September 10, 2024

Bobbie Strickland

107 Bishop Lane

Dunn, NC 28334

Mama B’s Southern Kitchen

330 E Stewart St.

Coats, NC 27521

Dear Ms. Strickland,

The application and plans for the above referenced facility were reviewed and are disapproved at this time due to the following:

-Equipment specification sheets were not received and must be submitted for review.

-Provide a menu, include drinks, appetizers, meats, desserts, sides and daily specials.

-All menu and buffet items should have a corresponding food handling procedure.

This includes all meats, vegetables, casseroles, salad bar with all cold salads, and desserts. As part of the food handling procedures, describe the method of cooling for advance preparation of salads. Food handling procedures are not complete for all food items listed on buffet.

-Describe the catering menu and operation.

- Do you intend to offer buffet every day and all day? Describe the frequency for buffet operation.

After review of the plans and information provided thus far, it is the opinion of this office that the space is lacking in the following areas: available refrigeration space for the proper storage and thawing of foods, cooling space in refrigerated storage, hot holding equipment in kitchen, food preparation space-prep sinks and preparation tables, dry good storage, breading area, air-drying and clean utensil storage.

Submit the requested information for review and propose how the issues above can be resolved. This may include changes to the menu, number of buffet units and/or expansion of the kitchen.

Please contact me with any questions.

Sincerely,

Jamie Turlington, REHS

Harnett County Environmental Health

Harnett County Health Dept.

(910) 893-7547