

March 1, 2021

Harnett County Government Complex
307 W. Cornelius Harnett Boulevard
Lillington, NC 27546

Old North State Catering Commissary
129 Kipling Rd
Fuquay-Varina, NC 27526

ph: 910-893-7547
fax: 910-893-9371

Re: Old North State Catering Commissary

Application #1904-003

Mr. Wrenn,

Thank you for submitting the food service application and payment, plans and detailed process sheets for the Old North State Commissary. The plans and specifications for this facility have been reviewed, but cannot be approved at this time. Please provide additional information as described below:

1. Plumbing plan-Indicate how sinks drain, whether direct or to a floor or hub drain. Clarify how many floor drains are present and locations. Show the flow of hot and cold water lines to water using fixtures. Include dishwasher on plumbing plan and specifications on how dishmachine is plumbed. Indicate location of grease interceptor.
2. Electrical plan-Indicate location of electrical outlets. If tabletop appliances or floor-mounted equipment is used (such as food processors, microwave, blenders, mixers), indicate where equipment is located on floor plan and outlet provided for equipment. Provide equipment specification sheet if not already submitted. Indicate if light fixtures are located under hood. Tankless hot water heater not indicated on electrical plan. Lighting not indicated in walk-in cooler.
3. Indicate how mobile food unit will operate while stored at commissary. Do you intend to run mobile food unit off commissary electricity, if so indicate outlet location on commissary building. Describe how mfu fresh water tank is filled from commissary. Do you intend to use an outside faucet? If so, indicate location.
4. Dishmachine is drawn on plans as located beside the three compartment dishsink drainboard. Is this the correct location or do you intend to place it under the dishsink drainboard? Describe the intended use of the dishmachine (type of utensils). (see item 13 pertaining to location of dishmachine)
5. Indicate location of air drying shelves on floor plan and provide an equipment specification sheet. Do you intend to have pot racks? If so, provide location on floor plan.
6. Indicate location and number of dry good storage shelves on floor plan. Provide an equipment specification sheet.

7. Process sheets indicate ice is used. Do you intend to buy ice or make on-site?
8. Describe the intended use for the tilt skillet. Will the tilt skillet have a spout for filling? If not, how do you intend to fill skillet and drain?
9. Exterior doors and bathroom doors are required to be self-closing.
10. A concrete sealant is recommended over an epoxy paint for sealing concrete floor. Are expansion joints present on floor? If so, what type of material is used to fill the joints?
11. Provide equipment specification sheets for handsink, three compartment sink, prep sinks and greasetrap. Provide the model number for the Nor-Lake Walk-In Cooler.
12. Equipment must be drawn to scale and accurately presented. Dish sink and prep sink vats not shown as measurements specified on application.
13. Relocate dishmachine under right side drainboard of 3-compartment sink, move handsink between dishsink and closest prep sink (equipment may need to be shifted left, closer to door leading to storage room). Relocation of handsink is to help separate dishwashing and prep and get handsink closer to dishwashing area. Splashguards needed between prep sinks, handsink and dishwashing drainboard. Indicate location of splashguards on plan. Flow will be reevaluated on revised plans. Equipment location is subject to change on future reviews.

This plan review was reviewed using the *2009 North Carolina Food Code Manual* and *15A NCAC .2600 Rules Governing the Food Protection and Sanitation of Food Establishments*. This review does not cover any other aspects of construction regulated by other jurisdictions.

Please submit updated plans to Central Permitting. If you have questions, please feel free to contact this office at (910) 893-7547.

Regards,


Jamie Turlington, REHS

Harnett County Health Department
Harnett County Environmental Health