

Gayle

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
- Plans A complete equipment list and corresponding manufacturer specification sheets
- A proposed menu *Attached*
- A completed Food Service Plan Review Application
- \$250 Plan Review Fee

07/23

gv

7 Established July 1, 2004
Wade, NC - 2004 - to present

Food Service Plan Review Application

Type of plan: New Remodel

Name of Establishment: Mama B's Southern Kitchen

Physical Address: 330E Stewart St.

City: Coats State: NC Zip: _____

Phone (if available): 910-723-2707 Fax: _____

Email: bobbi7014@yahoo.com

Applicant(s): Bobbie Strickland

Address: 107 Bishop Lane

City: Dunn State: NC Zip: 28334

Phone: 910-723-2707 Fax: _____

Email: bobbi7014@yahoo.com

Owner (if different from Applicant): Same

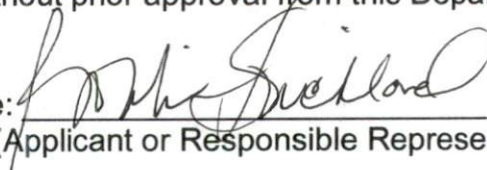
Address: _____

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: 03-15-24
(Applicant or Responsible Representative)

Hours of Operation:

Mon 11-9 Tues 11-8 Wed 11-8 Thurs 11-8 Fri 11-9 Sat 11-9 Sun 11-4

Number of Seats: ~~40~~ ~~11~~ ~~160~~ 100 ±

Facility total square feet: 3500

Projected start date: Oct-Nov 2024

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 (In house)

Utensils:

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

Food delivery schedule (per week): 2

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

Tentative

N/A

N/A

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: _____

Storage Capacity: _____ gallons

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

Water heater recovery rate: _____ GPH

If tankless, _____ GPM ; Number of heaters: _____

What is required

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: Bobbie Strickland
Program SERVsafe Cert. # 18479949 Exp. Date 10-24

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 _____

Not sure at this moment

- ? *Attach a copy of your establishment's Employee Health Policy
- o Are copies of signed Employee Health Policies on file? _____

Food Sources

Names of food distributors:

Deliveries/wk

- | | | |
|----|--|------------------------|
| 1. | <u>Sysco Foods</u> | <u>1/wk</u> |
| 2. | <u>Strickland Portion Pak</u> | <u>1/wk</u> |
| 3. | <u>US Food Service</u> | <u>1/wk</u> |
| 4. | _____ | _____ |

Time/Temperature Control for Food Safety

Foods that will be held hot before serving: fried foods - chicken, pork chops
BBQ

Foods that will be held cold before serving: potato salad, skew,
chicken salad, pasta salad

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

Will a buffet be provided? yes If so, attach a list of foods that will be on the buffet.
(Sundays only)

Cooling

List foods that will be cooked and cooled for later use or added to another food as an ingredient: N/A

Describe utensils and methods used to cool foods:

Counter
Refrigerator

Dry Storage

Frequency of deliveries per week: 2 Number of dry storage shelves: 52

Square feet shelf space: 16 ft²

Is a separate room designated for dry storage? ~~yes~~ No

Food Preparation Facilities

Number of food prep sinks: 1 Are separate sinks provided for vegetables and raw meats? yes

Size of sink drain boards (inches): ~~24~~ 18"

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

~~Hot~~ Chemical sanitation

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: 3
Size of sink compartments (inches): Length 24" Width 24" Depth 18"
Length of drain boards (inches): Right 18" Left 18"
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: Centerline by Hobart CUL2 *Ventless Door Type*
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? Cleaned + sanitized daily
with chlorine spray

How many air drying shelves will you have? 4
Calculate the square feet of total air drying space: ~~288~~ 16 ft²

Hand washing

Indicate number and locations of hand sinks in the establishment: 2-Kitchen
1- wait staff Area Area

Employee Area

Indicate location for storing employees' personal items: _____
Area located outside Restrooms with Employee
lockers

Finish Schedule

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	Concrete	Vinyl	FRP Fiberglass Wall board	Tile Drop Ceiling
Bar N/A	—	—	—	—
Food Storage	Concrete	Vinyl	Sheetrock	↑ ↓
Dry Storage	Concrete	Vinyl	Sheetrock	
Toilet Rooms	Concrete Tile	Vinyl	Fiberglass FRP Board Sheetrock	
Garbage & Can Wash Areas	Concrete	Concrete	Concrete	
Other Dish-Wash Area	✓	Vinyl	FRP Board	
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: ~~toilet~~ 24x24 (?)

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? grease barrel - picked up periodically

Is there a contract for grease trap cleaning? yes

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

Where will chemicals be stored? Alone shelf - D/W AREA

Where will clean linen be stored? dry storage

Where will dirty linen be stored? trash can with lid designated for "dirty linen" Dishwash Area

FOOD HANDLING PROCEDURES

Working on menu

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:

- ① • How the food will arrive (frozen, fresh, packaged, etc.)
- ② • Where the food will be stored
- ③ • Where and how the food will be thawed
- ④ • Where (prep tables, sink, counter, etc.) the food will be handled (washed, cut, marinated, breaded, cooked, etc.)
- ⑤ • When (time of day and frequency/day) food will be handled
- ⑥ • Whether or not the food or any part of the food will be used as leftovers or as any ingredient in a future dish
- ⑦ • How the food will be cooled if applicable

FOOD PRODUCT Bone in wings Appetizer

- ① fresh
- ② Refrigerator
- ③ Not Thawed
- ④ Prep table - fryer
- ⑤ lunch-dinner - as needed
- ⑥ Not
- ⑦ N/A

FOOD PRODUCT Boneless wings Appetizer

- ① frozen
- ② freezer
- ③ Not
- ④ freezer to fryer
- ⑤ lunch dinner as needed
- ⑥ Not
- ⑦ N/A

FOOD PRODUCT Pickle fries Appetizer

- ① frozen
- ② freezer
- ③ Not
- ④ freezer to fryer
- ⑤ lunch, dinner as needed
- ⑥ Not
- ⑦ N/A

FOOD PRODUCT Mac & Cheese Balls Appetizer

- ① frozen
- ② freezer
- ③ Not
- ④ freezer to fryer
- ⑤ lunch, dinner as needed
- ⑥ Not
- ⑦ N/A

FOOD PRODUCT Italian Jalapeno Stuffed Peppers Appetizer

- ① frozen
- ② freezer
- ③ Not
- ④ freezer to fryer
- ⑤ lunch, dinner as needed
- ⑥ Not
- ⑦ N/A

***ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT Fried/Grilled Chicken Salad (Salads)

- ① MEAT - Frozen Salad mix - Ref.
- ② Freezer, Refrigerator
- ③ (grilled - freezer to grill) (Fried - freezer to fryer) to plating
- ④ Not
- ⑤ lunch dinner, as needed
- ⑥ Not
- ⑦ N/A

FOOD PRODUCT Chicken Salad - Homestyle (Salads)

- ① Fresh - packaged
- ② Refrigerator
- ③ N/A
- ④ Counter - after cooking - diced - celery, mayo, cond. added
- ⑤ lunch dinner - AS NEEDED
- ⑥ May BE held couple days in refrigerator labeled & dated
- ⑦ N/A

FOOD PRODUCT Soups All Soups Tomato Basil
Broccoli Cheddar
Ch. Corn Chowder
Loaded Baked Potato

- ① All Soups - frozen, packaged
- ② FREEZER
- ③ Not thawed - Heated from frozen (Range) stored warm in soup pot
- ④ lunch - dinner - AS NEEDED
- ⑤ May BE held 2-3 days in refrigerator - labeled & dated
- ⑥ cooled in fridge

***ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT Burgers

All Burgers

Mama B Burger
Classic, Terheel
Pepperjack, Mushroom
onion

- ① Fresh
- ② Refrigerator
- ③ N/A
- ④ Refrigerator to counter, hand pattied, grilled, assembled as Req.
- ⑤ lunch dinner - as needed
- ⑥ made to order - no leftovers
- ⑦ N/A

FOOD PRODUCT Burgers & Hot Sandwiches

Ribeye - Sandwich

- ① Frozen - Ind. pkgd
- ② FREEZER
- ③ N/A - Thawed as cooked on grill
- ④ grilled - (grilled onions added)
- ⑤ lunch - dinner as needed
- ⑥ N/A
- ⑦ N/A

FOOD PRODUCT Burgers - Hot Sandwiches

Cheesesteak

- ① FROZEN
- ② FREEZER
- ③ Thawed as cooked on flat grill (peppers & onions added)
- ④ COOKED ON GRILL
- ⑤ lunch dinner as needed
- ⑥ N/A
- ⑦ N/A

***** ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT Hot Sandwiches

"Grown-up" grilled CHEESE

- ① packaged - (fresh) CHEESES + BREAD
- ② Refrigerator
- ③ N/A
- ④ Cooked on panini grill (assembled on counter)
- ⑤ lunch, dinner as needed
- ⑥ N/A
- ⑦ N/A

Hot Sandwiches
FOOD PRODUCT ALL Hotdogs Sausage Dogs -
Link Sausage Dog
Bright Leaf ND
Italian S. Dog

- ① frozen
- ② freezer
- ③ thawed as cooked on grill
- ④ grill, Added pepper/onions to Italian S. Dog, Assembled on counter
- ⑤ lunch - dinner as requested
- ⑥ N/A
- ⑦ N/A

Hot Sandwiches
FOOD PRODUCT "Hot Blank" - Open Faced

- ① Special - turkey
- ② Refrigerator
- ③ N/A
- ④ Counter - cut, assembled - heated over
- ⑤ lunch dinner as needed
- ⑥ NA
- ⑦ NA

~~FOOD PRODUCT~~

~~Pizza~~

~~All ingredients are prepackaged and
stored in the freezer at a temperature~~

FOOD PRODUCT

Hot Sandwiches

BLT on -toasted bread

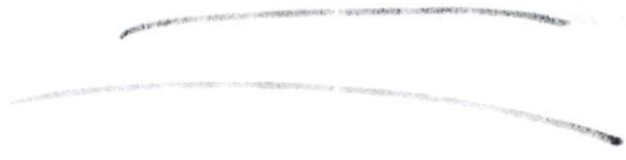
- ① Bacon - frozen: BREAD - fresh lettuce, tom. fresh
- ② freezer, REF.
- ③ Bacon thawed on grill as cooked
- ④ counter assembled, - panini grill - cooked HEATED
- ⑤ lunch dinner - as requested
- ⑥ N/A
- ⑦ N/A

FOOD PRODUCT

Cold Sandwiches - Cold plate

Club Sandwich - Cold plate

- ① fresh - meat, cheese, bread
- ② Refrigerator
- ③ N/A
- ④ counter - cut, assembled - panini grill
- ⑤ lunch, dinner as requested
- ⑥ N/A
- ⑦ N/A



FOOD PRODUCT

~~Decorate~~

~~All products are packaged and stored~~

FOOD PRODUCT Entree -

Grilled Salmon, Shrimp, Flounder

- ① FROZEN
- ② FREEZER
- ③ Refrigerator (or) Ind. pkgd - as cooked
- ④ Prep table - counter, marinated, Breaded
grilled or over Baked
- ⑤ Dinner 5:00 - 9:00 pm
- ⑥ N/A
- ⑦ N/A

FOOD PRODUCT

Entree - Ribs

- ① FROZEN
- ② Refrigerator
- ③ Refrigerator
- ④ Prep table, cut, washed, Counter - dry rub
Cooked - Oven
- ⑤ Dinner 5:00 - 9:00 pm
- ⑥ N/A
- ⑦ N/A

ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT

~~Freezer~~

AM: Assembles one or two packages and
~~stores in freezer in the freezer~~

FOOD PRODUCT

ENTREE - Chicken Pasta Alfredo

- ① Chicken - Beef Pasta Package
- ② Refrigerator - Day storage in
- ③ Thawed on grill as baked - pasta - range
- ④ Prep table, counter
- ⑤ Dinner 5:00-9:00 pm
- ⑥ N/A
- ⑦ Pasta may be stored in Ref. if left over

FOOD PRODUCT

ENTREE - Fork Chops in Country Cream

- ① FROZEN
- ② FREEZER
- ③ REFRIGERATOR
- ④ Oven cooked - Counter - SEASONED - Assembled - gravy by
- ⑤ Dinner 5:00-9:00 pm
- ⑥ Maybe gravy - stored in Ref dated & labeled
- ⑦ Counter cooled

ADDITIONAL STEEL'S ARE AVAILABLE

FOOD PRODUCT

~~Steak Bites~~

~~Will be served in refrigerator and
stored in refrigerator~~

FOOD PRODUCT

Entree - Steak Bites

- ① FROZEN
- ② FREEZER
- ③ REFRIGERATOR
- ④ Prep table - cut, washed - cooked & SEASONED on grill
- ⑤ Dinner 5:00 - 9:00
- ⑥ N/A
- ⑦ N/A

FOOD PRODUCT

