

145-0033093

## 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 108 East Front St., 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 <http://www.deh.enr.state.nc.us/rules.htm> or obtain a copy from our office at 307 West Cornelius Harnett Boulevard, Lillington, NC 27546. For additional information regarding facility design, you can access the plan review link of the Environmental Health section on the Health Department's website at [www.harnett.org](http://www.harnett.org). Plans must be submitted to the local health department 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 one of the following Food and Lodging staff listed below at 910-893-7547:

Gale Greene, REHS  
Food and Lodging Program Specialist

Jamie Turlington, REHS  
Environmental Health Specialist

Cindy Pierce, REHS  
Environmental Health Specialist

Plans must be submitted with the following supporting documentation:

- 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
- Plans must include a site plan locating exterior equipment such as dumpsters or walk ins
- A complete equipment list and corresponding manufacturer specification sheets
- A proposed menu
- A completed Food Service Plan Review Application
- \$200 Plan Review Fee

11/12  
99

### Food Service Plan Review Application

Type of plan: New \_\_\_\_\_ Remodel

Name of Establishment: R & I CAFE

Physical Address: 359 hwy 27

City: Cameron State: NC Zip: 28326

Phone (if available): (470) 765-9239 Fax: \_\_\_\_\_

Email: robertglenn26@gmail.com

Applicant: ROBERT WINDALE GLENN

Address: 119 Sweetbay Pl

City: Cameron State: NC Zip: 28326

Phone: (470) 765-9237 Fax: NA

Email: robertglenn26@gmail.com

Owner (if different from Applicant): \_\_\_\_\_

Address: AHMED M. ABADI 6930 Hwy 401 South

City: BUNNLEVEL State: NC Zip: 28323

Phone: (919) 673-2527 Fax: NA

Email: abadi.812@yahoo.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: Robert W. Glenn Date: 11/30/13  
(Applicant or Responsible Representative)

**Hours of Operation:**

Mon 10-9 Tues 10-9 Wed 10-9 Thurs 10-9 Fri 10-10 Sat 10-10 Sun 10-9

**Number of Seats:** 12

**Facility total square feet:** 600

**Projected start date:** MARCH 2014

**Type of Food Service:**

- Restaurant
- Food Stand
- Drink Stand
- Commissary
- Meat Market
- Other (explain): \_\_\_\_\_

**Check all that apply**

- Sit down meals
- Take-out meals
- Catering

**Utensils:**

Multi-use (reusable): YES Single-use (disposable): \_\_\_\_\_

**Food delivery schedule (per week):** 1

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

- Curing  Acidification (sushi, etc.)  Smoking
- 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? NA

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

- Nursing/Rest Home  Child Care Center  Health Care Facility
- Assisted Living Center  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: NA

Storage Capacity: 40

- Electric water heater: \_\_\_\_\_
- Gas water heater: 18"

Water heater recovery rate: \_\_\_\_\_ GPH

If tankless, \_\_\_\_\_ GPM ; Number of heaters: \_\_\_\_\_

Once I purchase the hot water heater, I will then update my HWH records for your convenience

*Rest with*

**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? YES

Eligible Person In Charge: ROBERT GLENN

Program ServeSafe Certificate Cert. # 10656096 Exp. Date 01/16/2019

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

Eligible Person In Charge: LATONIA DAVIDSON

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? NA

**Food Sources**

Names of food distributors:

Deliveries/wk

- |    |                                       |                 |
|----|---------------------------------------|-----------------|
| 1. | <u>PFG Food Service distributions</u> | <u>1 Per wk</u> |
| 2. | <u>SAMS CLUB</u>                      | <u>Per wk</u>   |
| 3. | _____                                 | _____           |
| 4. | _____                                 | _____           |

### Time/Temperature Control for Food Safety

Foods that will be held hot before serving: NONE Everything will be made fresh to order. Bread will be kept room temperature, with Time Tags on them.

Foods that will be held cold before serving: Lettuce, Tomato, onions, cucumbers, Cheese, Turkey, Ham.

Will time be used as a method to control for food safety? Yes

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: DESSERTS; PIES, Cakes, COOKIES will be cooked fresh daily or delivered cooked and later portioned with the appropriate Time Tags.

Describe utensils and methods used to cool foods: REFRIGERATOR & FREEZER Combo.

### Dry Storage

Frequency of deliveries per week: 3 Number of dry storage shelves: 6

Square feet shelf space: 8/10 ft<sup>2</sup>

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 meats? NO

Size of sink drain boards (inches): NA

How will sinks be sanitized after use or between meat species? SOLID SENSE PRE-CLEANING PRODUCT, Multi Purpose Cleaners. They will first be washed using a multi Purpose cleaner, then rinsed using hot water, then sanitized using a Solid Sense sanitizer.

**Dishwashing Facilities**

**Manual Dishwashing**

Number of sink compartments: 3

Size of sink compartments (inches): Length \_\_\_\_\_ Width \_\_\_\_\_ Depth 32

Length of drain boards (inches): Right \_\_\_\_\_ Left \_\_\_\_\_

Are the basins large enough to immerse your largest utensil? NO

What type of sanitizer will be used?

Chlorine \_\_\_\_\_ Quaternary \_\_\_\_\_ Hot water (171°F)  Other (specify) Solid Sense

**Mechanical Dishwashing**

Will a dishmachine be used? Yes \_\_\_\_\_ No

Dishmachine manufacturer and model: NA

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? These items will be cleaned/sanitized  
the using multi purpose cleaner by Solid Sense /  
Sanitized using Solid Sense Sanitizer Chemicals

How many air drying shelves will you have? TWO

Calculate the square feet of total air drying space: 6 ft<sup>2</sup>

**Hand washing**

Indicate number and locations of hand sinks in the establishment: One hand sink  
in restroom, one hand sinks in the kitchen area, equaling  
Two total sinks.

**Employee Area**

Indicate location for storing employees' personal items: EMPLOYEE Personal  
items such as jackets will be stored on a  
standing <sup>coat</sup> rack/cubbies located inside the  
storage area next to the restaurant.

**Finish Schedule**

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	Vinyl	Concrete	Block/GYPSUM	GYPSUM
Bar	Vinyl	Concrete	Block/GYPSUM	GYPSUM
Food Storage	VINYL	Concrete	Block/GYPSUM	GYPSUM
Dry Storage	VINYL	Concrete	Block/GYPSUM	GYPSUM
Toilet Rooms	VINYL	Concrete	Block/GYPSUM	GYPSUM
Garbage & Can Wash Areas	Concrete	Concrete	NA	NA
WAITING Other AREA	VINYL	Concrete	Block/GYPSUM	GYPSUM
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? NA

Location and size of can wash facility: Dry Storage

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

Will a dumpster be provided? Yes

Do you have a contract with the dumpster provider for cleaning? NO

How will used grease be handled? Filtered & waisted

Is there a contract for grease trap cleaning? NO, but will be provide upon opening

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

Where will chemicals be stored? DRY STORAGE

Where will clean linen be stored? DRY STORAGE IN A <sup>CASTLE</sup> ~~FAST~~ BIN

Where will dirty linen be stored? IN DRY STORAGE IN A CASTLE BIN, Separate from the clean ones



## 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 The food will arrive via delivery truck frozen, fresh & packaged. It shall be stored in freezer area, and will be thawed using secondary shelf life times after its pulled out the freezer. Food will be cooked on top of the griddle and deep fryer, then will be assembled on the prep tables designated directly behind the grills and fryers then taken to the cashier where you will then receive condiments and garnishes. Food will be handled from Ten AM until Nine PM Monday through Friday and it will be handled between the hours of 10AM until 10AM Fri? Sat.

FOOD PRODUCT AT the end of every shift, waste will be counted and entered into the system, along with the inventory done for the remaining product daily. All food that comes into the restaurant will be properly inspected for leaks, openings, expiration dates / damaged, to ensure we meet the guest expectations of deliver fresh quality food. Also, the frozen products such as (wings, Turkey, or Ham) will be thawed using a see bath, running water, & also refrigerators. There is no food item in which R/L's CAFE will cook that needs to be cooled because every food item we serve can be cooked from a frozen state / prepared from a ready to eat state.

**FOOD PRODUCT** Any food item that needs to be washed will be washed in a Prep Sink, but all of R3LS Cafe will be receiving their food items preportioned to eliminate having to wash any food item served out of this restaurant. Food items will be performed through our food distributors prior to use receiving our products.

**FOOD PRODUCT**

**FOOD PRODUCT**

**\*\*\*ADDITIONAL SHEETS ARE AVAILABLE**

## Buffalo Wings

Choose from a variety of flavors that are sure to blow your mind!!!!

**Mild/ Medium/ Hot/ Lemon Pepper/ BBQ/ Spicy Honey BBQ/ Teriyaki/ Thule' Garlic**

All wings served with carrot and celery strips, as well as your choice of Bleu Cheese or Ranch dressing and signature garlic toast. Wings fried crispy or extra wet are available upon request.



All Combos served w/ fries & Med. Drink. **COMBO**

6 pcs.....	\$4.49.....	\$5.99
10 pcs.....	\$7.49.....	\$8.99
15 pcs.....	\$11.49.....	\$13.19
20 pcs.....	\$14.99.....	\$16.19
30 pcs.....	\$22.49.....	\$24.19
50 pcs.....	\$35.99.....	\$37.59
75 pcs.....	\$53.49.....	\$55.59
*100 party piece.....	\$67.99.....	\$69.59

## Sandwiches

All sandwiches are made to order fresh.

Philly Chicken/ Philly Cheese steak **(\$6.19)**  
 Philly combo **(\$7.19)** Philly w. 5 pcs wings **(\$9.49)**  
 Ham/ Turkey Sub **(\$5.19)** Combo **(\$6.19)** 5

Sub w/ 5 pcs wing **(\$8.49)**

Chicken Breast Supreme **(\$4.59)**  
 Combo **(\$5.49)**

Deli Wrap (Chicken/ Tuna) **\$6.19**  
 Combo **(\$7.19)** w/ 5 pcs wing-  
**\$9.49**



## Salads

**Char-grilled Chicken Salad**

Served on a fresh bed of lettuce with cucumbers, tomatoes, and your choice of dressing. **\$5.49** Combo **\$6.49**

**Fried Tenders Salad**

Crispy chicken tender strips served on a fresh bed of lettuce and vegetable and your choice of dressing. **\$5.49** Combo **\$6.49**

**Cobb Salad**

Lettuce, Cucumber, Tomato, Egg, Cheese, Onion, Bacon, Avocado and your choice of dressing. **\$5.49** Combo **\$6.49**

**Small Garden Salad**

Lettuce, tomato, cucumber and your choice of dressing. **\$4.49** Combo **\$5.99**

5 piece wing w/ SM Garden or Chef salad w/ drink- **\$8.49**

5 piece wing w/ SM Chicken or Tuna salad w/ drink- **\$9.49**

## Fish

Crispy Fried or Seasoned & Baked, served with your choice of side, tartar sauce, and signature garlic toast or Shh!Hush Puppies.

Whiting	Fish Only	Combo	8pcs Shrimp
2 piece	\$6.49	\$7.99	\$6.99
3 piece	\$7.99	\$9.29	<b>Combo-</b>
4 piece	\$8.99	\$10.49	\$8.49
Talapia	Fish Only	Combo	w/ 5 pcs
2 piece	\$7.49	\$8.99	wing & drink
3 piece	\$7.99	\$8.99	\$9.49
4 pieces	\$11.59	\$12.99	

2 pcs whiting/ 5 pcs wing w/ fries & drink- **\$9.99**



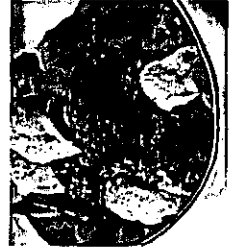
2 pcs tilapia/ 5 pcs wing w/ fries & drink- **\$10.99**

### Kids Menu:

5 piece wing combo- **\$5.99**

2 piece Chicken Finger **Combo-**

**\$4.99**



### SIDES

Shh!Hush Puppies  
 Seasoned Fries  
 Cole Slaw  
 Fried Okra Bites  
 Onions Rings  
 Mozzarella Sticks  
 Sautéed Mixed Veggies

Small **(\$1.50)** Large **(\$2.99)**

## Sweet Treats

Homemade Cake Slices.....\$3.99

Red Velvet

Caramel

Chocolate

Lemon Pound

Peach Cobbler.....\$2.99



## Beverages

emonades (Peach, Mango, Plain)

"R&L Palmer" (Lemonade & Tea Re-Mix)

Soft Drinks (Sprite, Coke, Diet Coke, Sun-Kist, Dr. Pepper)

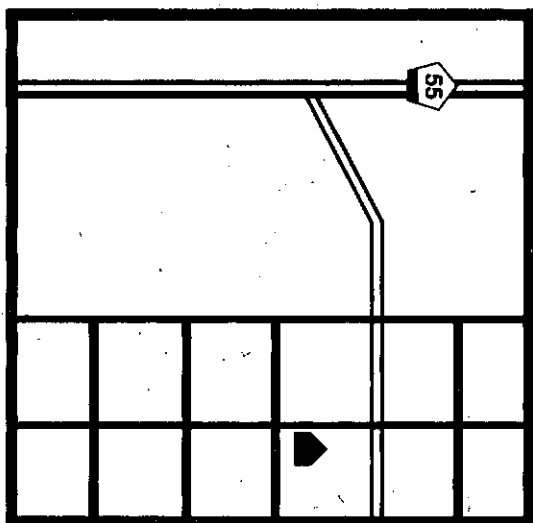
Tea (Sweet & Unsweetened)

Small.....\$1.09

Large.....\$1.69

Ask about our  
Catering Specials!

## Directions:



Take I-95 to exit 46-B

Then take exit 46-B to Bragg Blvd.

Turn left at light and continue on Bragg Blvd for approx. 20 miles.

Take Carthage exit to Hwy 24.

Continue on Hwy 24 for approx.

3miles.

Café located on right in Atkins Plaza.

## The R & L Café



*"Original flavors,  
Extraordinary  
tastes."*

Contact Us:

359 Hwy 24  
Cameron, NC 28326  
(470) 765-9237