



NC DEPARTMENT OF
**HEALTH AND
HUMAN SERVICES**

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Division of Public Health

February 8, 2022

Ms. Tara Ostrander
Raywest Design Build
2818 Raeford Rd. Suite 300
Fayetteville, NC 28303

RE: Jersey Mike's Subs
1624 NC 24-87 Hwy
Cameron, NC 28326

Dear Ms. Ostrander,

This letter acknowledges review of the plan for the above referenced establishment. The revised plans dated 01/25/22, email correspondence and specifications are approved with the following conditions:

1. Per your submittal only vegetables will be washed/prepared in the 1-compartment sink. Poultry is received frozen and cooked as ordered, roast beef is received precooked, thawed in walk-in cooler, and is not cooked onsite.
2. The equipment plans and schedule A-103 revised 01/25/22 is approved with the following considerations:
 - a. All food equipment, custom equipment, shelves, 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.
 - b. The sneeze guard(s) will be installed 5' at finished floor,
 - c. Splash guard(s) are to be installed on hand wash sinks where splash contamination from handwashing is a concern.
 - d. Employee lockers/coat hooks are to be provided for employee storage of personal items and the location will comply with Code.
 - e. Revised plans include additional hand wash sink with soap and towels located in the rear 3-compartment area for a total of 3 hand wash sinks. The number shown on the application is incorrect.
3. The finishes specified on the application are approved provided they comply with Subparts 6-101 and 6-201 of the Code. NC Food Code 6-201.11 requires floors, walls, and ceilings to be designed, constructed, and installed so they are smooth and easily cleanable. Floor and wall junctures in food service, walk-in cooler and toilets must be coved. The top of the walk-in cooler and freezer should be enclosed to the ceiling and side wall
4. The plumbing water and waste plans must comply with Parts 5-1 and 5-2 and Parts 6-1, 6-4 and 6-5 of the NC Food Code. The two 199,000 BTU tankless water heaters specified on plan sheets A-103, P1 and P2 are approved.
5. Lighting in the food service area must comply with Sections 6-202.11 Light Bulbs, Protective Shielding and 6-303.11 Intensity of the North Carolina Food Code. Lighting will be evaluated onsite to determine compliance with Code.

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6. If the dumpster is cleaned on-site, provisions for disposal of wastewater into an approved sanitary sewer system must be available. Otherwise, a contract for off-site cleaning of the dumpster should be provided to Harnett County Environmental Health. The mop sink/can wash is to be provided with drain and curbing.
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. This review does not cover any aspects of construction regulated by other jurisdictions. Any changes made to the approved plans must be reviewed by our office.

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.

If I can be of further assistance, please contact me at cindy.williams.1@dhhs.nc.gov or 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