



NC DEPARTMENT OF
**HEALTH AND
HUMAN SERVICES**

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KAREN BURKES • Acting Chief Deputy Secretary for Health

KELLY KIMPLE • Acting Director, Division of Public Health

April 16th, 2026

Joanie Godsey
1950 Craig Road, Suite 300
St. Louis, MO 63146

RE: Scooter's Coffee
503 E. Jackson Blvd
Erwin, NC 28339

Dear Joanie,

This letter acknowledges a review of the plans and supporting documents for the above-mentioned establishment at the listed address. The application, plans, equipment specifications, and menu received on 03/03/2026 as well as revised documents on 04/13/2026 along with any email correspondence are approved with the following conditions and comments:

1. The scope of work covers a new food service establishment for the above-mentioned facility and address. The supplied scope of work, application, menu and drawings are attached with this email.
 - 1a. *Please note all equipment, (including ovens and fryers if applicable), will need to be installed in accordance with the local building code, as well as meeting all requirements listed in the equipment specification sheets for safety and intended use.
2. This approval does not include any future equipment or changes that were not supplied on the equipment plan, application or in the scope of work. (included with this approval email.) All food service equipment will be evaluated in detail by the local Environmental Health Specialist. The equipment specification sheets are included with this email.
3. All food equipment 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. This includes any custom food service cabinetry, existing and custom fabricated food service equipment. All *equipment will be evaluated and subject to approval/disapproval (during their construction walk-through process) by the County's local Environmental Health Specialist.
 - 3a. *All equipment that does not display the food safety certification on the equipment specification sheet/s or on the equipment, still must comply with parts 4-1 and 4-2 as stated in 4-205.10 of the NC Food Code. Any food service equipment specification sheets that were omitted, could be required upon request.
4. This review does include assuring all handsinks are convenient per the kitchen equipment floor plan and application. However, should handwashing violations be a problem during inspections, modifications may need to be considered or altered to ensure compliance of 5-204.11 of the NC Food Code.
 - 4a. Handwash sinks will only be used for handwashing and must comply with 5-205.11 A & B in the NC Food Code: "A handwashing sink shall be maintained so that it is always accessible for employee use. (B) A handwashing sink may not be used for purposes other than handwashing."
 - 4b. Any new/relocated or existing equipment that requires a new or revised plumbing system/connection/drain etc. shall meet the [NC Food Code](#) Chapter 5 water, plumbing, and waste

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requirements, as well as meet the NC plumbing code requirements. These will be subject to the building and EHS inspections and approvals on site.

5. Equipment and Utensils will need to comply with 4-901.11 in the NC Food Code. After cleaning and sanitizing, equipment and utensils shall be air-dried or used after adequate draining. Should adequate air-drying space become a recurring violation during inspection/s, modifications may need to be considered or made to ensure compliance.

6. All floors, walls, ceilings and utility lines must comply with Subparts 6-101 and 6-201 of the Food Code. Finishes must be smooth, durable, and easily cleanable for areas where food establishment operations occur. Utility service lines and pipes may not be unnecessarily exposed. In addition, floor and wall junctures in all foodservice areas, walk-in coolers and freezers, and toilet room areas must be coved. Otherwise, the finishes as specified on the finish schedule and application are approved.

7. All lighting will be required to meet requirements as noted in section 6-202.11 and 6-302.1 of the NC Food Code for functionality and intensity. This includes areas of the remodel where food service equipment is being relocated.

8. The existing Sanitary Sewer and Water Piping plans are approved for continuous use. The hot water heating system supplied as specified is also approved for continuous use. The water heating system proposed is acceptable if it is sufficient to meet peak hot water demands. If it does not, the hot water system will be modified, and/or replaced to meet hot water requirements.

8a. Tankless water heaters (if applicable) shall not be installed to create any obstacles to cleaning or block access to equipment or the can wash. Should water heater storage tanks be on stands/legs (if applicable) they will need to have 6" clearance between the floor and the equipment. Any fixed equipment that is not easily movable, will need to meet 4-402.12 in the NC Food Code.

9. This food service establishment will be required to meet the NC Food Code 6-201.15 and 6-202.13 (B), which states: "outer openings of a food establishment shall be protected against the entry of insects and rodents where food preparation occurs" and "Insect control devices shall be installed so that the devices are not located over a food preparation area." Please ensure that any new and/or relocated insect control devices meet these requirements.

10. Any food on display (if applicable) shall be protected from contamination using: packaging, counter, service line, bar food guards, or display cases. This prevents possible contamination by consumers. See 3-306.11- (Food Display) of the NC Food Code.

11. The County's Environmental Health Specialist should be made aware of the construction schedule, equipment evaluations, construction walk-throughs, and permitting. They are copied on this email approval.

12. [The NC Food Code](#) Sub-paragraph 3-501.16 (A)(2) requires temperature control for safety; stating "food shall be maintained at a temperature of 41°F or less."

13. The establishment must comply with the requirements of the North Carolina Food Code and 15A NCAC 18A .1800, "Rules Governing the Sanitation of Lodging Places" and 15A NCAC 18A .2600, "Rules Governing the Food Protection and Sanitation of Food Establishments." They are available on our [web page](#). 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. If I can be of further assistance, please e-mail me at sarah.morgan@dhhs.nc.gov.

Sincerely,

Sarah Morgan

Sarah Morgan, REHS

Division of Public Health, Food Protection Branch, Plan Review Unit

CC: Harnett County Environmental Health, Plan Review