

# HARNETT COUNTY PLAN REVIEW APPLICATION COVER LETTER FOOD SERVICE ESTABLISHMENTS

Unless directed otherwise, all items are to be submitted through the Central Permitting Office at 420 McKinney Pkwy., Lillington, NC 27546 or by mail to PO Box 65, Lillington, NC 27546. You may contact the Central Permitting Office at 910-893-7525, Ext. 2. However, please contact our office with questions regarding the contents of this application.

Plans are reviewed using North Carolina's 15A NCAC 18A .2600 *Rules Governing the Food Protection and Sanitation of Food Establishments* and the *NC Food Code Manual*. To view these rules, go to <http://www.deh.enr.state.nc.us/rules.htm> or obtain a copy from our office at 307 West Cornelius Harnett Boulevard, Lillington, NC 27546. For additional information regarding facility design, you can access the plan review link of the Environmental Health section on the Health Department's website at [www.harnett.org](http://www.harnett.org). Plans must be submitted to the local health department for approval **prior to** construction, renovation, or modification of such facilities.

\**Franchised, chain, and prototyped* facilities are required to submit a separate application and plans to the Department of Public Health, Environmental Health Section Plan Review Unit at 5605 Six Forks Rd., Raleigh, NC 27609.

If you have questions, contact one of the following Food and Lodging staff listed below at 910-893-7547:

Gale Violette, REHS  
Food and Lodging Program Specialist

Jamie Turlington, REHS  
Environmental Health Specialist

Cindy Pierce, REHS  
Environmental Health Specialist

Nikki Eason, REHS  
Environmental Health Specialist

Plans must be submitted with the following supporting documentation:

- A complete set of plans drawn to scale showing the placement of each piece of food service equipment, storage areas, trash can wash facilities, etc. along with general plumbing, electrical, mechanical, and lighting drawings
- Plans must include a site plan locating exterior equipment such as dumpsters or walk-in coolers
- A complete equipment list and corresponding manufacturer specification sheets
- A proposed menu
- A completed Food Service Plan Review Application
- \$200 Plan Review Fee

05/21  
gv

## Food Service Plan Review Application

Type of plan: New  Remodel

Name of Establishment: Koto hibachi and Sushi

Physical Address: 177 mittie haddock Dr.

City: Cameron State: NC Zip: 28326

Phone (if available): 3476079192 Fax: \_\_\_\_\_

Email: Mian zheng7@gmail.com

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Applicant(s): Mian zheng

Address: 1659 Buffalo Lake Rd

City: Sanford State: NC Zip: 27332

Phone: 3476079192 Fax: \_\_\_\_\_

Email: Mian zheng 7@gmail.com

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Owner (if different from Applicant): Qiu Ping zheng

Address: 1659 Buffalo Lake Rd

City: Sanford State: NC Zip: 27332

Phone: 9108136114 Fax: \_\_\_\_\_

Email: Qiu Ping zheng 88@gmail.com

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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: 2-17-23  
(Applicant or Responsible Representative)

**Hours of Operation:**

Mon 11 - 9 Tues 11 - 9 Wed 11 - 9 Thurs 11 - 9 Fri 11 - 10 Sat 11 - 10 Sun 11 - 9

**Number of Seats:** 16

**Facility total square feet:** 1600

**Projected start date:** July 1st

**Type of Food Service:**

**Check all that apply**

- Restaurant
- Food Stand
- Drink Stand
- Commissary
- Meat Market
- Other (explain): \_\_\_\_\_

- Sit down meals
- Take-out meals
- Catering

**Utensils:**

Multi-use (reusable): \_\_\_\_\_ Single-use (disposable):

**Food delivery schedule (per week):** 3

Indicate any **specialized process** that will take place:

- Curing     Acidification (sushi, etc.)     Smoking
- Reduced Oxygen Packaging (e.g. vacuum packaging, sous vide, cook-chill, etc.)

Has the process been approved by the Variance Committee of the DPH Food Protection Branch? \_\_\_\_\_

Indicate any of the following **highly susceptible populations** that will be catered to or served:

- Nursing/Rest Home     Child Care Center     Health Care Facility
- Assisted Living Center     School with pre-school aged children or an immunocompromised population

**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: American water heater VSCE3280H 200

Storage Capacity: 75.7 gallons

- Electric water heater: 4.5 12.2 kilowatts (kW)
- Gas water heater: \_\_\_\_\_ BTU's

Water heater recovery rate: \_\_\_\_\_ GPH

If tankless, \_\_\_\_\_ GPM ; Number of heaters: \_\_\_\_\_



**Person in Charge (PIC) and Employee Health**

Are Persons in Charge certified food protection managers who have passed a test accredited by an approved ANSI program? yes

Eligible Person In Charge: \_\_\_\_\_

Program \_\_\_\_\_ Cert. # \_\_\_\_\_ Exp. Date \_\_\_\_\_

For multiple shifts and/or occasions of absences, list all eligible Persons in Charge:

Eligible Person In Charge: \_\_\_\_\_

Program \_\_\_\_\_ Cert. # \_\_\_\_\_ Exp. Date \_\_\_\_\_

Eligible Person In Charge: \_\_\_\_\_

Program \_\_\_\_\_ Cert. # \_\_\_\_\_ Exp. Date \_\_\_\_\_

\*Attach a copy of your establishment's Employee Health Policy

Are copies of signed Employee Health Policies on file? \_\_\_\_\_

**Food Sources**

Names of food distributors:

Deliveries/wk

1.	<u>Hanfau Inc</u>	<u>1</u>
2.	<u>GD seafood LLC</u>	<u>1</u>
3.	<u>True world</u>	<u>2</u>
4.	<u>HD food dist.</u>	<u>1</u>

**Time/Temperature Control for Food Safety**

Foods that will be held **hot** before serving: White Rice / Fried Rice

Foods that will be held **cold** before serving: Sushi (Salmon Tuna Butterfish Yellow tail) Salad

Will **time** be used as a method to control for food safety? Yes <sup>Sushi</sup> Rice  
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: No

Describe utensils and methods used to cool foods: NA

**Dry Storage**

Frequency of deliveries per week: 3 Number of dry storage shelves: 7  
Square feet shelf space: 136 ft<sup>2</sup>  
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): 24 x 24  
How will sinks be sanitized after use or between meat species? Wash + Rinsed + Sanitized

**Dishwashing Facilities**

**Manual Dishwashing**

Number of sink compartments: 3      24      24      13

Size of sink compartments (inches): Length 27 Width 30 Depth 16

Length of drain boards (inches): Right 24 Left 24

Are the basins large enough to immerse your largest utensil? Yes

What type of sanitizer will be used?

Chlorine  Quaternary  Hot water (171°F)  Other (specify) \_\_\_\_\_

**Mechanical Dishwashing**

Will a dishmachine be used? Yes \_\_\_\_\_ No

Dishmachine manufacturer and model: \_\_\_\_\_

Hot water sanitizing? \_\_\_\_\_ or chemical sanitizing? \_\_\_\_\_

How will large utensils such as prep tables, dough mixing bowls, slicers, and other food contact surfaces that cannot be submerged in sinks or put through a dishwasher be cleaned and sanitized? Washed with scrubber with soapy water, Dry with towel and sanitized with spray bottle of chlorine mix with water.

How many air drying shelves will you have? 1 Dry Rack with 4-5 shelf  
Calculate the square feet of total air drying space: 60 <sup>ft<sup>2</sup></sup> Shelf top of sinks

**Hand washing**

Indicate number and locations of hand sinks in the establishment: 2 total one in front of kitchen close to the front. One in the back of kitchen close to the back.

**Employee Area**

Indicate location for storing employees' personal items: Front under the front counter. will have cubbies.

### Finish Schedule

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	Ceramic tile	Concrete	FRP	Gypsum ceiling tiles
Bar NA	_____			
Food Storage	Ceramic tile	Concrete	FRP	Gypsum ceiling tiles
Dry Storage NA	Ceramic tile	concrete	FRP	Gypsum ceiling tiles
Toilet Rooms	Ceramic tile	concrete	Ceramic tiles	
Garbage & Can Wash Areas	NA	_____		
Other				
Other				

### Garbage, Refuse and Other

Will trash be stored in the restaurant overnight? Yes \_\_\_\_\_ No  If so, how will it be stored to prevent contamination? \_\_\_\_\_

Location and size of can wash facility: Back of the Restaurant

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? Recycled through company

Is there a contract for grease trap cleaning? Yes

Are doors self-closing? \_\_\_\_\_ Fly fans provided? Yes

Where will chemicals be stored? Back near the sink (soap/degreaser)

Where will clean linen be stored? Clean Bucket near sink

Where will dirty linen be stored? NA



## FOOD HANDLING PROCEDURES

Explain the following with as much detail as possible. Complete descriptions including specific areas of the kitchen and corresponding items on the plan where food is handled will expedite the plan review process. Incomplete descriptions may result in the application being returned.

Explain the entire food handling procedure for each food item on the proposed menu. Including:

- How the food will arrive (frozen, fresh, packaged, etc.)
- Where the food will be stored
- Where and how the food will be thawed
- Where (prep tables, sink, counter, etc.) the food will be handled (washed, cut, marinated, breaded, cooked, etc.)
- When (time of day and frequency/day) food will be handled
- Whether or not the food or any part of the food will be used as leftovers or as any ingredient in a future dish
- How the food will be cooled if applicable

FOOD PRODUCT Chicken comes in fresh goes directly

to the walk-in cooler until ready to be prepared. Once ready for prep, it is brought out to the prep table to be clean / defatted cut to specific size and stored in bin and stored in the cooler until ready to be used.

FOOD PRODUCT Beef / Steaks comes in fresh goes directly

to the walk-in cooler until ready to be prepared once ready for prep, it is brought out to the prep table to be trimmed and defatted, cut to cubes stored in food grade bin and stored in cooler until ready to order.

**FOOD PRODUCT** Shrimp comes in froze and is

directly stored in the freezer. When in need half case is thawed in the cooler over night. It is brought out next morning to the prep table to be peeled and deveined. Stored in food grade bin in the cooler until ready to use.

**FOOD PRODUCT** Salmon comes in fresh stored in cooler until

ready to be prepared. When brought out for prep it is clean, trimmed and deboned, cut into filets. wrapped up and put into freezer for 2 day until ready to use. When used it is put into the sushi case and cut into specific size depending on the order.

**FOOD PRODUCT** Tuna comes in fresh stored in cooler until

ready to be prepared. when brought out for prep it is clean, trimmed cut into smaller portions. wrapped up and put into freezer for 2 day until ready to use. When used it is put into the sushi case and cut into specific size depending on the order.

\*\*\*ADDITIONAL SHEETS ARE AVAILABLE



**FOOD PRODUCT** Sushi fish (All frozen) come in  
frozen and prepackaged, goes directly into the  
freezer. When in need it is brought out right before and  
put into the cooler and then to the sushi case for use.

**FOOD PRODUCT** Sushi Rice - Rice is put into the  
cooker bowl and washed thoroughly and then cooked.  
Once done it is mixed with Rice vinegar and citrus  
mix. Then stored in a Rice storage container and is  
used within 4 hour. If more than 4 hour Rice is discard and  
New Rice will be made.

**FOOD PRODUCT** Fried Rice - Rice is put into the  
cooker bowl and washed thoroughly and then cooked.  
once done it is stored directly into rice warmer. A  
smaller portion of the rice is to be made into fried  
rice in the wok and is stored into a smaller Rice warmer  
until ready to be used.

**\*\*\*ADDITIONAL SHEETS ARE AVAILABLE**

**FOOD PRODUCT** Salad (Lettuce / Carrots / Cabbage)

<sup>Salad</sup>  
Lettuce comes in fresh in whole heads. It is stored directly into the cooler. When need it is brought out to the prep table to be cut and stored in cooler submerged in water. A salad spinner is used to get rid of water then separated into smaller containers until order.

**FOOD PRODUCT** Vegetable (Broccoli - Carrots - onion - mushroom

Zucchini) comes in fresh. stored in the walk-in cooler. When need it is brought to the prep table to be cut and washed. Then stored in food grade bin and stored back into the walk-in until order.

**FOOD PRODUCT** Frozen or prepackage Appetizer. It is  
appropriated freezer or cooler until ready to use.  
Made to order.

\*\*\*ADDITIONAL SHEETS ARE AVAILABLE





**FOOD PRODUCT** \_\_\_\_\_  
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