

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 <https://ehs.dph.ncdhhs.gov/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. 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 a Registered Environmental Health Specialist at 910-893-7547:

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
- _____ \$250 Plan Review Fee

07/23
gv

Food Service Plan Review Application

Type of plan: New ☒ Remodel ☐

Name of Establishment: CHAMPS FRESH FOOD

Physical Address: 8909 US-401,

City: Fuquay-Varina State: NC Zip: 27526

Phone (if available): 910-988-6049 Fax:

Email: KCP163@GMAIL.COM

Applicant(s): ANKIT PATEL

Address: 2100 WEAVER FOREST WAY

City: MORRISVILLE State: NC Zip: 27560

Phone: 910-988-6049 Fax:

Email: KCP163@GMAIL.COM

Owner (if different from Applicant):

Address:

City: State: Zip:

Phone: Fax:

Email:

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: Ankur Patel Date: 09/10/2025
(Applicant or Responsible Representative)

Hours of Operation:

Mon 5a-11p Tues 5a-11p Wed 5a-11p Thurs 5a-11p Fri 5a-11p Sat 5a-11p Sun 6a 11p

Number of Seats: 4

Facility total square feet: 4800 Sq-Ft

Projected start date: 10/01/2025

Type of Food Service:

☒ Restaurant
☐ Food Stand
☐ Drink Stand
☐ Commissary
☐ Meat Market
☐ Other (explain): _____

Check all that apply

☐ Sit down meals
☒ Take-out meals
☐ Catering

Utensils:

Multi-use (reusable): _____ Single-use (disposable): ☒

Food delivery schedule (per week): 1

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: Navien NPE-240A2

Storage Capacity: _____ gallons

- Electric water heater: _____ kilowatts (kW)
- Gas water heater: 199,900 BTU's

Water heater recovery rate: _____ GPH

If tankless, 11.2 GPM ; Number of heaters: 1

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? NO

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>SYSCO</u> | <u>1 / WK</u> |
| 2. | _____ | _____ |
| 3. | _____ | _____ |
| 4. | _____ | _____ |

Time/Temperature Control for Food Safety

Foods that will be held **hot** before serving: _____

EGG BISCUIT, CHICKEN BISCUIT, SAUSAGE BISCUIT, AND BACON EGG BISCUIT

PIZZA, HOT DOG, BURGER, CHICKEN SANDWICH, AND CHICKEN TACO

Foods that will be held **cold** before serving: salad

Will **time** be used as a method to control for food safety? NO

Will a buffet be provided? _____ 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: SLICE CHEESE, SHREDDED CHEESE, LETTUCE, TOMATO, ONION

Describe utensils and methods used to cool foods: ALL UTENSILS USED IS DISPOSABLE

Dry Storage

Frequency of deliveries per week: 2 Number of dry storage shelves: 6

Square feet shelf space: 15 ft²

Is a separate room designated for dry storage? YES

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): 18 INCH Left

How will sinks be sanitized after use or between meat species? _____

Wash it with hot, soapy water to remove food particles and grease, then rinse it clean.

Next, apply a sanitizer, such as a commercial sanitizing solution, then wipe it

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: 3

Size of sink compartments (inches): Length 20 Width 16 Depth 12

Length of drain boards (inches): Right 18 Left 18

Are the basins large enough to immerse your largest utensil? n/a

What type of sanitizer will be used?

Chlorine yes Quaternary yes Hot water (171°F) yes Other (specify) _____

Mechanical Dishwashing

Will a dishmachine be used? Yes _____ No ✓

Dishmachine manufacturer and model: n/a

Hot water sanitizing ? _____ or chemical sanitizing? yes (use Commercial Sanitizer)

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? 1. Wipe and remove all visible debris of food or any waste on the surface.

2. Wash the surface of the table or large utensils with soapy, warm water to remove oil and food residue. 3. Rinse with clean water to remove any detergent residue. 4. Soak the kitchen preparation table with chosen disinfectant solution. Allow the sanitizing solution to stay on the surface as recommended by the manufacturer. 5. Allow the sanitized surface to air dry.

How many air drying shelves will you have? 3

Calculate the square feet of total air drying space: 18 ft²

Hand washing

Indicate number and locations of hand sinks in the establishment: 2

Employee Area

Indicate location for storing employees' personal items: Storage Room

Finish Schedule

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	Porcelain tile	Porcelain tile	frp	pvc
Bar				
Food Storage	Porcelain tile	Porcelain tile	frp	pvc
Dry Storage	Porcelain tile	Porcelain tile	frp	pvc
Toilet Rooms	Porcelain tile	Porcelain tile	Porcelain tile	pvc
Garbage & Can Wash Areas	concrete			
Other				
Other				

Garbage, Refuse and Other

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

Location and size of can wash facility: 4 * 4

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? NO

How will used grease be handled? its collect in grease trap

Is there a contract for grease trap cleaning? Yes

Are doors self-closing? YES Fly fans provided? _____

Where will chemicals be stored? IN storage room

Where will clean linen be stored? IN storage room

Where will dirty linen be stored? IN storage room

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 EGG, MEAT,BISCUIT OR Waffle OR MUFFIN. CHICKEN

MEAT INCLUDING BOLOGNA (FROZEN), SAUSAGE (FROZEN), BACON (FROZEN), HAM (FROZEN), ARE COOKED ON GRILL OR OVEN, FROZEN CHICKEN PATTY FRY IN FRYER
CRACK EGGS ON GRILL OR EGG STATION AND MAKE PATTY,
BISCUIT COME FROZEN, AND BAKED ON OVEN

Frozen item stored in waking freezer, cold item stored in refrigerator or inside prep table
WAFFLE AND MUFFIN COME WEEKLY AND STORAGE IN STORAGE ROOM. READY TO
USE KEEP HOT IN HOT CASE

FOOD PRODUCT EGG, SAUSAGE, CHICKEN BURRITOS

EGG AND SAUSAGE COOKED ON GRILL OR OVEN. FROZEN CHICKEN FRIED
ON FRYER.

USE READY LARGE FLOOR TORTILLA TO MAKE BURRITOS
INCLUDING LETTUCE, TOMATO, RANCH, SHREDDER CHEESE

FOOD PRODUCT Hot Dog

Bread come weekly and storage in storage room

Hot dog meat come frozen and cooked directly from freezer. meet keep hot in hot case

Bread stored in storage rack

FOOD PRODUCT HAMBURGER, CHEESE BURGER, CHICKEN SANDWICH and BLT

Bread come weekly and storage in storage room

Beef patty come frozen and cooked directly from freezer . meet keep hot in hot case

Chicken come frozen and cooked in fryer. keep in hot case

Burger including lettuce, tomato, cheese, ketchup etc

BLT use frozen bacon (which are cooked on grill or oven)

Bread stored in storage rack

Vegitable stored in two door refrigerator

FOOD PRODUCT Chicken fillet, wings and strips,

Chicken fillet come frozen, Cooked from fryer and keep in hot cabinet then hot case

Wings come frozen, Cooked from fryer and keep in hot cabinet then hot case

Strips come frozen, Cooked from fryer and keep in hot cabinet then hot case

All frozen chicken are stored in walking freezer

*****ADDITIONAL SHEETS ARE AVAILABLE**

FOOD PRODUCT CHICKEN TACO AND CHICKEN SALAD

Chicken taco:- Tortilla, fried chicken, lettuce, tomato, shredder cheese and ranch.

Fried chicken come frozen and cooked in fryer

Chicken salad:- Lettuce, tomato, shredder cheese, and chicken

Fried chicken come frozen and cooked in fryer

FOOD PRODUCT PIZZA MEAT OR PEPPERONI

Pizza come in frozen and store in freezer. no thawed need. cooked in oven.

SALE WHOLE OR SLICE

Mark time and date. Not sale item throw after 2 hour

keep hot in warmer

FOOD PRODUCT SIDE:- TARTER TOTS, HASH BROWN, FRY, ONION RING, CHICKEN NUGGETS, CHICKEN POPCORN, MOZZARELLA STICKS, POTATO WEDGES AND CORN DOGS

TARTER TOTS :- COME FROZEN COOKED IN FRYER

HASH BROWN :- COME FROZEN COOKED IN FRYER

FRY :- COME FROZEN COOKED IN FRYER

ONION RING :- COME FROZEN COOKED IN FRYER

CHICKEN NUGGETS :- COME FROZEN COOKED IN FRYER

CHICKEN POPCORN :- COME FROZEN COOKED IN FRYER

MOZZARELLA STICKS :- COME FROZEN COOKED IN FRYER

POTATO WEDGES :- COME FROZEN COOKED IN FRYER

AND CORN DOGS :- COME FROZEN COOKED IN FRYER

Stored in walking freezer

*****ADDITIONAL SHEETS ARE AVAILABLE**

FOOD PRODUCT MAC AND CHEESE AND MASHED POTATO

MAC AND CHEESE :- It come frozen in bag. cut small pieces on top of bag and put in microwave untill get throw out and keep in warmer.

MASHED POTATO :- It come frozen in bag. cut small pieces on top of bag and put in microwave untill get throw out and keep in warmer.

FOOD PRODUCT _____

FOOD PRODUCT _____

*****ADDITIONAL SHEETS ARE AVAILABLE**