



Permit Reviews

Harnett County

Permit Number: **BCOM2603-0006**

Description: **Hispanic Snack Convention Bar**

Applied: **3/25/2026**

Approved:

Site Address: **161 S MCKINLEY ST**

Issued:

Finalized:

City, State Zip Code: **COATS, NC 27521**

Status: **RECEIVED**

Applicant: **Amelia Davalos**

Parent Permit:

Owner: **MORALES GUILLERMO MATEO**

Parent Project:

Contractor: **<NONE>**

Details:

LIST OF REVIEWS

SENT DATE	RETURNED DATE	DUE DATE	TYPE	CONTACT	STATUS	REMARKS
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Review Group: 1ST PLAN REVIEW

3/25/2026	4/1/2026	4/9/2026	FIRE MARSHAL	Leslie Jackson	DISAPPROVED	See Notes
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Notes:

- Life safety plan, fire extinguishers, emergency and exit lighting.
- Cooking hood plans if any cooking or frying will be done.

3/25/2026	4/9/2026	4/9/2026	PUBLIC UTILITY	Public Works	DISAPPROVED	
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Notes:

- No cooking or frying will take place; fruit will be cleaned & cut up.
- Outside grease trap is required.

After reviewing our Oil and Grease Control Ordinance, for this restaurant to install something other than a 1,000-gallon interceptor, they must request a variance. The requirements for the request must be in accordance with Part C, 7, d on page 4 of the Ordinance. This request must be in writing and received before I can approve them for a smaller grease interceptor.

The conditions are as follows:

1. You install a minimum of a 50 GPM poly grease trap on the 3-compartment sink. All compartments will be plumbed to the trap. If additional kitchen or prep sinks are installed, you will be required to install additional traps.
2. You must submit the product specifications for the grease trap you choose for approval prior to purchasing and installing.
3. I will complete an inspection before a certificate of occupancy is issued.
4. Since you have a fryer, you will also be required to have a used fryer oil recycling bin outside for pickup. The fryer oil is never to be poured down the drain.
5. Best Management Practices are to be used to prevent additional grease and food scraps down the drain.
6. An indoor trap will be cleaned at bare minimum every 30 days by a professional grease hauling company. The frequency of cleaning can be reduced to once every two weeks or every week depending on what the cleaning records indicate. Please note that small traps require more frequent cleanings. Therefore, saving a little money now on a smaller trap may cost more for proper operation.
7. Please send the owner's contact information including your phone number, email, and a mailing address. The manager's contact information is also needed.





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4/7/2026	4/15/2026	4/21/2026	FIRE MARSHAL	Fire Bucket	APPROVED	See attached letter
<p>Notes:</p> <p>-Customer confirmed that exit signs & lighting are above exits on new life safety plan/site plan. Fire extinguisher is shown on new plan.</p> <p>-No cooking or frying will take place; fruit will be cleaned & cut up.</p> <p>See attached letter.</p>						
4/15/2026	4/15/2026	4/15/2026	HEALTH AND SANITATION	Cynthia Pierce	DISAPPROVED	
<p>Notes:</p> <p>Application incomplete, site plan not adequate or drawn to scale, need equipment spec sheets, need food process sheets. Emailed sent to applicant requesting information, application sent back via email.</p>						
Review Group: AUTO						
3/25/2026	4/7/2026		COMMERCIAL INTAKE	CP Bucket	APPROVED	
<p>Notes:</p>						
3/25/2026	4/1/2026	4/9/2026	COMMERCIAL BUILDING REVIEW	Brad Sutton	DISAPPROVED	
<p>Notes:</p> <p>Need a scaled plan</p> <p>Need food details. Cooking? Prepackaged? If cooking, provide hood and cooking equipment details</p>						
4/1/2026		4/21/2026	COMMERCIAL BUILDING REVIEW	Building Bucket		
<p>Notes:</p> <p>Customer submitted new life safety plan/site plan.</p> <p>No cooking or frying will take place; fruit will be cleaned & cut up.</p>						

