HARNETT COUNTY

FOOD SERVICE FACILITY APPLICATION

INSTRUCTIONS:

-Complete application pages 1-3

-Return application pages 1-3 and required supporting documentation to:

Harnett County Central Permitting

c/o Michelle Myatt (910-814-6421)

420 McKinney Pkwy.

Lillington, NC 27546

Facility Name: RAZANI FLAME

Facility Address: 79 E MAIN ST COATS NC 27521

-Type of Construction:

____New

____ Remodel existing food establishment

__✓__ Change of ownership, existing food establishment

Type(s) of Food Service Provided:

__✓__Sit down meals ____Buffet

__✓__Take -out meals ____Off-site catering

____Ghost kitchen/Virtual brand

-Hours of Operation:

Mon 11 -8pm Tues 11 -8pm Wed 11 -8pm Thurs 11 -8pm Fri 11 -9pm Sat 11 -9pm Sun 11 -8pm

-Number of Seats: 70

-Water supply:

- [x] Municipal/Public
- [ ] Well

-Wastewater Disposal:

- [x] Municipal/Public
- [ ] On-site septic system

-What procedures will occur in your kitchen? (check all that apply)

- [x] Raw meat cutting / hamburger pattying
- [x] Raw vegetable / fruit washing and cutting
- [ ] Breading
- [x] Marinating
- [x] Cooling
- [x] Thawing
- [x] Hot holding
- [ ] Vacuum packaging (ROP)

-Will you allow foods to be ordered undercooked, and if so what foods? *Ex: rare steak or hamburger, over easy eggs*

- [x] No
- [ ] Yes_____

-Which of the following will your kitchen utilize? (Check all that apply)

- [x] Re-usable utensils (glasses, plates etc)
- [x] Disposable utensils
- [x] Walk-in cooler
- [x] Three compartment sink
- [ ] Dish machine
- [ ] Walk-in freezer
- [x] Prep sink(s), if so, how many? 2
- [ ] Bulk hot holding cabinet
- [x] Steam table
- [ ] Beer taps / kegs
- [ ] Tabletop warmer
- [ ] Heat lamp
- [x] Reach-in refrigerator
- [ ] Cold drawers
- [ ] Ice machine
- [x] Condiment cooler
- [x] Reach-in freezer
- [x] Range
- [ ] Convection oven
- [ ] Pizza oven
- [x] Fryer
- [x] Grill / griddle
- [ ] Dough mixer
- [ ] Meat Slicer

Other:_____

_____

-Interior Finish Schedule: (Ex: Quarry tile, FRP, Vinyl coated tile, Rubber coving, Concrete, Painted sheetrock)

Kitchen: Floor: concrete Base: existing ceiling finish

Walls: painted dry wall & Tile Ceiling: washable ceiling panels

Bathrooms: Floor: concrete Base: existing washable base

Walls: painted dry wall Ceiling: existing ceiling finish

-Water Heater:

_____Tankless _____ Electric tank ___✓___Gas tank

Manufacturer and model NAVIEN INC NPE-240A

Required Supporting Documentation:

-Complete proposed foodservice menu

-Completed food process sheets that correspond to menu items

-Complete equipment list and corresponding manufacturer specification sheets. Specification sheets should include all kitchen equipment as well as water heater(s) and walk-in cooler / freezers.

-Site plan drawn to scale. Plans shall show placement of:

_____*all food service equipment* _____*storage areas (dry goods, employee personal effects, chemicals, linens)*

_____*can wash/mop sink* _____ *bathrooms, dumpster, etc.*

_____*all shelving* _____*table top equipment*

Applicant: Adil El Haimeur

Phone Number: 919-619-4720 Email Address: haim2adil@gmail.com

Signature of applicant: [signature] Date: 10-27-2026

Food Process Sheet

Menu Item: Meat, chicken, falafel, Fries

-Arrival: (Fresh) Frozen Canned (Packaged)

-Storage: (Reach-in) (Walk-in) Shelving Other: _____

-Thawing: N/A (Refrigeration) Under Running Water <70F As Part of the Cooking Process

-Preparation: N/A (fully prepared) -OR- (Describe prep procedure:)

Meat and chicken are cut into kebab sized pieces on seperate, sanitized cutting boards using clean utensils to prevent cross contamination. They will be kept seperately away from Ready to eat food under 41° F or less

-Will food be cooled: (No) Yes If yes, procedure: _____

Menu Item: Mayo, chickpeas Tahini, eggplant

-Arrival: Fresh Frozen (Canned) Packaged

-Storage: (Reach-in) Walk-in Shelving Other: _____

-Thawing: N/A (Refrigeration) Under Running Water <70F As Part of the Cooking Process

-Preparation: (N/A (fully prepared)) -OR- Describe prep procedure:

-Will food be cooled: (No) Yes If yes, procedure: _____

Food Process Sheet

Menu Item: Vegetables

-Arrival: (Fresh) Frozen Canned Packaged

-Storage: (Reach-in) (Walk-in) Shelving Other: _____

-Thawing: N/A (Refrigeration) Under Running Water <70F As Part of the Cooking Process

-Preparation: N/A (fully prepared) -OR- (Describe prep procedure:

hands are washed, vegetable are washed under running portable water to remove dirt. vegetables are cut on a clean, sanitized cutting board using clean and sanitized utensils seperate than Raw Meat

-Will food be cooled: No Yes If yes, procedure: _____

Menu Item: GyRO

-Arrival: Fresh (Frozen) Canned Packaged

-Storage: (Reach-in) (Walk-in) Shelving Other: _____

-Thawing: N/A Refrigeration (Under Running Water <70F) As Part of the Cooking Process

-Preparation: (N/A (fully prepared)) -OR- Describe prep procedure:

-Will food be cooled: No Yes If yes, procedure: _____