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**Re: champs fresh food Fuquay Varina**

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**From** Jamie Turlington <jturlington@harnett.org>

**Date** Fri 3/28/2025 2:53 PM

**To** ankit patel <kcp162@gmail.com>

Mr. Patel,

This is a follow up email regarding the construction walk through today. The construction walk through was to evaluate the construction so far and a final construction visit is necessary to evaluate the completed project.

1-The walk in freezer is not approved and does not meet NC Food Code 4-205.10 Food Equipment, Certification, Classification (food equipment shall be used in accordance with the manufacturer's intended use and certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program). Submit an equipment specification sheet for review for the replacement walk in freezer.

2-Provide an update site plan showing all equipment, including table top equipment and wall shelving if not indicated on previous, revised plan submitted 3-27-25.

3-We discussed the possibility of applying a clear, sealant to the concrete floor. Provide a specification sheet or information on the type of concrete sealant you intend to use if you chose this option. A coved floor and wall juncture is required. Coving base coving or coved base tile is approved. Materials and finishes must be smooth, non-absorbent and easily cleanable. An epoxy grout shall be used if tile is used on the floors.

4-Ceiling tiles used in the kitchen area must be smooth, non-absorbent and easily cleanable.

Any changes to equipment or layout must be reviewed and approved by this department. Submit any requested information to Donna Johnson at [djohnson@harnett.org](mailto:djohnson@harnett.org) and send me a copy as well.

Please let me know if you have questions.

Thank you,

**Jamie Turlington, REHS**  
**Environmental Health Food and Lodging Program Specialist**  
**Harnett County Health Department**  
Environmental Health

