



NC DEPARTMENT OF  
**HEALTH AND  
HUMAN SERVICES**

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Division of Public Health

October 26, 2023

Ms. Daisy Schultz  
Ms. Asta Ladavicius  
The Dimension Group  
5600 S Quebec St. Suite 205B  
Greenwood Village, CO 80111

RE: Popeyes Louisiana Kitchen  
1517 NC 24-97  
Cameron, NC 28326

Dear Ms. Schultz and Ms. Ladavicius,

This letter acknowledges review of the revised plans for the above referenced establishment. The revised plans dated 09/04/23, revised application, email correspondence (responses) are conditionally approved with the following comments:

1. As indicated, poultry arrives packaged, both fresh and frozen, bone-in chicken is stored in the walk-in cooler, marinated then cooked, chicken tenders, fillets and nuggets are frozen stored in walk-in cooler and freezer until ready to batter and fry, Cole slaw is prepared from packaged pre-cut and pre-chilled ingredients. Produce arrives pre-packaged and fresh, and prepped in the morning. Desserts (Pies) arrive frozen until thawed. Fries are pre-cut/frozen and cooked from frozen. Seafood products are freezer to fryer.
2. The Equipment Plan A2 revised 09/12/23 is approved with the following conditions:
  - a. All food equipment including shelving, custom equipment, counters, and cabinetry must comply with Subpart 4-205 of the North Carolina Food Code and be installed to comply with section 4-402.11 and 4-402.12 of the Code.
  - b. As discussed, the 3-compartment sink with pre-rinse shall be self-draining and must be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program, or it must meet Parts 4-1 and 4-2 of the North Carolina Food Code.
  - c. As indicated, if handwashing violations are identified in the plan north prep area during inspections related to location and accessibility of hand sinks as specified in paragraphs(A) of Sections 5-204.11 and 5-205.11 of the Food Code additional provisions may be necessary.
  - d. Splash guards will be installed between handwashing sinks and adjacent equipment where splash contamination from hand washing is a concern as noted on plan sheet A9.1.
  - e. No food preparation activities are to occur in the managers/office area.
  - f. Hands-free faucets must comply with NC Food Code 5-202.12 which requires a temperature of 100 degrees F. flow of water for at least 15 seconds without the need to reactivate the faucet.
  - g. Additional storage space or an increase in frequency of deliveries may be required if available space is found to be insufficient. Storage space must be constructed to comply with NC Food Code.
  - h. As indicated in email correspondence a mechanical dishwasher is not to be installed.

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3. The plumbing waste and water plans revised 10/27/23 are approved provided they comply with Parts 5-1 and 5-2 and Parts 6-3, 6-4 and 6-5 of the Food Code. The 120 gallon/18Kw water heater specified on the application, plan sheets P1.1, P2.1 revised 10/27/23, and email correspondence is approved provided it is sufficient to meet peak hot water demand of the establishment. Future increases in hot water using fixtures may require additional hot water capacity. The water heater should be installed to allow for cleaning in accordance with provisions referenced in paragraph 2 (a) above.
4. The finishes shown on the application are approved as specified provided they comply with subparts 6-101 and 6-202 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 foodservice areas, walk-in coolers and toilets must be covered.
5. A contract for off-site cleaning of the dumpster should be provided to Harnett County Environmental Health upon request.
6. Lighting in food service must comply with Sections 6-202.11 Light Bulbs, Protective Shielding and 6-303.11 Intensity of the North Carolina Food Code.
7. Effective January 1, 2019, the NC Food Code 3-501.16 (A)(2)(b)(ii) began requiring 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.
9. 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](https://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](mailto: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: Gale Violette, Harnett County Environmental Health