



NC DEPARTMENT OF
**HEALTH AND
HUMAN SERVICES**

JOSH STEIN • Governor

DEVPUTTA SANGVAI • Secretary

KAREN BURKES • Acting Deputy Secretary for Public Health

KELLY KIMPLE * Acting Director, Division of Public Health

August 20, 2025

Evie Laug
HD2 INC.
516 N Charles Street, Suite 500
Baltimore, MD 21201

RE: 7-Eleven
1360 NC 24-87
Cameron, NC 28326

Dear Ms. Laug

This letter acknowledges review of plans for the remodel of the above referenced establishment. The original plans dated 06/06/25, revised application, and specifications, including email correspondence are conditionally approved with the following comments:

1. As indicated on the application and menu, food is received ready-to-eat or ready-to-cook and serve. Fresh Fruit (apples) will need to be sneeze-guard protected or wrapped unless packaged. Heated products are prepared from the frozen state. If thawing is needed it occurs in the work top refrigeration units and in the thawing cabinet for meats provided. Procedures must be in place to restrict public access to open food products stored in the refrigerated condiment station. *On future submittals, please update the equipment references in the food handling procedures section of the application to correctly identify refrigeration equipment used.*
2. It is understood; food deliveries will be at the described frequency as stated on the revised application of 6-7 days a week. If it is found that cold storage is found inadequate; additional means such as additional reach-in refrigeration may be required to assure cold food is being stored at 41F, or below per Food Code requirements.
2. All food equipment, including counters and cabinetry must comply with Section 4-205.10 of the North Carolina Food Code and be installed as specified in Sections 4-402.11 and 4-402.12. All food on display or otherwise exposed to the public will be protected by food shields, dispensers, or packaging; such as covered boats. Splashguards of sufficient size shall be installed at handwashing sinks; as there is a concern for contamination by sink splash. Otherwise, the Equipment Floor Plans and Equipment Schedules on sheets EQ-1.0 and EQ1.1 are approved.
3. The finishes as specified on sheet A6.1; Materials Schedules, and on the application must comply with Subparts 6-101 and 6-201 of the Food Code. New finishes must be smooth, durable, and easily cleanable for areas where food establishment operations occur. In addition, the wall and floor junctures in all food service areas, walk-in coolers/freezers and in the toilet room areas must be coved.
4. Plumbing must comply with all applicable plumbing regulations. These shall comply with Parts 5-1 and 5-2 and Parts 6-3, 6-4, and 6-5 of the Food Code. The Drain Piping Plan on sheet P1.0; Domestic Water Piping Plan on sheet P1.1, and P2.0; Plumbing Details and Schedules plan sheet are conditionally approved with the (2) 199MBH tankless water heaters as noted on sheet P2.0, and on the revised application. It is understood with the acceptance of engineered sealed drawings, if the design of

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

LOCATION: 5605 SIX FORKS RD, RALEIGH NC 27609

MAILING ADDRESS: 1632 MAIL SERVICE CENTER, RALEIGH NC 27699-1632

www.ncdhhs.gov • TEL: 919-707-5854 • FAX: 919-845-3972

AN EQUAL OPPORTUNITY / AFFIRMATIVE ACTION EMPLOYER