

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: The Bogey Brothers

Physical Address: 2646 NC²⁴ 87

City: Cameron State: NC Zip: 28326

Phone (if available): 919-721-2072 Fax: _____

Email: Jfarrell1014@yahoo.com

Applicant(s): Robert T Farrell & John Farrell

Address: 3761 Carabonton Rd

City: Sanford State: NC Zip: 27330

Phone: 919-721-2072 Fax: _____

Email: Jfarrell1014@yahoo.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: 2/15/24
(Applicant or Responsible Representative)

Hours of Operation:

Mon ___ - ___ Tues 12-9 Wed 12-9 Thurs 12-9 Fri 10-10 Sat 10-10 Sun 12-6

Number of Seats: 54

Facility total square feet: 4,000

Projected start date: 5/14/24

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: New getting installed By Plumber

Storage Capacity: _____ gallons

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

Water heater recovery rate: _____ GPH

If tankless, _____ GPM ; Number of heaters: _____

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? taking exam on 2/19/24

Eligible Person In Charge: Robert B. Farrell

Program Servsafe Manager 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. USA Foods

As Needed

2. Walmart

As Needed

3. _____

4. _____

Time/Temperature Control for Food Safety

Foods that will be held **hot** before serving: Hot dogs, chili

Foods that will be held **cold** before serving: Slaw, salsa

Will **time** be used as a method to control for food safety? NO
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: None

Describe utensils and methods used to cool foods: _____

Dry Storage

Frequency of deliveries per week: 1 Number of dry storage shelves: 15
Square feet shelf space: 90 ft²
Is a separate room designated for dry storage? NO

Food Preparation Facilities

Number of food prep sinks: 0 Are separate sinks provided for vegetables and raw meats? NA
Size of sink drain boards (inches): _____
How will sinks be sanitized after use or between meat species? NA

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: 3

Size of sink compartments (inches): Length 16" Width 14" Depth 12"

Length of drain boards (inches): Right 12" Left 12"

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

What type of sanitizer will be used?

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

Mechanical Dishwashing

Will a dishmachine be used? Yes No _____

Dishmachine manufacturer and model: _____

Hot water sanitizing? or chemical sanitizing? _____

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? _____

They will be clean, rinsed & sanitized. Then they will be Air Dry

How many air drying shelves will you have? 5

Calculate the square feet of total air drying space: 30 ft²

Hand washing

Indicate number and locations of hand sinks in the establishment: 3 locations

1. Bathroom 2. Behind BAR 3. Kitchen

Employee Area

Indicate location for storing employees' personal items: office

Finish Schedule

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	Finished Concrete	Vinyl mcking	FRP	Acoustic Tile
Bar	↓	↓	Sheet rock	↓
Food Storage	↓	↓	FRP	↓
Dry Storage	↓	↓	FRP	↓
Toilet Rooms	↓	↓	Sheet rock	↓
Garbage & Can Wash Areas				
Other				
Other				

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: _____

Are hot and cold water provided as well as a threaded nozzle? Yes

Will a dumpster be provided? Already there. Yes

Do you have a contract with the dumpster provider for cleaning? Yes

How will used grease be handled? _____

Is there a contract for grease trap cleaning? _____

Are doors self-closing? yes Fly fans provided? NO

Where will chemicals be stored? office

Where will clean linen be stored? NA

Where will dirty linen be stored? NA

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 Hot dogs

Hot dogs will arrive packaged and stored in the refrigerator. Once ready to cook, the hot dogs will be removed from refrigerator and placed on the hot dog roller. They will be served on disposable plates/baskets. Any leftovers will be discarded. The hot dog roller will be cleaned/sanitized per instruction

FOOD PRODUCT Hot dog buns

Buns will arrive packaged and fresh. Buns will be stored in dry storage location. Once ready to prepare or ordered, the buns will be added to the bun warmer. Then served with the hot dog on disposable plate/baskets. Leftovers will be discarded. The Bun Warmer will be cleaned per instruction.

FOOD PRODUCT Chili

We will be using canned Chili which will be stored in dry storage location. When ready to cook, contents of chili can will be poured in commercial countertop food warmer with digital controls. When needed, will be added to hotdog as condiment. Leftovers will be discarded each day. The warmer will be washed/sanitized daily.

FOOD PRODUCT Condiments - (ketchup, mustard, mayo)

Condiments will arrive packaged and stored in dry storage area. Once opened, all condiments will be stored in refrigerator. Condiments will be served on hotdogs as ordered, and then returned to refrigerator. All condiments will be discarded upon expiration date.

FOOD PRODUCT Chips

Chips will arrive packaged in single serving bags and stored in dry storage area. Discarded upon expiration date. Served upon request, will be unopened. Any leftovers discarded.

*****ADDITIONAL SHEETS ARE AVAILABLE**

FOOD PRODUCT Salsa

Salsa will arrive packaged in a container and stored in dry storage area. Once opened, will be stored in refrigerator. Once ordered, will be served in disposable bowl and any leftovers from serving will be discarded. Salsa container stored in refrigerator will be discarded upon expiration date.

FOOD PRODUCT Slaw

Slaw will arrive packaged in a container and stored in the refrigerator. Slaw will be served as ordered on hotdogs and then returned to refrigerator. Slaw will be discarded upon expiration date. Any leftover slaw that has been served on hotdogs will be discarded.

FOOD PRODUCT _____

***ADDITIONAL SHEETS ARE AVAILABLE