

**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

Nikki Eason, 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

11/18
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Food Service Plan Review Application

Type of plan: New _____ Remodel

Name of Establishment: 8th Street Cafe + Deli

Physical Address: 827A S. 8th St.

City: Lillington State: NC Zip: 27546

Phone (if available): _____ Fax: _____

Email: _____

Applicant: Jennifer Boudreaux

Address: 164 Sonora Dr.

City: Lillington State: NC Zip: 27546

Phone: 604-352-8539 Fax: _____

Email: jenfboudreaux@gmail.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: Jennifer Boudreaux Date: 2/1/19
(Applicant or Responsible Representative)

Hours of Operation:

Mon 10-6 Tues 10-6 Wed 10-6 Thurs 10-6 Fri 10-6 Sat 10-6 Sun -

Number of Seats: 18

Facility total square feet: 750

Projected start date: ~~March~~ 18, 2019
April

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): as needed

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

Water Supply:

Type of water supply: (check one)

- Non-public (well)
- Community/Municipal

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

Water Heater:

Manufacturer and Model: ^①AOSmith, E6-19C15SV ^②

Storage Capacity: ^①19 ^②75 gallons

- Electric water heater: ^①1500 kilowatts (kW)
- Gas water heater: n/a BTU's

Water heater recovery rate: _____ GPH

If tankless, _____ GPM ; Number of heaters: _____

Person in Charge (PIC) and Employee Health

Are Persons in Charge certified food protection managers who have passed a test accredited by an approved ANSI program? NO

Eligible Person In Charge: _____

Program _____ Cert. # _____ Exp. Date _____

For multiple shifts and/or occasions of absences, list all eligible Persons in Charge:

Eligible Person In Charge: _____

Program _____ Cert. # _____ Exp. Date _____

Eligible Person In Charge: _____

Program _____ Cert. # _____ Exp. Date _____

*Attach a copy of your establishment's Employee Health Policy

Are copies of signed Employee Health Policies on file? _____

Food Sources

Names of food distributors:

Deliveries/wk

- | | | |
|----|-------------------|-----------------|
| 1. | <u>US Foods</u> | <u>2x month</u> |
| 2. | <u>Sam's Club</u> | _____ |
| 3. | _____ | _____ |
| 4. | _____ | _____ |

Time/Temperature Control for Food Safety

Foods that will be held **hot** before serving: ~~meats~~ Gravy, Soups

Foods that will be held **cold** before serving: meats (deli), cheeses, lettuce, salad dressings, tomatoes, onions, olives, cucumbers, pickles, mayonnaise, sauces, bacon bits, tuna salad, chicken salad, mustard

Will **time** be used as a method to control for food safety? NO
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: n/a

Describe utensils and methods used to cool foods: sandwich/salad prep cooler, refrigerator

Dry Storage

Frequency of deliveries per week: 1 Number of dry storage shelves: 8
Square feet shelf space: ~~34~~ 50 ft²
Is a separate room designated for dry storage? yes

Food Preparation Facilities

Number of food prep sinks: 1 Are separate sinks provided for vegetables and meats? NO
Size of sink drain boards (inches): 22
How will sinks be sanitized after use or between meat species? wiped down thoroughly with Sani-512

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: 3

Size of sink compartments (inches): Length 24 Width 24 Depth 20

Length of drain boards (inches): Right 22 Left 22

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) (Noble) Bacti-Free Third Sink Sanitizer

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? wiped down thoroughly with soap and Sani-512 as well as degreaser, strike

How many air drying shelves will you have? 4

Calculate the square feet of total air drying space: 25 ft²

Hand washing

Indicate number and locations of hand sinks in the establishment: 1 in kitchen + 1 in bathroom

Employee Area

Indicate location for storing employees' personal items: office

Finish Schedule

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	epoxy	rubber sanitary	FRP	Vinyl (tiles)
Bar				
Food Storage				
Dry Storage				
Toilet Rooms				
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: rear of kitchen, 24" x 24

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? no

How will used grease be handled? n/a

Is there a contract for grease trap cleaning? n/a

Are doors self-closing? yes Fly fans provided? no

Where will chemicals be stored? beside the can wash

Where will clean linen be stored? dry storage/office

Where will dirty linen be stored? hamper

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. Incomplete descriptions may result in the application being returned.

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 Deli meats + Cheeses

will be kept in deli cases + refrigerator, upon request it will be placed onto the slicer which is located on the stainless steel prep table located beside the sandwich prep station. There it will be placed on the bread and topped with condiments. It will then be wrapped in foil/parchment paper and sent out to customer.

Any food that is frozen and requires to be thawed, such as pies, cakes, etc will be placed in the double door refrigerator to thaw.

FOOD PRODUCT Breads

Breads will be kept on a bread shelf prior to use. If order requires bread to be toasted it will be sent through toaster. Toaster is located on stainless steel prep table beside meat slicer.

Sandwiches that ^{are} required to be hot will be heated on a panini press or in a commercial microwave. Panini press is located on stainless steel table next to the toaster. Microwave is located on a shelf above the panini press.

Vegetables:

All vegetables that require slicing/dicing, such as onions, tomatoes, lettuce, will be on a stainless steel prep table located in the middle of the kitchen. They will then be put into food grade containers which go into the sandwich/salad refrigerated prep station.