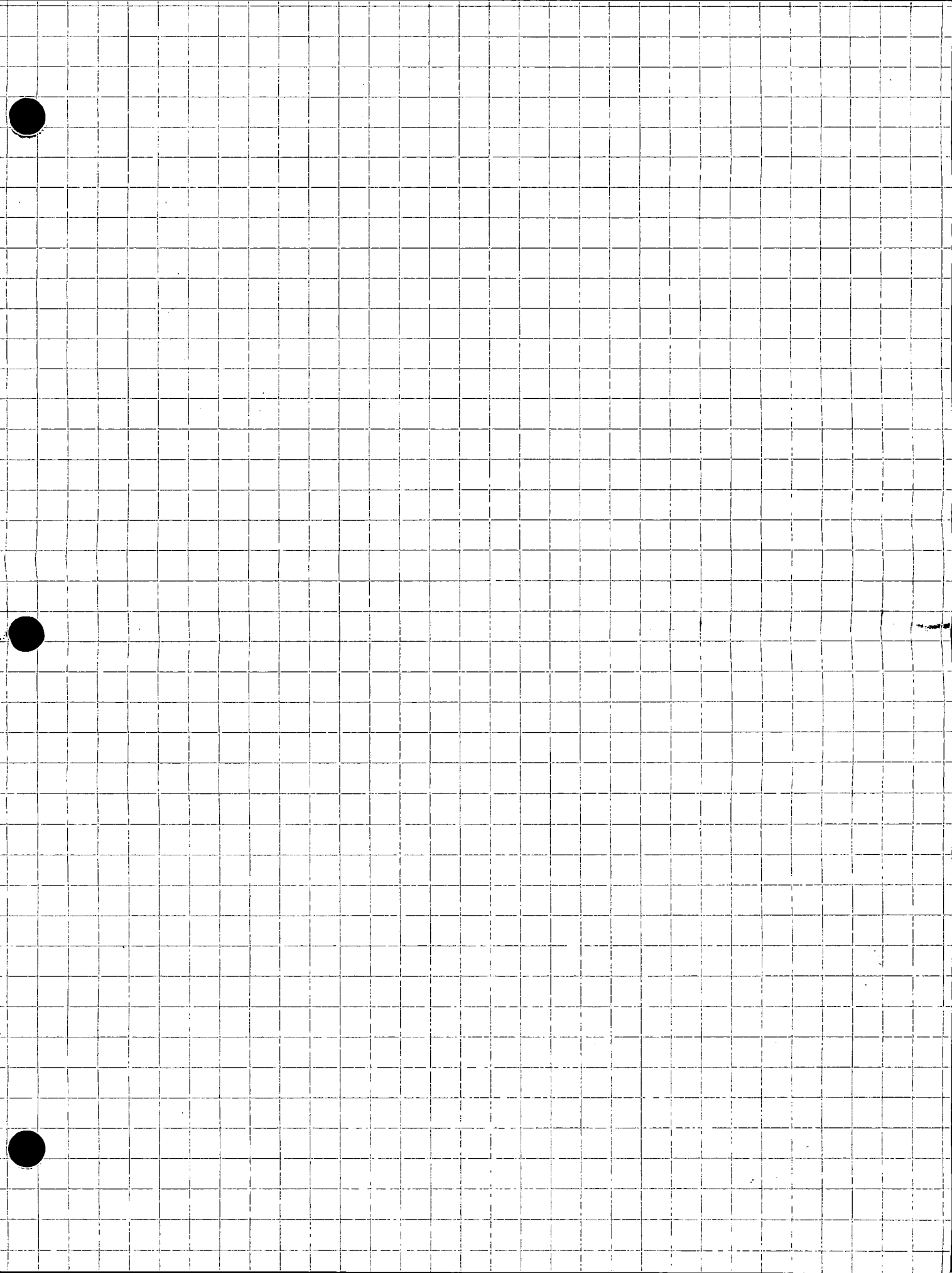
13287401722

model #

CAF40RO 0450

40 Gallon

4773 K&T



WE CATER ANY EVENT

WE RESERVE THE RIGHT OF REFUSAL OF
SERVICE...PRICES SUBJECT TO CHANGE

We are located inside Lakes Country Store.
When ordering if you NEED ANYTHING
DELIVERED out of our store we will be happy
to deliver that with your food order.

Thank You for your Business!

Local
Postal Customer

PRSR STD
ECRWSS
U.S. POSTAGE
PAID
EDDM RETAIL

Family
Owned!

I 
NY

WE'RE BACK!



BRICK OVEN

PIZZA

PICK-UP, TAKE-OUT or DELIVERY

(919) 499-4977

Monday-Thursday 11:00am-9:00pm

Friday & Saturday 11:00am-10:00pm

Sunday 3:00pm-9:00pm

3039 Buffalo Lakes Road
Sanford, NC 27332

APPETIZERS

Mozzarella Sticks	6.99
Fried Mushrooms	6.99
Jalapeno Poppers	6.99
Garlic Bread	2.29
Garlic Bread with Cheese	2.99
French Fries	2.79
Bacon Cheddar Fries	4.99
Cheesy Bread	4.99

WINGS

5 Wings	4.99
10 Wings	8.99
20 Wings	17.00
30 Wings	24.00
50 Wings	37.00
Mild, Medium, Hot, BBQ, Mild BBQ, Hot BBQ, Garlic, Garlic Parm, Mild Garlic Parm, Hot Garlic Parm, Teriyaki	

SALADS

House	Small 5.99 Large 6.99
Chef	Small 7.99 Large 10.99
Ham, Turkey & American Cheese	
Greek	Small 7.99 Large 10.99
With Feta Cheese	
Antipasto	Small 7.99 Large 10.99
Ham, Salami, Pepperoni & Provolone Cheese	
Grilled or Crispy Chicken	Small 7.99 Large 10.99
Buffalo Chicken	Small 7.99 Large 10.99
Steak Salad	Small 7.99 Large 10.99
Dressings: Italian, Ranch, Bleu Cheese, Thousand Island, Balsamic Vinegar	

CALZONES & PIZZA ROLLS

3-Cheese Calzone, Mozzarella, romano and ricotta cheese. Additional items 50¢ each	8.99
Family Size Calzone, Mozzarella, romano and ricotta cheese. Additional items \$2.00 each	13.99
Spinach Roll, Sautéed spinach in garlic and butter sauce	8.99
Sausage and Pepper Roll	8.99
Veggie Roll, Mushrooms, spinach, tomato, fresh chopped garlic & mozzarella	8.99
Chicken Parmigiana Roll, Fried chicken, mozzarella and marinara sauce	8.99
Broccoli Roll, Sautéed broccoli in garlic and butter sauce	8.99
Stromboli, Ham, pepperoni, peppers and mozzarella	8.99

ADDITIONAL TOPPINGS .59 EACH

STUFFED PIZZA

Stuffed Meatlover's Large, Sausage, Pepperoni, Meatball and Mozzarella	25.99 or ½ 13.99
Stuffed Philly, Philly Meat, Green Peppers and Onions	25.99 or ½ 13.99

PIZZA

12" Pie	7.99
14" Pie	9.99
16" Pie	10.99

Each additional Topping Add

\$.79 for 12", \$1.00 for 14" and \$1.39 for 16"

Toppings: Extra Cheese, Mushrooms, Peppers, Onions, Pepperoni,
Sausage, Pepperoncini Peppers, Meatball, Spinach, Broccoli, Garlic,
Bacon, Olives, Ham, Anchovies & Tomato

DESSERTS

Canoli	3.69
Tiramisu	4.99

OVEN-BAKED DISHES

All baked with mozzarella. Your Choice 9.99

Baked Ziti	
Eggplant Parmigiana with Pasta	
Homemade Lasagna	
Manicotti	
Spaghetti with Meatballs or Sausage	
Chicken Parmigiana, Breaded Chicken Breast, marinara and melted mozzarella	
Eggplant Rolotini	
Eggplant Spinach Ricotta	

12" HOT ITALIAN HEROES

Philly Cheesesteak, Green Peppers, Onions and Mozzarella	8.99
Meatball Parmigiana	8.99
Eggplant Parmigiana	8.99
Chicken Parmigiana	8.99
Sausage Parmigiana	8.99
Heavens Delights, Fried Chicken, Lettuce, Tomato, Onion and Mayonnaise	8.99
Sausage, Peppers and Onions	8.99
Chicken Cordon Bleu	8.99
Buffalo Chicken, (Choice of Hot, Medium or Mild)	8.99
Cheeseburger, Mayo, Lettuce, Tomato and Onion	8.99
Chicken Bacon Ranch	8.99
Western Philly Steak, Bacon, Sautéed Onions, Barbecue Sauce with Cheese	8.99
Vinny's Philly Steak, Eggplant, Sautéed Onions, Mushrooms, Cheese	8.99

12" COLD ITALIAN HEROES

All Served with Lettuce, Tomato, Onion and Hellman's Mayonnaise	
Ham and Cheese	8.99
Turkey and Cheese	8.99
Italian Mix, Ham, Salami, Pepperoni and Provolone	8.99
Grilled Chicken	8.99
American Mix, Ham, Turkey and American Cheese	8.99
Veggie Hero	8.99
Tuna and Cheese	8.99

Proudly Featuring

Boar's Head
PREMIUM DELI MEATS & CHEESES

FROM THE GRILL

All Served with French Fries

LAMB OR CHICKEN GYRO	7.99
HALF POUND CHEESEBURGER	7.99
FALAFEL	7.99

GOURMET PIZZAS

PLEASE ORDER BY NUMBER

12" - \$14.99 • 14" - \$16.99 • 16" - \$18.99

- HOUSE
Pepperoni, Sausage, Bacon, Onions, Green Peppers,
Mushrooms, Black Olives
- ITALIANO
Pepperoni, Sausage, Roasted Red Peppers, Basil
- ORTOLANO
Eggplant, Fresh Tomatoes, Spinach
- HAWAIIAN
Ham, Bacon, Pineapple
- HOT WHEEL
Hot Peppers, Onions, Fresh Tomatoes, Black Olives, Garlic
- CHICKEN CORDON BLEU
Chunks of Breaded Chicken, Ham, Bleu Cheese
- CHICKEN FLORENTINE
Chicken, Spinach, Onions, Tomato
- MONA LISA
Broccoli, Eggplant, Roasted Red Peppers, Olives, Garlic
- TROPICAL TEASE
Bacon, Tomato, Spinach, Garlic Sauce
- MEDITERRANEAN
Spinach, Feta, Black Olives, Garlic Sauce
- JOSIE'S FAVORITE
Feta, Bacon, Spinach, Roasted Red Peppers
- VEGGIE
Broccoli, Tomatoes, Green Peppers, Black Olives, Onions,
Mushrooms
- STEAK PIZZA
Sautéed Steak, Green Peppers, Onions, Mushrooms
- BUFFALO CHICKEN
Breaded Chicken with any Wing Sauce
- ALL MEAT
Pepperoni, Sausage, Bacon, Ham
- SPAGHETTI
With Meatballs and Sausage
- WHITE BROCCOLI
Broccoli, Ricotta, Garlic Sauce
- MARGARETTA
Fresh Mozzarella, Italian Basil,
Tomatoes
- CHICKEN PARM
Breaded Chicken Chunks, Ricotta, Marinara
- MELANZANNA
Eggplant, Tomato, Ricotta
- CHICKEN BACON RANCH
Fried Chicken, Bacon, Ranch
- BACON CHEESEBURGER
Bacon, Ground Beef, Mozzarella, Topped with American
Cheese
- MATT A TAT TAT
Fresh Sliced Tomatoes, Bacon, Ranch, Topped with American
Cheese
- PIZZA BIANCO
Mozzarella, Ricotta, Fresh Garlic
- PRIMAVERA
Spinach, Eggplant, Tomato, Mushrooms, Garlic
- T. HENRY SPECIAL
Linguica, Portuguese Sausage & Provolone Cheese