

Harnett County Government Complex
307 W. Cornelius Harnett Boulevard
Lillington, NC 27546

ph: 910-893-7550
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Ankit Patel
2100 Weaver Forest Way
Morrisville, NC 27560

Re: Champs Fresh Food
8909 US 401
Fuquay-Varina, NC 27526
BCOM2311-0004

Dear Mr. Patel,

The application and plans for Champs Fresh Food, located at 8909 US-401, Fuquay-Varina, have been reviewed and are disapproved for the following:

- 1-Incomplete Food Service Application. The application must be completed and resubmitted.
- 2-Submit a complete set of plans drawn to scale, showing placement of each piece of food service equipment, storage areas, trashcan wash facilities, etc., along with plumbing, electrical, mechanical and lighting drawings. The equipment plan (EQ-1) with the revision date of 5-9-22 Titled Circle V Store by Tillman's Restaurant Equipment & Supplies does not match previous plans submitted and reviewed by Building and Fire. Requested changes to the layout shall be reflected in the resubmitted plans and the complete set of plans must be submitted for review to Environmental Health, Fire and Building Depts.
- 3-Provide equipment specification sheets for all food service equipment.
- 4-Provide an additional handsink near the food prep and dishwashing areas.
- 5-Provide additional reach-ins, freezers and refrigerators in the kitchen.
- 6-The plans indicate the public will have access to the walk in freezer in the kitchen. The public must be excluded from areas where food is stored for the kitchen. The freezer cannot have access to the public.
- 7- Indicate the proposed use for the hot holding wells on the front counter and for the heated display case. Describe the type of foods stored in these units.
- 8- Describe proposed use for room off of dry storage room in the back of the kitchen.
- 9-All equipment on plans must have a corresponding equipment specification sheet. Some equipment on plans is not labeled with a number and is not listed on equipment list. It appears there is a sink next to the microwave on the counter. Label and indicate proposed use.
- 10-Describe the barriers on either side of the food prep sink. Permit conditions will be placed on the permit, limiting the operation to only use the prep sink for the preparation of one type of food. The single prep sink will be limited to vegetable prep only and all meats must come in ready to cook.

All information and plans must be submitted to Donna Johnson with Harnett County Central Permitting. If you have questions about the resubmittal, please contact her at djohnson@harnett.org or call (910) 814-6431.

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." This review does not cover any aspects of construction regulated by other jurisdictions.

If I can be of further assistance, please e-mail jturlington@harnett.org, or call (910) 893-7547.

Sincerely,

A handwritten signature in black ink that reads "Jamie Turlington, REHS". The signature is written in a cursive style. To the right of the signature, there is a horizontal yellow line.

Jamie Turlington, REHS
Harnett County Environmental Health
Harnett County Health Department