

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 <https://ehs.dph.ncdhhs.gov/rules.htm>. Plans must be submitted 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 a Registered Environmental Health Specialist at 910-893-7547:

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
- MA 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
- \$250 Plan Review Fee

2024

Food Service Plan Review Application

Type of plan: New Remodel

Name of Establishment: La Cosecha Snacks

Physical Address: 161 S. McKinley St.

City: Coats State: NC Zip: 27521

Phone (if available): 919-902-9496 Fax: N/A

Email: amelia.davalos07@gmail.com

Applicant(s): Daniel C. Warren, Esq.

Address: 127 W. Hargett St.

City: Raleigh State: NC Zip: 27601

Phone: 984-489-2443 Fax: N/A

Email: daniel@ncplanning.com

Owner (if different from Applicant): Amelia Davalos Santibanez

Address: 1103 Ridge Rd.

City: Angier State: NC Zip: 27501

Phone: 919-902-9496 Fax: N/A

Email: amelia.davalos07@gmail.com

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: Daniel C. Warren, Esq. Date: 05/15/2026
(Applicant or Responsible Representative)

Hours of Operation:

Mon ^{11 a} - ^{2 p} Tues ^{11 a} - ^{8 p} Wed ^{11 a} - ^{8 p} Thurs ^{11 a} - ^{8 p} Fri ^{11 a} - ^{8 p} Sat ^{11 a} - ^{8 p} Sun ^{11 a} - ^{2 p}

Number of Seats: 16

Facility total square feet: 600

Projected start date: June

Type of Food Service:

Check all that apply

Restaurant

Sit down meals

Food Stand

Take-out meals

Drink Stand

Catering

Commissary

Meat Market

Other (explain): Snack Shop

Utensils:

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

Food delivery schedule (per week): 2

Indicate any **specialized process** that will take place:

N/A Curing N/A Acidification (sushi, etc.) N/A Smoking

N/A 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? N/A

Indicate any of the following **highly susceptible populations** that will be catered to or served:

N/A Nursing/Rest Home N/A Child Care Center N/A Health Care Facility

N/A Assisted Living Center N/A 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: Bradford White Corp. RE120UG-1VAL

Storage Capacity: 19 gallons

- Electric water heater: 1500W kilowatts (kW)
- Gas water heater: N/A BTU's

Water heater recovery rate: GPH → See attached spec sheet for GPH range.

If tankless, N/A GPM ; Number of heaters: 1

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? NO

Eligible Person In Charge: _____

Program _____ Cert. # _____ Exp. Date _____

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

Eligible Person In Charge: _____

Program _____ Cert. # _____ Exp. Date _____

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? Yes

Food Sources

Names of food distributors:

Deliveries/wk

- | | | |
|----|-----------------------------|----------|
| 1. | <u>Global Distributions</u> | <u>2</u> |
| 2. | <u>La Brisa</u> | <u>1</u> |
| 3. | <u>Blue Bunny</u> | <u>1</u> |
| 4. | _____ | _____ |

Time/Temperature Control for Food Safety

Foods that will be held **hot** before serving: N/A

Foods that will be held **cold** before serving: Ice cream,

Will **time** be used as a method to control for food safety? NO
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: Corn (added as an ingredient)

Describe utensils and methods used to cool foods: N/A

Dry Storage

Frequency of deliveries per week: 2 Number of dry storage shelves: 2
Square feet shelf space: 9 ft²
Is a separate room designated for dry storage? Yes

Food Preparation Facilities

Number of food prep sinks: 1 Are separate sinks provided for vegetables and raw meats? Yes (no raw meat will be used)
Size of sink drain boards (inches): 18 in. (2 drainboards)
How will sinks be sanitized after use or between meat species? N/A (no meat is used)
For sanitizing -> Hot water, soap, and Purell food service sanitizer.

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: 3

Size of sink compartments (inches): Length 18 in Width 18 in Depth 14 in

Length of drain boards (inches): Right 18 in Left 18 in

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) Purell food service sanitizer

Mechanical Dishwashing

Will a dishmachine be used? Yes No

Dishmachine manufacturer and model: N/A

Hot water sanitizing? or chemical sanitizing?

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? By hand, using hot water, dawn dish soap.

How many air drying shelves will you have? 2

Calculate the square feet of total air drying space: 83 ft²

Hand washing

Indicate number and locations of hand sinks in the establishment: 2
1 handwashing sink in food prep area and 1 handwashing sink in the bathroom.

Employee Area

Indicate location for storing employees' personal items: Back Storage Room

Finish Schedule

*Floor, wall and ceiling finishes (vinyl tile, acoustic tile, vinyl baseboards, FRP, etc.)

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	vinyl tile	wood baseboard	drywall	drywall
Bar	vinyl tile	wood	wood tile	wood tile
Food Storage	Refrigerator	vinyl tile		
Dry Storage	metal shelf			
Toilet Rooms	vinyl tile	wood baseboard	Brick and drywall	drywall
Garbage & Can Wash Areas	vinyl tile	no base	Brick	drywall
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? _____

Location and size of can wash facility: Contract w/ provider for cleaning.

Are hot and cold water provided as well as a threaded nozzle?

Will a dumpster be provided?

Do you have a contract with the dumpster provider for cleaning? Yes

How will used grease be handled? N/A

Is there a contract for grease trap cleaning? N/A

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

Where will chemicals be stored? backroom storage

Where will clean linen be stored? backroom storage

Where will dirty linen be stored? inside a bin in back room storage

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 Raspados de hielo (shaved ice)

- * Ice (from machine) (comes shaved and pre packaged; stored frozen)
- * Syrups (come in jugs with pumps)
- * Fruit (comes fresh and is stored refrigerated)
 - ↳ Bananas, pineapple, mango, watermelon, cantaloupe, strawberries, blueberries, red grapes, and limes

FOOD PRODUCT Rusa Drink

- * Grapefruit Soda and Soda water (both come bottled)
- * chamoy (comes bottled and ready to use)
- * Tajin (comes bottled and ready to use)

FOOD PRODUCT Miscellaneous

- * Mexican Sodas (come bottled for sale)
- * Ice cream and popsicles (comes pre-packaged for sale)
- * Chips (come prepackaged for sale)
- * Japanese style peanuts (comes pre-packaged for sale)

FOOD PRODUCT Fried Wheat

- * Fried wheat base (comes pre-fried and packaged)
- * Mayonaisse (comes in jug and is refrigerated after opening)
- * Vegetables (come in fresh and are refrigerated)
 - ↳ Cabbage/Lettuce, tomatoes, avacados, and corn. (corn comes pre-cooked)
- * Sour Cream (comes in jug and is refrigerated after opening.)

FOOD PRODUCT _____

*** ADDITIONAL SHEETS ARE AVAILABLE