

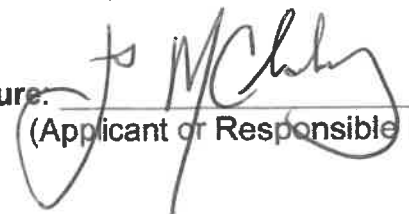
Food Service Plan Review Application

Name of Establishment: The Lakes Tavern
Physical Address: 98 Amarillo Lane
City: Sanford State: NC Zip: 27332
Phone (if available): 919.888.3327 Fax: _____
Email: Dreisonsdistributionllc@gmail.com

Applicant: James E. McCloskey
Address: 126 Riviera Lane
City: Sanford State: NC Zip: 27332
Phone: 919.888.3327 Fax: _____
Email: dreisonsdistributionllc@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:  _____ Date: 3 November 2023
(Applicant or Responsible Representative)

Hours of Operation:

Mon 5-9 Tues 5-9 Wed 5-9 Thurs 5-9 Fri 5-9 Sat 12-12 Sun 12-12

Number of Seats: 98

Facility total square feet: 1500

Projected start date: 15 November 2023

Type of Food Service:

Check all that apply

Restaurant

Sit down meals

Food Stand

Take-out meals

Drink Stand

Catering

Commissary

Meat Market

Other (explain): _____

Utensils:

Multi-use (reusable): 90% Single-use (disposable): 10%

Food delivery schedule (per week): 2-3

Indicate any **specialized process** that will take place: N/A

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: Rinnai RUC98

Storage Capacity: 4.5 gallons

- Electric water heater: _____ kilowatts (kW)
- Gas water heater: 199,000 BTU's

Water heater recovery rate: 40 GPH

If tankless, X 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? Yes

Eligible Person In Charge: Thomas Cole Night Manager

Program SerSafe Cert. # 17457685 Exp. Date 2/11/2024

For multiple shifts and/or occasions of absences, list all eligible Persons in Charge:

Eligible Person In Charge: Sjaakar Williams Assistant Head Cook

Program SerSafe Cert. # 21295157 Exp. Date 11/22/2026

Eligible Person In Charge: Abraham Gonzales Head Cook

Program SerSafe Cert. # 10752 Exp. Date 9/30/2026

*Attach a copy of your establishment's Employee Health Policy

Are copies of signed Employee Health Policies on file? Yes

Food Sources

Names of food distributors:	Deliveries/wk
1. <u>Performance Food Groups</u>	<u>1</u>
2. <u>Cheney Brothers</u>	<u>1</u>
3. <u>Restaurant Depot</u>	<u>1</u>
4. _____	_____

Time/Temperature Control for Food Safety

Foods that will be held **hot** before serving: Mash Potatoes, Vegetables, Chili, Soups, and Gravy
French Onion Soup, Meatless Chile, Chicken Noodle Soup, Aus Ju,

Items are cooled at close through various methods. (i.e. Ice bath in shallow prep containers, mostly used
method is the ice paddle.

Foods that will be held **cold** before serving: pre-Sliced Deli Meats, celery, salad broccoli, dressings,
Cheeses, Lettuce, tomato, pickles, tortilla chips, pecan pie, Bottled sauces (i.e ketchup, mustard etc.)

Potato salad, coleslaw, relish, Tzatziki. Items are stored in the walk-in until needed them stored in the prep
refrigerator for use. Temperature checked at close before returning to the walk-in.

Will **time** be used as a method to control for food safety? YES

Will a buffet be provided? NO 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: Cottage Pie, Corned Beef, Potatoes, Chile, Vegetables for certain meals, soups,
chili, gravies,

Describe utensils and methods used to cool foods: _____
We use the ice bath method containers buried in ice in the prep sink up to the rim, ice paddles, and
Refrigeration after completion.

Dry Storage

Frequency of deliveries per week: 3 Number of dry storage shelves: 12

Square feet shelf space: 80 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
meats? Yes

Size of sink drain boards (inches): 23

How will sinks be sanitized after use or between meat species? _____
Chlorine Sanitizer, Bottled Bleach

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: 3

Size of sink compartments (inches): Length 24" Width 24" Depth 14"

Length of drain boards (inches): Right 23" Left 23" x 4 each

Are the basins large enough to immerse your largest utensil? Yes

What type of sanitizer will be used?

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

Mechanical Dishwashing

Will a dishmachine be used? Yes X No _____

Dishmachine manufacturer and model: Auto-Chlor, A5

Hot water sanitizing ? Yes or chemical sanitizing? YES

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? Bleach and liquid sanitizer. furthermore we wipe down with hot water, dry, then sanitize with purchased chemical solutions.

How many air drying shelves will you have? 12

Calculate the square feet of total air drying space: 10.5 ft²

Hand washing

Indicate number and locations of hand sinks in the establishment: 7

2 mens room, 2 womens room, 2 Kitchen, 1 Bar

Employee Area

Indicate location for storing employees' personal items: _____

Employee locker space in foyer and storage area

Garbage, Refuse and Other

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

Location and size of can wash facility: Outside at the rear of building

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? Yes

How will used grease be handled? Grease Trap

Is there a contract for grease trap cleaning? Yes contracted

Are doors self-closing? yes Fly fans provided? Yes

Where will chemicals be stored? In storage area adjacent to building

Where will clean linen be stored? In storage area adjacent to building

Where will dirty linen be stored? In storage area (Conex) adjacent to building

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 Frozen product is inventoried and placed in one of three freezer units.

Older product are brought forward and new product is placed behind. Frozen food is thawed by the use of colanders and cold water. Thawing is completed in Prep-Sinks. When thawed the product is cooked. Prep is always started at 10 am and normally completed by 4 pm. Frozen product is not normally reheated or used as leftovers. In the event there is a need to hold leftovers. The product is date and time tagged and placed in the refrigeration unit.

Cooked Food is not used as leftovers or in future dishes

FOOD PRODUCT Fresh product i.e. fruits, vegetables. Bread, Flat Bread, Tortilla and wraps

Fruits and vegetables, are stored in the refrigeration unit and removed as needed. Prep for any of this product is done during prep hours 9-4 and placed directly into refrigeration unit.

Fresh product is kept for no longer then three days or sooner if there are any signs of decay.

Fresh product includes Peppers (jalapeno, Green and red bell, yellow sweet), white onions, red tomatoes, grape tomatoes, lettuce (iceberg and romaine), cabbage (red/white), tortilla shells, bread Rolls and flatbread, sliced bread, wraps. Are all delivered fresh from PFG and placed directly into cold units.

FOOD PRODUCT Chicken, Tenders, and Wings

Chicken arrives fresh then immediately placed in the refrigeration unit and stored until use.

Chicken, stored on lowest shelf of refrigeration unit and when needed prepped as needed. There should be no left over chicken product as it is made fresh and not in bulk

All chicken portions for use shall be removed from refrigeration units and immediately transferred to fryers or grill. If chicken breasts or tenders are to be battered then chicken will be immediately transferred from refrigeration, battered, then fried. No chicken will be used as leftovers or in a future dish

FOOD PRODUCT Irish Spring Rolls or Egg Rolls and Corned Beef

Ingredients for the spring roll/Egg roll are combined, portioned, and prepared in the prep area each morning.

Spring Rolls or Egg Rolls are the same items with different names.

Portions are removed only for placement into the fryers. No rolls will be used as leftovers or future dish

They are then placed in containers and stored in the walk-in refrigeration unit.

Corned Beef: Arrives raw and frozen. Food is immediately placed into the walk-in refrigeration units.

When preparing the corned beef it is removed and immediately placed in water for seasoning and cooking

Once cooked and cooled the corned beef is shredded, portioned, stored in proper containers and placed into the walk-in cooler. Corned beef is used for Spring rolls, Ruben Sandwiches, and Ruben Burgers.

Food is not used as leftovers or in future dishes

FOOD PRODUCT Fried Appetizers - Bacon Crusted Cheese Sticks, Fries, Sweet Potato, Onion Rings

Cheese Sticks - Mozzarella sticks arrive from PFG cold and placed directly into the walk-in unit.

Cheese Sticks are battered, rolled in bread crumbs with cooked bacon bits then stored in the walk-in.

Fries/Sweet Potato Fries - Are delivered frozen and directly placed in the walk-in unit. When needed individual portions are removed and placed into the deep fryer units then served immediately.

Onion Rings - Are delivered frozen and directly placed in the walk-in unit. When needed individual portions are removed and placed into the deep fryer units then served immediately.

Fried mushrooms are battered and stored in containers until needed. Portions are placed in fryers cooked then served to customers

cooked food is not used as leftovers or in future dishes

*****ADDITIONAL SHEETS ARE AVAILABLE**

FOOD PRODUCT Burgers, Sausage(s), Meatballs, Hot Dogs

Burger meat (ground beef 73/27) is delivered in 10lb wrapped tubes and directly placed in the walk-in.

Burgers are handmade patties, mixed, and pressed in a press.

Burger meat is removed seasoned and portioned in either 6oz or 8oz patties, placed in containers.

Containers are placed in the walk-in until needed for cooking. The patties are cooked to temperature and served to customers.

Sausage / Hot Dogs are delivered cold and placed directly into the walk-in refrigerator.

Sausage and hotdogs are kept in the walk-in until required. They are coked to temperature through boiling and or grilled. Once cooked properly they are delivered to customers immediately.

Meatballs are hand rolled from the burger meat as above, seasoned and stored in the walk-in until required.

Portions are placed in a PFG red sauce and heated to temperature then served.

Plant based Patties - they are delivered frozen and kept in the walk-in. These burgers are removed as as needed cooked immediately and delivered to the customer.

No food is used as leftover or as ingredients in future dishes.

FOOD PRODUCT Salads

All Salad products or components (lettuce (iceberg/romaine), onion, tomato, olive, cheeses, cucumbers cabbage, etc.) will be delivered fresh and stored directly into the walk-in refrigerator. Small portions are removed from the walk-in and stored in the refrigerator prep unit. Salads are built at the prep station and delivered to customers immediately after completion.

No food is used as leftover or as ingredients in future dishes.

FOOD PRODUCT Soups, Chile, Aus Ju

Soups, Chile, and Aus Ju are prepared with fresh ingredients during prep hours and either cooled with ice paddles and stored in the walk-in or kept warm in holding pots for that days use.

The items are cooled via the Ice Paddle placed in containers and stored in the walk-in.

When reheating product is heated on the stove then placed in the warming pots.

*****ADDITIONAL SHEETS ARE AVAILABLE**

FOOD PRODUCT Philly Cheese Steak / Ruben / Dublin' and Celtic club

Philly Steak - Eye round for the cheese steak is delivered fresh and directly placed in the walk-in. When preparing the eye-round is removed, sliced and portioned in the prep area. Once prepared the portions are placed into the walk-in until needed. When ordered the portions are removed and cooked to temperature on the flat top grill then delivered to the customer.

No food is used as leftover or as ingredients in future dishes.

FOOD PRODUCT Sandwiches Cold and heated

Sandwich components are delivered cold and placed into the walk-in refrigerator.

Sandwiches - All components for the heated sandwiches are delivered fresh and stored in the walking until needed. When preparing the components are prepared in the prep area through slicing of the meat, storing the meat in containers, then placing the prepared meat in the walk-in. The prepared and portioned product is stored in the refrigerator prep table until needed. When required the meat is heated to temperature and served to the customer directly.

FOOD PRODUCT Fish / Seafood Shrimp

Fish and Shrimp product are delivered fresh and frozen. Items are placed in the freezer unit until preparing for the days meals. The items are thawed by placing them bagged in the prepped sinks. Seafood items are all thawed separately. Shrimp is portioned and kept in a separate cold unit until cooked. A dedicated fryer is used for shrimp to prevent shellfish allergies. Uncooked items remain in the walk-in refrigerator on lowest shelf until needed.

*****ADDITIONAL SHEETS ARE AVAILABLE**

FOOD PRODUCT House made Chips

Fresh potatoes- washed, hand sliced, then ice bathed for up until 3 days. When needed portions are removed from walk-in, fried, then served to customers

FOOD PRODUCT Prime Rib

Prime rib is delivered fresh placed in the walk-in until prepared.

Seasoned rubbed and cooked 250 degrees for 4 hours at 240 degrees. Held under an authorized lamp until served. Remaining is cooled in ice pan then wrapped and returned to the walk-in

FOOD PRODUCT Sliced pre-packaged deli meats and toppings.

We receive sliced deli meats, sliced cheese, and pepperoni through PFG. They are delivered cold and placed directly into the walk-in. When items are prepared they are stored in the cold prep table until used or returned to the walk-in at close.

*****ADDITIONAL SHEETS ARE AVAILABLE**

Wee Folk Menu

INCLUDES FRIES OR HOUSE-MADE CHIPS
(SWEET POTATO FRIES FOR AN
ADDITIONAL \$1)

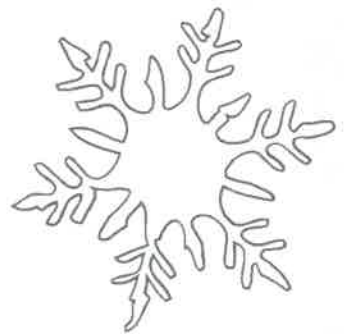
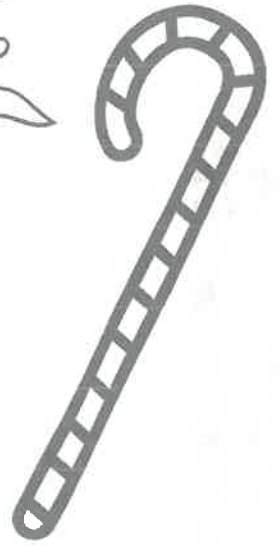
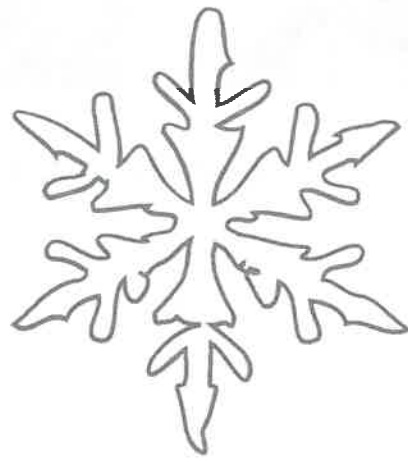
STEAK & FRIES \$13.00

FISH & FRIES \$7.00

SLIDER & FRIES \$6.50

CHICKEN TENDERS & FRIES \$6.50

GRILLED CHEESE & FRIES \$6.00



Subway® Sandwiches and Salads are made with fresh ingredients. All items are made to order. © 2013 Oldemark, Inc. All rights reserved.

BEEF SLIDERS 13.95
3 mini beef burgers with American cheese, lettuce, tomato, pickles and onions on slider buns.

LAMB SLIDERS 13.95
3 mini seasoned lamb burgers with fire cheese, red onions, and garlic on slider buns.

PULLED PORK BBQ SLIDERS 11.95
3 mini pulled pork sliders topped with special sauce, cheddar, and onion on slider buns.

TOP OF THE MOUNTAIN 15.50
1/2 lb burger with bacon, pepper jack cheese, grilled onions, jalapeños, fried egg, lettuce, tomato, and ranch dressing on a special bun.

4 P'S BURGER 14.50
1/2 lb blackened burger with bacon, fire cheese, tomatoes, 0 Swiss, lettuce, tomato, and garlic aioli spread.

MARSHMALLOW SWISS BURGER 11.50
1/2 lb burger with pepper jack cheese, lettuce, tomato, pickles, and onions on a special bun.

BEYOND BURGERS 11.95
The mind of the chef gets behind the grill. From tanks, coals, and cheese to a perfect burger. Served with your choice of cheese and bun.

ENTREES & IRISH SPECIALTIES

Steak & Chicken dishes are served with your choice of a side salad or soup and one side.

MURRES & MALES 14.50
High burger/fries/gravy, baked in Guinness and finished on the grill. Served over mashed potatoes, topped with brown gravy, and caramelized onions with Irish peas on the side.

CAROLINA BUTTERBEAT'S SHEPHERD'S PIE 15.95
Lean ground lamb stewed in a rich Guinness onion gravy with peas & carrots, then covered with mashed potatoes and a light topping of cheese.

COTTAGE PIE 14.50
Lean ground beef stewed in a rich Guinness onion gravy with peas & carrots, then covered with mashed potatoes and a light topping of cheese.

FISH & CHIPS 15.95
Hand-cut flat bread dipped in our Smithwick's beer batter and served with fries and coleslaw.

DON-STE STEAK 24.95
Hand-cut flat bread dipped in our Smithwick's beer batter and served with fries and coleslaw.

CAMPFIRE STEAK 13.95
A 1/2 lb. choice of steak, pan-fried with provolone cheese and a light topping of cheese.

LIRISH CHICKEN 16.95
Roasted chicken with a light topping of cheese and a side of coleslaw.

SIDES & BASKETS

Add Cheese +1.50 Add Bacon* +1.50 Add Chili* +2.50

- FRIES** 5
- CHIPS** 5
- MASHED POTATO** 6
- BALDIED POTATO** 6
- STREET POTATO FRIES** 6
- CHEESILAW** 4
- GREEN BEANS** 5
- BROCCOLI** 5
- SIDE SALAD** 5
- SIDE CAESAR SALAD** 5
- SIDE GREEN SALAD** 6
- BASKET OF FRIES OR CHIPS** 7.95

SOUPS

TRUCKER SOUP
Slow-cooked and topped with garlic croutons, French onion, and Swiss cheese.

COCK OF THE BOLD
Slightly spicy sausage made red bean chili.

SALADS

Add to any salad
*Chicken +1.50 *Grilled Shrimp +7.00 *Steak 7.50

HOUSE SALAD 7.95
Tomato, iceberg, carrots, onions, cucumbers, grape tomatoes, croutons, shredded bacon and shredded cheese.

CAESAR SALAD 7.95
Breaded, Parmesan cheese and garlic croutons with Caesar dressing.

STREET SALAD 13.95
Onion, iceberg, with black and white, tomatoes, and a light dressing.

LET & BLEN SALAD 18.95
Grilled blackened stein, tomato, iceberg, cucumbers, carrots, onions, red onions & bean cheese crumbles.

ULTIMATE CURE SALAD 14.95
Kombu, iceberg, red onions, grape tomatoes, red & yellow peppers, cucumbers, carrots, bread, smoked turkey, Virginia black bean, shredded cheddar & mozzarella cheeses and a hard boiled egg.

WINGS & TENDERS

SAUCES - Mild, Medium, Hot, Irish Whiskey, BBQ, Spicy, Garlic, Garlic Parmesan, Balsamic, Honey, or Featured sauce when available.
DRY RUB - Jerk, Cajun, Lemon Pepper +

6 WINGS 8.50
Traditional, Honey, or Spicy.
*Chicken + \$1.00 per 6 wings.

UP TO 12 WINGS 16
Traditional, Honey, or Spicy.
*Chicken + \$1.00 per 6 wings.

CHICKEN TENDERS 11.95
3 battered and fried or grilled* Chicken tenders. Served with choice of sauce for dipping.
*Chicken + \$1.00

FRUITFUL FIVE FINGERS 11.95
Bacon, Parmesan, and a light sauce. Served with choice of sauce for dipping.
*Chicken + \$1.00

ALL IN CEBU 8.95
Hot and tender chicken served with a light sauce. Served with choice of sauce for dipping.
*Chicken + \$1.00

STICK GREEN TENDERS 9.95
Stick green tenders coated with our house blend of spices and caramelized onion. Served with our house-made Southern sauce.

BACON CRUSTED CHEESE STEAK 10.95
Mozzarella sticks, topped with melted cheese and a light sauce. Served with choice of sauce for dipping.
*Chicken + \$1.00

CHICKEN STYLE MARGARITA 8.95
Hot and tender chicken served with a light sauce. Served with choice of sauce for dipping.
*Chicken + \$1.00

FRIED MUSHROOMS 7.95
Which makes mushroom tenders, served with a light sauce. Served with choice of sauce for dipping.
*Chicken + \$1.00

FRIED POTATO CHIPS 1.95
Hot and tender potato chips, served with a light sauce. Served with choice of sauce for dipping.
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FLATBREADS

CHICKEN BACON BLIND 14.95
Grilled or fried chicken, bacon, and a blend of cheeses over a corn dressing base.

BIFID BREAD 14.95
Grilled or fried chicken, topped with a light dressing base. Served with one of our Cheeses dressing.

PULLED PORK STEAK 15.95
Shaved beef with pulled pork, onions, peppers, and provolone cheese over a light garlic aioli base.

BBQ CHICKEN 14.95
Grilled or fried chicken with a rub of Mesquite and white cheddar cheese with house-made BBQ sauce or a side of our Irish Whiskey BBQ sauce.

VEGETE 12.95
Mozzarella cheese with broccoli, onions, mushrooms, flat bread, onions, and barbecue peppers over our house-made red sauce.

QUESADILLAS 13.95
Served with choice of sauce and sour cream on the side.

CRISPER 13.95
Grilled or fried chicken, grilled onions, and a blend of cheeses.

STEAK 14.95
Sirloin steak (cooked to your preference), grilled onions, peppers, mushrooms, and a touch of ketchup with a blend of cheeses.

SHRIMP QUESADILLA 14.95
Fried or grilled shrimp, flatbread, and a blend of cheeses.

VEGETE 10.95
A blend of cheeses with broccoli, mushrooms, grilled onions and peppers, and black olives.

SANDWICHES

Served with your choice of french fries or chips.
Sub sweet potato fries +\$1.50 Sub side salad or veggie + \$2.50

THE MUDLIN 13.95
Ham, turkey, parmesan, melted pepper jack, American and Swiss cheeses, lettuce, tomato, onion, banana peppers, spicy mustard, garlic, and a splash of Italian dressing all on a lightly breaded moose rib.

CAROLINA PULLED PORK SANDWICH 11
A heavenly mound of Carolina pulled pork on a buttered bun with coleslaw, pickles, and our fish whiskey BBQ sauce.

CRISPER SALAD SANDWICH 11.50
Our house-made chicken salad with jalapeños and jalapeños served on white orourdillo bread with lettuce, tomato, and red onion.

BEER 11.50
Warm with hot sauce, a light beer, and a house-made dressing.

TRADITIONAL POTATO CHEESESTEAK 11.50
Shaved choice steak, cheddar, and a blend of cheeses over a corn dressing base.

FRIED POTATO CHIPS 1.95
Hot and tender potato chips, served with a light sauce. Served with choice of sauce for dipping.
*Chicken + \$1.00

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