



NC DEPARTMENT OF
**HEALTH AND
HUMAN SERVICES**

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Division of Public Health

November 20th, 2023

Ms. Ashley Rosado
Interplan LLC
220 East Central Parkway, Suite 4000
Altamonte Springs, FL 32701

RE: Food Lion #1237
133 Mittie Haddock Drive
Cameron, NC 28326

Dear Ms. Rosado,

This letter acknowledges review of the remodel plan for the above referenced establishment. The plans received on 09/14/2023 application, and specifications including email correspondence are approved with the following conditions and comments:

1. The scope of work covers the addition of new and relocated equipment in the Deli/Bakery Prep/Sales Areas. The installation of new equipment on the revised equipment plan and scope of work (attached with the email approval) was noted as follows: hot and cold deli cases, boat racks, cooler racks, shelving, stainless tables, *oven, and a hot island bar.

*Please note any new, existing, or relocated ovens and fryers will need to be installed under the hood in accordance with the local building code, as well as meeting all requirements listed in the equipment specification sheets.

In addition, specific equipment will be removed or relocated as part of the remodel as indicated on the scope, application, and revised plan. (attached with this approval letter email)

2. This remodel does not include sushi, therefore this conditioned approval does not include any future equipment that was not supplied on the revised equipment plan, application or in the scope of work.

3. Updated food equipment must comply with Section 4-205.10 of the North Carolina Food Code and be installed as specified in Sections 4-402.11 and 4-402.12. The grinder in the Meat Department is shown as relocated to the cooler, indicated in the scope of work. (Please see 2a & b for details below.) All other existing equipment, and fixtures remain approved, and with this understanding; the revised fixture plan is approved.

3a. It is understood that the relocation of the existing meat grinder into the walk-in meat cooler, the door to the walk-in cooler must remain open during grinding operations for employees to travel to the existing Meat Department handsink to properly wash hands. The door remains open to eliminate any touchable surfaces which could contaminate and re-contaminate hands. Per your Department Review Letter, it is understood that as a procedural standard the meat cooler room door will remain open during operations.

3b. It is also understood that an approved light fixture will be installed above the grinder to meet lighting requirements of 6-303.11 in the NC Food Code.

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4. Any renovations and repairs to floors, walls and ceilings must comply with Subparts 6-101 and 6-201 of the Food Code. Existing finishes must be in good repair. New finishes must be smooth, durable, and easily cleanable for areas where food establishment operations occur. In addition, floor and wall junctures in all foodservice areas, walk-in coolers and freezers, and toilet room areas must be covered. Otherwise, the finishes as specified on the application are approved.

5. All lighting will need to meet requirements as noted in section 6-202.11 and 6-302.1 of the NC Food Code for functionality and intensity. This requirement includes areas where new or relocated equipment is placed, as well as in food preparation areas.

6. The existing Sanitary Sewer and Water Piping plans are approved for continuous use. The hot water heating system supplied as specified is also approved for continuous use. The existing water heating system is acceptable if it is sufficient to meet peak hot water demands. If it does not, the hot water system will be modified, and/or replaced to meet hot water requirements.

7. The affected areas should be closed during their respective renovations. Harnett County Environmental Health should be made aware of the construction schedule.

8. Effective January 1, 2019, the NC Food Code Sub-paragraph 3-501.16 (A)(2)(b)(ii) requires equipment to be upgraded or replaced to maintain food at a temperature of 41°F or less. Please plan accordingly.

9. The establishment must comply with the requirements of the North Carolina Food Code and 15A NCAC 18A .1800, "Rules Governing the Sanitation of Lodging Places" and 15A NCAC 18A .2600, "Rules

Governing the Food Protection and Sanitation of Food Establishments." They are available on our web page at: ehs.ncpublichealth.com/faf/food/plan_review/index.htm. 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. If I can be of further assistance, please e-mail me at sarah.morgan@dhhs.nc.gov.

Sincerely,

Sarah Morgan

Sarah Morgan, EHS
Food Service Plan Review Unit
Division of Public Health, Food Protection Branch
North Carolina Department of Health and Human Services

cc: Harnett County Environmental Health, Plan Review