



NC DEPARTMENT OF  
**HEALTH AND  
HUMAN SERVICES**

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**KELLY KIMPLE** • Acting Director, Division of Public Health

May 20, 2025

Dusty Austin  
Wilkus Architects  
15 Ninth Ave N.  
Hopkins, MN 55343

RE: Chipotle Mexican Grill Store #5644  
NC 24-87  
Cameron, NC 28326

Dear Mr. Austin,

This letter acknowledges a review of the plans for the above establishment. The plans, application and specifications are approved with the following conditions:

1. Per your submittal produce is prepared at the prep sink. Meat is fully cooked. Poultry is received raw, ready-to-cook. Meat and poultry are batch heated/cooked and hot held for service. Cooling must comply with Sections 3-501.14 and 3-501.15 of the North Carolina Food Code (hereafter referred to as the Code).
2. The FF&E equipment plan on sheet A130 dated 03/07/25 is approved inclusive of the following considerations:
  - a. Food equipment, custom counters and cabinetry must comply with Sections 4-205.10 of the Code and be installed as specified in Sections 4-402.11 and 4-402.12.
  - b. Cabinetry must be designed and installed to be easily cleanable and free of harborage areas as specified in Parts 4-, 4-2 and Section 6-201.12 of the Code.
  - c. Walk-in cooler shelving will be provided as specified in the equipment manual under item #34.
  - d. Omitted equipment specifications must be provided to Harnett County Environmental Health upon request.
  - e. The number of hand washing sinks indicated on the application is incorrect. A total of 4 hand wash sinks is provided. The application should be updated on future submittals.
  - f. As previously indicated the three-compartment sink item #29B compartments are 18" x 24" x 14". The application is incorrect and should be updated on future submittals.
  - g. Adequate provisions (drainboards, tables, etc.) must be available to accommodate soiled utensils and equipment during mechanical and manual ware washing as required in Section 4-301.13 of the Code. If handling violations are identified, changes in the cleaning process or equipment modifications may be required.
  - h. Facilities for the storage of employee belongings must comply with paragraphs 6-305.11(B) and 6-403.11(B) of the Code. Confirm specific location with Harnett County Environmental Health before installation.

**NC DEPARTMENT OF HEALTH AND HUMAN SERVICES • DIVISION OF PUBLIC HEALTH**

LOCATION: 5605 Six Forks Road, Building 3, Raleigh, NC 27609  
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- i. The serving counter where exposed food is handled will be equipped with a sneeze guard as shown on sheet A801 detail 11 and Equipment Number 1.1 in the Kitchen Equipment Manual.
3. Plumbing must comply with applicable regulations. Based on the provided engineers' certification letter for a comparable operation, the two Navien NPE 240A 199,000 BTU tankless water heaters specified on sheets P100 and P600 are conditionally approved provided they are sufficient to meet peak hot water demand. Additional hot water capacity will need to be provided if found to be inadequate. The hot water heating system will need to be re-evaluated prior to changing any hot water using fixtures, or if a dish machine other than the Hobart AM 15SCB or AM16SCB is used, or other hot water using fixtures are changed.
4. The floor, wall and ceiling must comply with Subpart 6-101 and 6-201 6-501.11 of the Code. Otherwise, the finishes shown on the application are approved as specified. The top of the walk-in cooler is to be enclosed to the side wall and ceiling as shown on sheet A210 detail 12.
5. As previously indicated, the 24" x 24" mop/utility sink must be sufficient to accommodate cleaning the largest trash/refuse receptacle maintained on the premises. Otherwise, a larger sink or smaller receptacles will be necessary.
6. Lighting must comply with Sections 6-202.11 and 6-303.11 of the Code. The lighting intensity levels in all prep areas must meet 50-foot candles on surfaces where employees are working with food, utensils, or equipment.
7. A contract for off-site cleaning must be obtained and a copy made available to Harnett County Environmental Health.
8. This review does not cover any aspects of construction regulated by other jurisdictions. Any changes made to the approved plans must be reviewed by our office.

The establishment must comply with the requirements of the North Carolina Food Code and 15A NCAC 18A .2600, "Rules Governing the Food Protection and Sanitation of Food Establishments." These documents are available on our web page at: [ehs.ncpublichealth.com/faf/food/planreview/index.htm](https://ehs.ncpublichealth.com/faf/food/planreview/index.htm).

If I can be of further assistance, please contact me at [cindy.williams.1@dhhs.nc.gov](mailto:cindy.williams.1@dhhs.nc.gov) or at 252-724-0177.

Sincerely,  
Cindy Williams, REHS  
Cynthia Williams "Cindy", REHS  
Environmental Health Regional Specialist  
Environmental Health Section-Division of Public Health

Cc: Jamie Turlington, Harnett County Environmental Health  
Cindy Pierce, Harnett County Environmental Health

