

**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

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Food Service Plan Review Application

Type of plan: New Remodel

Name of Establishment: Smithfield's Chicken & BBQ

Physical Address: 2102 West Cumberland Street

City: Dunn State: NC Zip: 28334

Phone (if available): 910-892-2693 Fax: 919-852-5268

Email: Dunn@scnbnc.com

Applicant: Jackson Builders, Inc

Address: P.O. Box 148

City: Goldsboro State: NC Zip: 27533

Phone: 919-734-5428 Fax: _____

Email: rpotts@jacksonbuilders.com

Owner (if different from Applicant): Same As Above

Address: Same as Above

City: _____ State: _____ Zip: _____

Phone: 919-604-2038 Fax: _____

Email: jmoore@scnbnc.com

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: 3/20/19
(Applicant or Responsible Representative)

Hours of Operation:

Mon 10 - 11 Tues 10 - 11 Wed 10 - 11 Thurs 10 - 11 Fri 10 - 11 Sat 10 - 11 Sun 10 - 11

Number of Seats: 85

Facility total square feet: 3,790

Projected start date: 2/4/2019

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): 3 days

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? 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 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: Rinnai CU199eN

Storage Capacity: Tankless gallons

- Electric water heater: _____ kilowatts (kW)
- Gas water heater: 199.000 BTU's

Water heater recovery rate: _____ GPH

If tankless, 3.8 GPM; Number of heaters: 3

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: Peter Stahl

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>3</u>
2.	<u>Franklin Baking</u>	<u>5</u>
3.	<u>Coke</u>	<u>1</u>
4.	_____	_____

Time/Temperature Control for Food Safety

Foods that will be held **hot** before serving: _____

Brunswick Stew, Baked Beans, Chili, BBQ Chicken, Fried Chicken, Bar-B-Que Pork

Foods that will be held **cold** before serving: Cole Slaw, Potato Salad

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: Bar-B-Que Pork, Fried Chicken

Describe utensils and methods used to cool foods: Mixed Bar-B-Que placed in 2" pans up to 12 lbs. Partly covered, placed on speed rack and rolled into walk-in cooler for cooling. Labeled with time and temperature at mix time. Cooling verified at 2 hours and 6 hours

Dry Storage

Frequency of deliveries per week: 3 Number of dry storage shelves: 31

Square feet shelf space: 268.5 ft²

Is a separate room designated for dry storage? Yes

Food Preparation Facilities

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

Size of sink drain boards (inches): 26"x24"

How will sinks be sanitized after use or between meat species? _____
chlorine sanitizing solution

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: 3

Size of sink compartments (inches): Length 24" Width 28" Depth 14"

Length of drain boards (inches): Right 30" Left 30"

Are the basins large enough to immerse your largest utensil? Yes

What type of sanitizer will be used?

Chlorine x Quaternary _____ Hot water (171°F) _____ Other (specify) _____

Mechanical Dishwashing

Will a dishmachine be used? Yes _____ No x

Dishmachine manufacturer and model: N/A

Hot water sanitizing ? _____ or chemical sanitizing? Chlorine Sanitizer

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? Soup, Rinse, Sanitizer Solution

How many air drying shelves will you have? 4

Calculate the square feet of total air drying space: 72 ft²

Hand washing

Indicate number and locations of hand sinks in the establishment:

Bolt-3, FOH-1 (Dinning Room), Bathrooms -4

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	Quarry Tile	Quarry Tile	FRP / Stainless	Lay-in Ceiling Tile
Bar	N/A			
Food Storage	Same As Kitchen			
Dry Storage	Same As Kitchen			
Toilet Rooms	Quarry Tile	Quarry Tile	Ceramic Tile / Sheetrock	Lay-In Ceilings
Garbage & Can Wash Areas	Concrete			
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 of back door, 36" x 48"

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? Smart Tank

Is there a contract for grease trap cleaning? Yes

Are doors self-closing? Yes Fly fans provided? Yes

Where will chemicals be stored? Dry Storage, Under Sinks

Where will clean linen be stored? Dry Storage

Where will dirty linen be stored? Hamper

