

EnFL1902.0001

### Food Service Plan Review Application

Type of plan: New \_\_\_\_\_ Remodel ✓

Name of Establishment: Noah's Grill Inc.

Physical Address: 8018 Elliot Bridge Rd.

City: Spring Lake State: NC Zip: 28390

Phone (if available): 919-980-0748 Fax: \_\_\_\_\_

Email: 1hotmomof3boys@gmail.com

Applicant: Angela m. Ayers

Address: 2434 Oak Grove Church rd

City: Angier State: NC Zip: 27501

Phone: 919-980-0748 Fax: \_\_\_\_\_

Email: 1hotmomof3boys@gmail.com

Owner (if different from Applicant): Ronald Hope Adams

Address: 20 Ronnie Lane

City: Spring Lake State: NC Zip: 28390

Phone: 910-850-8267 Fax: 910-497-9387

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: Angela m. Ayers Date: 2-4-2019  
(Applicant or Responsible Representative)

**Hours of Operation:**

Mon 11-9 Tues 11-9 Wed 11-9 Thurs 11-9 Fri 11-9 Sat 11-9 Sun closed

**Number of Seats:** 32

**Facility total square feet:** \_\_\_\_\_

**Projected start date:** upon approval

**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):** 1 time

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: \_\_\_\_\_

Storage Capacity: 50 gal / 20 gal gallons

- Electric water heater: \_\_\_\_\_ kilowatts (kW)
- Gas water heater: \_\_\_\_\_ 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? \_\_\_\_\_

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>U.S. Food</u>	<u>1</u>
2. _____	_____
3. _____	_____
4. _____	_____

**Time/Temperature Control for Food Safety**

Foods that will be held hot before serving: Steak for Philly  
Marinara Sauce

Foods that will be held cold before serving: Ham

Will **time** be used as a method to control for food safety? \_\_\_\_\_

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: \_\_\_\_\_

Describe utensils and methods used to cool foods: \_\_\_\_\_

**Dry Storage**

Frequency of deliveries per week: \_\_\_\_\_ Number of dry storage shelves: 2 Large

Square feet shelf space: 6x2 ft<sup>2</sup> - 2

Is a separate room designated for dry storage? No

**Food Preparation Facilities**

Number of food prep sinks: 2 Are separate sinks provided for vegetables and meats? yes

Size of sink drain boards (inches): \_\_\_\_\_

How will sinks be sanitized after use or between meat species? Sanitizer Spray

**Dishwashing Facilities**

**Manual Dishwashing**

Number of sink compartments: 3

Size of sink compartments (inches): Length 18<sup>in</sup> Width 18<sup>in</sup> Depth 11<sup>in</sup>

Length of drain boards (inches): Right \_\_\_\_\_ Left \_\_\_\_\_ - 3ft + 2in

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) \_\_\_\_\_

**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? with Chlorine water and or Sanitizer  
Spray

How many air drying shelves will you have? 2

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

**Hand washing**

Indicate number and locations of hand sinks in the establishment: \_\_\_\_\_

1 Sink located in Kitchen and a sink in Each Bathroom.

**Employee Area**

Indicate location for storing employees' personal items: \_\_\_\_\_

Shelf under Cash Register at Counter

**Finish Schedule**

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	vct	V-cove	Drywall FRP	Clean Acoustic
Bar				
Food Storage	vct	V-cove	Drywall	Clean Acoustic
Dry Storage	vct	V-cove	Drywall	Clean Acoustic
Toilet Rooms	vct	V-cove	Drywall	Clean Acoustic
Garbage & Can Wash Areas	vct	V-cove	Drywall	Clean Acoustic
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: Outside

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? Contract with grease trap company

Is there a contract for grease trap cleaning? N/A

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

Where will chemicals be stored? dry storage on Bottom Shelf

Where will clean linen be stored? dry storage

Where will dirty linen be stored? dry storage

## 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 Meats ↓ - All Frozen

Beef Peperoni - Deliver frozen - frozen to Refridge  
Turkey Ham -  
Beef Saug -  
Hot wings  
BBQ wings  
Lasagna  
Turkey Bacon

↓ ↓ ↓ ↓

all  
Delivered  
fully  
Cooked

French fries - Frozen - Cooked  
moz sticks - frozen - cooked

FOOD PRODUCT Canned foods ↓

Marianara Sauce  
mushrooms  
Pineapple  
Pizza Sauce  
Ban peppers  
Jalep. peppers  
Black Olives

Once opened  
will be stored  
in food  
Container  
with lid  
and labeled  
with Dates



FOOD PRODUCT Refrigerated Foods

Moz. Cheese -  
Parmisian Cheese -  
Ricotta Cheese

Sub buns - delivered frozen

Thawed in cooler

FOOD PRODUCT Dry foods

Flour  
Sugar  
yeast  
Salt  
black pepper

Pizza dough will be made fresh daily  
Stored in Refridgerator on shelves on a rolling cart

FOOD PRODUCT Vegetables

green pepper's - in cooler - cut daily + labeled

onion's - in cooler - cut daily - labeled

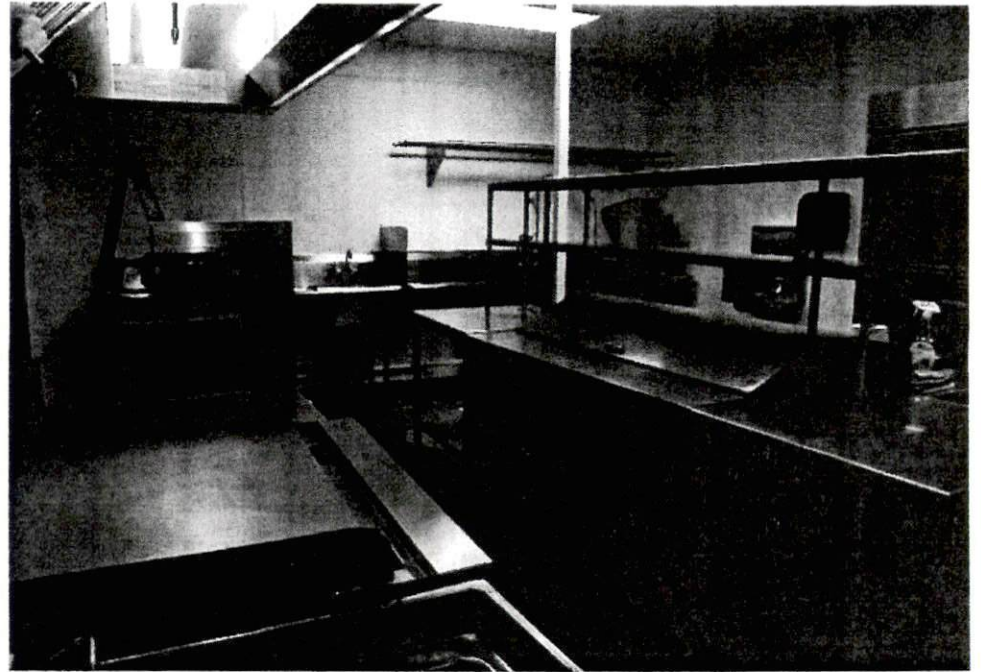
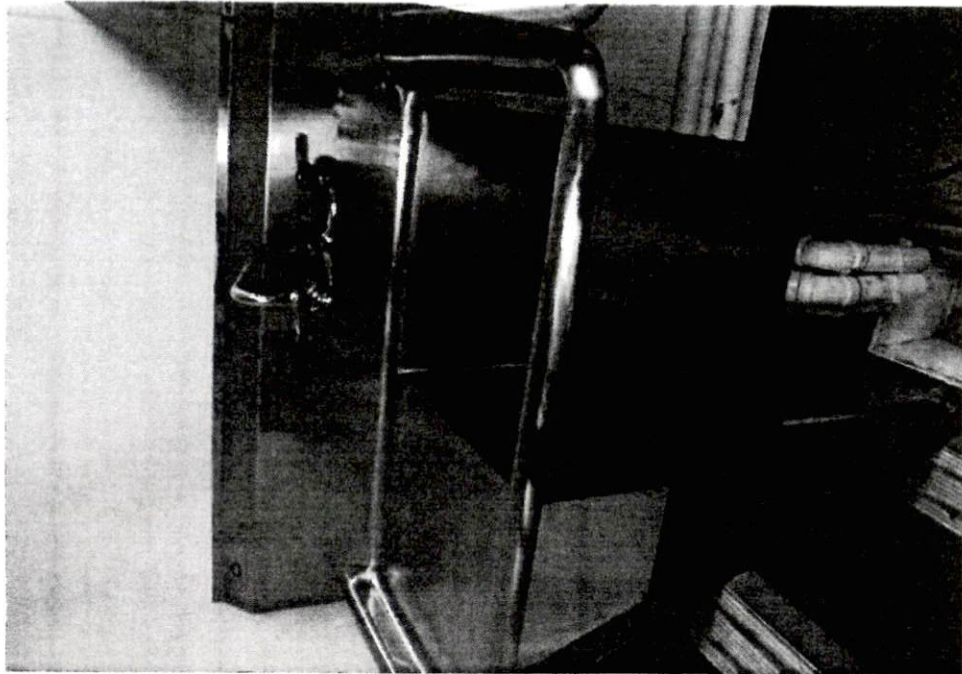
lettuce - stored in cooler

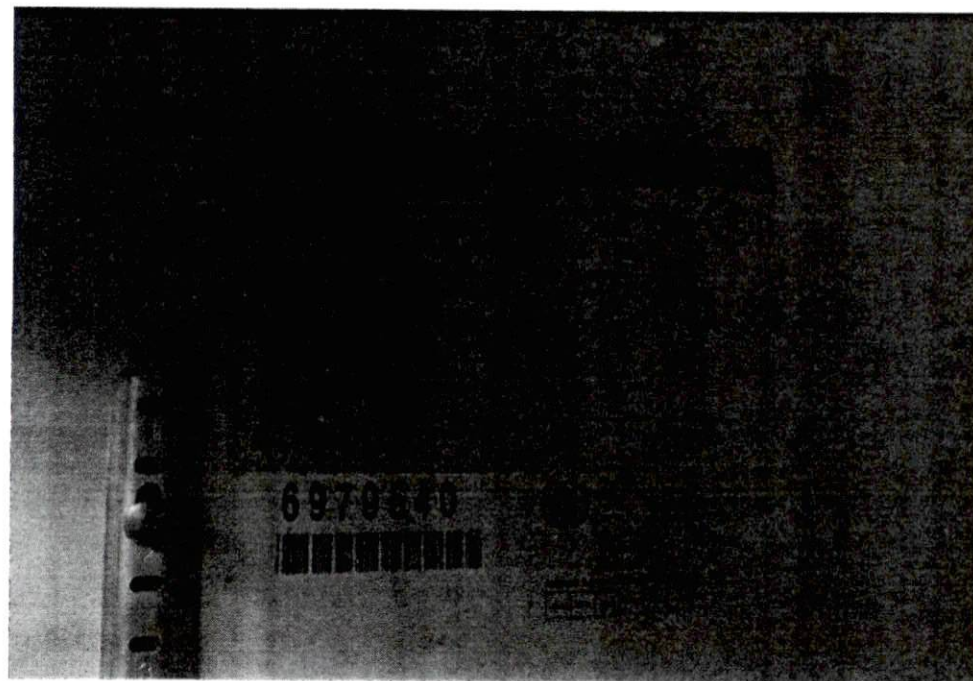
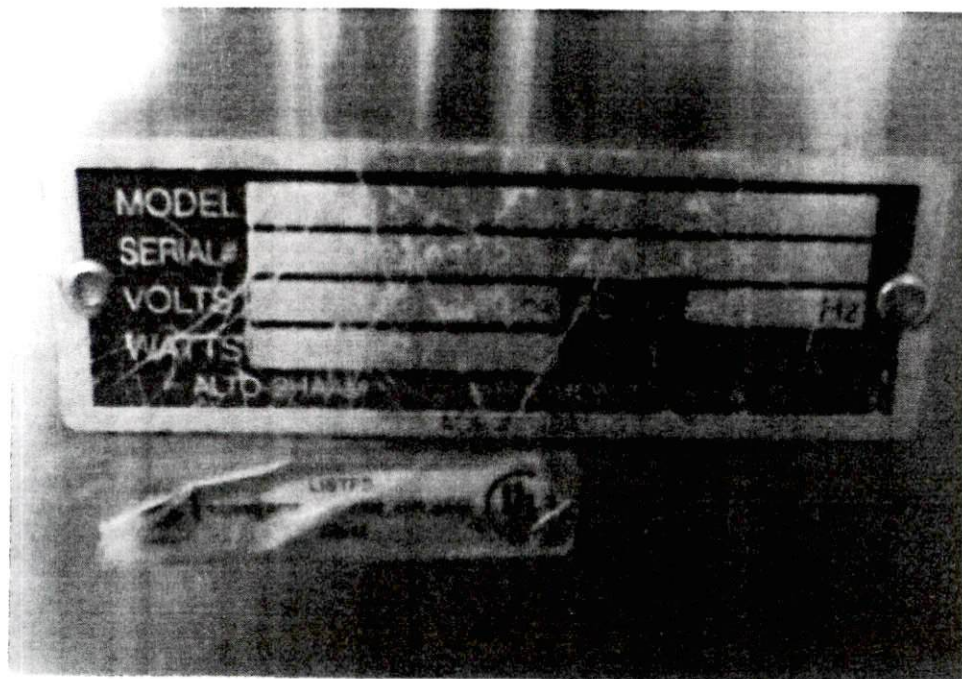
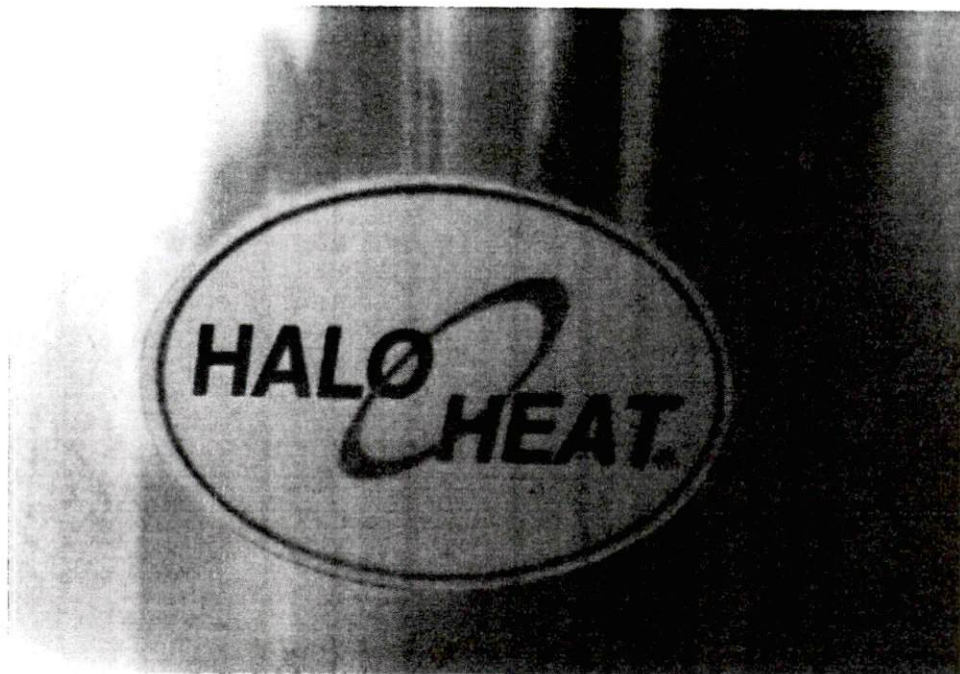
Tomatoe - stored in cooler - sliced daily  
put in container  
+ labeled

\*\*\*ADDITIONAL SHEETS ARE AVAILABLE

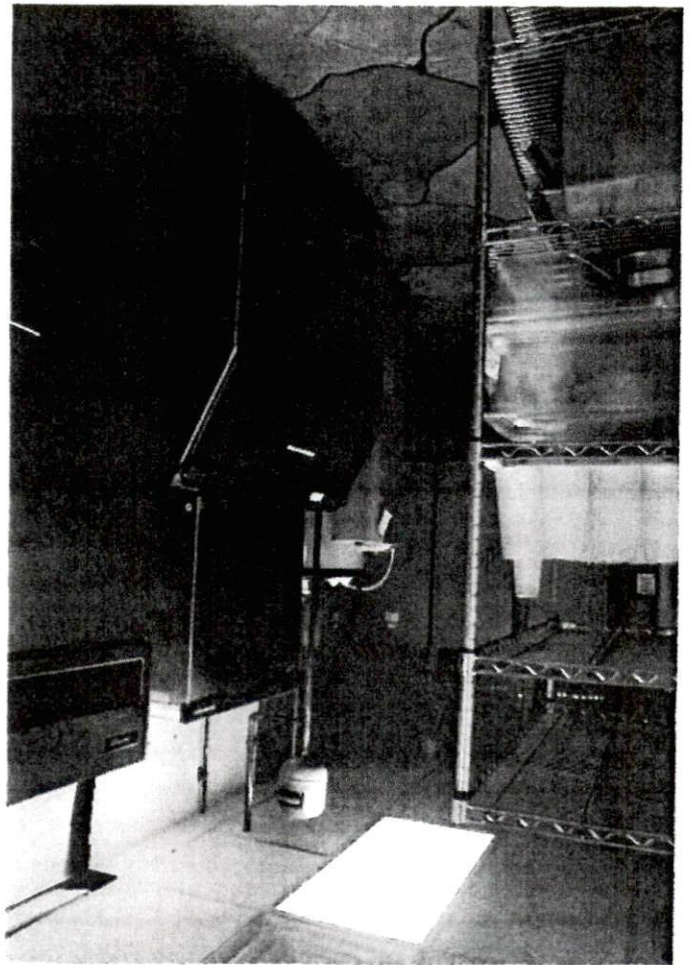
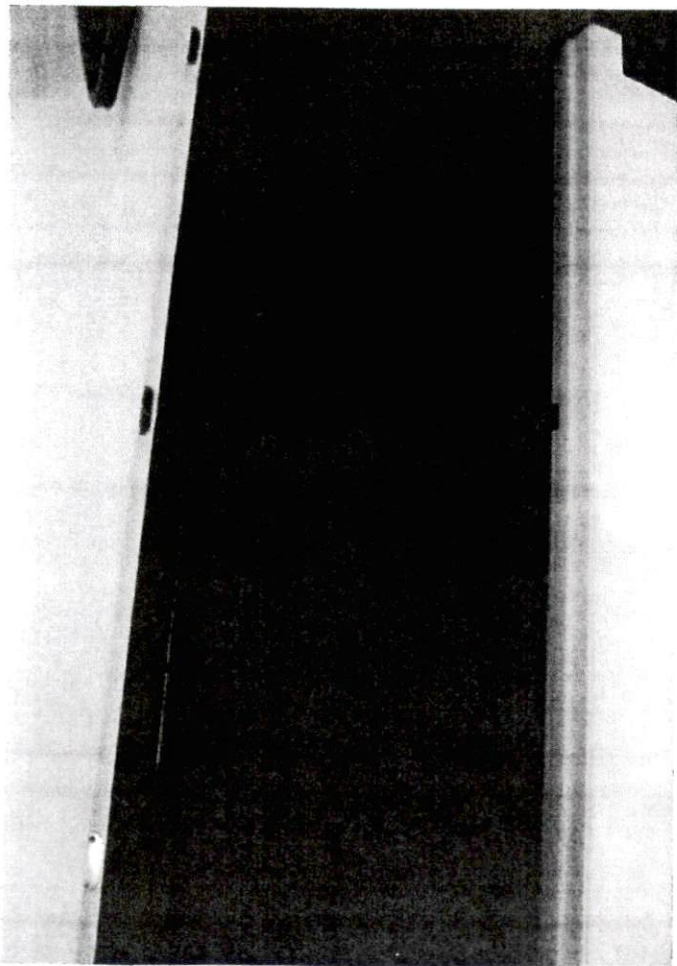
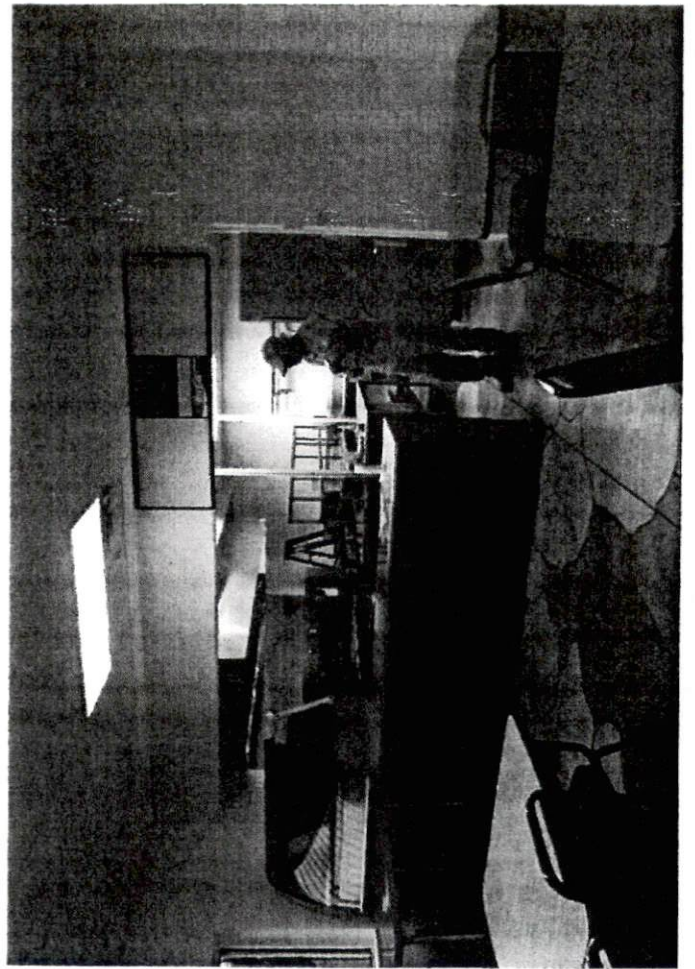
**NOAH'S PIZZA & GRILL MENU**

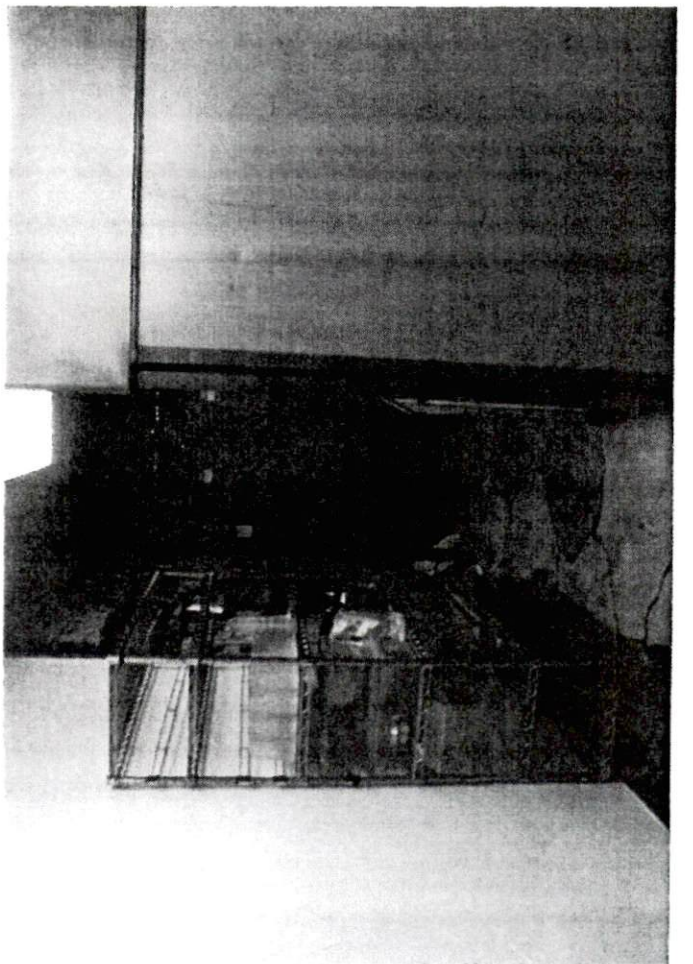
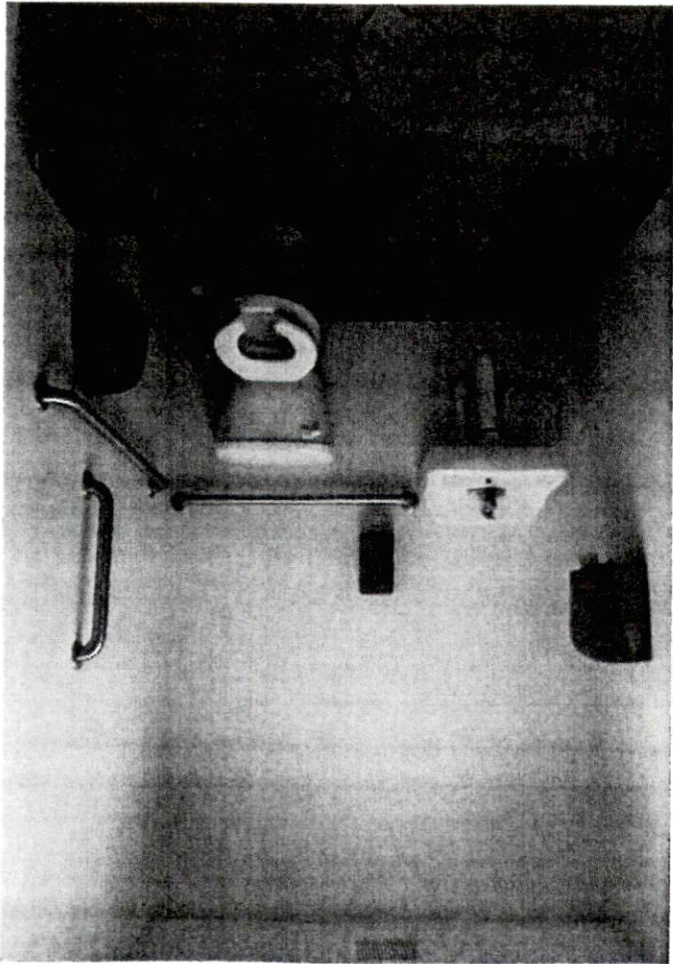
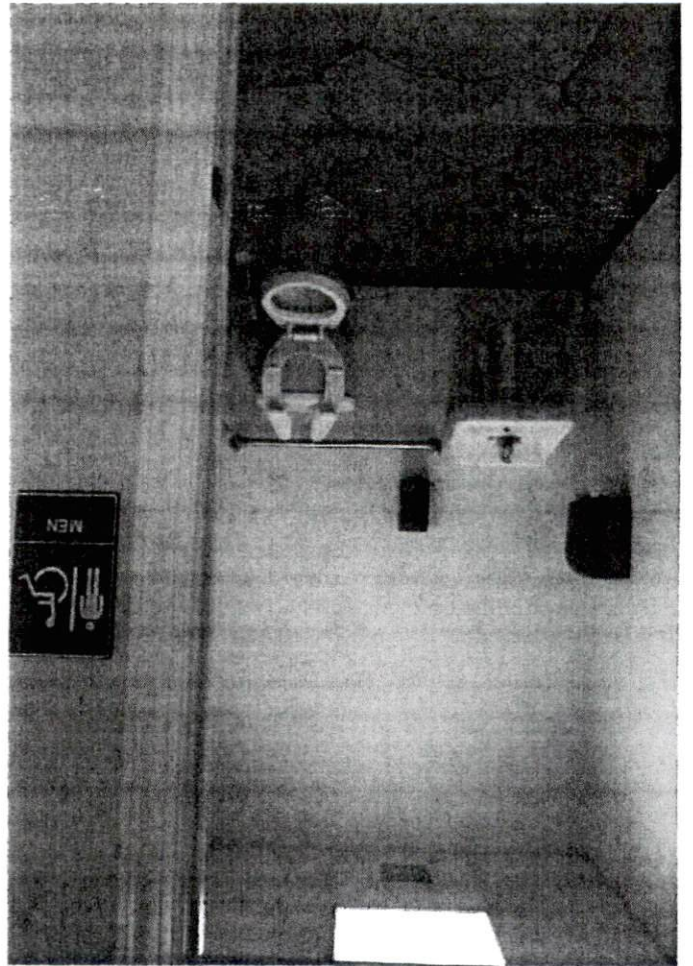
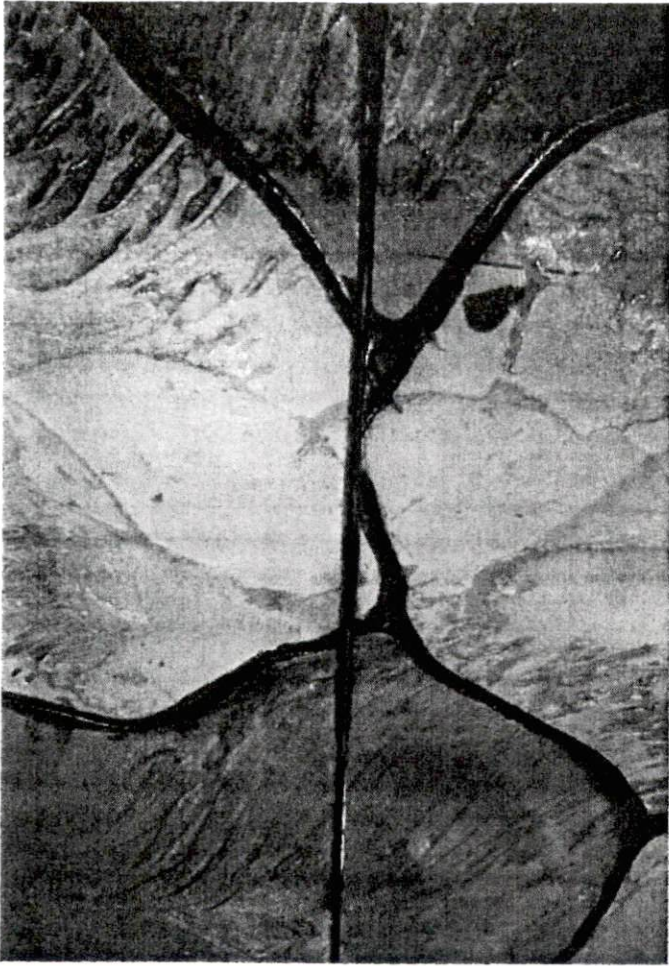
<b>Specialty Pizza</b>	<b>Medium 12"</b>	<b>Large 14"</b>	<b>X-Large 16"</b>
<b>Hawaiian Pizza</b>			
Served with Ham, Pineapple and Mozzarella Cheese	\$10.99	\$12.99	\$15.99
<b>Meat Lovers Pizza</b>			
Served with Pepperoni, Ham, Beef, Sausage, Bacon and Mozzarella Cheese	\$12.99	\$14.99	\$17.99
<b>Deluxe Pizza</b>			
Served with Pepperoni, Sausage, Mushrooms, Green Peppers, Onions and Mozzarella Cheese	\$13.99	\$15.99	\$17.99
<b>Supreme Pizza</b>			
Served with Pepperoni, Sausage, Beef, Green Peppers, Onions, Mushrooms and Mozzarella Cheese	\$14.99	\$16.99	\$19.99
<b>Philly Steak Pizza or Chicken Pizza</b>			
Served with Onions, Green Peppers, Mushrooms, Steak, and Mozzarella Cheese	\$12.99	\$14.99	\$16.99
<b>Vegetable Supreme Pizza</b>			
Served with Fresh Green Peppers, Onions, Mushrooms, Black Olives, and Mozzarella Cheese	\$12.99	\$15.99	\$17.99
<b>White Pizza</b>			
Served with Mozzarella Cheese, Feta Cheese, Ricotta Cheese, and Parmesan Cheese	\$11.99	\$14.99	\$16.99
<b>Buffalo Pizza or BBQ Chicken Pizza</b>	\$11.99	\$13.99	\$17.99
<b>NY Style Pizza</b>	<b>Medium 12"</b>	<b>Large 14"</b>	<b>X-Large 16"</b>
<b>Cheese Pizza</b>	\$7.99	\$9.99	\$11.99
<b>Toppings</b>	\$0.99	\$1.50	\$2.00
<b>Toppings are</b>			
Pepperoni, Sausage, Beef, Ham, Bacon, Onions, Green Peppers, Mushrooms, Banana Peppers, Jalapeno Peppers, Black Olives, Fresh Tomatoes, Fresh Spinach, Feta Cheese, Pineapples	\$0.75 each additional		
<b>Calzones</b>			
<b>Cheese Calzone</b>			
Served with Mozzarella Cheese and Ricotta Cheese	\$6.99		
<b>Vegetable Calzone</b>			
Served with Fresh Tomatoes, Onions, Mushrooms, Green Peppers, Black Olives, Mozzarella Cheese, and Ricotta Cheese	\$8.99		
<b>Supreme Calzone</b>			
Served with Pepperoni, Sausage, Beef, Green Peppers, Onions, Mushrooms, Mozzarella Cheese, and Ricotta Cheese	\$8.99		
<b>Calzones and Strombolis Toppings</b>			
Beef, Sausage, Pepperoni, Ham, Bacon, Onions, Green Peppers, Mushrooms, Black Olives, Banana Peppers, Jalapeno Peppers, Fresh Tomatoes, Fresh Spinach, Pineapples	\$0.75 each topping		
<b>Strombolis</b>			
<b>Cheese Stromboli</b>	\$6.99		
<b>Meat Stromboli</b>			
Served with Pepperoni, Sausage, Beef, Ham, Bacon, and Mozzarella Cheese	\$8.99		
<b>Philly Steak or Chicken Stromboli</b>			
Served with Onions, Mushrooms, Green Peppers, Steak, and Mozzarella Cheese	\$8.49		
<b>Calzones and Strombolis Toppings</b>			
Beef, Sausage, Pepperoni, Ham, Bacon, Onions, Green Peppers, Mushrooms, Black Olives, Banana Peppers, Jalapeno Peppers, Fresh Tomatoes, Fresh Spinach, Pineapples	\$0.75 each topping		
<b>Appetizers</b>			
<b>Garlic Knots (12 pcs)</b>	\$5.99		
<b>Cheesy Bread</b>	\$7.99		
<b>Wings (8 pcs)</b>			
Flavors: Hot / Lemon Pepper / BBQ / Plain	\$7.99		
<b>Subs and Sandwiches (comes with Lettuce, Tomato and Mayonnaise and are Toasted)</b>	<b>8"</b>	<b>12"</b>	
<b>Ham and Cheese</b>	\$5.49	\$6.49	
<b>Italian Sub</b>			
with Ham, Bacon, Pepperoni, and Cheese	\$5.49	\$6.49	
<b>Philly Cheese Steak or Chicken</b>			
with Green Peppers, Onion, and Mushroom	\$5.99	\$7.99	
<b>Make a Sub a Combo</b>	\$2.79		
<b>Add Fries and a Drink to any Sub or Sandwich</b>	\$2.99		
<b>Desserts</b>			
<b>Plain Factory Cheesecake</b>	\$2.99		
<b>12" Chocolate Pizza</b>	\$7.99		
<b>12" Pineapple Pizza</b>	\$8.99		
<b>Pasta</b>			
<b>Lasagna</b>	\$6.99		











HARNETT COUNTY PLAN REVIEW APPLICATION COVER LETTER  
FOOD SERVICE ESTABLISHMENTS

Received  
2-11-19

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](http://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

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

11/12  
99



Bathroom

