

**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
99

Food Service Plan Review Application

Type of plan: New Remodel

Name of Establishment: Gabriella's

Physical Address: 325 Esat Broad Street

City: Dunn State: NC Zip: 28334

Phone (if available): 910-304-1368 Fax: _____

Email: jaime_cas68@hotmail.com

Applicant: Jaime A. Castillo Sr.

Address: 1188 Dawson Road

City: Dunn State: NC Zip: 28334

Phone: 910-610-7433 Fax: _____

Email: jaime_cas68@hotmail.com

Owner (if different from Applicant): _____

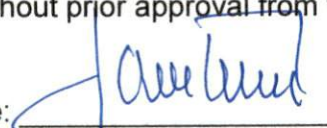
Address: _____

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:  Date: February 25, 2019
(Applicant or Responsible Representative)

Hours of Operation:

Mon 8 - 8 Tues 8 - 8 Wed 8 - 8 Thurs 8 - 8 Fri 8 - 8 Sat 8 - 3 Sun 8 - 3

Number of Seats: 84

Facility total square feet: 2,500

Projected start date: March 01 2019

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): once

Indicate any **specialized process** that will take place:

N/A Curing N/A Acidification (sushi, etc.) N/A Smoking

N/A 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? N/A

Indicate any of the following **highly susceptible populations** that will be catered to or served:

N/A Nursing/Rest Home N/A Child Care Center N/A Health Care Facility

N/A Assisted Living Center N/A 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: US/ Craftmaster Water Heating Co. Model # E2F80HD045V

Storage Capacity: 80 gallons

- Electric water heater: 7880 watts / 7.88 kwatts 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? yes

Eligible Person In Charge: Robert Todd Snyder

Program ServSafe Cert. # 14614979 Exp. Date 12/15/2021

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>once</u>
2. <u>Fowlers Bread</u>	<u>twice</u>
3. <u>Boar's Head</u>	<u>once</u>
4. <u>White Swan BBQ</u>	<u>three</u>

Time/Temperature Control for Food Safety

Foods that will be held **hot** before serving: sausage, fried chicken, bbq, vegetables.

Foods that will be held **cold** before serving: deli meats, vegetables, bread, dairy, eggs.

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

Will a buffet be provided? N/A 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: BBQ, chicken

Describe utensils and methods used to cool foods: cooling bucket in a stainless steel pan with ice in pan surrounding bucket and placed in walk in cooler.

Dry Storage

Frequency of deliveries per week: once Number of dry storage shelves: three

Square feet shelf space: 246 ft²

Is a separate room designated for dry storage? no

Food Preparation Facilities

Number of food prep sinks: 3 Are separate sinks provided for vegetables and meats? yes

Size of sink drain boards (inches): 22 1/2" x 20 1/2" 17 1/2" x 16 1/2" 20 1/2" x 16 1/2"

How will sinks be sanitized after use or between meat species? washed and rinse throughly with hot soap water and then sanitized with approved sanitizing solution. allow to air dry.

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: 3

Size of sink compartments (inches): Length 20" Width 16" Depth 12"

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) _____

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? _____

How many air drying shelves will you have? two

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

Hand washing

Indicate number and locations of hand sinks in the establishment: four / back kitchen by dish washing sink, one by ice machine in front area and one in each bathroom.

Employee Area

Indicate location for storing employees' personal items: closet in back building next to office

Finish Schedule

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	tile	tile	FRP	acoustic tile
Bar	N/A	N/A	N/A	N/A
Food Storage	tile	tile	FRP	acoustic tile
Dry Storage	tile	tile	FRP	acoustic tile
Toilet Rooms	tile	tile	FRP	acoustic tile
Garbage & Can Wash Areas	vinyl	vinyl	FRP	acoustic tile
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: one in back kitchen 4' x 4' and one behind building 4' x 4'

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? be recycled

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

Are doors self-closing? YES Fly fans provided? N/A

Where will chemicals be stored? separetly in hall closet

Where will clean linen be stored? in office

Where will dirty linen be stored? in a linen disposable bag provided by vendor.

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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:

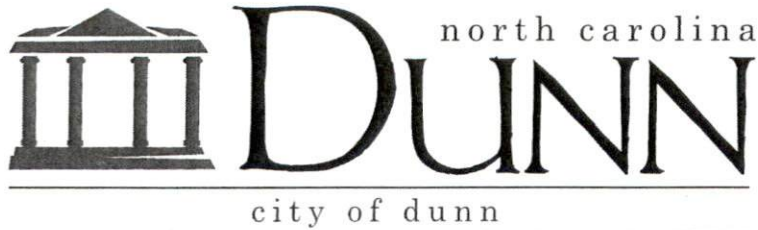
- How the food will arrive (frozen, fresh, packaged, etc.)
- Where the food will be stored
- Where and how the food will be thawed
- Where (prep tables, sink, counter, etc.) the food will be handled (washed, cut, marinated, breaded, cooked, etc.)
- When (time of day and frequency/day) food will be handled
- 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 _____

CHICKEN will be delivered fresh and packaged and will be stored in walk in cooler, breaded and fried when needed and cooked to order. Leftovers will be discarded. BBQ will arrive precooked in vacuum sealed bags and will be stored in walk in cooler and will be heated in boiling hot water to a temperature of 168F. BBQ leftovers will be dated and frozen for later use. FISH and SHRIMP will arrive frozen and will be thawed as needed in a cold running water bath in a stainless steel pan. Unused portions will be stored in designated area in walk in cooler in ice bath until needed. BURGERS will arrive frozen and will be cooked on flat top or grill as needed. DELI MEAT will arrive in prepackaged rolls and will be stored in a refrigerated deli case at a temperature of 37F and will be cut as needed. PORK and BEEF will arrive raw then portion and will be kept in walk in freezer until needed **each of the foods listed above will have designated sinks for thawing and cleaning, if cutting boards are used for portioning they will be clean and sanitize between products**

BREAD will arrive fresh and will be stored in a designated area beside deli case. VEGETABLES will arrive fresh and be kept in walk in cooler until needed. Vegetables will be prepared in designated sink.

FOOD PRODUCT _____



POST OFFICE BOX 1065 • DUNN, NORTH CAROLINA 28335

(910) 230-3500 • FAX (910) 230-3590

www.dunn-nc.org

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Mayor Pro Tem
Frank McLean

Council Members
Buddy Maness
Dr. Gwen McNeill
Billy Tart
Chuck Turnage
Dr. David L. Bradham

City Manager
Steven Neuschafer

March 1, 2019

To Whom It May Concern:

I am the duly appointed and incumbent Planning Director of the Planning Department, City of Dunn, and I am responsible for the enforcement of the zoning ordinance of the Jurisdiction (the "Zoning Code") and otherwise have knowledge of the facts required to give this certification.

I am familiar with the Property described as **325 E. Broad St.** PIN being 1516-76-1973.000.

Based upon my review of the Zoning Code and all other resolutions, variances, conditions and records applicable and available for the property, I hereby certify the following:

1. Zoning District.
The property referenced in this letter is zoned **C1; Central Commercial** under the ordinances of the City of Dunn, this zoning is the proper zoning for the improvements located on the Property. The Property is in compliance with all of the aforesaid ordinances, resolutions, regulations and conditions.
2. Use Restrictions.
The property **is** a permitted use and can be used for a **restaurant**. The Property is **not** located in any special districts such as, a historical district.

City of Dunn, Planning Department

Steven Neuschafer
City Manager



where community matters