


Berm 1904.0003

3.3.21@9:41

Donna Johnson

From: Chris Wrenn <Chris@onscatering.com>
Sent: Tuesday, March 2, 2021 4:24 PM
To: Donna Johnson
Subject: Re: 129 Kipling Rd

B.16.21
Add trades


Chris Wrenn
919.622.4792

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Okidoke

Jami Turlington sent me some things to do today after they reviewed it so the plans will be changing again. Would you like for me to get you a copy after the plans after the changes are done?

Plans were drawn and spec brought up within them to meet existing building codes. We will be adding new power, water and drain lines to the building as none exist.

We are utilizing the shell pretty much. hope that paints the right picture. New 5" Concrete was installed about 5 years ago when we bought property.

Of course there are many things we are doing to have it approved by Health Dept

Ex- (grease trap and separate septic field) already approved by Oliver.

Plan on commercial Water tap from County

Plan was to use 100 amp existing service for power (all appliances ar LP btw)

Walk-in refrigerator

hood and ansul system etc.

appliances, epoxy floors. bathroom, all alot of things you need to have an inspected commercial kitchen approved

What will it be used for? The building will be used for the preparation and cooking of food. We are a catering company. There will be no retail sales/customer drive thru or drive up. Approval with County planners and zoning board was for commissary kitchen.

Jami would have a better definition of it but here is the general idea.

Commissary kitchens are established commercial-grade **kitchens** where foodservice providers can safely and legally prepare, cook, and store food and equipment.

I can swing by any time if you would prefer.

4.14.21 @ 9:51 left a msg for Kelley. Checking to see if they have received make updated plans.

Chris Wrenn
Owner and Chef



THE BEST MEMORIES ARE MADE
while enjoying good food.

On Tue, Mar 2, 2021 at 9:31 AM Donna Johnson <djohnson@harnett.org> wrote:

Good morning, Chris. I hope you are doing well in this crazy time. ☺ I am contacting you to see if you will send me details for the catering building that you are trying to get permitted. I am getting calls from Health and Sanitation and from Public Utilities asking questions about this existing building. I am really trying not to set up another meeting, since I know you are probably extremely busy. Could you just shoot me an email explaining what is being added to the building on the inside and what exactly the building will be used for? I would really like an updated floor plan as well, since I believe the one that was sent to Health and Sanitation is different from the one that we have. Please show are doors, windows, and tables, sinks, etc. Also, is there going to be a separate tap and electrical for this building? The updated floor plan can just be sent with this email as an attachment.

Thank you,

Donna Johnson

Harnett County Project Coordinator/CSR

PO Box 65

108 E. Front St.