

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

Food Service Plan Review Application

Type of plan: New Remodel

Name of Establishment: Blue Agave Mexican Grill LLC

Physical Address: 330 E. Stewart St.

City: Coats State: NC Zip: 27521

Phone (if available): _____ Fax: _____

Email: _____

Applicant(s): Jose M. Perez

Address: 21 Mosswood Ct.

City: Clayton State: NC Zip: 27527

Phone: 919-889-4086 Fax: _____

Email: _____

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: Jose Manuel Perez Date: 7-30-24
(Applicant or Responsible Representative)

Hours of Operation:

Mon 11 - 10 Tues 11 - 10 Wed 11 - 10 Thurs 11 - 10 Fri 11 - 10:30 Sat 11 - 10:30 Sun 11 - 9:30

Number of Seats: 100

Facility total square feet: 3,600

Projected start date: 8/1/24

Type of Food Service:

Check all that apply

- Restaurant
- Food Stand
- Drink Stand
- Commissary
- Meat Market
- Other (explain): _____

- Sit down meals
- Take-out meals
- Catering

Utensils:

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

Food delivery schedule (per week): 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: N/A

- 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: STATE Industries S.F/00 199

Storage Capacity: 100 gallons

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

Water heater recovery rate: 235 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: Franzolo T Hernandez

Program Serv Safe Cert. # 19246995 Exp. Date 8/31/25

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

Eligible Person In Charge: Alberto Perez

Program Serv Safe Cert. # 29245677 Exp. Date 7-14-28

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. <u>US FOODS</u>	<u>1/wk</u>
2. <u>Sysco</u>	<u>1/wk</u>
3. <u>Performance</u>	<u>1/wk</u>
4. _____	_____

Time/Temperature Control for Food Safety

Foods that will be held **hot** before serving: Hot Food Table Wells with -
Rice, Beans, Cooked Chicken, Cooked Beef, Sauces

Foods that will be held **cold** before serving: Mega-top Sandwich unit with -
Lettuce, Sour Cream, Shredded Cheese, Tomato, Guacamole,
Pico de gallo, Cold Sauces. Chat Base with - Beef, Chicken
Seafood, Cheese, Lettuce

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: Shallow Pans with - Meat, Seafood, Poultry,
Ice Baths with - Meat, Seafood, Poultry
Cooled to 45°F within 6 hours

Describe utensils and methods used to cool foods: Shallow Pans, Ice Baths

Dry Storage

Frequency of deliveries per week: 3 Number of dry storage shelves: 20
Square feet shelf space: 176 ft²
Is a separate room designated for dry storage? NO

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): 30x24
How will sinks be sanitized after use or between meat species? Wiped/cleaned with QVA Sanitizer

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: 3

Size of sink compartments (inches): Length 24 Width 24 Depth 12

Length of drain boards (inches): Right 24 Left 24

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) QA Sanitizer

Mechanical Dishwashing

Will a dishmachine be used? Yes No _____

Dishmachine manufacturer and model: Auto-Calor A4 water saver 1.09 gal/Rack or 41.3 GPA

Hot water sanitizing? 180° 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 Hot Water & Soap then Sanitized with

QA Sanitizer

How many air drying shelves will you have? 4 - (2x5') Shelf & 1 - wall shelf - 1x8'

Calculate the square feet of total air drying space: 48 ft²

Hand washing

Indicate number and locations of hand sinks in the establishment: 7 - 1 (BAR), 3 - (Kitchen Area), 1 - (Prep Area), 1 - (Each Restroom)

Employee Area

Indicate location for storing employees' personal items: Office Area
Cabinets in Dining Area

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 Base	FRP	2x2 Tiles Vinyle Coated Sheetrock
Bar	Quarry Tile	Quarry Tile Base	FRP	2x2 Tiles Vinyle Coated Sheetrock
Food Storage	Quarry Tile	Quarry Tile Base	FRP	2x2 Tiles Vinyle Coated Sheetrock
Dry Storage	Quarry Tile	Quarry Tile Base	FRP	2x2 Tiles Vinyle Coated Sheetrock
Toilet Rooms	Tile	Tile	FRP	2x2 Tile Vinyle Coated Sheetrock
Garbage & Can Wash Areas	Quarry Tile	Quarry Tile Base	FRP	2x2 Tiles Vinyle Coated Sheetrock
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? Trash disbursed in rear of kitchen
Then taken to outside clumpster as needed

Location and size of can wash facility: Rear kitchen near comp sink
36" x 36" x 10" Deep Can wash

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 container service / Recycled

Is there a contract for grease trap cleaning? Yes

Are doors self-closing? Yes Fly fans provided? Rear Door

Where will chemicals be stored? Shelf adjacent to can wash

Where will clean linen be stored? Rear of kitchen near storage area

Where will dirty linen be stored? Rear of kitchen near storage area

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 Produce Handling

Arrives Fresh

STORED in walk in Cooler

Prepped / Washed in Prep Sink Left end unit

Then Stored in Sandwich unit and Chef Base

Morning Prep then Served through the Day

FOOD PRODUCT Ready to-Eat Foods

(edible without additional preparation necessary eg, salads, cold sandwiches, raw molluscan shellfish)

Cold stored in walk in cooler

Prepped / Served through the Day

FOOD PRODUCT Poultry Handling

Arrives Frozen

STORED in walk in Freezer

Thawed in walk in Cooler

Prepped and washed at Prep Sink middle unit

STORED in Chef Base

Morning Prep then cooked / served through the Day

FOOD PRODUCT Meat Handling

Arrives Frozen and occasional arrives Fresh

Stored in walk in Freezer

Thawed in walk in Cooler

Prepped and washed at Prep Sink middle unit

Ground beef cooked then stored at Hot Food Table

Steaks / other beef is stored in chef Base

Morning Prep then cooked / served through Day

FOOD PRODUCT Sea Food Handling

Arrives Frozen

Stored in walk in Freezer

Thawed in walk in cooler

Prepped and washed at Prep sink Right End unit

Stored in Chef Base

Morning Prep then cooked / served through the Day

*****ADDITIONAL SHEETS ARE AVAILABLE**

FOOD PRODUCT _____

FOOD PRODUCT _____

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