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Harnett
COUNTY
NORTH CAROLINA

Department of Environmental Health

www.harnett.nc.gov

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

Harnett County Government Complex

307 Cornelius Harnett Boulevard

Lillington, NC 27546

ph: 910-893-7544

fax: 910-893-9377

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
gg

**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: Larry's Hot Dogs
Address: 2525 County Line Rd.
City: Angier Zip Code: 27501 County Harnett
Phone (if available): 919 - 820 - 1514 Fax: _____

Owner or Owner's Representative: _____
Address: _____
City & State: _____ Zip Code: _____
Telephone: _____ - _____ - _____ Fax: _____ - _____ - _____
E-mail Address: _____

Applicant: Larry Wise
Address: P.O. Box 1366
City & State: Coats, NC Zip Code: 27521
Telephone: 919 - 820 - 1514 Fax: _____ - _____ - _____
E-mail Address: Larryy2007@Yahoo.com
Title (owner, manager, architect, etc.): Owner

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 6am-8pm Tue 6am-8pm Wed 6am-8pm Thu 6am-8pm Fri 6am-8pm Sat 11am-8pm

Projected number of meals to be served: Breakfast 30 Lunch 60 Dinner 20

Number of seats: 14

Facility total square feet: _____

Projected start date of construction: _____ Projected completion date: _____

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): _____

COLD STORAGE

Provide the method used to determine cold storage requirements: _____

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

a) Walk-in Refrigeration storage 0

b) Walk-in freezer storage 0

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

a) Reach-in refrigeration storage 30

b) Reach-in freezer storage 20

Number of refrigeration units: 3

Number of freezer units: 2

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: _____

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.

2 countertop steam wells, 3 countertop electric food warmers, 1 reach-in countertop food holding cabinet

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 refrigerator with condiment well at top, 1 reach-in refrigerator

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: ONIONS 2-3 days, Ony goods 1-7 days, bread 1-3 days

DISPLAY: _____

SERVICE: _____

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: _____

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? In refrigerator

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. Prep sink sanitized after every use. Tomatoes rinsed under cold running water each morning & afternoon as needed in prep sink in kitchen for use on hamburgers, and sandwiches. Lettuce trimmed & placed in ice bath 10 minutes at prep sink in kitchen each morning and afternoon as needed then sliced & used on hamburgers & sandwiches. Onions peeled and rinsed under cold water then sliced & used on hamburgers, hot dogs & sandwiches.

2. SEAFOOD PREPARATION PROCEDURE

- a. Will seafood be washed, rinsed or otherwise handled prior to use? N/A Yes No
- b. Is there a location used for washing or rinsing seafood? N/A Yes No
- c. Will it be used for other operations? N/A 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. Chicken wings rinsed in prep sink in kitchen as needed, then floured & place on greased baking sheet. Place in 350° oven for 30 min or until internal temp is 165° or higher. Place on cooling racks in refrigerator until temp is 45° or lower. Place in sealed holding bucket in refrigerator, only hot. Wing entrees are the only poultry item on menu except for frozen pre-cooked breaded filets which go from freezer to fryer then sold immediately.

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.

DRY STORAGE

Provide information on the frequency of deliveries and the expected gross volume that is to be delivered each time: Truck Delivery is normally Thursday with gross volume approximately \$800.

Provide total square feet of shelf space dedicated to dry storage: Approx 100 sq. ft.

Where will dry goods be stored? On shelves & racks in rear of kitchen

FINISH SCHEDULE

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

Area	Floor	Base	Walls	Ceiling
Kitchen				
Bar				
Food Storage				
Dry Storage				
Toilet Rooms				
Dressing Rooms				
Garbage & Refuse Storage				
Mop Service Basin Area	concrete	brick	brick	N/A
Other				
Other				

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 Co. 90.16-1992
4. Water heater storage capacity: 80 gallons.
5. Water heater recovery rate (gallons per hour at 100°F temperature rise): 50 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				
Garbage Grinder				
Ice Machine			✓	
Ice Storage Bins			✓	
Food Prep Sinks			✓	
Utensil/Pot Wash Sinks			✓	
Steam Tables			✓	
Dipper Wells			✓	
Refrigeration			✓	
Potato Peeler				
Other				
Other				
Other				

DISHWASHING FACILITIES

a. Hand dishwashing

1. Number of sink compartments: 3 Length: 12" Width: 14" Depth: 6"
Size of sink compartments (inches): Right: _____ Left: _____
Length of drainboards (inches): _____
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: _____
2. Type of sanitization: Hot water (180°F) _____ Chemical _____

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?
Cleaned with hot soapy water, rinsed, and sanitized with chlorine at 50-100 ppm
2. Describe location and type (drainboards, wall-mounted or overhead shelves, stationary or portable racks) of air drying space
In rear of kitchen near 3-sinks 2 portable (on wheels) wire racks for air drying & storage of pans, utensils. In kitchen next to 3 sinks 1 portable wire rack for air drying. Hooks above 3 sinks for air drying.
Provide total square feet of air drying space: 60 sq ft

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 front counter on the end closest to front door. Coats & jackets on hangers on rack in back of store.

GARBAGE AND REFUSE

1. Will refuse be stored inside? Yes _____ No
If so, where _____
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 Management
4. Describe location for storage of recyclables: (cooking grease, cardboard, glass, etc.)
Grease barrel behind parking lot in back of building.

CLEANING FACILITIES

1. Specify location and size of area for washing of garbage cans and storage of mops:
Can wash outside rear door of building 5ft x 6ft.
2. Is a separate mop basin provided? Yes _____ No
If so, describe type and location: _____
3. Indicate location of cleaning chemical system and chemical storage:
In back of kitchen near water heater

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:
Fly catcher above hand sink in kitchen
5. Location of clean linen storage:
Under front counter on far left shelves
6. Location of dirty linen storage:
Linen bucket in back hallway

WATER HEATER SIZING

Water Heater Calculation Worksheet

Equipment	Quantity	Times	Size		GPH
One-Comp. Sink (See Note)	X	X	X x X x X	=	X
Two-Comp. Sink (See Note)		X	___ x ___ x ___	=	
Three-Comp. Sink (See Note)	1	X	5 x 2 x 2	=	20
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	3	X	5 GPH	=	15
Pre-Rinse		X	45 GPH	=	
Can Wash	1	X	10 GPH	=	10
Mop Sink		X	5 GPH	=	
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	50

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

Welcome To Larry's Grill

Excellent 1/4 Pound Hamburgers (Pre-cooked Weight)

"All the Way" includes Mayonnaise, Lettuce, Tomato, Mustard, Pickles & Onions

Other condiments available at no charge are:

Ketchup, Jalapeño Peppers, Relish, Slaw & Hot Sauce

Add 30 cents for Grilled Onions

		<u>Combo</u>
Hamburger	2.69	3.68
Bacon Burger	3.19	4.18
Cheeseburger	2.99	3.98
Bacon Cheeseburger	3.49	4.48
Double Hamburger	3.69	4.68
Bacon Double Hamburger	4.19	5.18
Double Cheeseburger	3.99	4.98
Bacon Double Cheeseburger	4.49	5.48
Chili Burger	2.99	3.98
Chili Cheeseburger	3.29	4.28
Double Chiliberger	3.99	4.98
Double Chili Cheeseburger	4.29	5.28

Larry's Favorites

		<u>Combo</u>
Philly Cheesesteak	3.99	4.98
Hot Ham & Cheese Sandwich	2.99	3.98
Steak & Cheese Quesadilla	3.99	4.98
Grilled Bologna Sandwich	2.49	3.48
Chili Cheese Fries	2.29	xxxx

Hot Dogs & Sausage Dogs

"All the Way" includes Mustard, Onions & Chili

Other condiments available at no charge are:

Slaw, Ketchup, Jalapeño Peppers, Relish & Hot Sauce

Add 30 cents for Cheese or Grilled Onions

		<u>Combo</u>
Brightleaf Hot Dogs	.99	1.98
Sausage Dogs	1.99	2.98
Polska Kielbasa	2.99	3.98

Fries 1.29

Onion Rings 2.39

ALL COMBOS COME WITH FRIES! SAVE \$!

See other side of menu for more great food! →→→

Larry's Grill 919-820-1514 or 910-897-7200

Welcome To Larry's Grill

Wings! Wings! Wings!

Hot * Mild * BBQ * Naked
30 Cents Each! ALL THE TIME!

New Items!

Larry's Philly Dog

A smaller version of the Philly Cheesesteak - on a steamed hot dog bun!

1.99

Mexican Hot Dogs

Bacon wrapped hot dog topped with mustard, ketchup, diced onions, jalapeños & tomatoes!
(Or any other way you like it!)

1.69

Chicken Breast Sandwich

Breaded chicken breast meat on a bun with mayonnaise, lettuce & tomato!

2.99

Beer Battered Onion Rings

2.39

The classic

The Hot Ham & Cheese Sandwich

Bigger and better than ever!

2.99

French Fries & Toppings

Fries	1.29
Cheese Fries	1.79
Chili Fries	1.79
Chili Cheese Fries	2.29
Mega Fries (14 oz. size!)	1.99

99 CENTS EVERY DAY → Grilled Cheese, Soup & Hot Dogs!

Larry's Grill 919-820-1514 or 910-897-7200

Signature

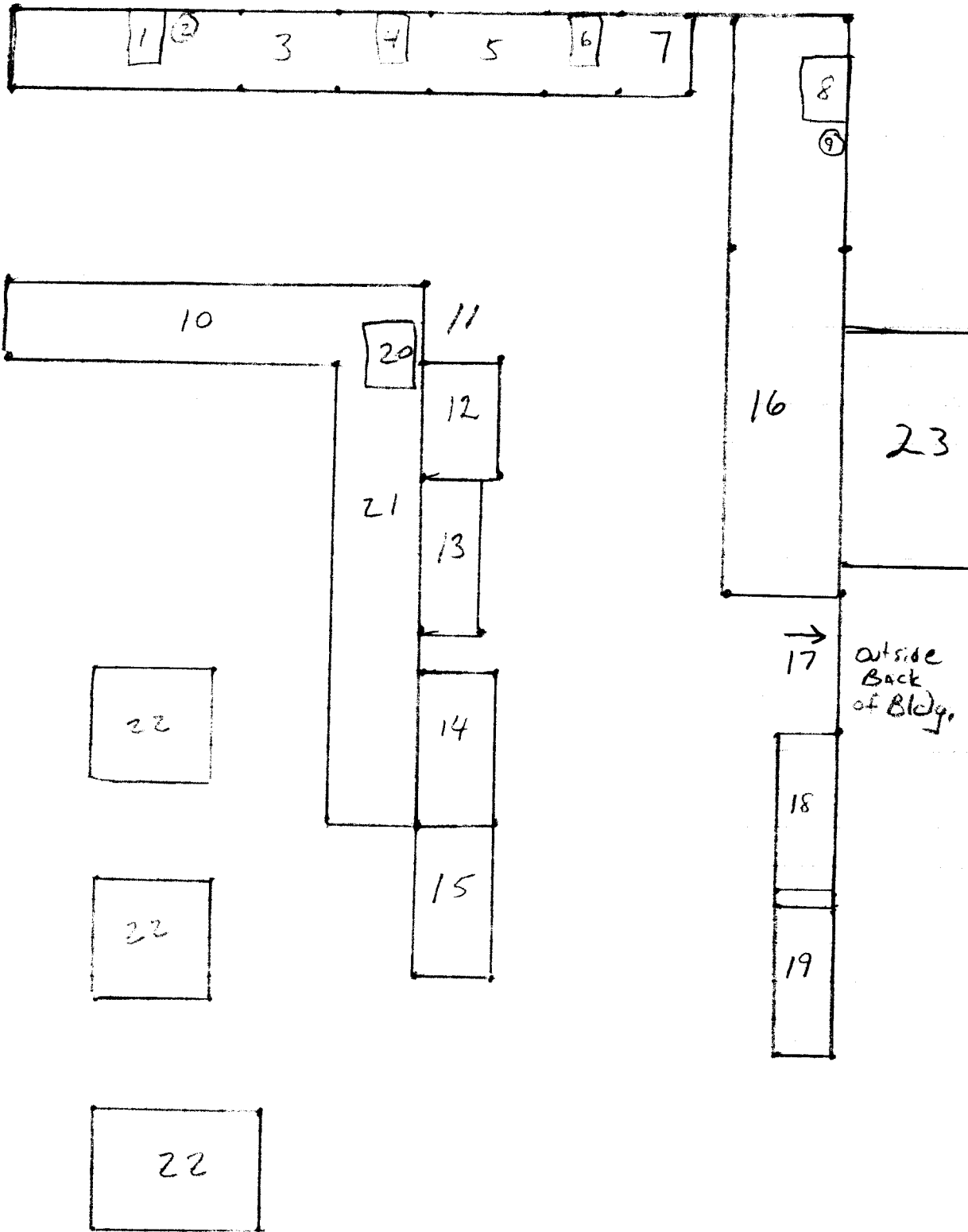
Owner/Manager (Circle One)

Date

4-17-08

Procedures Approved

□ = 12"



- 1 Bun Steamer
- 2 Chit Pot
- 3 Reach-In Fridge
- 4 Bun Steamer
- 5 Grill
- 6 Fry Heat Lamp
- 7 French Fryer
- 8 Microwave
- 9 Soup Pot
- 10 Counter & Cabinets
- 11 Hand Sink
- 12 Prep Table
- 13 Prep Sink
- 14 Upright Refr.
- 15 Upright Freezer
- 16 3 Comp. Sink
- 17 Back Door
- 18 Drying Rack
- 19 Drying Rack
- 20 Holding Cabinet
- 21 Counter Top
- 22 Seating
- 23 Can Wash

LARRY'S Hot Dogs - 2525 County Line Rd.
 ANGER NC 27501