

0950022180

**HARNETT COUNTY PLAN REVIEW APPLICATION COVER LETTER
FOOD SERVICE ESTABLISHMENTS**

Review for Compliance with NC Rules Governing the Sanitation of Food Service Establishments (15A NCAC 18A .2600)

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.

The North Carolina *Rules Governing the Sanitation of Food Service Establishments* require that plans be submitted for approval **prior to** construction / renovation / modification / change of ownership of such facilities by the local Health Department.

Plans are reviewed using North Carolina's "Rules 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>.

Plans for franchised, chain, and prototyped facilities are required to be submitted to the North Carolina Department of Environment and Natural Resources, Division of Environmental Health, Facility and Plan Review Unit, Room 1A109, 2728 Capital Blvd., Raleigh, NC 27604. Checks must be made payable to DENR/EHSS.

If you have questions, contact one of the following Food and Lodging staff listed below at 910-893-7547:

Gale Violette Greene, RS
Food and Lodging Program Specialist

Jamie Turlington, RS
Environmental Health Specialist

Cindy Pierce, RS
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
- _____ Existing Tank Application and pay fee

4/09

gg

Food Service Plan Review Application

Type of plan: New _____ Remodel _____ Change of Ownership

Name of Establishment: Brentwood Grill

Physical Address: 2525 Johnston County Rd

City: Angier State: NC Zip: 27501

Phone (if available): 910-897-7200 Fax: 910-897-4592

Website: _____

Applicant: Meryem Smith

Address: 2525 Johnston Co. Ln Rd

City: Angier State: NC Zip: 27501

Phone: 919-995-2453 Fax: 910-897-4592

Email: meryemsmith@yahoo.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: Meryem Smith
(Applicant or Responsible Representative)

Date: 5-28-09

Hours of Operation:

Mon _____ Tues _____ Wed _____ Thurs _____ Fri _____ Sat _____ Sun _____

Number of Seats: 4

Facility total square feet: _____

Projected start date of construction / change of ownership: 6-1-09

Food Safety Knowledge:

Do any members of management have current ServSafe or equivalent food service certification? NO

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): _____

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.)

Explain checked processes:

N/A

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 immuno-compromised population

Water Supply:

Type of water supply: (check one)

- Non-public
- Community/Municipal
- Non-transient, non-community
- Transient, non-community

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

Number of current seats: 3
Number of seats applying for: 4

Serial 9907105483

Water Heater:

Manufacturer and Model: American Water Heater Co. E62-86H-045 DD

Storage Capacity: 80 gallons

- Electric water heater: 5165 / yr kilowatts (kW)
- Gas water heater: _____ BTU's

Water heater recovery rate (gallons per hour at 100F rise): _____ GPH

If tankless, _____ GPM ; Number of heaters: _____

*Water heater calculator on the Plan Review Unit web page at www.deh.enr.state.nc.us/ehs/food/plan3.htm

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.

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

See Attached

FOOD PRODUCT



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.

1. What are the final cook temperatures (°F) for the following foods?

- | | | |
|----|----------------|-------|
| a. | Chicken | 165°F |
| b. | Hamburger | 155°F |
| c. | Ground Sausage | 155°F |
| d. | Pork | 150°F |
| e. | Eggs | 140°F |
| f. | Steaks | 130°F |

2. In the following list, place in order from top to bottom, how the following will be stored in a cooler and/or freezer: raw chicken, raw eggs, vegetables, foods that are cooling, raw pork, raw hamburger, beef steak.

- Top Beef steak Vegetables
- Beef steak
-
- raw eggs
-
- Raw Pork
-
- Raw Hamburger
-
- Bottom Raw chicken

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.

4. What minimum temperature (°F) must leftovers be reheated to? _____

5. Describe your sanitizing procedures for your pots, pans and other utensils. Be specific.

6. Describe how you will sanitize the cutting boards, prep area tables, prep sinks, 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 sanitizing chemicals used.

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 _____ (°F)
Cold Holding _____ (°F)

8. Describe when you and your employees are required to wash your hands.

9. Describe your sick employee policy.

10. Explain how to use and calibrate a thermometer.

11. Explain the policy if there are cuts or burns on the hands of an employee.

12. Explain the procedure for making up a sanitizing solution.

13. Will staff be allowed to smoke? Where will they be allowed to smoke?

14. What distributors will be used to purchase the food being sold?

15. Where will personal drinks be stored and how will they be stored?

These questions must be answered correctly to demonstrate whether the restaurant owner or operator 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

HOT HOLDING

Foods that will be held hot before serving: Hot Dogs, Chili, Bacon, Hamburger, Biscuits, Pizza

COLD HOLDING

Foods that will be held cold before serving: Lettuce, Tomato, Onion

DRY STORAGE

Frequency of deliveries per week: 1/wk US Food Service, As needed by retail Square feet shelf space: _____ ft²

Is a separate room designated for dry storage? No

FINISH SCHEDULE

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	Tile		Brick/Stainless	Sheet rock
Bar	-	-	-	-
Food Storage	Tile		Brick	Sheet rock
Dry Storage	Tile		Brick	Sheet rock
Toilet Rooms	Tile		wood	Sheet rock
Garbage & Can Wash Areas	Concrete		Brick	N/A
Other				
Other				

FOOD PREPARATION FACILITIES

Number of food prep sinks: 1 Are separate sinks provided for vegetables and meats? _____

Size of sink drainboards (inches): _____

How will sinks be sanitized after use or between meat species? Chlorine solution 100-150 ppm

DISHWASHING FACILITIES

Hand Dishwashing

Number of sink compartments: 3

Size of sink compartments (inches): Length 12" Width 14" Depth 5"

Length of drainboards (inches): Right _____ Left _____

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

What type of sanitizer will be used?

Chlorine Quaternary ammonium _____ Hot water _____ 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?

Wash with soapy warm water, rinse, sanitize with chlorine solution 100-150 ppm

How many air drying shelves will you have? 2

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

HANDWASHING

Indicate number and locations of hand sinks in the establishment: 3 total, 1 in kitchen, 2 in restrooms

EMPLOYEE AREA

Indicate location for storing employees' personal items: Office area

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: Behind store, 4' x 5'

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? Taken to oil drums outside store, disposed of as needed.

Is there a contract for grease trap cleaning? No

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

Where will chemicals be stored? ON Rack by water heater

Where will clean linen be stored? Under service counter

Where will dirty linen be stored? Linen sack provided on contract

Food Handling Procedures

Item: Chicken Tenders

How will food arrive: Frozen

Where will food be stored: In Freezer

Where and how will food be thawed: Freezer to fryer

Where the food will be handled: Item is cooked to at least 165 degrees f then served immediately

Will food be used as leftovers or as any ingredient in a future dish: No

How will the food be cooled: N/A

Item: French Fries

How will food arrive: Frozen

Where will food be stored: In Freezer

Where and how will food be thawed: Freezer to fryer

Where the food will be handled: Item is cooked to at least 165 degrees f then served immediately

Will food be used as leftovers or as any ingredient in a future dish: No

How will the food be cooled: N/A

Food Handling Procedures

Item: Hamburgers

How will food arrive: Frozen

Where will food be stored: In Freezer

Where and how will food be thawed: Freezer to grill

Where the food will be handled: Item is cooked to at least 165 degrees f then served immediately, or placed in hot hold steamer

Will food be used as leftovers or as any ingredient in a future dish: No

How will the food be cooled: N/A

Item: Hot Dogs

How will food arrive: Frozen

Where will food be stored: In Freezer

Where and how will food be thawed: In refrigerator

Where the food will be handled: Item is cooked to at least 165 degrees f then served immediately, or held in the hot dog steamer

Will food be used as leftovers or as any ingredient in a future dish: No

How will the food be cooled: N/A

Food Handling Procedures

Item: Bologna

How will food arrive: Packaged

Where will food be stored: In refrigerator

Where and how will food be thawed: Refrigerator to grill

Where the food will be handled: Item is cooked to at least 165 degrees f then served immediately

Will food be used as leftovers or as any ingredient in a future dish: No

How will the food be cooled: N/A

Item: Lettuce

How will food arrive: Fresh

Where will food be stored: In Refrigerator

Where and how will food be thawed: N/A

Where the food will be handled: Outer leaves stripped off and discarded, lettuce rinsed in prep sink and placed in ice bath for 10 minutes. Remove, drain and chop lettuce with knife. Store under refrigeration.

Will food be used as leftovers or as any ingredient in a future dish: No

How will the food be cooled: N/A

Food Handling Procedures

Item: Onions

How will food arrive: Fresh

Where will food be stored: Dry Storage

Where and how will food be thawed: N/A

Where the food will be handled: Onion taken to prep sink, rinsed with cold water, sliced as desired, held under refrigeration.

Will food be used as leftovers or as any ingredient in a future dish: No

How will the food be cooled: N/A

Item: Red Hots

How will food arrive: Packaged

Where will food be stored: In refrigerator

Where and how will food be thawed: Refrigerator to fryer

Where the food will be handled: Item is cooked to at least 165 degrees f then served immediately

Will food be used as leftovers or as any ingredient in a future dish: No

How will the food be cooled: N/A

Food Handling Procedures

Item: Chicken Tenders

How will food arrive: Frozen

Where will food be stored: In Freezer

Where and how will food be thawed: Freezer to fryer

Where the food will be handled: Item is cooked to at least 165 degrees f then served immediately

Will food be used as leftovers or as any ingredient in a future dish: No

How will the food be cooled: N/A

Item: French Fries

How will food arrive: Frozen

Where will food be stored: In Freezer

Where and how will food be thawed: Freezer to fryer

Where the food will be handled: Item is cooked to at least 165 degrees f then served immediately

Will food be used as leftovers or as any ingredient in a future dish: No

How will the food be cooled: N/A

Food Handling Procedures

Item: Hamburgers

How will food arrive: Frozen

Where will food be stored: In Freezer

Where and how will food be thawed: Freezer to grill

Where the food will be handled: Item is cooked to at least 165 degrees f then served immediately, or placed in hot hold steamer

Will food be used as leftovers or as any ingredient in a future dish: No

How will the food be cooled: N/A

Item: Hot Dogs

How will food arrive: Frozen

Where will food be stored: In Freezer

Where and how will food be thawed: In refrigerator

Where the food will be handled: Item is cooked to at least 165 degrees f then served immediately, or held in the hot dog steamer

Will food be used as leftovers or as any ingredient in a future dish: No

How will the food be cooled: N/A

Food Handling Procedures

Item: Bologna

How will food arrive: Packaged

Where will food be stored: In refrigerator

Where and how will food be thawed: Refrigerator to grill

Where the food will be handled: Item is cooked to at least 165 degrees f then served immediately

Will food be used as leftovers or as any ingredient in a future dish: No

How will the food be cooled: N/A

Item: Lettuce

How will food arrive: Fresh

Where will food be stored: In Refrigerator

Where and how will food be thawed: N/A

Where the food will be handled: Outer leaves stripped off and discarded, lettuce rinsed in prep sink and placed in ice bath for 10 minutes. Remove, drain and chop lettuce with knife. Store under refrigeration.

Will food be used as leftovers or as any ingredient in a future dish: No

How will the food be cooled: N/A

Food Handling Procedures

Item: Tomatoes

How will food arrive: Fresh

Where will food be stored: In Refrigerator

Where and how will food be thawed: N/A

Where the food will be handled: Tomatoes removed from refrigerator to prep sink, rinsed with cold water, sliced as desired, held under refrigeration

Will food be used as leftovers or as any ingredient in a future dish: No

How will the food be cooled: N/A

Item: Pancake Mix

How will food arrive: Packaged

Where will food be stored: Dry Storage

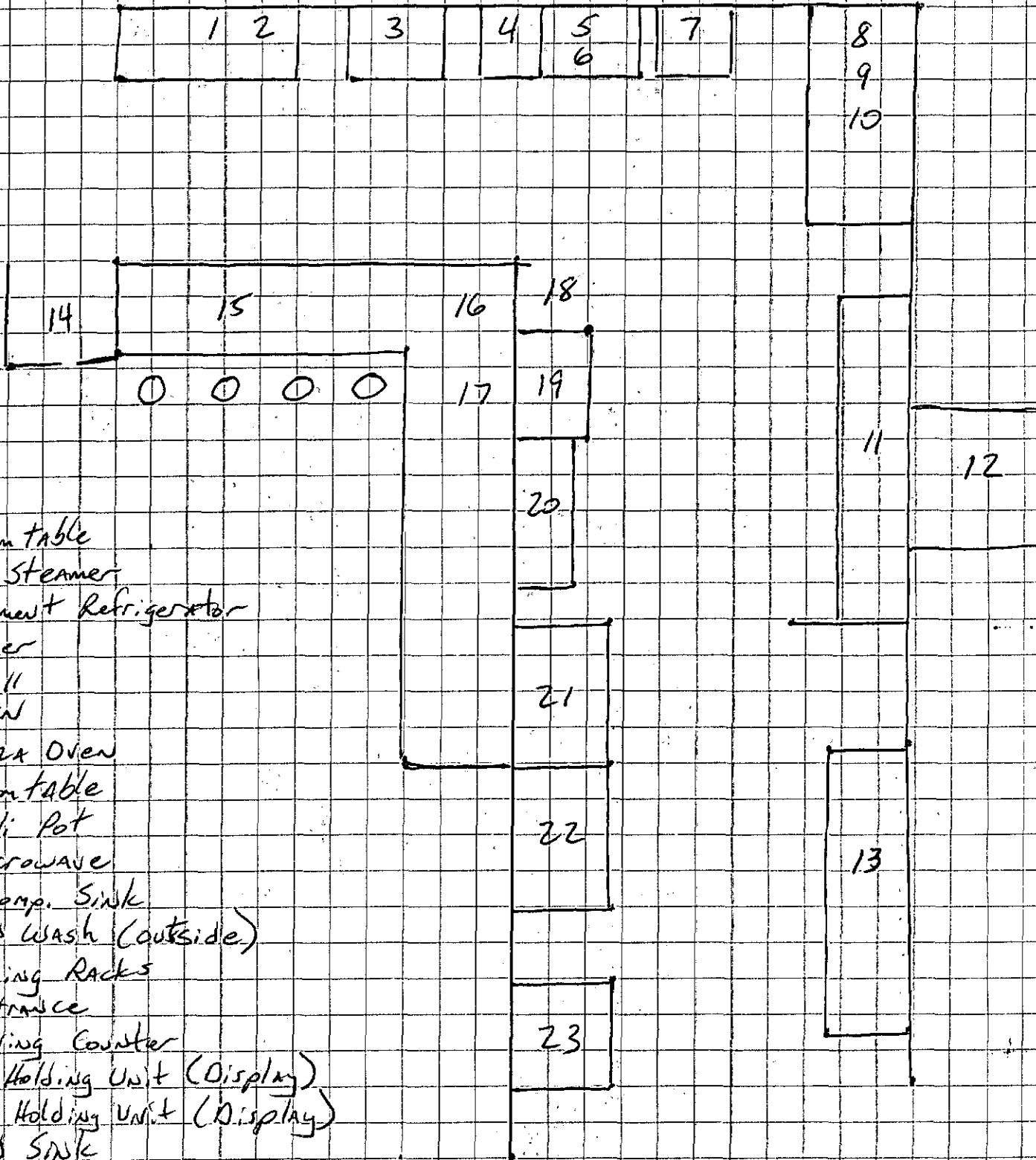
Where and how will food be thawed: N/A

Where the food will be handled: Water added to product as indicated, shake to mix, pour on grill. Leftover amount held in refrigerator until needed.

Will food be used as leftovers or as any ingredient in a future dish: No

How will the food be cooled: Refrigeration

Brentwood Grill - 2525 County Line Rd. Angier 27501



- 1 - Steam table
- 2 - HD Steamer
- 3 - Condiment Refrigerator
- 4 - Fryer
- 5 - Grill
- 6 - Oven
- 7 - Pizza Oven
- 8 - Steam table
- 9 - Chili Pot
- 10 - Microwave
- 11 - 3 Comp. Sink
- 12 - Can Wash (outside)
- 13 - Drying Racks
- 14 - Entrance
- 15 - Serving Counter
- 16 - Hot Holding Unit (Display)
- 17 - Cold Holding Unit (Display)
- 18 - Hand Sink
- 19 - Prep table
- 20 - Prep Sink
- 21 - Refrigerator
- 22 - Freezer
- 23 - Ice Machine

BRENTWOOD GRILL

2525 Johnston county Rd Angier NC 27501(Hours: 6am to 2 pm)
For faster service and take out orders please call (910) 897-7200

Breakfast

Plain Biscuit	\$0.75	1Big Pancake	\$1.25
Egg Biscuit	\$1.25	With Bacon or Sausage	\$2.25
Sausage, Bacon, Ham, Bologna, Red Hot Sausage	\$1.59	French toast	\$2.50
With Egg or Cheese	\$1.79		
Chicken, Country Ham	\$1.99	Breakfast Burrito	\$2.99
With Egg or Cheese	\$2.25		

Lunch & Sandwiches

BLT	\$2.50	Grill Cheese Sandwich	\$1.50
Hamburgers	\$1.99	Cheeseburger	\$2.25
Double Hamburger	\$2.99	Double Cheeseburger	\$3.75
Hot Dogs	\$1.29(2 for \$2.50)	Red Hot	\$1.75
Torta	\$3.75	French Fries	\$1.50
Taco	\$1.75(3 for \$5.00)	Onion Rings	\$1.50
Burrito	\$3.50	Chicken Fries	\$1.75
Tamales	\$1.75(3 for \$5.00)	Chili Cheese Fries	\$2.50
Chicken Tenders	\$5.00 (4 piece)	Toss Salad	\$2.25
Hot Wings	\$5.00 (10 Piece)		

Pizza



INVOICE

WM of the Carolinas
Selma Hauling
390 Innovation Way
Wellford SC 29385-8900
(919) 284-4800
(864) 949-2606 FAX


Customer: BRENTWOOD MART
Account Number: 364-0021500-0364-4
Invoice Date: 06/01/2009
Invoice Number: 0817164-0364-7
Due Date: Due Upon Receipt
WM ezPay Account ID: 00015-05492-32006

Current Invoice Amount	Total Amount Due
112.73	112.73

Account Summary

Description	Amount
Previous Balance	112.68
Total Credits and Adjustments	0.00
Total Payments Received	112.68
Total Current Charges	112.73
Total Amount Due	112.73
Total Amount Past Due	0.00

Please pay total amount due. Thank you for your business.



Service Period: JUNE 2009 SVC

Description	Amount
Commercial	112.73
Total Current Charges	112.73

If full payment of the invoiced amount is not received within 30 days of the invoice date, you will be charged a monthly late fee of 1.5% of the unpaid amount, with a minimum monthly charge of \$3.00, or such lesser late fee allowed under applicable law, regulation or contract. For each returned check, a fee will be assessed on your next billing equal to the maximum amount permitted by applicable state law.

Want to pay this bill on-line? Go to www.wm.com to learn more about WMezPay and make a convenient, secure payment.

Current Due	Over 30	Over 60	Over 90	Over 120	Grand Due
112.73	0.00	0.00	0.00	0.00	112.73



WM of the Carolinas
Selma Hauling
390 Innovation Way
Wellford SC 29385-8900
(919) 284-4800
(864) 949-2606 FAX

Payment Coupon

Please detach and enclose this portion with your payment - do not send cash.

Your Account Number		364-0021500-0364-4	
Invoice Date		06/01/2009	
Your Invoice Number		0817164-0364-7	
Due Date	Total Due	Amount Paid	
Upon Receipt	112.73		

Waste Management introduces WM ezPay!! Pay your WM bill on-line at www.wm.com.

To pay your invoice by phone, call 866-WMI-2PAY or 866-964-2729.

Learn how we Think Green at www.wm.com/thinkgreen

03643640021500008171640000001127300000011273 8

0006186 01 AT 0.357 **AUTO T9 0 2641 27501 1 CP2 12096C94

BRENTWOOD MART
2826 JOHNSTON CO RD
ANGIER NC 27501-7809

Waste Management
Eastern Carolina
PO BOX 106463
ATLANTA GA 30348-6463

From everyday collection to environmental protection,
Think Green. Think Waste Management.
FOR CHANGE OF ADDRESS OR ANY SERVICE ISSUES CONTACT NUMBER 866-964-2729



0001505-49232006