$200.00 HS Form 1450033477

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. 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

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Food Service Plan Review Application

Type of plan: New ✓ Remodel _____

Name of Establishment: Angel's Express Grill

Physical Address: 7450 Old US Hwy 421

City: Lillington State: NC Zip: 27546

Phone (if available): 910-723-3167 Fax: N/A

Email: angelsexpressgrillnc@gmail.com

Applicant: Angela Francis

Address: 76 Pintail Dr.

City: Lillington State: NC Zip: 27546

Phone: 910-658-3482 Fax: _____

Email: francisangela2001@gmail.com

Owner (if different from Applicant): _____

Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Fax: _____

Email: _____

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: Angela Francis **Date:** 5/14/14
(Applicant or Responsible Representative)

Hours of Operation:

Mon 6 - 8 Tues 6 - 8 Wed 6 - 8 Thurs 6 - 8 Fri 6 - 8 Sat 6 - 6 Sun Closed

Number of Seats: 30

Facility total square feet: _____

Projected start date: 06/28/2014

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): _____ 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? _____

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: Rheem Ruud Model #: E~~S~~120-18-G

Storage Capacity: 119.9 gallons

- Electric water heater: 18 kilowatts (kW)
- Gas water heater: _____ BTU's

Water heater recovery rate: 11 GPH

If tankless, _____ GPM ; Number of heaters: 1

Refrigerator
- Brand: Arctic Air
- Model No.: R22CW8

Freezer
- Brand: Arctic Air
- Model No.: F22CW11

Deep Fryer:
Brand: Frymaster
Model No: SR42

Grill/Oven
Brand: Montague
Model No.:

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? _____

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? _____

Food Sources

Names of food distributors:	Deliveries/wk
1. Sam's Club	2 time a week
2.	
3.	
4.	

Time/Temperature Control for Food Safety

Foods that will be held **hot** before serving: Grits
Baked Beans
Chili
Mac' N' Cheese

Foods that will be held **cold** before serving:
Cole slaw
Potato Salad

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:

Describe utensils and methods used to cool foods:

Dry Storage

Frequency of deliveries per week: 2 Number of dry storage shelves: 3

Square feet shelf space: _____ ft^2

Is a separate room designated for dry storage? NO

Food Preparation Facilities

Number of food prep sinks: 1 Are separate sinks provided for vegetables and meats? No
Size of sink drain boards (inches): _____

How will sinks be sanitized after use or between meat species? wash + Sprayed down with sanitized.

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: 3

Size of sink compartments (inches): Length _____ Width _____ Depth _____

Length of drain boards (inches): Right _____ Left _____

Are the basins large enough to immerse your largest utensil? _____

What type of sanitizer will be used?

Chlorine ✓ Quaternary _____ Hot water (171°F)_____ Other (specify) _____

Mechanical Dishwashing

Will a dishmachine be used? Yes _____ No ✓

Dishmachine manufacturer and model: _____

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? Spray down with

How many air drying shelves will you have? 1

Calculate the square feet of total air drying space: _____ ft^2

Hand washing

Indicate number and locations of hand sinks in the establishment: 2

1 By Back Door 1 Be side prep Sink

Employee Area

Indicate location for storing employees' personal items: Bottom Shelf By water heater on work table.

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	Tile	black rubber	vinyl tile	
Bar				
Food Storage	Tile	rubber	vinyl tile	
Dry Storage	Tile	Rubber	vinyl tile	
Toilet Rooms	Tile	Rubber	vinyl tile	
Garbage & Can Wash Areas				
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: IN Back where mop station is.

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? yes

How will used grease be handled? pour in a bucket and cool then dis

Is there a contract for grease trap cleaning? yes

Are doors self-closing? yes Fly fans provided? No

Where will chemicals be stored? IN Back Bottom shelf by water heater

Where will clean linen be stored? By Cleaning Supplies

Where will dirty linen be stored? IN Hamper

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 Fried / Grilled Pork Chop

Pork chops will arrive fresh. Once they arrive, they will be stored in the freezer. They will be thawed, when needed, in the refrigerator overnight. Pork chops will then be seasoned + breaded in a mix bowl. They will be prepared during lunch ~~hrs~~ and dinner hours. They are made to order, and will be cooked when ordered. They will ~~not~~ be used as leftovers of any kind.

FOOD PRODUCT Fried / Grilled Chicken

Chicken will arrive fresh. They will be stored in ~~the refrigerator~~. freezer. They will be thawed overnight in the refrigerator. It will be seasoned and breaded in a bowl. It will be cooked during lunch and dinner. It will be made to order. Chicken won't be used for leftovers.

FOOD PRODUCT BBQ

Pork for BBQ will arrive fresh. It will be stored in the ~~[illegible]~~ refrigerator. It will be marinated in the refrigerator in a bowl overnight. It will be cooked overnight in a slow cooker. It will not be used for leftovers.

FOOD PRODUCT Hamburger Steak

Hamburger for hamburger steak will arrive fresh. It will be stored in the freezer and thawed in the prep sink in advance. Hamburger will be seasoned in a mixing bowl on the work table. It will be cooked during lunch, when ordered. It will not be used for leftovers.

FOOD PRODUCT Hot Dog

Hot dogs will arrive frozen. They will be stored in the freezer. They will be cooked frozen in boiling water. They will be served for lunch. They will not be used for leftovers.

*****ADDITIONAL SHEETS ARE AVAILABLE**

FOOD PRODUCT Fried / Grilled Fish

Fish filets will arrive frozen. They are individually wrapped and thawed in the prep sink. They will be breaded in a mixing bowl on a work table and fried / grilled during breakfast + lunch. They will not be used for leftovers.

FOOD PRODUCT French Fries

French Fries will come frozen, remain frozen + will be fried from frozen. They will be cooked during lunch. They will not be used for leftovers.

FOOD PRODUCT Chili Cheese Fries

*****ADDITIONAL SHEETS ARE AVAILABLE**

FOOD PRODUCT Corn Dog

Corn dogs will arrive frozen, and they will be stored in the freezer. With no need to thaw, the corn dogs can be cooked from frozen in the deep fryer. They will be served during lunch time and will not be used for leftovers.

FOOD PRODUCT Chicken tenders

Chicken tenders will arrive frozen and will be stored in the freezer. The chicken tenders will be cooked from frozen in the deep fryer. They won't be used as leftovers.

FOOD PRODUCT Cheeseburger

Cheeseburger patties will arrive frozen + stored in the freezer. They will be cooked during lunch hour on the grill. They will not be used for any type of leftovers.

*****ADDITIONAL SHEETS ARE AVAILABLE**

FOOD PRODUCT Angel's Cheesesteaks

FOOD PRODUCT Steak

Steak will arrive fresh + will be stored in the freezer. It will be marinated + thawed overnight, in the refrigerator. It will be served for breakfast, lunch, + dinner. It won't be used for any leftovers.

FOOD PRODUCT Fried / Grilled Shrimp

Shrimp will arrive frozen. It will be stored in the freezer and thawed in a ~~freezer~~ bowl. It will also be seasoned & breaded in a bowl. It will be cooked during lunch + dinner. It won't be used as leftover.

*****ADDITIONAL SHEETS ARE AVAILABLE**

LUNCH SPECIALS

*L1- Fried/Grilled Pork Chop
*L2- Fried/Grilled Chicken
*L3- Fried/Grilled Fish
*L4- BBQ
*L5- Hamburger Steak

All Lunch Specials- $6

KIDS' MEALS

*Hot Dog
*Corn Dog
*Chicken Tenders
*Cheeseburger

All Kids Ages 6 & Under Eat for $3.99!

BREAKFAST

*Bacon, Ham, or Sausage Biscuit- $3
*Steak/Pork Chop Biscuit- $3.50
*Chicken Biscuit- $2.50
* "Whole Shabang" Toaster- $4.75
*Breakfast Platter- $6
*Fish/Shrimp & Grits- $7

SANDWICHES

*Pork Chop/BBQ- $4.50
*Fish/Chicken- $3.75
* "BIG ANGEL" Burger- $4
*Cheeseburger- $3
*Angel's Cheesesteak- $5

DINNER ENTREES

*Steak- $8.50
*Fried/Grilled Chicken- $7.50
*Pork Chops- $8
*Fried/Grilled Shrimp- $8.75
*Fried/Grilled Fish- $6.50

SIDES

*French Fries- $1.50
*Chili Cheese Fries- $2.25
*Potato Salad- $1.50
*Angel's Baked Beans- $1.50
*Coleslaw- $1.50
*Mac 'N' Cheese- $1.50
*Cheesy Grits- $1.50

DESSERTS/DRINKS

*Pecan Pie- $2
*Sweet Potato Pie- $2
*Dessert of the Day- $2.50

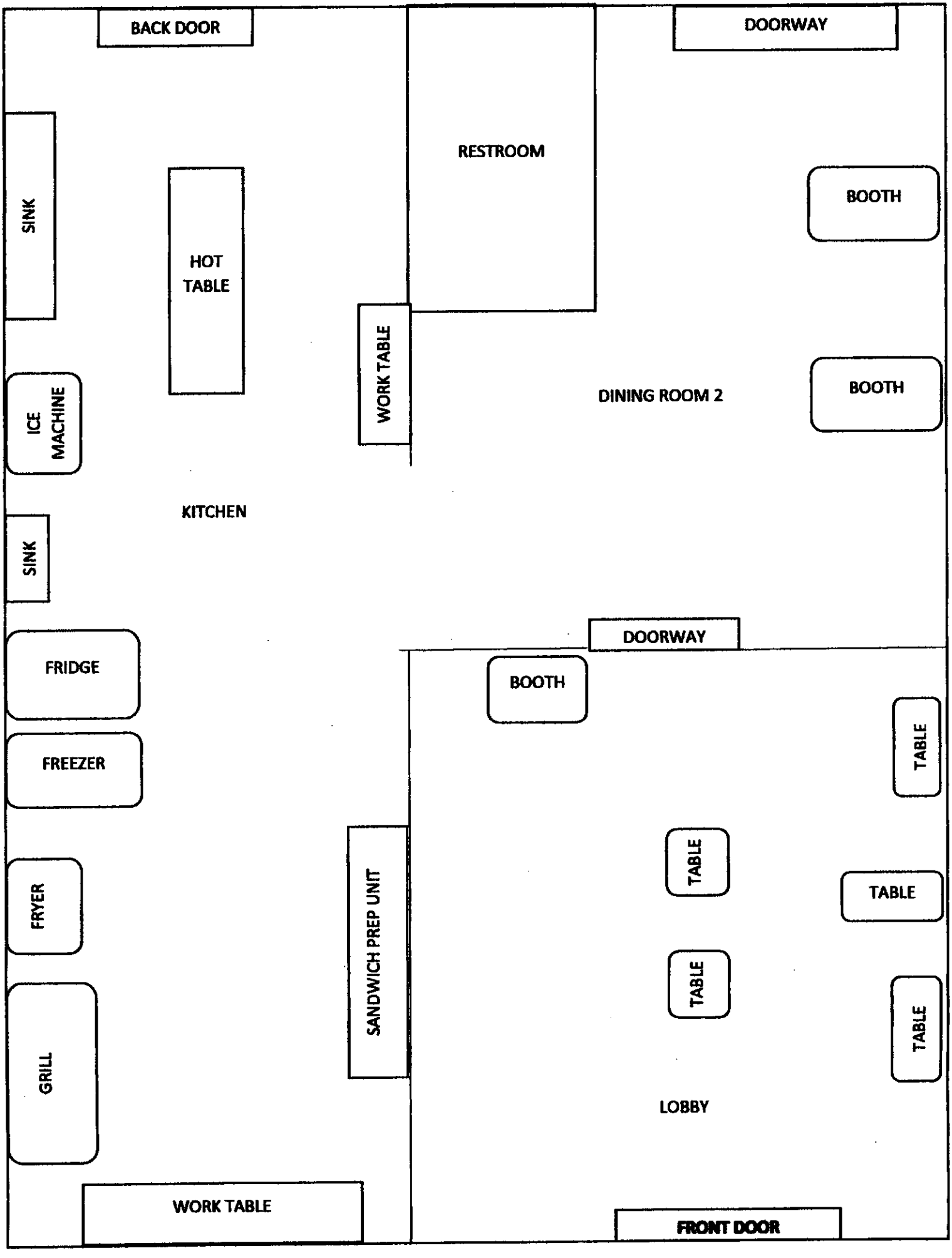
*Sweet/Unsweet Tea- $1.50
*Soda- $1.50
*Coffee- $1.50

Angel's Express Grill

7450 Old US HWY 421
Lillington, NC

(910) 723-3167

TAKE-OUT MENU


BACK DOOR
DOORWAY
RESTROOM
SINK
HOT TABLE
BOOTH
WORK TABLE
ICE MACHINE
DINING ROOM 2
BOOTH
KITCHEN
SINK
DOORWAY
FRIDGE
BOOTH
TABLE
FREEZER
TABLE
FRYER
SANDWICH PREP UNIT
TABLE
TABLE
GRILL
LOBBY
WORK TABLE
FRONT DOOR