



NC DEPARTMENT OF  
**HEALTH AND  
HUMAN SERVICES**

**ROY COOPER** • Governor  
**MANDY COHEN, MD, MPH** • Secretary  
**MARK T. BENTON** • Assistant Secretary for Public Health  
Division of Public Health

August 26, 2020

Hemant Sura  
GreenTech Consulting Inc.  
1155 Kildaire Farm Road, Suite 206  
Cary, NC 27511

RE: Domino's  
2800 NC Hwy 24 & 87  
Cameron, NC 28326

Dear Mr. Sura,

This letter acknowledges review of the plans dated 07/30/20 with revision R1 for the above establishment located inside of the existing Walmart. The plans, application and email correspondence are approved with the following conditions:

1. Per your submittal, produce arrives prewashed, all chicken products arrive pre-cooked, frozen and thawed in walk in cooler, all meats are precooked and/or processed. Food will be handled as described on the submitted plan review application, email correspondence and North Carolina Food Code.
2. All food equipment, custom equipment, counters and cabinetry must comply with subpart 4-205 of the North Carolina Food Code and be installed as specified in Sections 4-402.11 and 4-402.12 of the Code. The Floor Plan/Equipment Layout Plan EQ1 dated 07/30/20 R1 revision with an additional hand wash sink located along the office wall is approved.
3. The water and plumbing systems shall comply with Part 5-1 and 5-2 and Parts 6-3, 6-4 and 6-5 of the Food Code. Hot water is supplied by Walmart and the system is conditionally approved provided adequate hot water provided to all fixtures during peak periods. If the hot water requirements are not met during peak demand the hot water heating system must be re-evaluated with additional hot water recovery to meet requirements.
4. The floor, wall and ceiling finishes specified on the application are approved provided they are constructed as specified in Subparts 6-101 and 6-201 of the Food Code. Floor and wall junctures in food service areas, walk-in cooler and toilet rooms must be coved.
5. Lighting in the food service must comply with Sections 6-202.11 Light Bulbs, Protective Shielding and 6-303.11 Intensity of the North Carolina Food Code.
6. Any changes made to the approved plans must be reviewed by our office. This review does not cover any aspects of construction regulated by other jurisdictions.
7. Effective January 1, 2019, the NC Food Code 3-501.16 (A)(2)(b)(ii) requires equipment to be upgraded or replaced to maintain food at a temperature of 41 degrees F or less. Please plan accordingly.
8. Documentation must be provided to Harnett County Environmental Health verifying off-site maintenance/cleaning of the dumpster.

**NC DEPARTMENT OF HEALTH AND HUMAN SERVICES • DIVISION OF PUBLIC HEALTH**

LOCATION: 5605 SIX FORKS RD, RALEIGH NC 27609  
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The establishment must comply with the requirements of the North Carolina Food Code and 15A NCAC 18A .2600, "Rules Governing the Food Protection and Sanitation of Food Establishments." These documents are available on our web page at: [ehs.ncpublichealth.com/faf/food/planreview/index.htm](https://ehs.ncpublichealth.com/faf/food/planreview/index.htm).

If I can be of further assistance, please e-mail me at [cindy.williams.1@dhhs.nc.gov](mailto:cindy.williams.1@dhhs.nc.gov) or call me at 252-724-0177.

Sincerely,

*Cindy Williams, REHS*

Cynthia Williams "Cindy", REHS  
Environmental Health Regional Specialist  
Environmental Health Section-Division of Public Health

cc: Gayle Violette, Harnett County Environmental Health