

1050023853

**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](http://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

8/09  
gg

1050023853

### Food Service Plan Review Application

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

Name of Establishment: Harnett Super Market

Physical Address: 2525 Johnston County Rd

City: Angier State: NC Zip: 27501

Phone (if available): 919 672 2078 Fax: 910-897-4592

Website: \_\_\_\_\_

Applicant: Michael Sobhy

Address: 2525 Johnston County Rd

City: Angier State: NC Zip: 27501

Phone: 919 672 2078 Fax: 910 897-4592

Email: harnett super market @ 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: Michael Sobhy  
(Applicant or Responsible Representative)

Date: 02/22/2010

**Hours of Operation:**

Mon <sup>5:00 AM</sup> / <sub>6:00 PM</sub> Tues <sup>5:00 AM</sup> / <sub>6:00 PM</sub> Wed <sup>5:00 AM</sup> / <sub>6:00 PM</sub> Thurs <sup>5:00 AM</sup> / <sub>6:00 PM</sub> Fri <sup>5:00 AM</sup> / <sub>6:00 PM</sub> Sat <sup>5:00 AM</sup> / <sub>6:00 PM</sub> Sun Close

Number of Seats: 8

Facility total square feet: Approx 700-ft<sup>2</sup>

Projected start date of construction / change of ownership: \_\_\_\_\_

**Food Safety Knowledge:**

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

**Type of Food Service:**

**Check all that apply**

- Restaurant
  - Food Stand
  - Drink Stand
  - Commissary
  - Meat Market
  - Other (explain): \_\_\_\_\_
- 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: 4

Number of seats applying for: 8

**Water Heater:**

Manufacturer and Model: American water heater company 990 7105 8183

Storage Capacity: 80 gallons

- Electric water heater: 5165/y kilowatts (kW)
- Gas water heater: \_\_\_\_\_ BTU's

E 62-80H-  
045-00

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](http://www.deh.enr.state.nc.us/ehs/food/plan3.htm)

**HOT HOLDING**

Foods that will be held **hot** before serving: Hot dogs / chili / becon /  
hamburgers / biscuits / pizza

**COLD HOLDING**

Foods that will be held **cold** before serving: lettuce, tomato, egg

**DRY STORAGE**

Frequency of deliveries per week: \_\_\_\_\_ Square feet shelf space: 86 <sup>approx</sup> ft<sup>2</sup>  
 Is a separate room designated for dry storage? \_\_\_\_\_

**FINISH SCHEDULE**

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	tile		Brick/grotes	sheet rock
Bar	<del>tile</del>		////	////
Food Storage	tile		Brick	Sheet rock
Dry Storage	tile		Brick	Sheet rock
Toilet Rooms	tile		Brick	Sheet rock
Garbage & Can Wash Areas	concrete		Brick	Sheet rock
Other				
Other				

**FOOD PREPARATION FACILITIES**

Number of food prep sinks: 7 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 50-100

**DISHWASHING FACILITIES**

**Hand Dishwashing**

Number of sink compartments: 3

Size of sink compartments (inches): Length 12' Width 14' Depth 6'

Length of drainboards (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 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 in warm soapy water, Rinse, Sanitize with Chloride solution 50-100 ppm

How many air drying shelves will you have? 2

Calculate the square feet of total air drying space: 32 ft<sup>2</sup>

**HANDWASHING**

Indicate number and locations of hand sinks in the establishment: 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: outside 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? taking to oil drums outside store, disposed 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 a rack by the water heater

Where will clean linen be stored? under service counter

Where will dirty linen be stored? linen rack provided by contract







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.

- foods that cooling
- Top vegetables \_\_\_\_\_
- \_\_\_\_\_ beef steak \_\_\_\_\_
- \_\_\_\_\_ raw egg \_\_\_\_\_
- \_\_\_\_\_ raw pork \_\_\_\_\_
- \_\_\_\_\_ raw hamburger \_\_\_\_\_
- \_\_\_\_\_ raw chicken \_\_\_\_\_
- Bottom \_\_\_\_\_

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.

hot food will be placed in a small containers into the refrigerator and will cool to below 40°F in less than 6 hours

4. What minimum temperature (°F) must leftovers be reheated to? 165°F

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

immersed in 3rd comp. sink of at least 75°F water for at least 2 minutes in chlorine solution of at least 50 ppm

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.

Cutting boards and knives will be washed same as other dishes and prep sinks and tables will be washed with warm soapy water rinsed clean and sanitize with the chlorine solution of

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.

at least  
50 ppm

Hot Holding 7130 (°F)

Cold Holding 46 (°F)

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

each employee's hands must be washed thoroughly using soap warm water and sanitary towel or approved hand drying device

9. Describe your sick employee policy.

do not work sick before beginning work and after each visit to the toilet

10. Explain how to use and calibrate a thermometer

Fill cup with ice half way add water put thermometer on ice water wait for needle to stop moving and adjust to 32°f

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

all hands have to be covered

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

fill sanitizing sink to correct level and add bleach to 50 to 100 ppm  
full sanitizer bottles from that sink

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

No

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

us food and ~~grocery~~ shops as needed

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

under the register counter and the lids on it

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.

# Food Handling Procedures

Item: Biscuits

How will food arrive: Frozen

Where will food be stored: In Freezer

Where and how will food be thawed: From freezer to oven

Where the food will be handled: Take desired amount of biscuits from freezer, place on lined baking pan, place in pre-heated oven until done. From oven, items are added to biscuit, it is wrapped and served or placed in hot hold unit at counter.

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

How will the food be cooled: N/A

---

Item: Eggs

How will food arrive: Fresh (cold)

Where will food be stored: In Refrigerator

Where and how will food be thawed: N/A

Where the food will be handled: Eggs come from refrigerator taken directly to grill and cooked. Then placed on product and served or held in hot hold cabinet at service counter.

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: Breakfast Chicken

How will food arrive: Ready to Cook 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, or placed in biscuit and wrapped and put in hot hold cabinet.

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

How will the food be cooled: N/A

---

Item: Hamburgers

How will food arrive: Pre-pattied 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

---

# Food Handling Procedures

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

---

Item: Bacon

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 on grill then served immediately, or put in hot hold steam well

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: Sausage

How will food arrive: Frozen

Where will food be stored: In Freezer

Where and how will food be thawed: Refrigerator

Where the food will be handled: Item is cooked to at least 165 degrees f on grill then served immediately, or placed in biscuit, wrapped, and put in hot hold cabinet on service counter.

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: 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: Onions 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



# Food Handling Procedures

Item: Red Hots

How will food arrive: Packaged - Refrigerated

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 in fryer 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: Pizza

How will food arrive: Frozen

Where will food be stored: In Freezer

Where and how will food be thawed: From freezer to oven

Where the food will be handled: Take from freezer, place on baking pan, place in pre-heated oven until done. From oven place pizza on cutting board, slice and serve or placed in hot hold unit at counter.

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: Wings

How will food arrive: Pre-cooked Frozen

Where will food be stored: In Freezer

Where and how will food be thawed: From freezer to fryer

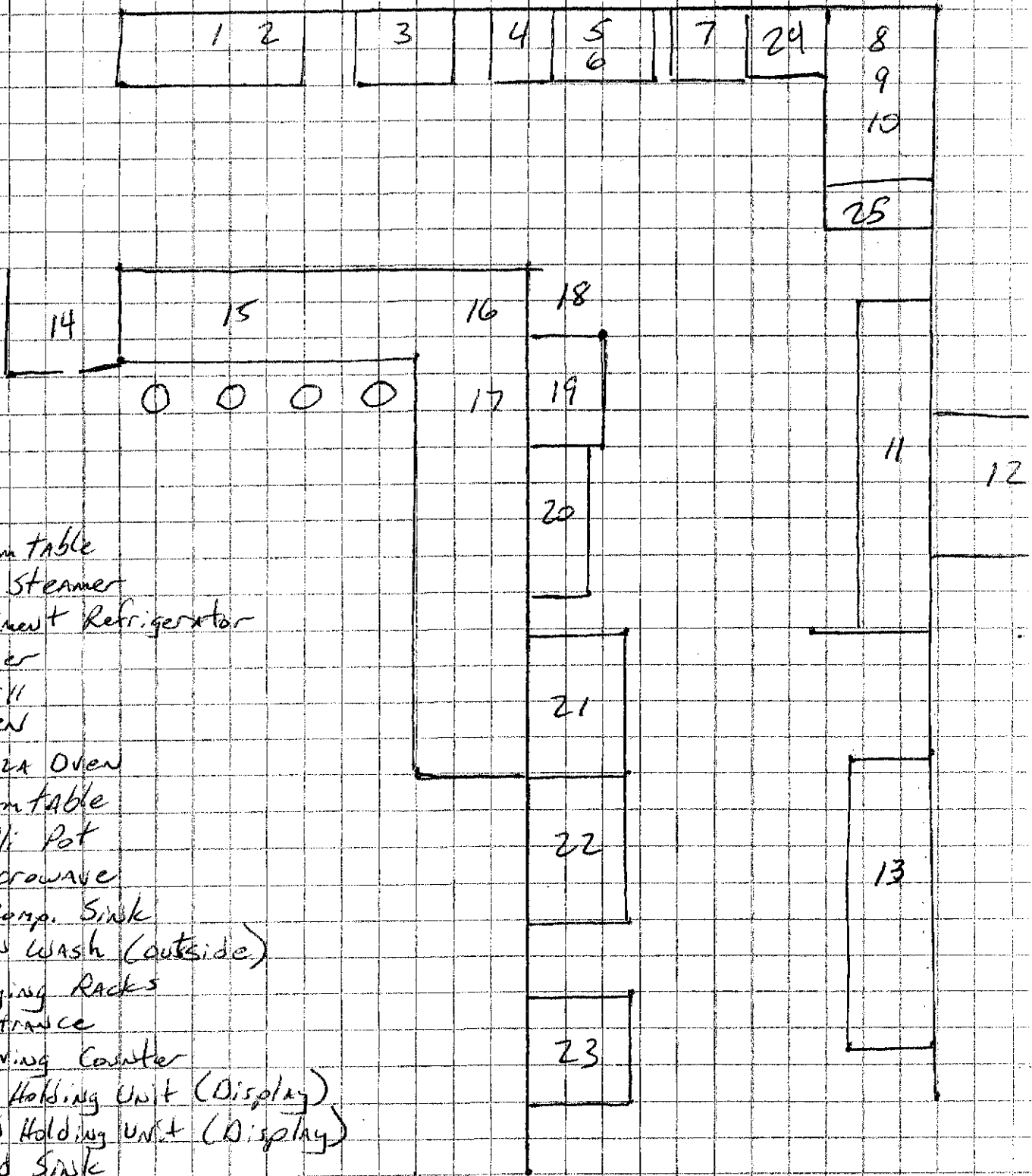
Where the food will be handled: Take desired amount of wings from freezer, place in fryer until done.

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

How will the food be cooled: N/A

---

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
- 24 - JYRO machine
- 25 - pizza oven

\* the Jyro machine and the pizza oven will be added in the future

# 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

# Breakfast Biscuits

	<u>W/Egg</u>	<u>W/Cz</u>	<u>W/Egg &amp; Chz</u>
Pattie Sausage	1.09	1.39	1.79
Link Sausage	1.89	2.19	2.59
Bacon	1.39	1.69	2.09
Country Ham	1.59	1.89	2.29
Chicken	1.79	2.09	2.49
Red Hot	1.29	1.59	1.99
Plain Biscuit	.59	.99	1.39

## Lunch

Chicken tenders	2.99
Hamburgers	2.99
Hot dogs	1.50
Red hots	2.50
Pizza	1.29
Wings	3.99

Add chips & drink for 1.59 and make it compo