

Food Lion Store 1622 Remodel – Scope of Work

Deli/Bakery Prep/Sales Area:

Added food menu items:

1. Refer to store menu

Removed equipment:

1. (14) cooler racks
2. (1) hot/cold case
3. (1) bakery self-serve case
4. (1) frozen bakery case
5. (1) rotisserie
6. (1) convection oven
7. (1) wire rack
8. (1) stainless steel prep table
9. (1) three compartment sink
10. (1) hot wing bar
11. (3) cold deli self-serve

Relocated equipment:

1. (1) manual slicer
2. (1) automatic slicer
3. (1) bread slicer
4. (1) wrapper
5. (2) scale
6. (8) stainless steel prep tables
7. (1) cake decorator
8. (2) slicer stand
9. (2) deli self-serve case
10. (2) fly trap
11. (1) prep sink
12. (2) fryer

Added equipment:

1. (2) stainless steel tables
2. (5) boat racks
3. (1) hot deli self-serve case
4. (13) cooler rack
5. (2) deli self-serve case
6. (1) self-serve bakery
7. (2) scale
8. (1) combi oven
9. (4) cold deli island

For additional information, please refer to the refrigerated case legend and revised fixture plan located on drawing A1.01

N.C. Department of Health & Human Services
Division of Public Health / Environmental Health Section / Plan Review Unit

Food Establishment Plan Review Application

This application must be completed in its entirety, or your review may be significantly delayed.

To verify franchised or chain food establishment designation for the purpose of plan review as specified in Section 8-201.11 of the North Carolina Food Code please refer to Position Statement 'Franchised or Chain Food Establishment Designation for Plan Review' at <https://ehs.dph.ncdhhs.gov/faf/docs/foodprot/FranchisePlanReview.pdf> .

Type of Construction: NEW REMODEL CONVERSION *RTAP

*Revisions to Approved Plans: Provide a list of all changes to the previously approved plans. Revise application as related

For REMODEL, specify the scope of work: **Remodel the Deli/Bakery equipment -replace the existing hot case with a new one, relocate existing equipment and tables, remove the proofers, remove oven and add a new combi-therm, add new prep tables and boat racks etc.. See attached list of removed, relocated and new items.**

Establishment Information

Name of Establishment: Food Lion store 1622

Address: 1363 N Raleigh Street

City: Angier

Zip Code: 27501

County: Harnett County

Owner Information

Owner or Owner's Representative: Gordon Earp

Address: Food Lion 2110 Executive Drive

City & State: Salisbury, NC

Zip Code: 28145

Telephone: 704 - 633 - 8250

E-mail Address: gordon.earpjr@retailbusinessservices.com

Submitter Information

Submitter: Eric Bollenbecker

Company: YCH architects

Contact Person: Eric Bollenbecker

Address: 7035 Northwinds Dr. NW

City & State: Concord, NC

Zip Code: 28027

Telephone: 704 - 788 - 2000

Email: ericb@ycharch.com

Title (owner, manager, architect, etc.): Associate Principal

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

Signature: Larry Gordon Earp Jr.

Digitally signed by Larry Gordon Earp Jr.
DN: cn=US, e=Larry.Gordon.Earp@RetailBusinessServices.com, o=Holds Delize USA, ou=Retail Business Services, cn=Larry Gordon Earp Jr.
Date: 2023.08.01 12:08:56 -0400

(Owner or Responsible Representative)

Daily Hours of Operation:

Sun 7am-11pm Mon 7am-11pm Tue 7am-11pm Wed 7am-11pm Thu 7am-11pm Fri 7am-11pm Sat 7am-11pm

Projected number of meals served daily:

Breakfast: N/A Lunch: N/A Dinner: N/A

Number of food deliveries received per week: N/A

Number of seats: 0 Facility total square feet: 37,900

Projected start date of construction: Aug 2023 Projected completion date: Dec 2023

Type of food service: (Select all that apply)

- Restaurant
- Food Stand
- Drink Stand
- Commissary
- Meat Market
- Other (explain): Deli/Bakery
- Sit-down meals
- Take-out meals
- Catering / Delivery
- Custom Self-Service Area

Type of utensils used:

- Single-service (disposable):
- Plates
 - Glassware
 - Silverware
- Multi-use (reusable):
- Plates
 - Glassware
 - Silverware

Will **specialized processes** be used as specified in Section 3-502.11 of the North Carolina Food Code?

- Yes
- No

If YES, indicate which processes will be used:

- Curing
- Acidification (sushi, etc.)
- Reduced Oxygen Packaging (eg: Vacuum)
- Smoking
- Sprouting Beans
- Other

Explain checked processes:

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

- Nursing Home
- Child Care Center
- Health Care Facility
- Assisted Living Center
- School with pre-school aged children
- N/A

Will any **virtual brands** be provided?

- Yes
- No

If YES, list brand names: _____

Menu to be served: _____

Estimated number of meals per week: _____

Cold Storage:

How was the volume of cold storage indicated below determined to be adequate?

Walk-in volumes by dimensions provided by Food Lion.

Reach-in cold storage (in cubic feet):

Reach-in refrigerator storage: _____ ft³

Reach-in freezer storage: _____ ft³

Number of reach-in refrigerators: _____

Number of reach-in freezers: _____

Walk-in cold storage (in cubic feet):

Walk-in refrigerator storage: 9,272 ft³

Walk-in freezer storage: 6,448 ft³

Cold Holding:

List foods that will be held **cold**: (include equipment used)

RTE: lunch meats, cheeses, pasta salads, broccoli salads, pudding etc. see extensive list on the menu PPT.pdf. Cases 3, 4, 6A, 12, 21, 35A, 83, 84, and 97 listed on sheet A4.01 will hold this food for sale.

Hot Holding:

List foods that will be held **hot**: (include equipment used)

Fried chicken, chicken tenders, roasted chicken, etc. see extensive list on the menu PPT.pdf. Case 13 and 18 listed on sheet A4.01 will hold this food for sale.

Cooling:

Indicate by checking the appropriate boxes how cooked food will be cooled to 41°F (7°C) within 6 hours.

If "Other" is checked indicate the type of food: _____

Cooling Process	Meat	Seafood	Poultry	Other
Shallow Pans	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Ice Baths	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Rapid Chill**	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

(**Check only if rapid chill equipment such as blast chillers are provided.)

Thawing:

Indicate by checking the appropriate boxes how food in each category will be thawed.

If "Other" is checked indicate type of food: _____

Thawing Process	Meat	Seafood	Poultry	Other
Refrigeration	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Running Water less than 70°F (21°C)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Cooked Frozen	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Microwave	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Food Handling Procedures: (Should be provided by owner/owner's representative)

Explain the following with as much detail as possible. Provide descriptions of the specific areas of the kitchen and corresponding items on the plan where food will be handled.

Explain the **handling procedures** for the following categories of food. Describe the process from receiving to service including:

- How the food will arrive (frozen, fresh, packaged, etc.)
- Where the food will be stored
- Where (specific pieces of equipment with their corresponding equipment schedule numbers) and how the food will be handled (washed, cut, marinated, breaded, cooked, hot held, etc.)
- When (time of day and frequency/day) food will be handled

1. Ready to eat foods: *Edible without additional preparation necessary. e.g., salads, cold sandwiches, raw molluscan shellfish*

Lunch meats and cheeses will arrive packaged and refrigerated at 41 F or less. These items will be stored in the Deli walk in cooler until needed when they will be opened, dated for 6-day shelf life, and moved to the bulk meat/cheese cooler, also maintained at 41 F or less. Cases 3, 4, 6A, 12, 21, 35A, 83, 84, and 97 hold prepared items. Food handled as needed basis.

2. Produce; grains and pasta: *e.g., beans, rice, macaroni*

Ingredients used to prepare pasta salad, broccoli salad, and banana pudding will arrive packaged and refrigerated. These will be held at 41 F or less until needed. Cases 3, 4, 6A, 12, 21, 35A, 83, 84, and 97 will hold prepared items. Food handled on an as needed basis.

3. Poultry:

Poultry for the Deli will be delivered packaged in bulk and refrigerated. Cases (plastic-lined cardboard boxes) arrive on a refrigerated truck & are stored in the deli cooler on a bottom shelf until ready for prep. This will include whole chickens for the rotisserie and cut up chickens for frying. All product will be held at 41 F or below during storage. Poultry will be removed from refrigeration as needed and prepared for cooking. Hot Case 13, 18 will hold prepared chicken items. Food handled on an as needed basis.

4. Meat:

Meat products will be delivered both packaged for sale and in bulk for in-store processing. Meat is received as fresh or frozen and then stored in the meat walk-in cooler or freezer. All product will be maintained at 41 F or below. These Meat products are displayed for sale in cases that are outside of the meat prep room.

5. Seafood:

All seafood will arrive frozen and packaged. All product will be held at 0 F or below during storage. Some items may be thawed in the cooler before being merchandised. Seafood will not be handled by associates outside the package. Packages will be labeled, dated, and merchandised. Product will be stored and merchandised outside of the meat prep room.

Dry Storage:

Provide information on the frequency of deliveries and the expected gross volume that is to be delivered each time:
Food Lion receives deliveries on a daily basis, gross volume varies.

Where will dry goods be stored? Staging / Receiving area

Square feet of dry storage shelf space: 640 ft²

Finish Schedule:

Indicate floor, wall and ceiling finishes (e.g., quarry tile, stainless steel, vinyl coated acoustic tile)

Area	Floor	Base	Walls	Ceiling
Kitchen	Quarry Tile	Quarry Tile	Ceramic Tile	Vinyl Coated Acoustic Tile
Bar	N/A	N/A	N/A	N/A
Food Storage	Sealed Concrete	None	FRP/Painted CMU	Vinyl Coated Acoustic Tile
Dry Storage	Sealed Concrete	None	CMU/FRP	Exposed Structure
Toilet Rooms	Resinous	Resinous	Porcelain Tile	Epoxy Painted Gypsum
Dressing Rooms	N/A	N/A	N/A	N/A
Garbage & Refuse Storage	N/A	N/A	N/A	N/A
Service Sink	N/A	N/A	N/A	N/A
Other:				
Other:				

Water Supply and Sewage:

Water supply: Municipal Well

Sewer: Municipal Septic

Will ice be: Made on premises

Purchased

Water heater(s):

Tank type:

- a. Manufacturer and model: Rheem Ruud
- b. Storage capacity: 85 gallons
Electric water heater: 18 kilowatts (kW) Gas water heater: _____ BTU's
- c. Water heater recovery rate (gallons per hour at 80°F temperature rise): 92 GPH

Tankless:

- a. Manufacturer and model: N/A
- b. Quantity of tankless water heaters: _____
- c. Water heater recovery rate (gallons per minute at 80°F temperature rise): _____ GPM

(See Water Heater Calculators on the Plan Review Unit website to calculate recovery rate needed)

Check the appropriate box indicating equipment drains:

Plumbing Fixtures	Indirect Waste			Direct Waste
	Floor sink	Hub Drain	Floor Drain	
Warewashing Sink	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Prep Sinks	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Handwashing Sinks	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Warewashing Machine	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Ice Machine	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Garbage Disposal	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Dipper Well	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Refrigeration	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Steam Table	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Other:	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Other:	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Warewashing Equipment:

Manual Warewashing:

Size of each sink compartment (inches): Length: 24 Width: 24 Depth: 18

What type of sanitizer will be used?

Chlorine Iodine Quaternary Ammonium Hot Water Other (specify)

Mechanical Warewashing:

Will a warewashing machine be used? Yes No

Warewashing machine manufacturer and model: Hobart AM16VLT-BAS-2

Type of sanitization: Hot water (180°F) Chemical

General:

Describe how cooking equipment, cutting boards, slicers, counter tops, other food contact surfaces and clean in place equipment that cannot be submerged in sinks or put through a dishwasher will be cleaned and sanitized:

Items such as large/immovable cutting boards or slicers are cleaned in place using a bucket of warm soapy water filled at the 3-compartment sink, rinsed with clean water, and sanitized with sanitizer water from the 3-compartment sink

Describe location and type (drainboards, wall-mounted or overhead shelves, stationary or portable racks) of air-drying space:

Drying Rack by Choice Equipment Model # UC10-3324-4-Z-V2

Square feet of air drying space: 18 ft²

Handwashing:

Indicate number and location of handwashing sinks:

1 Hand Sink in Meat Prep
1 Hand Sink in Produce Prep
2 Hand Sinks in Deli

Employee Accommodations:

Indicate location for storing employees' personal items (ex. coats, purses, medication, etc.):

Lockers are provided in Lounge.

Refuse and Recyclables:

Will refuse be stored inside? Yes No

If yes, where: _____

Provision for refuse disposal: Dumpster Compactor

Will a contract for off-site cleaning of the dumpster/compactor be obtained? Yes No

If yes, indicate name of cleaning contractor: _____

Will the dumpster/compactor be cleaned at the establishment? Yes No

Describe location for storage of recyclables (cooking grease, cardboard, glass, etc.):

Cardboard baler in backroom, food waste dumpster and grease bin outside back of store.

Service Sink:

Location and size of service (mop) sink/can wash: one in janitor room (3'x3') and one in Deli/Bakery closet (3'x3')

Describe location for storage of cleaning implements (e.g. mops, brooms, hoses, etc.):

1 in the janitor room and 1 in the Deli/Bakery closet

Insect and Rodent Control:

How is protection provided on all outside doors?

Self-closing door Fly Fan Screen Door

How is protection provided on windows (including drive-thru windows) or other openings to the outer air?

Self-closing Fly Fan Screening N/A

Linen:

Indicate location of clean and dirty linen storage: N/A (no linen storage on site)

Poisonous and Toxic Material:

Indicate location of poisonous and/or toxic materials (chemicals, sanitizers, etc.) storage:

• Janitors Area in cabinet, • Meat Prep –bags attached to 3 compartment sink,
• Deli/Bakery Prep – bags attached to 3 compartment sink • Produce Prep – bags attached to 3 compartment sink.