

FOOD PRODUCT Dairy Products (milk - cheese)

Arrive and stored in original packaging.
Cheese is cut, prep and stage in containers, date,
for later use. Cheese use for cheese dip is prep.
cooked, cooled and storage for later use in s/s
pans.

FOOD PRODUCT Rice, Beans, tortillas, canned products.

Will be stored in the dry-food shelves
in original packaging.

FOOD PRODUCT _____

***ADDITIONAL SHEETS ARE AVAILABLE

Finish Schedule

*Floor, wall and ceiling finishes (vinyl tile, acoustic tile, vinyl baseboards, FRP, etc.)

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	epoxy		FRP	Acoustic tile
Bar	N/A	N/A	N/A	N/A
Food Storage	epoxy		FRP	A-tile
Dry Storage	epoxy		FRP	A-tile
Toilet Rooms	epoxy		FRP	A-tile
Garbage & Can Wash Areas	concrete			
Other				
Other				

Garbage, Refuse and Other

Will trash be stored in the restaurant overnight? Yes _____ No X If so, how will it be stored to prevent contamination? dumpster outside.

Location and size of can wash facility: indoor 36" x 36"

Are hot and cold water provided as well as a threaded nozzle? yes

Will a dumpster be provided? yes

Do you have a contract with the dumpster provider for cleaning? yes

How will used grease be handled? outdoor grease trap inground

Is there a contract for grease trap cleaning? yes

Are doors self-closing? yes Fly fans provided? yes

Where will chemicals be stored? shelves next to wash facility.

Where will clean linen be stored? shelves

Where will dirty linen be stored? outside back of building closed containers.

Time/Temperature Control for Food Safety

Foods that will be held hot before serving: Rice, Beans, Chicken, Ground Beef
Shredded beef, Burrito Sauce, Enchilada Sauce, flour
tortillas. RTE kept at 135° on serving table.

Foods that will be held cold before serving: Vegetables, cheese in
sandwich unit kept at 38°-39° F.

Will time be used as a method to control for food safety? yes

Will a buffet be provided? NO If so, attach a list of foods that will be on the buffet.

Cooling

List foods that will be cooked and cooled for later use or added to another food as an ingredient: Salsas, cheese dip, pork, chicken, beef.

Describe utensils and methods used to cool foods: low profile pans for
quicker cooling of cheese dip (stainless). freezer/walk in
cooler; time; temp monitoring.

Dry Storage

Frequency of deliveries per week: 2 Number of dry storage shelves: ~~20~~ 36+

Square feet shelf space: 400+ ft²

Is a separate room designated for dry storage? NO

Food Preparation Facilities

Number of food prep sinks: 2 Are separate sinks provided for vegetables and raw meats? yes

Size of sink drain boards (inches): 30" x 30"

How will sinks be sanitized after use or between meat species? washed soap/water
and use quaternary ammonium (QA). sprayed.

Water Supply:

Type of water supply: (check one)

- Non-public (well)
- Community/Municipal

Is an annual water sample required of your establishment? (check one)

- Yes
- No

Wastewater System:

Type of wastewater system: (check one)

- Public sewer
- On-site septic system

Water Heater:

Manufacturer and Model: _____

Storage Capacity: _____ gallons

- Electric water heater: _____ kilowatts (kW)
- Gas water heater: _____ BTU's

Water heater recovery rate: _____ GPH

If tankless, _____ GPM ; Number of heaters: _____

Food Service Plan Review Application

Type of plan: New Remodel

Name of Establishment: EL Burrito Mexican Restaurant 3, INC.

Physical Address: Overhills Rd at Ray Rd

City: Spring Lake State: NC Zip: 28390

Phone (if available): _____ Fax: _____

Email: _____

Applicant(s): _____

Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Fax: _____

Email: _____

Owner (if different from Applicant): Pedro L. Martinez

Address: 19 Moon Run

City: Sanford State: NC Zip: 27332

Phone: 910-578-0201 Fax: _____

Email: pmart901@qol.com

I certify that the information in this application is correct, and I understand that any deviation without prior approval from this Department may nullify plan approval.

Signature: _____ Date: _____
(Applicant or Responsible Representative)