



**North Carolina Department of Health and Human Services**  
**Division of Public Health**

ROY COOPER  
Governor

MANDY COHEN, MD, MPH  
Secretary

BETH LOVETTE, MPH, BSN, RN  
Acting Director

August 3, 2020

Mr. Chris Neal  
Neptune Design Group, LLC  
6501 E. Greenway Parkway  
Scottsdale, AZ 85254

RE: Tropical Smoothie Cafe  
1546 NC Hwy 24/87  
Cameron, NC 28326

Dear Mr. Neal:

This letter acknowledges review of the plan for the above remodel of the referenced establishment. The original plan dated 03/05/2020 and specifications are approved with the following comments:

1. Per the application, ready to-eat food includes salad arriving refrigerated, and proteins arriving frozen- then items will be thawed in Lexan containers and stored as required. Produce will arrive fresh and refrigerated, then stored in in cooler after being washed, cut and prepped at the designated prep sink. Poultry and lunch meats will arrive frozen and pre-cooked with only thawing/heating needed. Seafood will also arrive frozen- then stored in freezer till cooked.
2. Splash guards will need to be installed where there is a concern for sink splash to prevent potential contamination.  
Sneeze guards will be installed as shown on elevation plan sheets 4.0 and 4.1, and on the Equipment Plan sheet A5.0.  
A covered waste receptacle will need to be provided for the disposal of sanitary napkins to meet NC Food Code requirements.
2. The plumbing waste and water plans on sheets P1 and P2 are approved, as is the installation of a new, revised 50Gallon, 18KW, 3 phase heater which is changed from what was noted in the application and in the original Plumbing Schedules on plan sheet P1.0. A revised P1 sheet reflects the up-sizing of the proposed electric water heater to meet hot water recovery requirements.
3. Floors, walls, and ceilings must comply with Subparts 6-101 and 6—201 of the NC Food Code. As a reminder, flooring in all food service areas, walk-in coolers and freezers and toilet rooms must be coved. The finishes shown on the application and on the Finish Plan A2.1 are approved when meeting these conditions.
4. Documentation verifying off-site cleaning of the dumpster may be required by Harnett County Environmental Health.

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." Both are available on our web page at: [ehs.ncpublichealth.com/faf/food/planreview/index.htm](http://ehs.ncpublichealth.com/faf/food/planreview/index.htm). This review does not cover any aspects of construction regulated by other jurisdictions.

Plan Review Unit

<http://ehs.ncpublichealth.com/faf/food/planreview/index.com>

Tel 919-707-5854 • Fax 919-845-3972

Location: 5605 Six Forks Road • Raleigh, NC 27609

Mailing Address: 1632 Mail Service Center • Raleigh, NC 27699-1632

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The current application, submittal checklist, and a searchable database to check the status of plan reviews can be found under "Application Requirements & Tools" on the web page mentioned above. If I can be of further assistance, e-mail me at [Jeff.Jones@dhhs.nc.gov](mailto:Jeff.Jones@dhhs.nc.gov), or call me at (919) 707-5863.

Sincerely,

*Jeffrey L. Jones*

Jeffrey L. Jones REHS, CP-FS  
Food Service Plan Review Engineer  
Plan Review Unit  
Division of Public Health, Food Protection Branch  
North Carolina Department of Health and Human Services

cc. Gale Violette, Harnett County Environmental Health