

MEMORANDUM

To: All Architects, Owners and/or Managers of a Food Service Establishment

From: Gale Violette Greene, R.S.
Food and Lodging Program Specialist
Harnett County Health Department
Environmental Health Section

Subject: Food Service Establishment **Plan Review Application**

This application is intended to provide this office with the set up of your proposed facility and its operational procedures when the facility opens. It is important that all questions be answered to the best of your ability. Plan review applications are required to be filled out by new and transitioning establishments. You must also include a copy of your **proposed menu, site plan of facility drawn to scale, and a complete set of manufacturer equipment specification sheets.** There is a \$200.00 fee that must be paid when submitting the application to the Central Permitting Office. Catered elderly nutrition sites are exempt from this fee. Checks should be made payable to Harnett County Environmental Health. All items are to be submitted through the Central Permitting Office at 108 East Front St., Lillington, NC 27546 or by mail at 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.

Franchised, chain, and prototypical type facilities plans are required to be submitted to:

- Environmental Health Services Section
- Facility and Plan review Unit
- Parker Lincoln Building
- Room 1A109
- 2728 Capital Blvd.
- Raleigh, NC 27604

The fee must be paid to their Department and made payable to DENR/EHSS Plan Review.

Plans are reviewed using North Carolina's "Rule's Governing the Sanitation of Food Service Establishments," 15A NCAC 18A .2600. You may view these rules at www.deh.enr.state.nc.us/ehs/rules.htm or obtain a copy from our office at 307 Cornelius Harnett Boulevard, Lillington, NC 27546. For additional information regarding facility design and layout, you can access the "Guidelines for the design, installation and construction of food establishments in North Carolina" by going to the web page: <http://www.deh.enr.state.nc.us/ehs/food/plan2.htm> .

Please contact me at 910-893-7547 with any questions or concerns regarding this application or matters concerning about your facility.

8/07
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PLAN REVIEW CHECKLIST

1. The plans should be a minimum of 11 X 14 inches with the layout of the floor plan accurately drawn to a minimum scale of 1/4 inches = 1 foot.

2. **The plans and specifications should include:**
 - (a) Location of all food service equipment with each piece of equipment clearly labeled with its common name.
 - (b) Refrigeration and hot-holding equipment for potentially hazardous food (PHF) clearly designated.
 - (c) Separate food preparation sinks, when menu dictates, labeled and located to prevent cross-contamination of raw and ready to eat foods.
 - (d) Hand washing facilities designated for food preparation areas, dishwashing area and toilet facilities.
 - (e) Auxiliary areas such as storage rooms, garbage rooms, toilets, basements and/or cellars used for storage or food preparation.
 - (f) Finish schedule for each room, including floors, walls, ceilings and coved juncture bases.
 - (g) Plumbing schedule including:
 1. floor drains/floor sinks
 2. waste supply lines
 3. waste water lines
 4. hot water generating equipment
 5. water heater manufacturer, model, and recovery rate
 6. grease trap and/or grease interceptor location
 - (h) Electrical layout and location of electrical panels.
 - (i) Site plan including:
 1. dumpster pad location
 2. grease storage container location
 3. entrances and exits
 4. loading and unloading areas
 - (j) Ventilation schedule for each room.
 - (k) Cabinets/shelves for storing toxic chemicals.
 - (l) Employee dressing room or locker area.

3. **Information accompanying the plans should include:**

- (a) proposed menu
- (b) manufacturer specification sheets for each piece of equipment
- (c) completed Food Establishment Plan Review Application
(Basic or Educational version)

4. **Lighting Requirements:**

- (a) food contact surfaces = 50 foot-candles (540 lux)
- (b) food preparation and utensil washing areas = 50 foot-candles (540 lux)
(lighting in utensil washing area and on food contact surfaces measured
at 30 inches above the floor and/or at the work levels)
- (c) all other areas = 10 foot-candles (110 lux)

5. All food service/kitchen equipment should be NSF International (NSF) listed, Underwriters Laboratories Inc. (UL) classified for sanitation, or if not NSF or UL listed/classified, be constructed to meet NSF/ANSI standards.

6. Facilities shall be provided for the washing and storage of all garbage cans and mops. The cleaning facility shall include a combination faucet, hot and cold water, a threaded nozzle and a curbed impervious pad. The minimum recommended size is 36 x 36 inches, with walls that are easily cleanable and non-absorbent.

7. All items in rooms where food or single-service items are stored shall be at least 12 inches above the floor when placed on stationary storage units or at least 6 inches above the floor when placed on portable storage units, or otherwise arranged to permit thorough cleaning.

N.C. Department of Environment and Natural Resources
Division of Environmental Health
Plan Review Unit

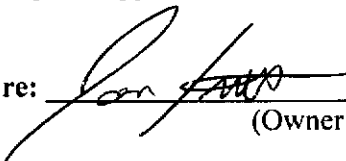
Food Establishment Plan Review Application

Type of Construction: NEW _____ REMODEL _____
Name of Establishment: Brentwood BP
Address: 2525 Johnston County Rd
City: Angier Zip Code: 27501 County: Harnett
Phone (if available): 910 - 897 - 7200 Fax: _____

Owner or Owner's Representative: J.T.'S Grill
Address: 2525 Johnston County Rd
City & State: Angier NC Zip Code: 27501
Telephone: 910 - 897 - 7200 Fax: _____
E-mail Address: _____

Applicant: Jon Tritler
Address: 58 Larry Dr.
City & State: Angier NC Zip Code: 27501
Telephone: 910 - 897 - 6842 Fax: _____
E-mail Address: tritler.farm@dockpoint.net
Title (owner, manager, architect, etc.): _____

I hereby certify that the information in this application is correct, and I understand that any deviation without prior approval from this Health Regulatory Office may nullify plan approval.

Signature: 
(Owner or Responsible Representative)

Hours of Operation:

Sun Closed Mon 6 AM 3 PM Tue 6 AM 3 PM Wed 6 AM 3 PM Thu 6 AM 3 PM Fri 6 AM 3 PM Sat 8 AM 3 PM

Projected number of meals to be served: Breakfast 30 Lunch 30 Dinner 0

Number of seats: 0 Facility total square feet: _____

Projected start date of construction: N/A Projected completion date: N/A

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
- Single-service (disposable):
 - Plates
 - Glassware
 - Silverware
- Multi-use (reusable):
 - Plates
 - Glassware
 - Silverware

Check categories of Potentially Hazardous Food (PHF) to be prepared and served:

1. Meat
2. Seafood
3. Poultry
4. Other (explain): Fries, Produce

COLD STORAGE

Provide the method used to determine cold storage requirements: Fruits, Veggie, Meat
Anything that has to be keep cold or opened & kept cold

Provide total square-feet of space dedicated to walk-in cold storage:

- a) Walk-in Refrigeration storage N/A
- b) Walk-in freezer storage N/A

Provide total square-feet of space dedicated to reach-in cold storage:

- a) Reach-in refrigeration storage 24 sq ft
- b) Reach-in freezer storage 24 sq ft

Number of refrigeration units: 2 24 sq ft, 5.5 cu. ft.
Number of freezer units: 1

THAWING

Indicate by checking the appropriate boxes how potentially hazardous food (PHF) in each category will be thawed. If "Other" is checked indicate type of food: Burgers Patties, Chicken Patties
Ham turkey cold cuts

Thawing Process	Meat	Seafood	Poultry	Other
Refrigeration	✓			
Running Water less than 70°F (21°C)				
Cooked Frozen	✓		✓	✓
Microwave				

HOLDING

How will hot potentially hazardous food (PHF) be maintained at 140°F (60°C) or above during holding for service? Indicate type and number of hot holding units.

1 Holding unit, Chili, Held in Soup Kettle

How will cold potentially hazardous food (PHF) be maintained at 45°F (7°C) or below during holding for service? Indicate type and number of cold holding units.

1 Deli Box for Produce & cold cuts
1 Reach-in Fridge in back

List any food that will be held between 45°F (7°C) and 140°F (60°C) for any of the following that apply, and indicate how long the food will be held in each category.

STORAGE: N/A

DISPLAY: Sandwiches Breakfast, Held in warmer 1 hour (140°F) Holding temp
about 4 sandwiches Only to keep fresh

SERVICE: N/A

COOLING

Indicate by checking the appropriate boxes how potentially hazardous food (PHF) will be cooled to 45°F (7°C) within 6 hours. If "Other" is checked indicate type of food: chili

Cooling Process	Meat	Seafood	Poultry	Other
Shallow Pans				
Ice Baths	✓			
Rapid Chill				

How will ingredients for cold ready-to-eat foods such as tuna, mayonnaise and eggs for salads and sandwiches be pre-chilled before being mixed and/or assembled?

Kept in Reaching Fridge in back 24 sq ft
Deli Box 0.5 cu. ft

FOOD PREPARATION PROCEDURES

The food preparation procedures should include:

- Types of food prepared or handled
- Time of day food is prepared or handled
- Equipment used for preparation or handling

If your company has developed food preparation procedures, they should be submitted.

1. PRODUCE PREPARATION PROCEDURE

- a. Will produce be washed, rinsed or otherwise handled prior to use? Yes No
- b. Is there a location used for washing or rinsing produce? Yes No
- c. Will it be used for other operations? Yes No

Indicate location of produce washing or handling equipment and describe the procedure. Include time of day and frequency of produce preparation, and menu items that contain produce.

All produce will be taken out of Reach in Fridge, washed then Prep on Green or white cutting Board with washed knife, then stored & labeled & Dated in proper container & lidded.

2. SEAFOOD PREPARATION PROCEDURE

- a. Will seafood be washed, rinsed or otherwise handled prior to use? Yes No
- b. Is there a location used for washing or rinsing seafood? Yes No
- c. Will it be used for other operations? Yes No

Indicate location of seafood washing or handling (cutting, marinating, shelling, shucking, etc.) equipment and describe the procedure. Include time of day and frequency of seafood preparation, and menu items that contain seafood.

N/A

3. POULTRY PREPARATION PROCEDURE

- a. Will poultry be washed, rinsed or otherwise handled prior to use? Yes No
- b. Is there a location used for washing or rinsing poultry? Yes No
- c. Will it be used for other operations? Yes No

Indicate location of poultry washing or handling (cutting, marinating, etc.) equipment and describe the procedure. Include time of day and frequency of poultry preparation, and menu items that contain poultry.

Ready to cook frozen chicken Put in Fryer or Directly on Flat Grill Cooked to temp and server Bite always

4. PORK and/or RED MEAT PREPARATION PROCEDURE

- a. Will meat be washed, rinsed or otherwise handled prior to use? Yes ___ No
- b. Is there a location used for washing or rinsing pork and/or red meat? Yes ___ No
- c. Will it be used for other operations? Yes ___ No

Indicate location of pork/red meat washing or handling (cutting, marinating, aging, etc.) equipment and describe the procedure. Include time of day and frequency of pork and/or red meat preparation, and menu items that contain pork/red meat.

Meat Pattie Frozen, get From Freezer Put on Flat Grill Seasoned on Flat Grill, Cooked to temp. And served bite away.

DRY STORAGE

Provide information on the frequency of deliveries and the expected gross volume that is to be delivered each time:

Freezer items from M&W Williams, Produce Bought From store once a week when needed, Dry goods Bought From Sams.

Provide total square feet of shelf space dedicated to dry storage: 32 square Feet

Where will dry goods be stored? In Back on wine rack

FINISH SCHEDULE

Indicate floor, wall and ceiling finishes (i.e., quarry tile, stainless steel, vinyl coated acoustic tile)

Area	Floor	Base	Walls	Ceiling
Kitchen	Vinyl/Tile	Brick Vinyl	Stainless ^{Brick}	Dry wall Acoustic
Bar	N/A	N/A	N/A	N/A
Food Storage	Vinyl (VCA)	Vinyl/Brick	Block wall	Dry wall
Dry Storage	Vinyl (VCA)	Vinyl/Brick	Block wall	Dry wall
Toilet Rooms	Vinyl (VCA)	Vinyl	Block wall	Dry wall
Dressing Rooms	N/A	N/A	N/A	N/A
Garbage & Refuse Storage	N/A	N/A	N/A	N/A
Mop Service Basin Area	Concrete outside	Brick	Brick	outside
Other	N/A	N/A	N/A	N/A
Other	N/A	N/A	N/A	N/A

WATER SUPPLY- SEWAGE

1. Is water supply: Municipal Well _____ Is sewer: Municipal _____ Septic
2. Will ice: be made on premises or purchased _____
3. Water heater make and model: American Water Heater / E62-80H-40 0450V
4. Water heater storage capacity: 80 gallons.
5. Water heater recovery rate (gallons per hour at 100°F temperature rise): 94 gallons per hour.
(See Water Heater Calculation Worksheet – Page 9 to calculate recovery rate needed)
6. Check the appropriate box for indicating equipment drains:

Plumbing Fixtures	Indirect Waste			Direct Waste
	Floor sink	Hub Drain	Floor Drain	
Dishwasher	N/A	N/A	N/A	N/A
Garbage Grinder	N/A	N/A	N/A	N/A
Ice Machine			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Ice Storage Bins			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Food Prep Sinks			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Utensil/Pot Wash Sinks			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Steam Tables		<input checked="" type="checkbox"/>		
Dipper Wells	N/A	N		N/A
Refrigeration			<input checked="" type="checkbox"/>	
Potato Peeler	N/A	N/A	N/A	N/A
Other				
Other				
Other				

DISHWASHING FACILITIES

a. Hand dishwashing

1. Number of sink compartments: 3
Size of sink compartments (inches): _____ Length: 24 Width: 24 Depth: 14
Length of drainboards (inches): _____ Right: 24x24 Left: 24x24

2. What type of sanitizer will be used?

Chlorine: Iodine: Quaternary Ammonium: Hot Water: Other (specify): _____

b. Mechanical dishwashing

1. Will a Dishmachine be used? Yes _____ No

Dishmachine manufacturer and model: NA

2. Type of sanitization: Hot water (180°F) NA Chemical NA

c. General

1. Describe the procedure of how cooking equipment, cutting boards, counter tops and other food contact surfaces that cannot be submerged in sinks or put through a dishwasher will be cleaned and sanitized?
I have a couple of label bleach-water ^{soaks} test with test strips to spray and clean.

2. Describe location and type (drainboards, wall-mounted or overhead shelves, stationary or portable racks) of air drying space
Drain boards End of sink

Provide total square feet of air drying space: ~~24x24~~ 24x24

HANDWASHING/TOILET FACILITIES

Is there a hand washing sink (with soap and hand-drying device) in each food preparation and warewashing area? Yes No

EMPLOYEE AREA

Is space provided for employee's personal items? Yes No _____
If so, describe location: Under Counter Near No Food or storage ^{Food} Storage items

GARBAGE AND REFUSE

- 1. Will refuse be stored inside? Yes No
If so, where 3 ~~6~~ Gallon ~~can~~ ~~under~~
- 2. Provision for garbage disposal: Dumpster Compactor _____
- 3. Provision for cleaning dumpster/compactor: On-site Off-site _____
If off-site cleaning, provide name of cleaning contractor: ~~Waste~~ Waste Management
- 4. Describe location for storage of recyclables: (cooking grease, cardboard, glass, etc.)
cook Grease Outside Barrel

CLEANING FACILITIES

- 1. Specify location and size of area for washing of garbage cans and storage of mops:
outside mop 48" x 4" mop area
- 2. Is a separate mop basin provided? Yes No _____
If so, describe type and location: Outside
- 3. Indicate location of cleaning chemical system and chemical storage:
under Hand wash sink six inches of Floor

INSECT AND RODENT

- 1. Are all outside doors self-closing with rodent-proof flashing? Yes No _____
- 2. How is fly protection provided on all outside doors?
Self-closing door _____ Fly Fan Screen Door _____
- 3. How is fly protection provided on windows?
Self-closing Fly Fan Screening _____
- 4. Indicate location of insecticide/rodenticide storage:
top of Coke Cooler insect light up on wall by Hand wash sink
- 5. Location of clean linen storage:
under counter in front of Kitchen
- 6. Location of dirty linen storage:
~~Under counter in front of Kitchen~~
Dirty linen Bag in Back Storage Room

WATER HEATER SIZING

Water Heater Calculation Worksheet					
Equipment	Quantity	Times	Size		GPH
One-Comp. Sink (See Note)		X	___ x ___ x ___	=	
Two-Comp. Sink (See Note)		X	___ x ___ x ___	=	
Three-Comp. Sink (See Note)	1	X	24 x 24 x 14	=	79
Four-Comp. Sink (See Note)		X	___ x ___ x ___	=	
One-Comp. Prep Sink	1	X	5 GPH	=	5
Two-Comp. Prep Sink		X	10 GPH	=	
Three-Comp. Prep Sink		X	15 GPH	=	
Three Comp. Bar Sink (See Note)		X	___ x ___ x ___	=	
Four Comp. Bar Sink (See Note)		X	___ x ___ x ___	=	
Hand Sink	1	X	5 GPH	=	5
Pre-Rinse		X	45 GPH	=	
Can Wash		X	10 GPH	=	
Mop Sink	1	X	5 GPH	=	5
Dishmachine		X	GPH = 70% of "Final Rinse Usage"	=	
Cloth Washer		X	15 GPH	=	
Hose Reel		X	5 GPH	=	
Other Equipment		X		=	
Other Equipment		X		=	
Gallons per hour (GPH) Recovery Rate needed (based on 100° F temperature rise)				Total	94

Note:	GPH = (Sink size in cu. in.) x (7.5 gal./cu. ft.) x (# compartments x .75 capacity)
GPH Calculation for Sinks	1,728 cu. in./cu. ft.
Short version for above	GPH = (Sink size in cu. in.) x (# compartments) x (.003255/cu. in.) Example: (24" x 24" x 14") x (3 compartments) x (.003255) = 79 GPH



The following questions will test how much you already know about food safety. Please answer to the best of your ability and as clearly as possible in order that the EHS understands what you are trying to say. ph: 910-893-7547
fax: 910-893-9371

1. What are the final cook temperatures for the following foods?

- a. Chicken 165°
- b. Hamburger 165°
- c. Ground Sausage 155°
- d. Pork 150°
- e. Eggs 145°
- f. Steaks 130°

2. In the following list, place in order from bottom to top how the following will be stored in a cooler and/or freezer. (Foods-Raw Chicken, Eggs, Vegetables, Cooling foods from the previous day, and Hamburger Meat)

Top Veggies
Steaks
Eggs Fish
Pork Burgers
Bottom Chicken Cooling Food

3. Describe how you would cool hot foods for the next day's usage. Explain specific examples, stating temps, time of cooling process, and size of containers.

Ice bath for 1 hour or until under 140°
then refrigerated till below 45° then added ~~dated~~ dated

4. If any foods are reheated, what must the product be reheated to in order to ensure it has been reheated properly? 165°

5. Describe how you will be washing dishes, whether it be with a dishwasher or with a 2 or 3-compartment sink. Be specific.

washed with soap water, Rinsed in water, Sanitized in Bleach water, set out to dry completely then Put away
1 to 2 min

6. Describe how you will clean the cutting boards, prep area, and knives when switching from one food to another. Describe what products will be used to clean this area and the contact time for the chemicals used.
 I have a couple of Spray Bottles with tested Bleach water, spray area, utensil, or board dried, used again or put away
7. Please list the hot holding and cold holding temperatures of foods that are held on a buffet bar or held in the walk-in cooler.

Hot Holding 145°↑

Cold Holding 45°↓

8. Describe how you will require you and your staff to wash their hands.
 Anytime you touch Face, hair, money, meat, Poultry or shake a hand
9. Explain how to use and calibrate a thermometer. insulated 16oz cup with Ice water, stir, put thermometer min. 2 inches not touching sides, hold not turn not till it reads 32°F
10. Explain the policy if there are cuts or burns on the hands of an employee.
 wash, clean, cover and glove
11. Explain the procedure for making up a sanitizing mixture.
~~wash, clean, cover and g~~ 2oz Bleach Per Gallon of Water
12. Will staff be allowed to smoke? Where will they be allowed to smoke?
 NO! outside/come in & wash Hands
13. What distributors will be used to purchase the food being sold?
 Mr Williams
14. Where will personal drinks be stored and how will they be stored?
 cup with lid away from food Area

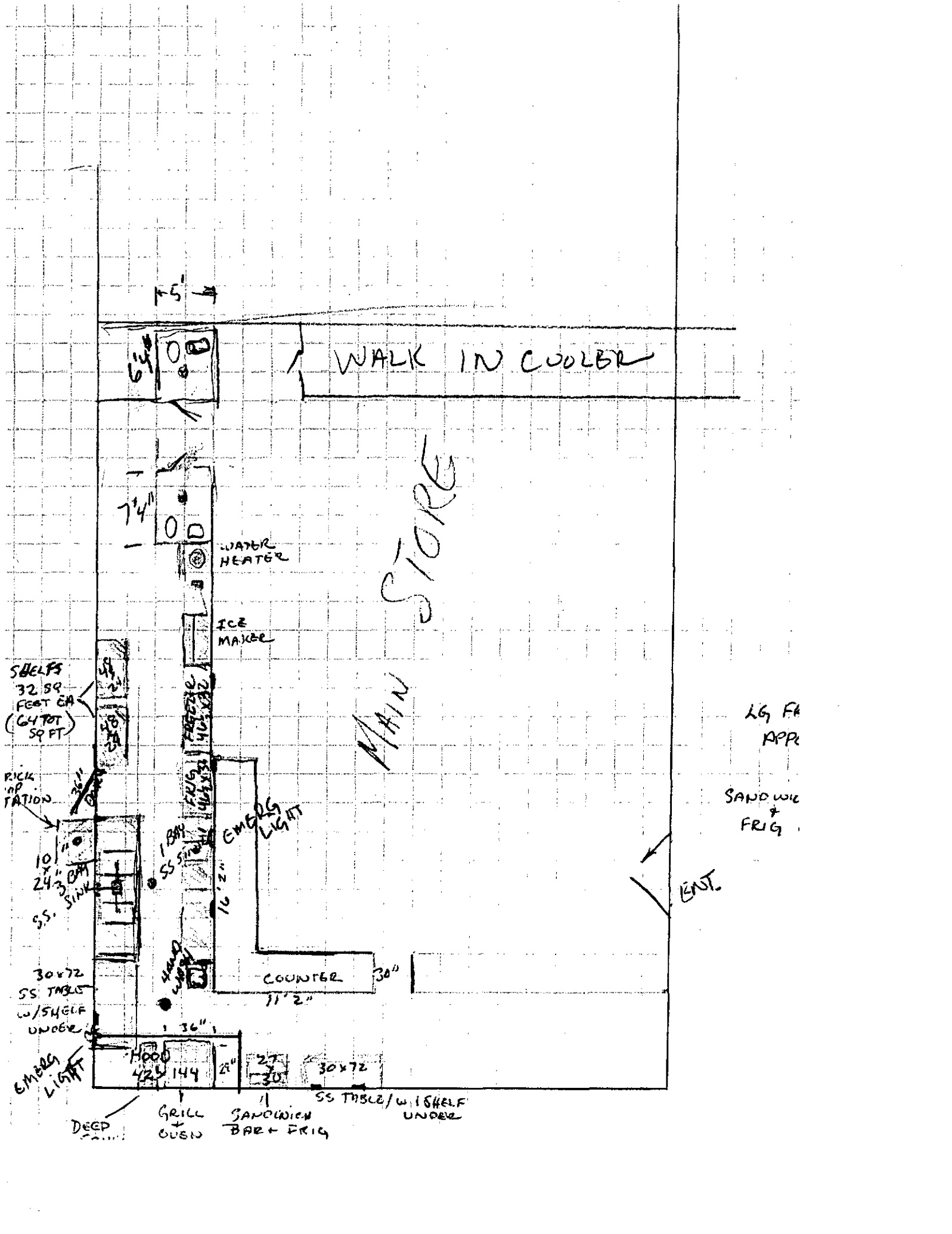
These questions once answered will help determine whether the restaurant is knowledgeable enough to receive a Permit/Transitional Permit from this office.

Gale Ann Greene
 Environmental Health Program Specialist

Jamie Turlington
 Environmental Health Specialist

William H. Cain
 Environmental Health Specialist

Cynthia Pierce
 Environmental Health Specialist



75"

WALK IN COOLER

74"

WATER HEATER

ICE MAKER

MAIN STORE

SHELFS
32 SQ FEET EA
(64 TOT SQ FT)

RICK UP TATION

10"
24" BAR
SS SINK

FRIG
EMERG LIGHT

LG FR APPR

SANDWICH FRIG

ENT.

COUNTER
11'2" 30"

30x72
SS TABLE
W/SHELF UNDER

EMERG LIGHT

HOOD
425 144

27
30

30x72

SS TABLE/W/SHELF UNDER

DEEP

GRILL + OVEN

SANDWICH BAR + FRIG

WELCOME TO JT'S

GRILL

Breakfast

sausage biscuit 1.50

country ham biscuit 1.75

bacon biscuit 1.50

add egg .50

add cheese .25

hashbrown .79

grits .79

Nick's special 2.99

2 eggs, choice of meat, toast, and a hash brown

2 egg omlet

2 choices 1.99

3 choices 2.49

Sammy's pancake platter 1.59

2 cakes 1 sausage

call ahead and we'll have it waitin' (910)897-7200
served 6 am til noon for you late sleepers

WELCOME TO JT'S GRILL

LUNCH MENU

HOTDOG .99

ADD CHILI OR CHEESE FOR .25

HAMBURGER 1.25

ADD CHILI OR CHEESE FOR .25

THE BIG A'S BURGER 2.99

A DOUBLE CHEESE BURGER WITH CHILI, BACON AND ONIONS

JT'S FAMOUS CLUB 2.99

CHOICE OF TOAST WITH TURKEY, HAM, BACON, LETTUCE, TOMATO, PILED HIGH AND DRESSED WITH MAYO

GRILLED CHEESE .99

HOT HAM & CHEESE 1.99

BLT 1.99

JAKE'S FLOPPY FISH 1.99

FISH SANDWICH WITH CHEESE AND TARTER SAUCE

SMALL FRIES 1.00

LARGE FRIES 1.79

SMALL CHILI CHEESE FRIES 1.89

LARGE CHILI CHEESE FRIES 2.99

3 OF WALT'S HOT TACOS 5.00

STEAK, CILANTRO, ONIONS, AND JALAPENOS IN CORN OR FLOUR TORTILLAS

LU LU'S NUGGETS 1.29

5 PIECE NUGGETS WITH DIP

CALL AHEAD AND WE'LL HAVE IT WAITIN' (910)897-7200

SERVED TIL 2PM