

**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 <http://www.deh.enr.state.nc.us/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 one of the following Food and Lodging staff listed below at 910-893-7547:

Gale Violette, REHS
Food and Lodging Program Specialist

Jamie Turlington, REHS
Environmental Health Specialist

Cindy Pierce, REHS
Environmental Health Specialist

Nikki Eason, REHS
Environmental Health Specialist

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
- _____ \$200 Plan Review Fee

05/21
gv

Hours of Operation:

Mon 0500-1500 Tues 0500-1500 Wed 0500-1500 Thurs 0500-1500 Fri 0500-1500 Sat __-__ Sun __-__

Number of Seats: 400

Facility total square feet: 154,030 Overall school building, 9,682 for cafeteria and kitchen area

Projected start date: spring 2025 for construction, school opening Aug 2027

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): Middle School

Utensils:

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

Food delivery schedule (per week): Mon: Produce Wed: grocery & paper supplies Fri: ice cream

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: A.O. Smith

Storage Capacity: 120 gallons

- Electric water heater: 90 kilowatts (kW)
- Gas water heater: - BTU's

Water heater recovery rate: 410 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? Yes

Eligible Person In Charge: To be determined at a later date

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? Yes

Food Sources

Names of food distributors:

Deliveries/wk

- | | | |
|----|------------------------|------------|
| 1. | <u>Sysco</u> | <u>Wed</u> |
| 2. | <u>Pepsi Co</u> | <u>Wed</u> |
| 3. | <u>R&H Produce</u> | <u>Mon</u> |
| 4. | <u>Hershey</u> | <u>Fri</u> |
- Riverside Paper Wed
USDA Deliveries Anyday
Maola Anyday

Time/Temperature Control for Food Safety see attachment

Foods that will be held **hot** before serving: Chicken products (nuggets, tenders, patties) ; hamburgers; hot dogs; pizza; tacos; spaghetti; vegetables held at 135 degrees F or higher

Foods that will be held **cold** before serving: Chef salads; fruits; parfaits; cole slaw held at 40 degrees F or below

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: _____

Describe utensils and methods used to cool foods: _____

Dry Storage

Frequency of deliveries per week: 1-2 Number of dry storage shelves: 18

Square feet shelf space: 627.5 ft²

Is a separate room designated for dry storage? yes

Food Preparation Facilities

Number of food prep sinks: 3 Are separate sinks provided for vegetables and raw meats? yes

Size of sink drain boards (inches): 1@57" , 1@82"

How will sinks be sanitized after use or between meat species? Sanitech chemicals approved for food service use; clean with all-purpose cleaner/germicide/sanitizer.

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 37" Left 37"

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

What type of sanitizer will be used?

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

Mechanical Dishwashing

Will a dishmachine be used? Yes x No

Dishmachine manufacturer and model: Hobart CL44EN-BAS2

Hot water sanitizing ? x 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? Sanitech chemicals approved for food service use; clean with all-purpose cleaner/germicide/sanitizer.

How many air drying shelves will you have? 2

Calculate the square feet of total air drying space: 64 ft²

Hand washing

Indicate number and locations of hand sinks in the establishment: 1 in the dish wash,

 2 in the serving area, 4 in the kitchen.

Employee Area

Indicate location for storing employees' personal items: office or locker room

Finish Schedule

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	Quarry Tile	Quarry Tile	Epoxy Paint over Parged CMU Walls	Health Grade ACT
Bar				
Food Storage	Aluminum diamond tread	Enamled Aluminum	Enamled Aluminum	Enamled Aluminum
Dry Storage	Quarry Tile	Quarry Tile	Epoxy Paint over Parged CMU Walls	Health Grade ACT
Toilet Rooms	Quarry Tile	Quarry Tile	Epoxy Paint over Parged CMU Walls	Health Grade ACT
Garbage & Can Wash Areas	Tile in can wash/surrounding concrete (exterior and under roof)	Tile	Tile	Aluminum Soffit
Other				
Other				

Garbage, Refuse and Other

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

Location and size of can wash facility: loading dock area. size is 3'X8'X10"

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

Will a dumpster be provided? Yes

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

How will used grease be handled? x

Is there a contract for grease trap cleaning? x

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

Where will chemicals be stored? janitors closet

Where will clean linen be stored? locker room

Where will dirty linen be stored? locker room

FOOD HANDLING PROCEDURES see attachment

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 _____

Purchased from approved, reputable providers. Arrives fresh and stored in cooler.

Food items will be thawed in cooler

Employees' hands must be washed and single-use gloves are used

Food is prepared and/or assembled on prep. table

Handling occurs at both breakfast and lunch

FOOD PRODUCT _____

School Nutrition Food Employee/Conditional Employee Health Policy Agreement

Reporting: Symptoms of Illness

I agree to report to the Person in Charge (PIC) when I have:

1. Diarrhea
2. Vomiting
3. Jaundice (yellowing of the skin and/or eyes) Note: The **PIC must report to the Health Department** when an employee has this symptom.
4. Sore throat with fever
5. Infected cuts or wounds, or lesions containing pus on the hand, wrist, or exposed body part (*such as boils and infected wounds, however small*).

Note: Diarrhea and vomiting from noninfectious conditions do not apply to this policy; however, a physician should make the diagnosis of the noninfectious condition causing the diarrhea and vomiting and the employee should provide written documentation to the PIC indicating the condition is noninfectious.

Reporting: Diagnosed "Big Six" Illnesses (Note: The **PIC must report to the Health Department** when an employee has one of these illnesses.)

I agree to report to the PIC when I have been diagnosed with:

1. Norovirus
2. Typhoid fever (caused by *Salmonella Typhi*)
3. *Shigella* spp. infection
4. *E. coli* infection (*Escherichia coli* O157:H7 or other EHEC/STEC infection)
5. Hepatitis A
6. Non-typhoidal *Salmonella*

Reporting: Exposure of "Big Six" Illnesses

I agree to report to the PIC when I have been exposed to any of the illnesses listed above through:

1. An outbreak of norovirus, typhoid fever caused by *Salmonella Typhi*, *Shigella* spp. infection, *E. coli* infection, Hepatitis A, or non-typhoidal *Salmonella*.
2. Living with or caring for someone who has been diagnosed with norovirus, typhoid fever caused by *Salmonella Typhi*, *Shigella* spp. infection, *E. coli* infection, Hepatitis A, or non-typhoidal *Salmonella*.
3. A household member attending or working in a setting with an outbreak of norovirus, typhoid fever caused by *Salmonella Typhi*, *Shigella* spp. infection, *E. coli* infection, Hepatitis A, or non-typhoidal *Salmonella*.

Exclusion and Restriction from Work

If you have any of the symptoms or illnesses listed above, you may be **excluded*** or **restricted**** from work.

**If you are excluded from work you are not allowed to come to work.*

***If you are restricted from work you can come to work, but your duties may be limited.*

Returning to Work

If you are excluded from work for having symptoms of diarrhea and/or vomiting, you will not be able to return to work until **24 hours have passed** since your last episode of diarrhea and/or vomiting or you provide medical documentation from a physician.

If you are excluded from work for exhibiting symptoms of a sore throat with fever or for having jaundice (yellowing of the skin and/or eyes), norovirus, typhoid fever caused by *Salmonella Typhi*, *Shigella* spp. infection, *E. coli* infection, Hepatitis A, and/or non-typhoidal *Salmonella*, you will not be able to return to work until **medical documentation from a physician is provided**. An employee confirmed with norovirus should not return to work for 3 days.

If you are excluded from work for having been exposed to norovirus, typhoid fever caused by *Salmonella Typhi*, *Shigella* spp. infection, *E. coli* infection, Hepatitis A, and/or non-typhoidal *Salmonella*, you will not be able to return to work until the following post-exposure times: 48 hours for norovirus; 3 days for *E. coli* or *Shigella*; 14 days for typhoid fever (caused by *Salmonella Typhi*) or non-typhoidal *Salmonella*; and 30 days for Hepatitis A or if cleared after an IgG vaccination.

Agreement

I understand I must:

1. Sign this agreement annually.
2. Report when I have or have been exposed to any of the symptoms or illnesses listed above; and
3. Comply with work restrictions and/or exclusions given to me.

I understand if I do not comply with this agreement, it may put my job at risk.

Employee Name (printed)	Employee Signature	Date
Person in Charge Name (printed)	Person in Charge Signature	Date

Time as a Public Health Control (TPHC) FOODS

TPHC foods are menu items using time without temperature control as the public health control for a working supply of TIME-TEMPERATURE CONTROLLED FOR SAFETY FOOD before cooking, or for READY-TO-EAT TIME-TEMPERATURE CONTROLLED FOR SAFETY FOOD that is displayed or held for sale or service.

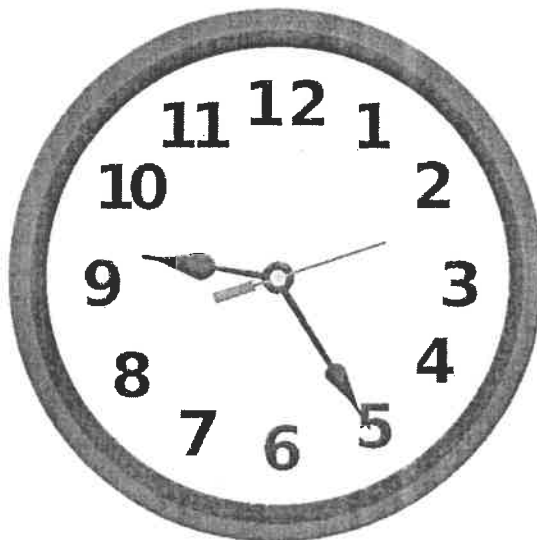
TPHC procedures are especially effective for foods served in innovative or alternative service areas such as classroom, hallways, buses, or field trips. When using TPHC, the FOOD shall be cooked and served, served at any temperature if READY-TO-EAT, or discarded, within 4 hours from the point in time when the FOOD is removed from temperature control.

All menu items subject to TPHC must be handled in accordance with a written procedure that complies with safe food handling requirements in the Food Code. Establishments that use TPHC rather than temperature must meet the standards set forth in Section 3-501.19 of the NC Food Code Manual. The establishment shall prepare written procedures in advance and shall follow them. No Environmental Health violation exists if the establishment has written procedures for menu items that address all criteria in Section 3-501.19 and the procedures are being followed.

TPHC applies only to the food product(s) and procedures described in the written procedure. Changes from the written procedures void the safety measures afforded by using time as a public health control.

The need to use TPHC is up to Manager discretion UNLESS otherwise noted in a recipe. If a food item maintains appropriate temperatures throughout preparation, holding and meal service, TPHC may not be needed.

MPRs and the serving line should be noted if an item is being held for TIME (TPHC).



Time as a Public Health Control Procedure (TPHC)- Cooking Completion

TPHC applies only to the food product(s) and procedures described. Changes from the written procedures void the safety measures afforded by using time as a public health control and an Environmental Health violation exists if the procedure is not followed.

Food or Menu Item:	R-2450 25 1 Brown Rice R-2454 23 1 Cheesy Chicken Sub R-2399 25 1 Eggs, Scrambled w/ Cheese R-2477 25 1 Gravy, Brown Mix R-2400 25 1 Green Eggs
Size of Batch/Quantity to prepare:	See Recipe
Ingredients:	See Recipe

Procedures for preparation, service, and discard:	1. Prepare per recipe instructions.
	2. Hold time beginning at the time of completion of the cooking process.
	3. Discard all TPHC items in holding or from serving line by discard time, or by the end of meal service.
	4. Note the hold and discard times on MPR's.
	5.
	6.

<p>Time Control</p> <p>Time control begins at the completion of the cooking process, when the food is removed from hot holding or cold holding, or the start of assembly when using room temperature ingredients. Check the appropriate box that represents the beginning of time control.</p>	<input checked="" type="checkbox"/> Cooking Completion - time begins at the completion of the cooking process: i.e. cooked pizza removed from the oven.
	<input type="checkbox"/> Removal from hot or cold holding – time begins when the food is removed from temperature control: i.e. meats or vegetables are removed from hot holding unit, sub sandwiches or milk are removed from refrigeration.
	<input type="checkbox"/> Assembly – time begins when preparing the menu item; i.e. sandwiches, salads, cut melons. Note: the ingredients must at 41° before assembly begins.

Holding Time	Maximum holding time for food is 4 hours.
Specify food location during holding:	See Recipe

Describe labeling method:	Using a dry erase marker to write on the serving line, indicate the discard time of the food item that have been removed from temperature control.
<u>Labeling Method includes:</u>	<input type="checkbox"/> when time control begins <input checked="" type="checkbox"/> discard time
<u>Disposal Method:</u>	Any food item held beyond the 4-hour limit or removed from temperature control will be discarded in the trash.

Time as a Public Health Control Procedure (TPHC)- Removal from Hot or Cold

TPHC applies only to the food product(s) and procedures described. Changes from the written procedures void the safety measures afforded by using time as a public health control and an Environmental Health violation exists if the procedure is not followed.

Food or Menu Item:	R-2382 25 1 Apple Strudel R-2375 25 1 Bagel Bar, Cinnamon R-2765 25 1 Bagel Bar, Strawberry R-3015 25 1 BBQ R-3099 25 1 BBQ Chicken Flatbread R-2446 25 1 BBQ on Bun R-2621 25 1 BBQ Sauce for Chicken R-2756 25 1 BBQ w/ Cornbread R-2929 25 1 Biscuit R-2760 25 1 Buffalo Chicken Dip R-2970 25 1 Burger, Black Bean R-2453 25 1 Cheeseburger R-2455 25 1 Chef Salad R-2371 25 1 Chicken Biscuit R-2776 25 1 Chicken Fajita Bowl R-2458 25 1 Chicken Fajita 6-12 USDA R-2459 25 1 Chicken Fajita K-5 USDA R-2460 25 1 Chicken Filet on Bun R-0239 25 1 Chicken Filet, Spicy R-2461 25 1 Chicken N Waffles R-2463 25 1 Chicken Nuggets R-2456 25 1 Chicken & Rice Casserole R-2462 25 1 Chicken Salad, 6-12 with Crackers R-2771 25 1 Chicken Salad Sandwich R-2467 25 1 Chicken Tender Wrap 6-8 R-2468 25 1 Chicken Tender Wrap 9-12 R-2464 25 1 Chicken Tender R-2465 25 1 Corn Dog R-2445 25 1 Chicken, Baked R-2972 25 1 Chicken, General Tso's R-2893 25 1 Chicken, Nashville Hot R-2974 25 1 Chicken, Orange R-2324 25 1 Chicken, Popcorn R-2973 25 1 Chicken, Sriracha Bites R-2735 25 1 Chili 9-12 R-2622 25 1 Chili K-8 R-2466 25 1 Cornbread Muffin R-2469 25 1 Cuban Sandwich R-2470 25 1 Deli Turkey Wrap 6-12 R-2471 25 1 Deli Turkey Wrap K-5 R-3089 25 1 Chicken and Veg Dumpling R-2380 25 1 French Toast Sticks R-2475 25 1 Fried Rice
--------------------	--

R-2478 25 1 Grilled Cheese
R-2479 25 1 Ham & Cheese Roll-Up 6-12
R-2480 25 1 Ham & Cheese Roll-Up K-5
R-2482 25 1 Ham
R-2483 25 1 Hawaiian Chicken Wrap
R-2484 25 1 Hot Dog Chili
R-2485 25 1 Hot Dog, Beef/Turkey
R-2486 25 1 Hot Dog, Red
R-2487 25 1 Hot Ham & Cheese
R-2491 25 1 Italian Chicken Sandwich
R-2149 25 1 Lasagna
R-3066 25 1 Lasagna Roll up
R-2492 25 1 Mac & Cheese with Ham
R-2493 25 1 Mac & Cheese K-5
R-2494 25 1 Marinara, USDA
R-2495 25 1 Meatball Sub
R-2951 25 1 Meatloaf
R-3067 25 1 Meatloaf Burger
R-2377 25 1 Mini Cinni
R-2497 25 1 Mini Corn Dog Nuggets
R-2761 25 1 Mini Pancakes, Blueberry
R-2766 25 1 Mini Pancakes, Confetti
R-2381 25 1 Mini Pancakes, Maple
R-2383 25 1 Mini Waffle, Blue
R-2384 25 1 Mini Waffle, Cinn
R-2967 25 1 Nacho Bites
R-2500 25 1 Nachos 6-12, Turkey Taco
R-2499 25 1 Nachos K-5, Turkey Taco
R-2729 25 1 Nachos, Beef, 6-12
R-2498 25 1 Nachos, Beef, K-5
R-3097 25 1 Pancake Griddle
R-2365 25 1 Pancake Sausage Bites
R-2374 25 1 Pancake Stick, Ma
R-2396 25 1 Parfait, Peach
R-2397 25 1 Parfait, Strawberry and Strawberry Yogur
R-2398 25 1 Parfait, Strawberry and Vanilla Yogurt
R-2502 25 1 PB&J
R-2503 25 1 PB&J Meal
R-2504 25 1 Picnic
R-2505 25 1 Pizza Dippers w/ Marinara
R-2506 25 1 Pizza Quesadilla, Chicken
R-2448 25 1 Pizza, Big Daddy's
R-2367 25 1 Pizza, Breakfast
R-2452 25 1 Pizza, Cheese
R-2496 25 1 Pizza, Fiesta
R-2474 25 1 Pizza, French Bread w/ Marinara
R-2628 25 1 Pizza, Pepperoni
R-2520 25 1 Pizza, Stuffed Crust

R-2510 25 1 Pork Chop
R-2511 25 1 Pork Chop Sandwich
R-2507 25 1 Popcorn Chicken Potato Bowl
R-2895 25 1 Pork, Seasoned, USDA on Bun
R-2515 25 1 Pulled Pork and Rice Bowl
R-2851 25 1 Pulled Pork Taco w/ Salsa 9-12
R-2852 25 1 Pulled Pork Taco w/ Salsa K-5
R-2372 25 1 Sausage Biscuit
R-2966 25 1 Sausage Patty
R-2513 25 1 Sloppy Joe on Bun
R-2514 25 1 Soft Taco 6-12
R-2515 25 1 Soft Taco K-5
R-2516 25 1 Soft Taco K-5 USDA Ground Beef
R-2517 25 1 Southwest Chicken Salad
R-2518 25 1 Spaghetti with Meat Sauce
R-2519 25 1 String Cheese
R-2521 25 1 Stuffing
R-2258 25 1 Taco Soup 6-12
R-2257 25 1 Taco Soup K-5
R-3102 25 1 Tater Tot Nacho, Turkey Taco
R-3100 25 1 Tater Tot Nacho, USDA Beef
R-2522 25 1 Teriyaki Beef Bites
R-2925 25 1 Toast, Cheese
R-2945 25 1 Toast, Cinnamon 1OEG
R-2944 25 1 Toast, Cinnamon 2OEG
R-2525 25 1 Turkey Roast USDA
R-0234 25 1 Turkey Sandwich
R-3091 25 1 Walking Taco, Turkey 6-12
R-3092 25 1 Walking Taco, Turkey K-5
R-3095 15 1 Walking Taco, USDA Beef
R-2385 25 1 Waffles
R-2359 25 1 Yogurt, Strawberry Banana Danimals
R-2358 25 1 Yogurt, Strawberry Danimals
R-2360 25 1 Yogurt, Vanilla
R-2527 25 2 Baked Beans
R-2528 25 2 Baked Potato
R-2858 25 2 Black Beans
R-2975 25 2 Black Beans, Ranch Style
R-2530 25 2 Black Eyed Peas
R-2529 25 2 Broccoli with Cheese
R-2561 25 2 Broccoli, Steamed
R-2623 25 2 Cajun Pintos
R-2531 25 2 California Blend Vegetables w/ Cheese
R-3093 25 1 Carrots, Steamed, Canned
R-3094 25 1 Carrots, steamed, Frozen
R-2535 25 2 Corn, Canned, USDA
R-2536 25 2 Corn, Frn, USDA
R-2540 25 2 French Fries

R-2542 25 2 Glazed Carrots, Sliced, Canned, USDA
R-2541 25 2 Glazed Carrots, Sliced, Frozen, USDA
R-2543 25 2 Glazed Sweet Potatoes
R-2544 25 2 Green Beans, USDA, Canned
R-2854 25 2 Green Beans, USDA, FRZ
R-2545 25 2 Green Peas, Canned, USDA
R-2546 25 2 Green Peas, Frozen, USDA
R-2855 25 2 Hashbrown Rounds
R-2547 25 2 Lima Beans, Canned USDA
R-2548 25 2 Lima Beans, Frozen
R-2549 25 2 Mashed Potatoes
R-2550 25 2 Mexican Corn, Canned USDA
R-2551 25 2 Mexican Corn, Frozen
R-2552 25 2 Mixed Vegetables, Frozen
R-2553 25 2 Oriental Stir Fry
R-2554 25 2 Potato Rounds
R-2555 25 2 Potato Wedges, Seasoned
R-2625 25 2 Potato, Savory Sweet Fries
R-2556 25 2 Refried Beans
R-2624 25 2 Roasted Ranch Potatoes
R-2558 25 2 Sautéed Spinach
R-2559 25 2 Side Salad
R-2562 25 2 Steamed Cabbage
R-2563 25 2 Sweet Potato Casserole
R-2757 25 2 Taco Bean Dip
R-2567 25 2 Turnip Greens
R-2261 25 2 Vegetable Soup
R-2568 25 3 Apple Crisp
R-2571 25 3 Baked Pears
R-2572 25 3 Blueberry Crisp
R-2859 25 3 Cherry Berry Crumble
R-2573 25 3 Cherry Cobbler USDA Frozen Cherries
R-2575 25 3 Fruit Pearls, Strawberry
R-2576 25 3 Fruit Pearls, Tropical
R-2577 25 3 Fruit Pearls, Lemon
R-2578 25 1 Glazed Apples
R-2401 25 3 Juice, Apple 4 oz
R-2402 25 3 Juice, Grape 4 oz
R-2403 25 3 Juice, Orange 4 oz
R-2404 25 3 Juice, Orange Pineapple 4 oz
R-2591 25 3 Juice, Apple 6 oz
R-2592 25 3 Juice, Fruit Blend 6 oz
R-2579 25 3 Mandarin Oranges
R-2580 25 3 Mixed Berry Cup
R-2583 25 3 Peach Cobbler
R-2584 25 3 Peach Cups
R-2896 25 3 Pineapple Salsa
R-2593 25 3 Rush, Cherry Blue Raspberry

	R-2594 25 3 Rush, Lemon Orange R-2595 25 3 Rush, Strawberry Mango R-2589 25 3 Strawberry Cup, Frozen R-2421 25 5 Milk, Lactaid R-2416 25 5 Milk, Plain 1% R-2417 25 5 Milk, Skim R-2418 25 5 Milk, Skim, Choc R-2419 25 5 Milk, Skim, Strawberry R-2420 25 5 Milk, Soy, Vanilla R-2617 25 6 Sour Cream
Size of Batch/Quantity to prepare:	See Recipe
Ingredients:	See Recipe

Procedures for preparation, service, and discard:	1. Prepare per recipe instructions.
	2. Hold for time once TPHC items have been removed from temperature control.
	3. Discard all TPHC items in holding or from serving line by discard time, or by the end of meal service.
	4. Note the hold and discard times on MPR's.
	5.
	6.

<p>Time Control</p> <p>Time control begins at the completion of the cooking process, when the food is removed from hot holding or cold holding, or the start of assembly when using room temperature ingredients. Check the appropriate box that represents the beginning of time control.</p>	<input type="checkbox"/> Cooking Completion - time begins at the completion of the cooking process: i.e. cooked pizza removed from the oven.
	<input checked="" type="checkbox"/> Removal from hot or cold holding – time begins when the food is removed from temperature control: i.e. meats or vegetables are removed from hot holding unit, sub sandwiches or milk are removed from refrigeration.
	<input type="checkbox"/> Assembly – time begins when preparing the menu item; i.e. sandwiches, salads, cut melons. Note: the ingredients must at 41° before assembly begins.

Holding Time	Maximum holding time for food is 4 hours.
Specify food location during holding:	See Recipe

Describe labeling method:	Using a dry erase marker to write on the serving line, indicate the discard time of the food item that have been removed from temperature control.
<u>Labeling Method includes:</u>	<input type="checkbox"/> when time control begins <input checked="" type="checkbox"/> discard time
<u>Disposal Method:</u>	Any food item held beyond the 4-hour limit or removed from temperature control will be discarded in the trash.

Time as a Public Health Control Procedure (TPHC)- Assembly

TPHC applies only to the food product(s) and procedures described. Changes from the written procedures void the safety measures afforded by using time as a public health control and an Environmental Health violation exists if the procedure is not followed.

Food or Menu Item:	R-2526 25 2 Baby Carrots R-2532 25 2 Carrots, Fresh 6 oz R-2533 25 2 Celery Cup R-2534 25 2 Cole Slaw R-2538 25 2 Cucumber Cup R-2539 25 2 Diced Tomatoes and Lettuce R-2557 25 2 Sandwich Trimmings R-2559 25 2 Side Salad R-2566 25 2 Tomato Cup R-2407 25 3 Fruit Cantaloupe R-2408 25 3 Fruit Grapes R-2409 25 3 Fruit Honeydew R-2410 25 3 Fruit Orange R-2411 25 3 Fruit Peach R-2412 25 3 Fruit Pear R-2413 25 3 Fruit Plum R-2414 25 3 Fruit Watermelon R-2581 25 3 Mixed, Fruit, Light Syrup R-2582 25 3 Mixed Fruit, Sucrose Syrup R-2585 25 3 Pear Slices R-2586 25 3 Pineapple Tidbits R-2588 25 3 Sliced Peaches R-2590 25 3 Tropical Fruit Salad R-2600 25 4 Chocolate Pudding
--------------------	---

Size of Batch/Quantity to prepare:	See Recipe
Ingredients:	See Recipe

Procedures for preparation, service, and discard:	1. Prepare per recipe instructions
	2. Hold for time at the beginning of preparation.
	3. Discard all TPHC items in holding or from serving line by discard time, or by the end of meal service.
	4. Note the hold and discard times on MPR's.
	5.
	6.

<p>Time Control</p> <p>Time control begins at the completion of the cooking process, when the food is removed from hot holding or cold holding, or the start of assembly when using room temperature ingredients. Check the appropriate box that represents the beginning of time control.</p>	<input type="checkbox"/> Cooking Completion - time begins at the completion of the cooking process: i.e. cooked pizza removed from the oven.
	<input type="checkbox"/> Removal from hot or cold holding – time begins when the food is removed from temperature control: i.e. meats or vegetables are removed from hot holding unit, sub sandwiches or milk are removed from refrigeration.
	<input checked="" type="checkbox"/> Assembly – time begins when preparing the menu item; i.e. sandwiches, salads, cut melons. Note: the ingredients must at 41° before assembly begins.

Holding Time	Maximum holding time for food is 4 hours.
Specify food location during holding:	See Recipe
Describe labeling method:	Using a dry erase marker to write on the serving line, indicate the discard time of the food item that have been removed from temperature control.
<u>Labeling Method includes:</u>	<input type="checkbox"/> when time control begins <input checked="" type="checkbox"/> discard time
<u>Disposal Method:</u>	Any food item held beyond the 4-hour limit or removed from temperature control will be discarded in the trash.