

**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 X

Name of Establishment: SOLID ROCK UNITED METHODIST CHURCH, INC

Physical Address: 2297 NC HIGHWAY 24

City: CAROLAN State: NC Zip: 28326

Phone (if available): 919-499-1668 Fax: 919-499-2284

Email: lyow@solidstartnc.net

Applicant: THOMAS A. SIMPSON

Address: 207 PINE RIDGE DR

City: WHISPERING PINES State: NC Zip: 28327

Phone: 919-356-5481 Fax: _____

Email: revtas.317@cmbarqmail.com

Owner (if different from Applicant): _____

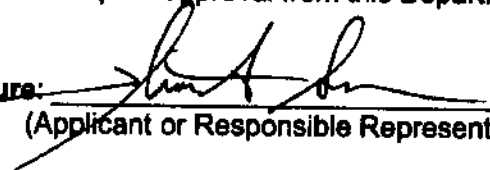
Address: _____

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:  Date: 4/7/2017
(Applicant or Responsible Representative)

Hours of Operation:

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

Number of Seats: _____

Facility total square feet: _____

Projected start date: _____

Type of Food Service:

Check all that apply

_____ Restaurant

_____ Sit down meals

_____ Food Stand

_____ Take-out meals

_____ Drink Stand

_____ Catering

_____ Commissary

_____ Meat Market

Other (explain): CHILD CARE

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

Employee Health Policy Agreement

Reporting: Symptoms of Illness

I agree to report to the manager when I have:

1. Diarrhea
2. Vomiting
3. Jaundice (yellowing of the skin and/or eyes)
4. Sore throat with fever
5. Infected cuts or wounds, or lesions containing pus on the hand, wrist, an exposed body part (such as boils and infected wounds, however small).

Reporting: Diagnosed Illnesses

I agree to report to the manager when I have:

1. Norovirus
2. Salmonella Typhi (typhoid fever)
3. Shigella spp. infection
4. E. coli infection (Escherichia coli O157:H7 or other EHEC/STEC Infection)
5. Hepatitis A

Note: The manager must report to the Health Department when an employee has one of these illnesses.

Reporting: Exposure of Illness

I agree to report to the manager when I have been exposed to any of the illnesses listed above through:

1. An outbreak of Norovirus, typhoid fever, Shigella spp. infection, E. coli infection, or Hepatitis A.
2. A household member with Norovirus, typhoid fever, Shigella spp. infection, E. coli infection, or hepatitis A.
3. A household member attending or working in a setting with an outbreak of Norovirus, typhoid fever, Shigella spp. infection, E. coli infection, or Hepatitis A.

Exclusion and Restriction from Work

If you have any of the symptoms or illnesses listed above, you may be excluded* or restricted** from work.

*If you are excluded from work you are not allowed to come to work.

**If you are restricted from work you are allowed to come to work, but your duties may be limited.

Returning to Work

If you are excluded from work for having diarrhea and/or vomiting, you will not be able to return to work until more than 24 hours have passed since your last symptoms of diarrhea and/or vomiting.

If you are excluded from work for exhibiting symptoms of a sore throat with fever or for having jaundice (yellowing of the skin and/or eyes), Norovirus, Salmonella Typhi (typhoid fever), Shigella spp. infection, E. coli infection, and/or Hepatitis A, you will not be able to return to work until Health Department approval is granted.

Agreement

I understand that I must:

1. Report when I have or have been exposed to any of the symptoms or illnesses listed above; and
2. Comply with work restrictions and/or exclusions that are given to me.

I understand that if I do not comply with this agreement, it may put my job at risk.

Food Employee Name (please print) _____

Signature of Employee _____ Date _____

Manager (Person-in-Charge) Name (please print) _____

Signature of Manager (Person-in-Charge) _____ Date _____

These are some of the Bacterium and Viruses spread from Food Handlers to Food

E. Coll

Overview: A bacterium that can produce a deadly toxin and causes an estimated 70,000 cases of foodborne illnesses each year in the U.S.

Sources: Meat, especially undercooked or raw hamburger, produce and raw milk.

Incubation period: 2-10 days

Symptoms: Severe diarrhea, cramping, dehydration

Prevention: Cook implicated food to 155F, wash hands properly and frequently, correctly wash rinse and sanitize food contact surfaces.

Shigella

Overview: Shigella is a bacterium that causes an estimated 450,000 cases of diarrhea illnesses each year. Poor hygiene causes Shigella to be easily passed from person to person.

Sources: Salad, milk, and dairy products, and unclean water.

Incubation period: 1-7 days

Symptoms: Diarrhea, stomach cramps, fever, chills and dehydration

Prevention: Wash hands properly and frequently, especially after using the restroom, wash vegetables thoroughly.

Salmonella

Overview: Salmonella is a bacterium responsible for millions of cases of foodborne illnesses a year. Elderly, infants and individuals with impaired immune systems are at risk to severe illness and death can occur if the person is not treated promptly with antibiotics.

Sources: raw and undercooked eggs, undercooked poultry and meat, dairy products, seafood, fruits and vegetables

Incubation period: 5-72 hours (up to 16 days has been documented for low doses)

Symptoms: Nausea, vomiting, cramps, and fever

Prevention: Cook all food to proper temperatures, chill food rapidly, and eliminate sources of cross contamination (i.e. proper meat storage, proper wash, rinse, and sanitize procedure)

Hepatitis A

Overview: Hepatitis A is a liver disease caused by the Hepatitis A virus. Hepatitis A can affect anyone. In the United States, Hepatitis A can occur in situations ranging from isolated cases of disease to widespread epidemics.

Incubation period: 15-50 days

Symptoms: Jaundice, nausea, diarrhea, fever, fatigue, loss of appetite, cramps

Prevention: Wash hands properly and frequently, especially after using the restroom.

Norovirus

Overview: This virus is the leading cause of diarrhea in the United States. Any food can be contaminated with norovirus if handled by someone who is infected with the virus. This virus is highly infectious.

Incubation period: 6-48 hours

Symptoms: Nausea, vomiting, diarrhea, and cramps

Prevention: Wash hands properly and frequently, especially after using the restroom; obtain food from a reputable food source; and wash vegetables thoroughly.

Staph (Staphylococcus aureus)

Overview: Staph food poisoning is a gastrointestinal illness. It is caused by eating foods contaminated with toxins produced by Staphylococcus aureus. Staph can be found on the skin, in the mouth, throat, and nose of many employees. The hands of employees can be contaminated by touching their nose, infected cuts or other body parts. Staph produces toxins that are extremely heat stable and are not inactivated by normal reheating temperatures. It is important that food contamination be minimized.

Incubation period: Staph toxins are fast acting, sometimes causing illness in as little as 30 minutes after eating contaminated foods, but symptoms usually develop within one to six hours.

Sources: Ready-to-eat foods touched by bare hands. Foods at highest risk of producing toxins are those that are made by hand and require no cooking.

Symptoms: Patients typically experience several of the following: nausea, vomiting, stomach cramps, and diarrhea. The illness lasts one day to three days. In a small minority of patients the illness may be more severe.

Prevention: No bare hand contact with ready-to-eat foods. Wash hands properly. Do not prepare food if you have a nose or eye infection. Do not prepare or serve food for others if you have wounds or skin infections on your hands or wrists. If food is to be stored longer than two hours, keep hot foods hot (over 135 °F) and cold foods cold (41 °F or under). Properly cool all foods.

Ways of Prevention

1. Handwashing is the MOST CRITICAL control step in prevention of disease

Invest 20 seconds to follow these 6 simple steps:

1. Wet your hands and arms with warm running water.
2. Apply soap and bring to a good lather.
3. Scrub hands and arms vigorously for 10 to 15 seconds (clean under nails and between fingers).
4. Rinse hands and arms thoroughly under running water.
5. Dry hands and arms with a single-use paper towel or warm-air hand dryer.
6. Use the towel to turn off faucets and open door handles so you don't re-contaminate your hands

2. Don't go to work when you are sick

3. No bare hand contact with ready-to-eat foods.

Time/Temperature Control for Food Safety

Foods that will be held hot before serving: OUR PLAN IS TO HEAT AND SERVE IMMEDIATELY. HOWEVER, SHOULD HOT FOOD NEED TO BE HELD, 3 COMMERCIAL FOOD WARMERS AND AN ELECTRICALLY HEATED CAMBRO WILL MAINTAIN TEMPERATURES ABOVE 140°F

Foods that will be held cold before serving: OUR PLAN IS TO REMOVE FROM REFRIGERATION AND SERVE IMMEDIATELY. AN ICE MACHINE AND COOLERS WILL BE UTILIZED FOR HOLD COLD ITEMS IF NECESSARY

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: GROUND BEEF

Describe utensils and methods used to cool foods: ICE BATH IN THE MEAT SINK UNTIL COOL ENOUGH TO FREEZE.

Dry Storage

Frequency of deliveries per week: _____ Number of dry storage shelves: _____
Square feet shelf space: _____ ft²
Is a separate room designated for dry storage? _____

Food Preparation Facilities

Number of food prep sinks: 2 Are separate sinks provided for vegetables and meats? YES
Size of sink drain boards (inches): 18"
How will sinks be sanitized after use or between meat species? CHLORINE

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: 3

Size of sink compartments (inches): Length 18" Width 18" Depth 14"

Length of drain boards (inches): Right 18" Left 18"

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

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? _____

How many air drying shelves will you have? 2 - 4' UNITS 4 SHELVES EACH

Calculate the square feet of total air drying space: 64 ft²

Hand washing

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

1 IN KITCHEN ADJACENT TO 3 COMPARTMENT SINK.

Employee Area

Indicate location for storing employees' personal items: EMPLOYEE PERSONAL

ITEMS WILL BE IN A LOCKED CABINET OUTSIDE

THE KITCHEN.

Finish Schedule

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen		VINYL	FIBERGLASS & STAINLESSSTEEL	WASHABLE CEILING TILE
Bar	N/A			
Food Storage				
Dry Storage		VINYL	SHEETROCK	ACOUSTIC
Toilet Rooms		VINYL	SHEETROCK	ACOUSTIC
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: OUTSIDE IN BUCKET AREA 3' x 4'

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? _____

Is there a contract for grease trap cleaning? _____

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

Where will chemicals be stored? _____

Where will clean linen be stored? _____

Where will dirty linen be stored? _____

FOOD PRODUCT: Prepared Meats

All prepared meats, such as chicken nuggets, fish sticks, grilled chicken, etc. will arrive from Sysco weekly already frozen. The meats will be immediately checked for temperature abuse, and if maintained at an acceptable temperature will be received and immediately placed into a freezer.

Each day lunch preparation will begin at approximately 10am, depending on menu items to be served. The prepared meat will be removed from the freezer, placed on the stainless steel prep table next to the gas range. The gas range will have been preheated to the acceptable temperature per the reheating instructions applicable for the prepared meat being heated. The meat will be placed in a commercial size pan and placed in the oven. All reheated meat products will be heated to a minimum of an internal temperature of 165° F. It will be removed from the oven and served immediately.

In the event that the food has to be held for more than the normal serving time, either the food will be returned to the oven, an electrically heated cambro will hold the food serving pans, or food warmers will be used to keep all food above 140°F.

FOOD PRODUCT: Prepared Vegetables

All prepared vegetables, such as green beans, corn, peas, etc. will arrive from Sysco weekly in #10 cans. The vegetables will be immediately checked for can damage or bulging cans. If the cans are accepted they will be placed in the can dry storage.

Each day lunch preparation will begin at approximately 10am, depending on menu items to be served. The prepared vegetable cans will be opened and placed in a cooking pot on the gas stove. The vegetables will be heated to a minimum temperature 165°F and will be maintained in the pot on the stove until serving.

FOOD PRODUCT: Self Contained Snack Items

Self-contained snack items are individually wrapped; most are self-stable. If a snack item must be refrigerated it will not be removed from the refrigerator until served.

Monday	Tuesday	Wednesday	Thursday	Friday
		<p>1</p> <p>B: Kix, Pears, Fluid Milk</p> <p>L: Chicken, Rice, Peas, Pears, Fluid Milk</p> <p>P: Graham Crackers, Grape Juice</p>	<p>2</p> <p>B: Muffins, Mandarin Oranges, Fluid Milk</p> <p>L: Beef & Cheese, Tortilla, Corn, Mandarin Oranges, Fluid Milk</p> <p>P: Yogurt, Animal Crackers</p>	<p>3</p> <p>B: Frosted Mini Wheat, Applesauce, Fluid Milk</p> <p>L: Cheese, Pizza Crust, Green Beans, Applesauce, Fluid Milk</p> <p>P: Cheese Crackers (Nabs), Apple Juice</p>
<p>6</p> <p>B: Cheerios, Pineapple, Fluid Milk</p> <p>L: Ham & Cheese, Tortilla, Pineapple, Carrots, Fluid Milk</p> <p>P: Goldfish Crackers, Apple Juice</p>	<p>7</p> <p>B: Biscuits, Pears, Fluid Milk</p> <p>L: Beef Ground, Noodles / Pasta, Green Beans, Pears, Fluid Milk</p> <p>P: String Cheese, Crackers (Saltine, Ritz, Hi Ho, Snack)</p>	<p>8</p> <p>B: Kix, Mixed Fruit, Fluid Milk</p> <p>L: Chicken Nuggets, Buns / Rolls, Baked Beans, Mixed Fruit, Fluid Milk</p> <p>P: Cheese Crackers (Nabs), Apple Juice</p>	<p>9</p> <p>B: Biscuits, Mandarin Oranges, Fluid Milk</p> <p>L: Cheese, Tortilla, Mandarin Oranges, Beans, Fluid Milk</p> <p>P: Yogurt, Animal Crackers, -</p>	<p>10</p> <p>B: Life Cereal, Peaches, Fluid Milk</p> <p>L: Beef Ground, Buns / Rolls, Corn, Peaches, Fluid Milk</p> <p>P: Graham Crackers, Apple Juice</p>
<p>13</p> <p>B: Cheerios, Pineapple, Fluid Milk</p> <p>L: Cheese, Pizza Crust, Pineapple, Carrots, Fluid Milk</p> <p>P: Goldfish Crackers, Apple Juice</p>	<p>14</p> <p>B: Cheese Toast, Mandarin Oranges, Fluid Milk</p> <p>L: Chicken Nuggets, Buns / Rolls, Green Beans, Mandarin Oranges, Fluid Milk</p> <p>P: String Cheese, Crackers (Saltine, Ritz, Hi Ho, Snack)</p>	<p>15</p> <p>B: Kix, Peaches, Fluid Milk</p> <p>L: Hot dogs all meat, Buns / Rolls, Peaches, Peas, Fluid Milk</p> <p>P: Graham Crackers, Grape Juice</p>	<p>16</p> <p>B: Life Cereal, Pears, Fluid Milk</p> <p>L: Beef Meatballs, Buns / Rolls, Green Beans, Pears, Fluid Milk</p> <p>P: Yogurt, Animal Crackers</p>	<p>17</p> <p>B: Muffins, Mixed Fruit, Fluid Milk</p> <p>L: Chicken & Cheese, Tortilla, Mixed Fruit, Corn, Fluid Milk</p> <p>P: Cheese Crackers (Nabs), Apple Juice</p>
<p>20</p> <p>B: Cheerios, Pineapple, Fluid Milk</p> <p>L: Fish Breaded, Buns / Rolls, Corn, Pineapple, Fluid Milk</p> <p>P: Goldfish Crackers, Apple Juice</p>	<p>21</p> <p>B: Biscuits, Mandarin Oranges, Fluid Milk</p> <p>L: Beef Ground, Buns / Rolls, Mandarin Oranges, Peas, Fluid Milk</p> <p>P: String Cheese, Crackers (Saltine, Ritz, Hi Ho, Snack)</p>	<p>22</p> <p>B: Kix, Pears, Fluid Milk</p> <p>L: Cheese, Pizza Crust, Pears, Green Beans, Fluid Milk</p> <p>P: Graham Crackers, Grape Juice</p>	<p>23</p> <p>B: Pancakes, Peaches, Fluid Milk</p> <p>L: Grilled Chicken Breast, Buns / Rolls, Baked Beans, Peaches, Fluid Milk</p> <p>P: Yogurt, Animal Crackers</p>	<p>24</p> <p>B: Life Cereal, Applesauce, Fluid Milk</p> <p>L: Ham & Cheese, White / Wheat Bread, Carrots, Applesauce, Fluid Milk</p> <p>P: Cheese Crackers (Nabs), Apple Juice</p>

Monday	Tuesday	Wednesday	Thursday	Friday
27 B: Cheerios, Pineapple, Fluid Milk L: Turkey & Cheese, Tortilla, Baked Beans, Pineapple, Fluid Milk P: Goldfish Crackers, Apple Juice	28 B: Cheese Toast, Peaches, Fluid Milk L: Cheese, Noodles / Pasta, Peaches, Carrots, Fluid Milk P: String Cheese, Crackers (Saltine, Ritz, Hi Ho, Snack)	29 B: Kix, Pears, Fluid Milk L: Chicken, Rice, Peas, Pears, Fluid Milk P: Graham Crackers, Grape Juice	30 B: Muffins, Mandarin Oranges, Fluid Milk L: Beef & Cheese, Tortilla, Corn, Mandarin Oranges, Fluid Milk P: Yogurt, Animal Crackers	31 B: Frosted Mini Wheat, Applesauce, Fluid Milk L: Cheese, Pizza Crust, Green Beans, Applesauce, Fluid Milk P: Cheese Crackers (Nabs), Apple Juice



*Or
Comparable*

Restaurant Range

60" - 6 Burners with 24" Raised Griddle/Broiler

Compact Design with High Output

While six open burners provide a great way to prepare soups, stocks, and more, this range also boasts a 24" raised griddle that makes cooking burgers, fish, or eggs more safe, simple, and conveniently accessible than ever!

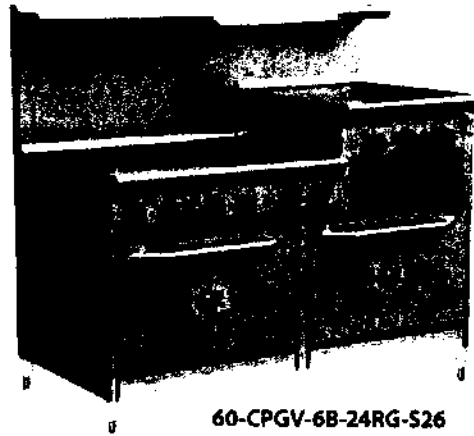
Restaurant Range Series provides as standard many of the optional upgrades normally offered at a premium on other Range lines. The standard include a stainless steel front, ledge, backguard and shelf; aluminized sides. The stainless steel seams and edges are welded so the Range looks as good as it performs.

Standard Features:

- 2 - 26 1/2" ovens with 6 open burners and raised griddle
- 3/4" thick polished steel griddle
- 24"W x 21"D griddle plate
- Griddle has three 20,000 BTU burners
- Broiler includes removable crumb tray
- 20 3/4"D x 19 1/2"W broiler rack has 3 guide positions
- Chrome plated rack with support rack guides allow up to two rack positions in each oven
- 5" stainless steel landing ledge provides ample workspace
- Standard 30,000 BTU anti-clogging burner with built-in pilot shield
- Exclusive double-wall oven flame spreader with temperature diverters to increase even distribution of heat
- Oven's thermostat adjustable from low to 500 degrees
- 7" back shelf

Design Features:

- Griddle is raised 8 1/4" for safe and convenient access
- 12" x 12" heavy duty cast iron section grates remove easily and safely. Cast in bowl directs heat to the cooking surface.
- Grate design allows pots to slide from section to section
- 26 1/2" wide ovens are porcelainized on two contact surfaces for easy cleaning
- Unique burner baffle distributes heat flow evenly throughout the 30,000 BTU ovens
- Oven door is removable for easy cleaning
- Stainless steel front, ledge, backguard and shelf
- Aluminized sides
- 5" wide stainless steel landing ledge provides a functional working area
- 7" deep shelf
- 26 1/2"W x 26 1/2"D oven
- One year parts and labor warranty



60-CPGV-6B-24RG-S26
35160CPG624M

Options & Accessories:

- Casters - set of 6
- Additional racks

Certifications



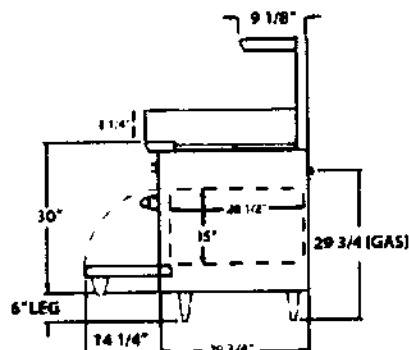
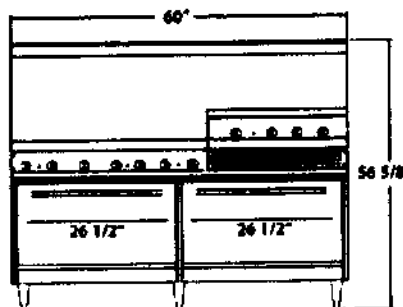
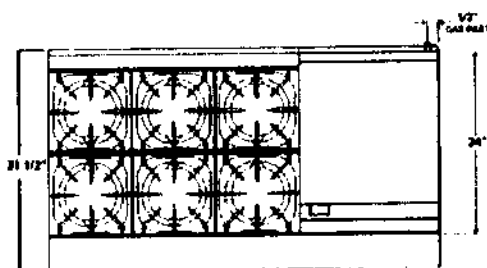
Cooking Performance Group | 729 Third Ave., Dallas, TX 75226
(800) 527-2100 | (214) 421-7366 | Fax (214) 565-0976



Restaurant Range

60" - 6 Burners with 24" Raised Griddle/Broiler

PRODUCT SPECIFICATIONS



Construction:

16 gauge construction with welded front frame. Fully insulated with non-sag fiberglass. Porcelainized oven deck and door lining. Equipped with one heavy-duty locking chrome plated rack with two guide positions.

Clearance:

For use only on non-combustible surfaces. Legs or stands are required, or 2" overhang is required when curb mounted. Provide 0" clearance from non-combustible surfaces and 4" from back, 10" from sides from combustible surfaces.

Gas Information:

Manifold pressure is 5.0"W.C. for natural gas or 10.0" for propane gas. Manifold size is 3/4" NPT. 3/4" pressure regulator supplied with equipment to be installed at time of connection. (Must specify type of gas and elevation if over 2,000 ft. when ordering.)

60-CPGV-6B-24RG-S26:
6 burner, 24" Raised Griddle, 26 1/2" Standard Oven (2), 300,000 BTU

Overall Dimensions:

60-CPGV-6B-24RG-S26: 60"W x 31 1/2"D x 56 5/8"H

Shipping:

60-CPGV-6B-24RG-S26: 1100 lbs

Freight Class: 85



Cooking Performance Group | 729 Third Ave., Dallas, TX 75226
(800) 527-2100 | (214) 421-7366 | Fax (214) 565-0976

CFD Series

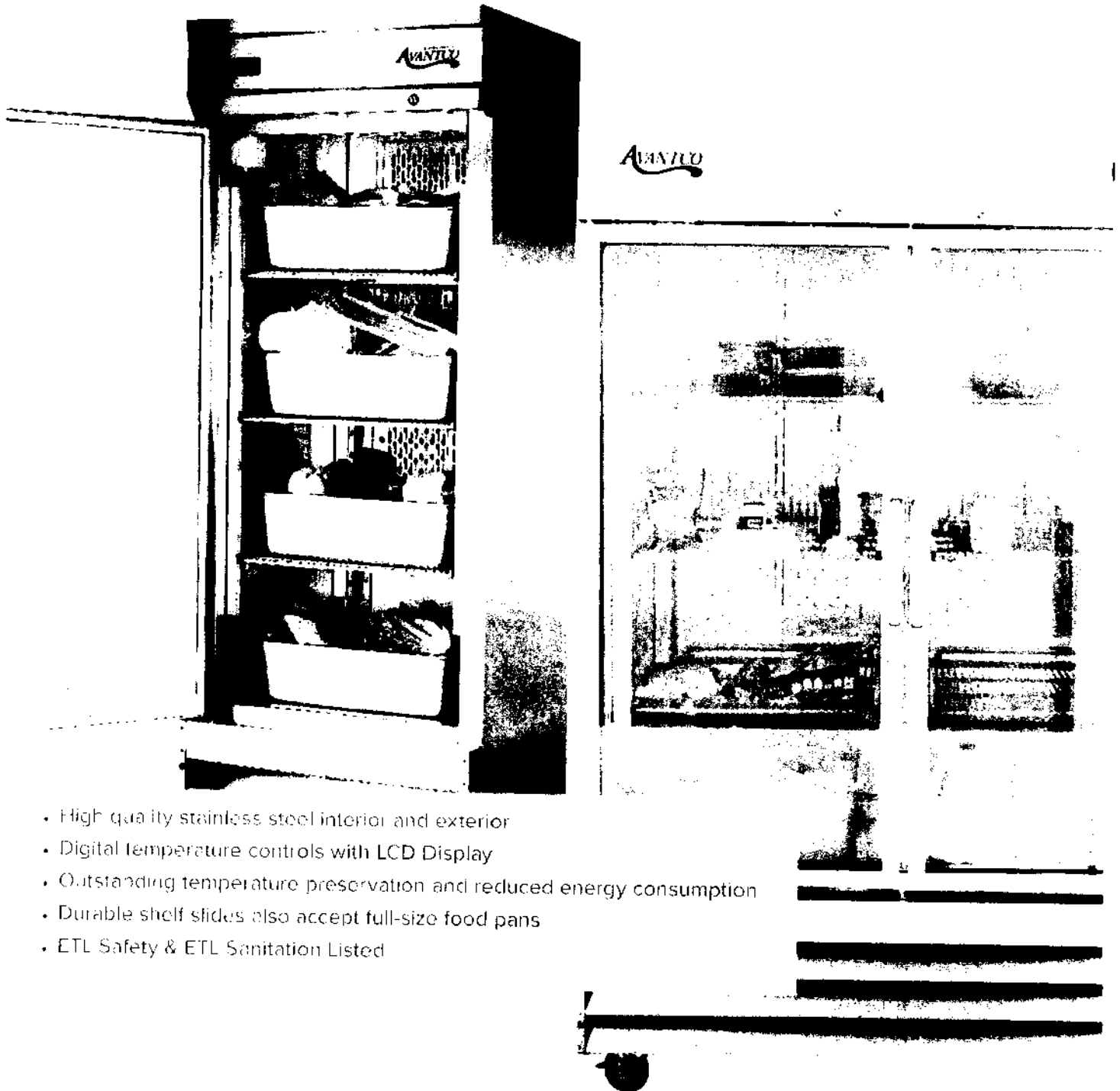
Dr. Comperalle

REFRIGERATION
AVANTCO

Reach In Refrigerator & Freezers

1- refrigerator

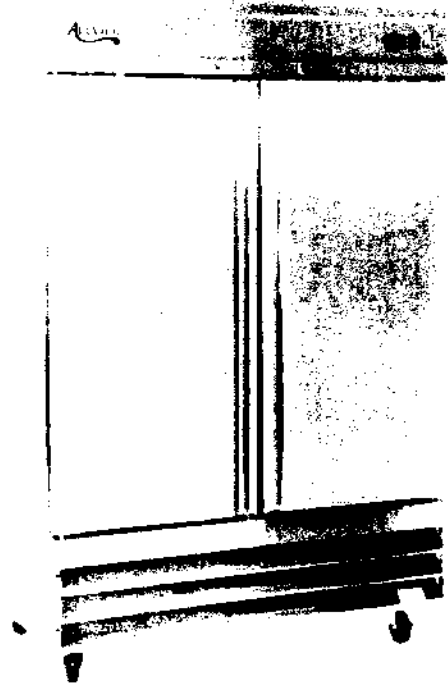
1- freezer



- High quality stainless steel interior and exterior
- Digital temperature controls with LCD Display
- Outstanding temperature preservation and reduced energy consumption
- Durable shelf slides also accept full-size food pans
- ETL Safety & ETL Sanitation Listed



www.AvantcoRefrigeration.com



178CFD2FF - Two Section Solid Door Reach-In Freezer

Product Features



- 46.5 cu. ft. of interior storage space
- Digital temperature controls with LCD display
- 430 Series stainless steel exterior
- Corrosion resistant 304 stainless steel interior
- (6) Shelves Included; versatile shelf slide design also accepts full-size food pans
- Stay-open door with recessed door handle
- Door lock standard
- (4) 5" casters; 2 locking
- Foamed In place polyurethane insulation

Technical Data

Dimensions

Exterior Dimensions	54"W x 32 1/4"D x 82 1/2"H
Interior Dimensions	49 1/2"W x 27"D x 60 1/4"H
Net Volume	46.5 cu. ft.
Net Weight	448 lbs.
Packaging Dimensions	56 1/4"W x 34 1/2"D x 83 1/2"H

Cooling

Temperature Range	-10°F - 10°F
Refrigerant	R-404A
Max. Ambient Temperature	90°F
Defrosting	Automatic
Temperature Controller	Digital
Horsepower	3/4

Construction

Exterior Material	430 series stainless steel
Interior Material	304 series stainless steel
Insulation Material	Foamed in place polyurethane
Shelf Material	Plastic coated steel
Shelf load capacity	120 lbs.

Electrical

Voltage	120
Amps	9.9
Hz	60
Phase	1
Plug Type	NEMA 5-15P
Electrical Cord Length	96"

A quality freezer is one of the most vital parts of any foodservice operation, and with this Avantco CFD 2FF two solid door 54" freezer, you receive performance you can depend on, along with many innovative standard features, like a digital temperature control with LCD display, two "stay open" doors, and door locks, to make your kitchen run more smoothly! A 304 series stainless steel interior gives this unit superior corrosion resistance and cleanability so you're never set back by spills and messes, while a 430 stainless steel door and exterior sides give it a sleek appearance and long lasting durability.

Its bottom-mounted refrigeration system also allows easier use by raising the height of the bottom shelf so you bend over less during loading and unloading. This design also lets the freezer draw in cooler air for more efficient operation, and makes it easier to access the refrigeration system when maintenance is required. This unit includes 6 adjustable shelves and robust shelf slides which allow you to easily swap out the shelves for 12" x 20" food pans when needed.

Two Section Solid Door Reach-In Freezer - 120V

Revised
08/2016

178CFD2FF - Two Section Solid Door Reach-In Freezer

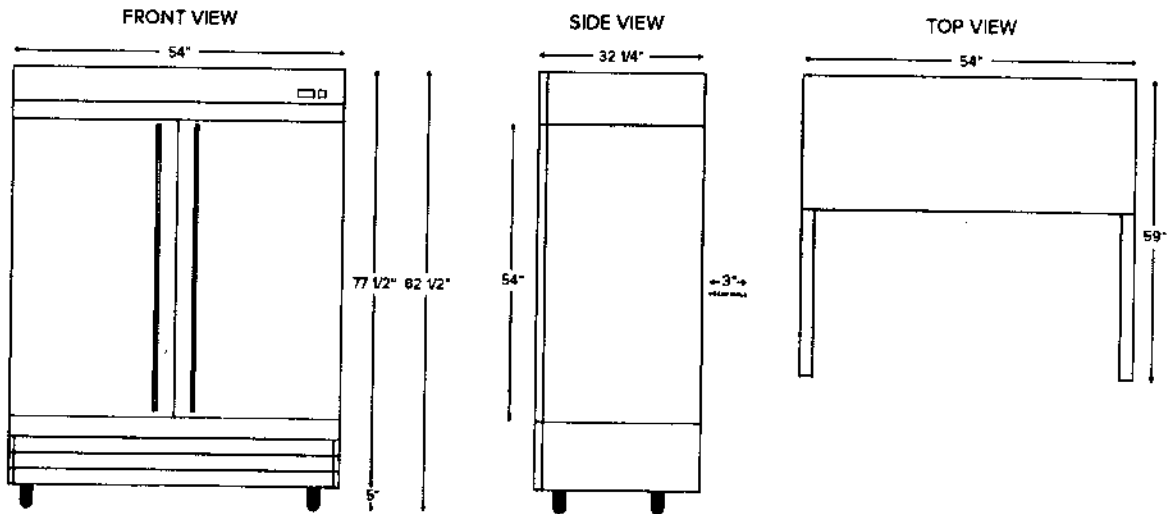


www.AvantcoRefrigeration.com



Plan View

NEMA 5-15P



Warranty Information

This item is backed by a 1 year parts and labor warranty with 5 year warranty on the compressor, unless otherwise stated. For warranty inquiries or service, first locate the model number (located on the front of the unit, or inside the door jamb) and the bold number on the service plate (located on the front of the unit). Next, call 1-800-678-5517. You must have the model number and service plate number when contacting service technicians.



Failure to contact Avantco Refrigeration prior to obtaining equipment service may void your warranty.

Avantco Refrigeration will not warrant coverage for component failure or other damages that arise under the following conditions:

- Failure to install and/or use unit within proper operating conditions specified by Avantco Refrigeration
- Failure to properly maintain the unit. This includes, but is not limited to, basic preventative maintenance such as cleaning the condenser coil.
- Installation in a non-commercial or residential application
- Products sold or used outside of the United States

Additionally, no claims can be made against this warranty for spoilage of product, loss of sales or profits, or any other consequential damages.

Normal wear type parts, such as light bulbs and gaskets, are not included in warranty coverage.



Or Comparable

Follett®

Integrated icemaker for foodservice applications

Features

Integrated ice machine with bin. Up to 425 lb (193 kg) of production and 90 lb (41 kg) of storage capacity. Perfect for space limited facilities. Less than 24.00" (61.0 cm) wide, the integrated icemaker will provide the capacity you need in a small footprint.

Undercounter application without the legs: 33.00" (83.8 cm) tall unit will fit under standard counters. Teflon glides allow it to slide easily into place.

Freestanding: 39.00" (99.1 cm) tall with legs.

Consumer-preferred Micro Chewblet ice (also available as a flaker)

- preferred over cubes by more than 2:1*
- easy to chew
- slow melting, maintains drink temperature and quality, comparable to cubes
- higher displacement than cube ice

Flake ice is perfect for display

- securely supports salad bar containers without tipping
- cradles fish and vegetables without bruising

High performance Maestro Plus ice machines

- stainless steel evaporator, auger and top bearing provides durability
- oversized, heavy duty, tapered roller bearing ensures long low-maintenance life
- semi-automatic cleaning cycle reduces maintenance costs
- regular flushing improves ice quality and reduces scale

Lower utility bills

- energy-efficient, no costly defrost cycles
- 25% less energy than comparable capacity cube machines
- 40% less water than comparable capacity cube machines

Designed for easy installation and service

- front ventilated - no side, top or back clearance required
- rear utility access allows for rear electrical and plumbing connection with no rear clearance required
- bin and shroud may be removed for service and maintenance

Warranty

- 3 years parts and labor, 5 years compressor parts

* Consumer study conducted by independent agency Roper ASW

Ice Production	Ice type	V/Hz/Ph	Item number
425 lb (193 kg)	Micro Chewblet™	220/60/1	UMC425A80
		115/60/1	UMD425A80
		230/50/1	UME425A80
	Flake	220/60/1	UFC425A80
		115/60/1	UFD425A80
		230/50/1	UFE425A80



Job _____

Item _____

Follett Corporation
801 Church Lane | Easton, PA 18040, USA
1 610 252 7301 | Fax: +1 610 250 0696 | follettice.com

Follett Europe Polska Sp. z o.o.
Mokry Dwór 26C 83-021 Wiślna, Poland
Phone: +48 (58) 785-6140 | Fax: +48 (58) 785-6159
folletteurope.com

FOLLETT®
Innovative solutions, inspired by ice

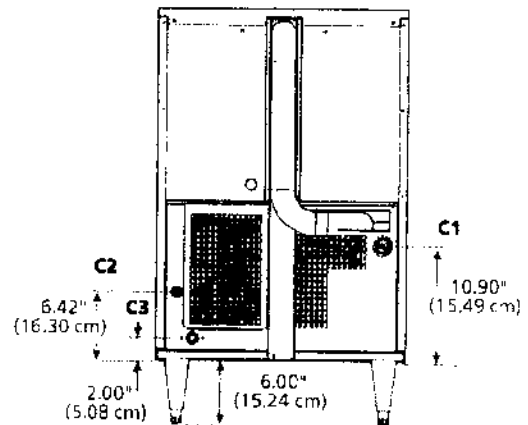
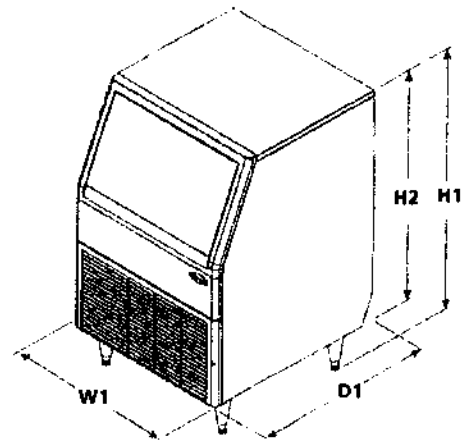
Specification

Ice storage capacity	90 lb (41 kg)
W1 Width	23.50" (59.7 cm)
D1 Depth	26.00" (66.0 cm)
H1 Height with legs	39.00" (99.0 cm)
H2 Height without legs	33.00" (83.8 cm)
Service and ventilation clearance	front ventilated - no side, top or back clearance required
Utility connection location	back
C1 Electrical	8 amps, 7' (2 m) cord, NEMA 5-15 plug
C1 Electrical	220 V/60/1 4 amps, cord only
C1 Electrical	230 V/50/1 4 amps, cord only
C2 Potable water inlet	3/8" push in
C3 Drain	3/4" MPT when unit is installed without legs, floor drain must be within 6' (1.8 m)
Heat rejection	air-cooled models - 5000 BTU/hr
Air temperature	50 - 100 F (10 - 38 C)
Water temperature	40 - 90 F (4 - 32 C)
Potable water pressure	10 - 70 psi (69 - 483 kpa) 0.7 Bar - 5 Bar max
Ice production at 70 F (21 C) air and 50 F (10 C) water	425 lb (193 kg)
Ice production at 90 F (32 C) air and 70 F (21 C) water	325 lb (147 kg)
Approximate ship weight	185 lb (84 kg)

NOTE: For indoor use only. Designed for commercial use. Follett is not able to provide in-house services for residential installations.

SHORT FORM SPECIFICATION: Ice machine to be Follett model number _____. Voltage/Hertz/Phase to be _____. Ice machine to be air-cooled with ice production to be approximately 425 lb (193 kg) per day of _____ Micro Chewblet or _____ flake ice at air temp of 70 F (21 C) and water temp of 50 F (10 C). Ice storage capacity of up to 90 lb (41 kg). Ice machine to use environmentally responsible R404a refrigerant. Ice machine to have stainless steel evaporator, auger, top bearings, heavy duty tapered roller bearings, and low water safety circuit. NSF, ETL and CE listed depending on voltage requirement.

Dimensional drawing



Micro Chewblet is a trademark of Follett Corporation.
Follett is a registered trademark of Follett Corporation, registered in the US.
Follett reserves the right to change specifications at any time without obligation. Certifications may vary depending on country of origin.

integrated icemaker for foodservice

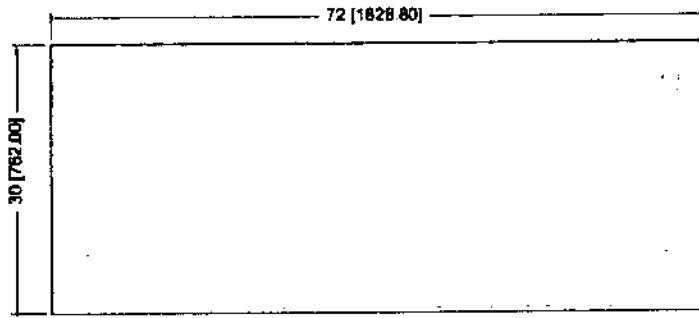
Form #6785 06/15
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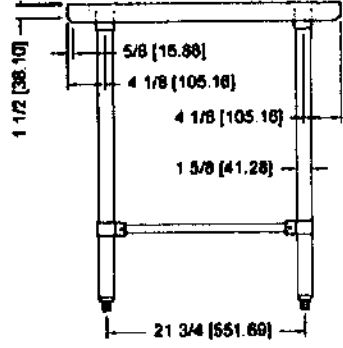
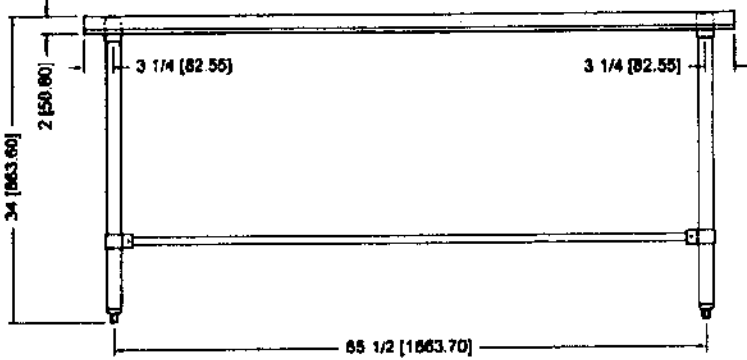
Follett Europe Polska Sp. z o.o.
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folletteurope.com

FOLLETT
innovative solutions, inspired by ice



Open base worktable 30"X72"
 16GA. 304S/S flat top shelf
 18GA. 430S/S stainless steel hat channel
 Stainless steel socket on hat channel
 Stainless steel leg and bullet feet
 "U" shape stainless steel leg bracing
 with aluminum socket
 Carton packing
 G.W.: 33.80KGS

REGENCY
 Table & Bench Works
 Model: 600WT30X72SS

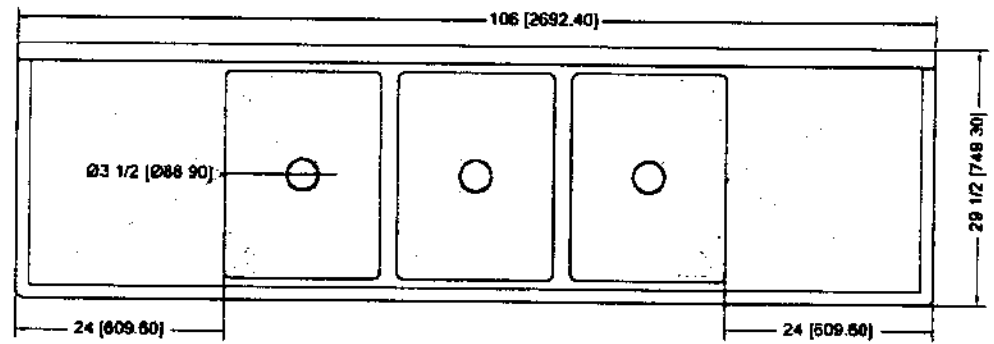


600WT30X72SS

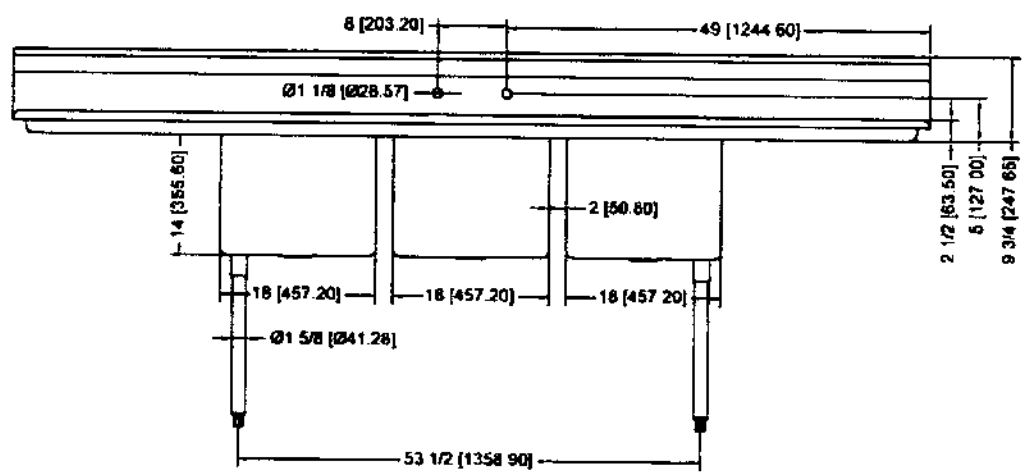
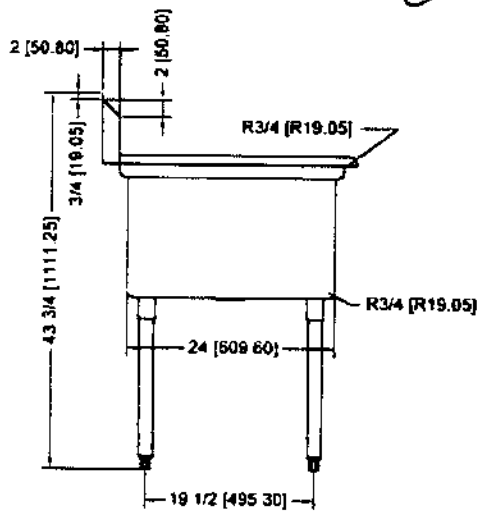
*Or Comperable
 sized as needed per plans*

16GA.304S/S sink, 3comp:18"X24"X14"
 16GA.galvanized leg and socket, plastic bullet feet
 24" left & 24" right drainboards
 Centered drain with 3.5" drain basket
 Wooden skid packing
 G.W.:73.00KGS

REGENCY
 Tables and Sinks
 Model 600S31824224



Or Comperable



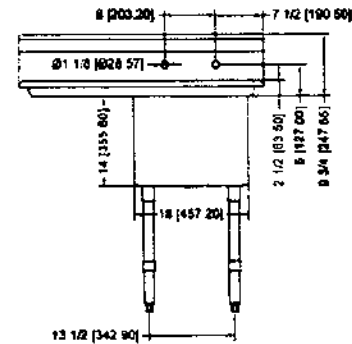
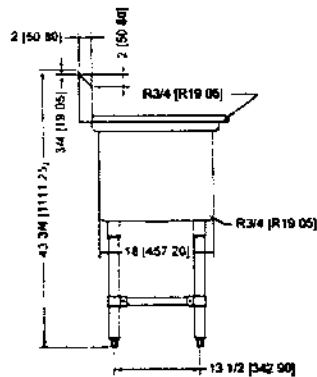
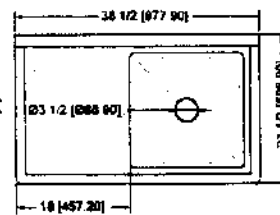
600S31824224

16GA 304S/S sink
 1comp: 18"X18"X14"
 S/S leg and socket, S/S crossbracing, S/S bullet feet
 18" left drainboard, Centered drain with 3.5" drain basket
 Wooden skid packing

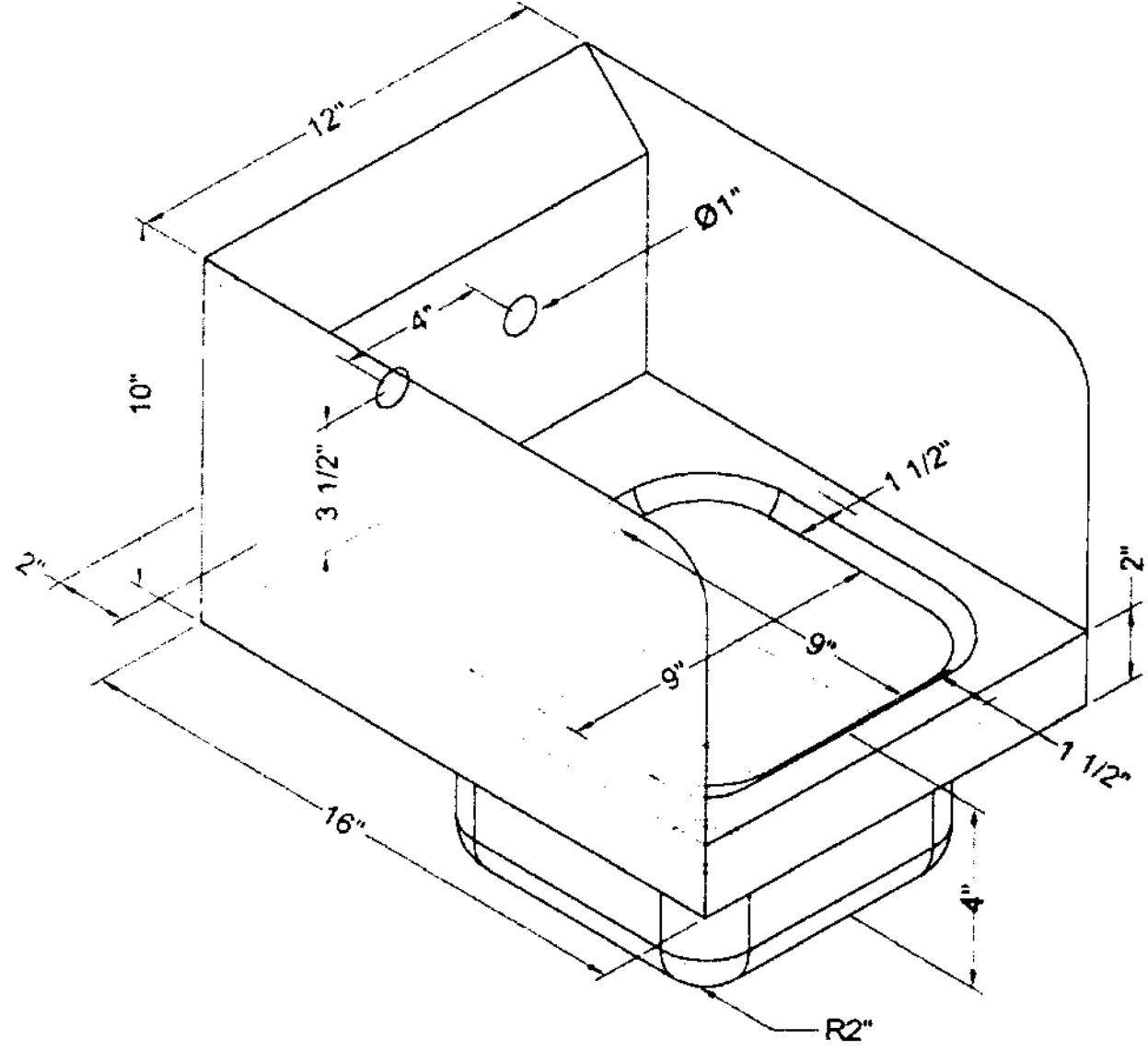


REGENCY
 Table Sinks

600S1181818 LFT



Or Comperalle



Space saver handsink
 with side splash
 20GA.304S/S bowl and top
 20GA.304S/S backsplash
 18GA.304S/S side splashes
 18GA.304S/S wall mounted clip
 1.5" drain basket included
 4" gooseneck faucet included
 Carton box packing

Or Comperask

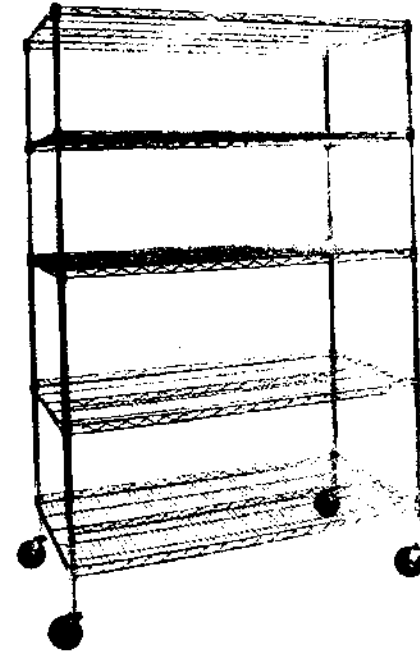
600HS12SP HS-12-SP

5-TIER SHELVING

Model No. SHE24365B

ASSEMBLY INSTRUCTIONS

*Or
Comparable*



Customer Service

Tel 1.800.323.5565

Fax 1.310.533.3899

Monday through Friday 8:30 am - 4:30 pm (Pacific Standard Time)



Seville Classics, Inc.

Torrance, CA 90501 USA

www.sevilleclassics.com

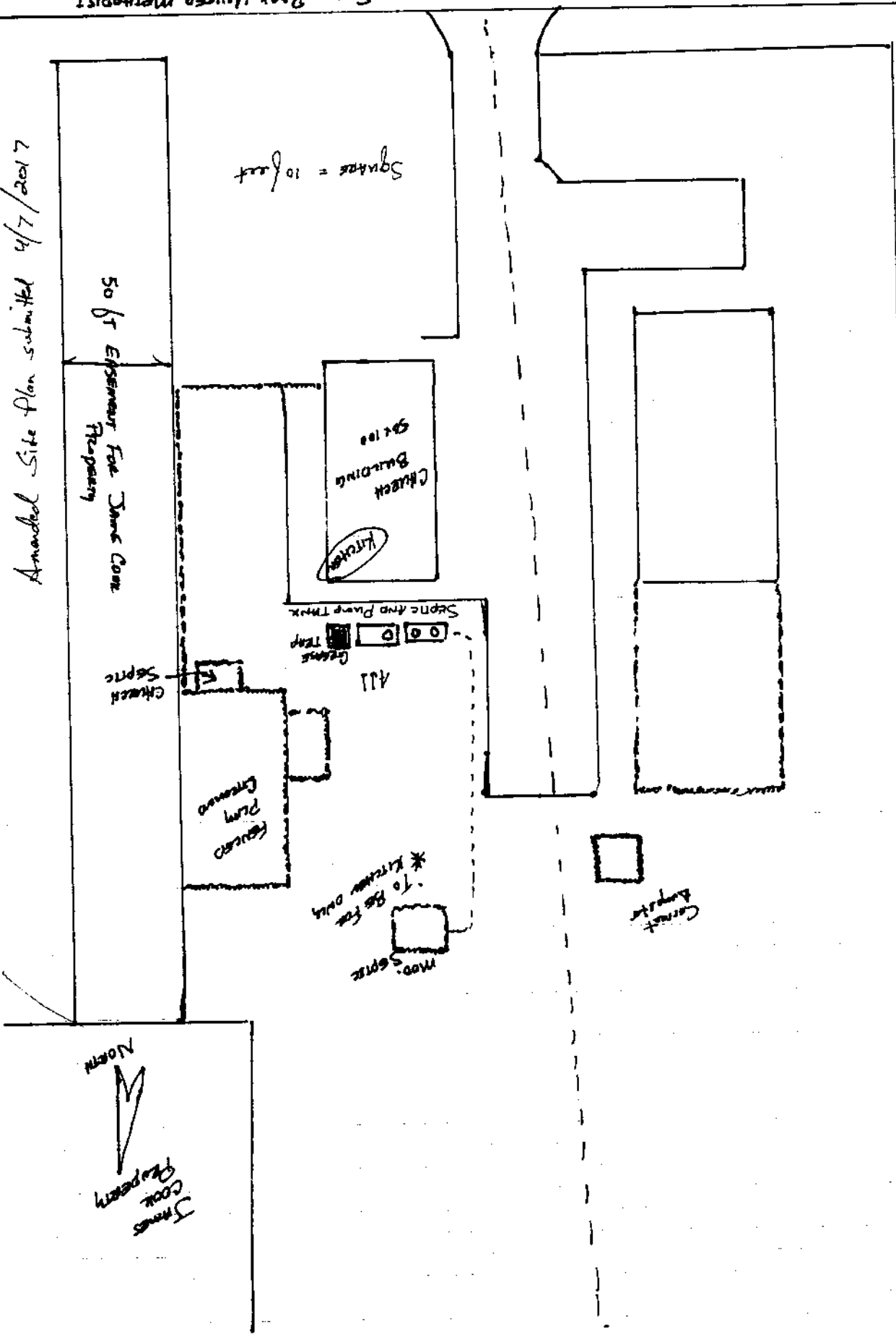
Please read and save these instructions ©2016 Seville Classics, Inc.

SOLID ROCK LIMITED METHODIST
2297 NC 24
CARMERON, NC 28524

Amended Site Plan submitted 4/7/2017

Squares = 10 feet

50 ft Easement For James Cook Property



James Cook Property
North

Garage

mod. septic
* To be for
Kitchen only

Pump House

Septic

Septic and Pump Tank
Grease Trap

Kitchen Building
Kitchen

50 ft Easement For James Cook Property

Squares = 10 feet

Amended Site Plan submitted 4/7/2017

SOLID ROCK LIMITED METHODIST
2297 NC 24
CARMERON, NC 28524