

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: TRITON QUICK MART

Physical Address: 202 E JACKSON BLVD

City: ERWIN State: NC Zip: 28339

Phone (if available): 919-339-8998 Fax: _____

Email: SMHOLDINGINC@Gmail.com

Applicant: SURMEET KAUR JAYYIA

Address: 39 CORTEZ LN

City: COATS State: NC Zip: 27521

Phone: 919-339-8998 Fax: _____

Email: smtoldinginc@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: Surmeet Kaur Jayyia Date: 7/2/19
(Applicant or Responsible Representative)

Hours of Operation:

Mon ^{5:30} - ^{11:00} Tues ^{5:30} - ^{11:00} Wed ^{5:30} - ^{11:00} Thurs ^{5:30} - ^{11:00} Fri ^{5:30} - ^{11:00} Sat ^{5:30} - ^{12:00} Sun ^{6:00} - ^{11:00}

Number of Seats: N/A

Facility total square feet: _____

Projected start date: _____

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): ~~THURSDAY~~ TUESDAY and FRIDAY

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

- NA Curing NA Acidification (sushi, etc.) NA Smoking
- NA 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? NA

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

- NA Nursing/Rest Home NA Child Care Center NA Health Care Facility
- NA Assisted Living Center NA 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: Bradford White Co. M15008DS13

Storage Capacity: 50 gallons

- Electric water heater: 4500 kilowatts (kW)
- Gas water heater: 125'F BTU's

Water heater recovery rate: 80 GPH

If tankless, _____ GPM ; Number of heaters: 1

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: SURMEET JAYVIA

Program SERV-SAFE Cert. # 17806046 Exp. Date 4-29-2024

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? YES

Food Sources

Names of food distributors:	Deliveries/wk
1. <u>CORE-MARK</u>	<u>2</u>
2. <u>US-FOOD</u>	<u>1</u>
3. _____	_____
4. _____	_____

Time/Temperature Control for Food Safety

Foods that will be held **hot** before serving: Chili, Boiled Peanuts

Foods that will be held **cold** before serving: Onions, Tomato, Lettuce, Turkey, Ham, Cheese, slaw, Pickles

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: None

Describe utensils and methods used to cool foods: No left overs will be used, cooked to order

Dry Storage

Frequency of deliveries per week: 2 Number of dry storage shelves: 2

Square feet shelf space: 18 ft²

Is a separate room designated for dry storage? NO

Food Preparation Facilities

Number of food prep sinks: 1 Are separate sinks provided for vegetables and meats? Yes

Size of sink drain boards (inches): 18x18

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

Soapy water then sanitizer in a spray bottle.

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: 3

Size of sink compartments (inches): Length 16.5 Width 16.5 Depth 19"

Length of drain boards (inches): Right 16 Left 16

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? Soap and water and spray sanitizer

How many air drying shelves will you have? 2

Calculate the square feet of total air drying space: 15 ft²

Hand washing

Indicate number and locations of hand sinks in the establishment: 3
1 in each bathrooms/2
1 hand sink entrance to kitchen

Employee Area

Indicate location for storing employees' personal items: Cash Register office

Finish Schedule

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	FLOOR TILE	RUBBER BASE	FRP/Concrete Blocks	ACOUSTICAL CEILING
Bar				
Food Storage	FLOOR TILE	RUBBER BASE	FRP/Concrete Blocks	"
Dry Storage	"	"	"	"
Toilet Rooms	"	"	"	"
Garbage & Can Wash Areas	outside concrete			
Other				
Other				

Garbage, Refuse and Other

Will trash be stored in the restaurant overnight? Yes _____ No X If so, how will it be stored to prevent contamination? _____

Location and size of can wash facility: outside (Back door Exit) to the left, size - 4x48

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? Grease Trap

Is there a contract for grease trap cleaning? NO

Are doors self-closing? YES Fly fans provided? NO

Where will chemicals be stored? UNDER WASHING SINK

Where will clean linen be stored? ON shelf in kitchen

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 COUNTRY HAM

FROZEN, FREEZER THAWED IN FRIDGE,
HANDLED AT PREP TABLE
BREAKFAST 5:30 AM - 10:30 AM
NO LEFT OVERS
WILL NOT NEED TO BE COOLED, COOKED TO
ORDER.

FOOD PRODUCT CHICKEN PATTY

FROZEN
IN FREEZER
WILL NOT BE THAWED
HANDLED AT PREP TABLE
BREAKFAST 5:30 AM - 10:30 AM
LUNCH 10:30 AM - 3 PM
NO LEFT OVERS
WILL NOT NEED TO BE COOLED,
COOKED TO ORDER

FOOD PRODUCT LIVERS

PACKAGED ¹ of FROZEN
DO NOT THAW
STORED IN FREEZER
HANDLED AT PREP TABLE
LUNCH 9:30 am 3 pm
NO LEFT OVERS
COOKED TO ORDER

FOOD PRODUCT Gizzards

PACKAGED ³³ of FROZEN
DO NOT THAW
STORED IN FREEZER
HANDLED AT PREP TABLE
LUNCH 9:30 ~~am~~ am 3 pm
NO LEFT OVERS
COOKED TO ORDER

FOOD PRODUCT _____

***ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT Cheese

PACKAGED

STORED IN FRIDGE

HANDLED AT PREP TABLE

BREAKFAST 6 A.M. 9:30 A.M.

LUNCH 9:30 A.M. 3 P.M.

NO LEFT OVERS

COOKED TO ORDER

FOOD PRODUCT BURRITOS

PACKAGED

STORED ON SHELF IN KITCHEN

HANDLED AT PREP TABLE

BREAKFAST 6 AM 9:30 AM

LUNCH 9:30 AM 3 PM

NO LEFT OVERS

COOKED TO ORDER

FOOD PRODUCT Biscuit mix

PACKAGED

STORED ON SHELF IN KITCHEN

HANDLED AT PREP TABLE

BREAKFAST 6 AM 9:30 AM

NO LEFTOVERS

***ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT Hot Dogs

FROZEN
IN FREEZER
THAWED IN FRIDGE
HANDLED AT PREP TABLE
LUNCH 9:30 AM 3 PM
NO LEFT OVERS
COOKED TO ORDER

FOOD PRODUCT HAMBURGER

FROZEN
IN FREEZER
THAWED IN FRIDGE
HANDLED AT SINK FOR MEATS ONLY
LUNCH 9:30 AM 3 PM
NO LEFT OVERS
COOKED TO ORDER

FOOD PRODUCT CORN DOGS

FROZEN
IN FREEZER
~~NO~~ THAWED IN FRIDGE
HANDLED AT PREP TABLE
LUNCH 9:30 AM 3 PM
NO LEFT OVERS
COOKED TO ORDER

***ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT GRAVY

PACKAGED
STORED ON SHELF IN KITCHEN
HANDLED AT STOVE
BREAKFAST 6 AM 9:30 AM
NO LEFT OVERS

FOOD PRODUCT BREAD

PACKAGED
STORED ON SHELF IN KITCHEN
HANDLED AT PREP TABLE
BREAKFAST 6 AM 9:30 AM
LUNCH 9:30 AM 3 PM

FOOD PRODUCT _____

***ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT

TOMATO

BOXES
 ON SHELF IN KITCHEN
 HANDLED AT PREP TABLE
 NO LEFT OVERS
 FIXED TO ORDER
 IF LEFT OVERS STORED
 IN PREP FRIDGE
 BREAKFAST 6 AM 9:30 AM
 LUNCH 9:30 AM 3 PM

FOOD PRODUCT

LETTUCE

PACKAGED
 IN FRIDGE
 HANDLED AT PREP FRIDGE
 BREAKFAST 6 AM 9:30 AM
 LUNCH 9:30 AM 3 PM
 LEFT OVERS LEFT IN PREP FRIDGE
 FIXED TO ORDER

FOOD PRODUCT

BBQ

FROZEN
 IN FREEZER
 THAWED IN FRIDGE
 HANDLED AT PREP SINK FOR MEAT
 LUNCH 9:30 AM 3 PM
 NO COOKED LEFT OVERS
 COOKED TO ORDER

***ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT STEAK PATTY

COMES IN FROZEN
STORED IN FREEZER
WILL NOT BE THAWED
HANDLED AT PREP TABLE
BREAKFAST 6 AM 9:30 AM
NO LEFT OVERS
COOKED TO ORDER

FOOD PRODUCT BACON

COMES IN FROZEN
STORED IN FREEZER
THAWED IN FRIDGE
HANDLED AT PREP TABLE
BREAKFAST 6 AM 9:30 AM
LUNCH 9:30 AM 3 PM
NO LEFT OVERS
COOKED TO ORDER

FOOD PRODUCT LINK SAUSAGE

COMES IN FROZEN
STORED IN FREEZE
THAWED IN FRIDGE
HANDLED AT PREP TABLE
BREAKFAST 6 AM 9:30 AM
NO LEFT OVERS
COOKED TO ORDER

***ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT HOOP Cheese

BOXED
STORED IN FRIDGE
HANDLED AT PREP TABLE (FRIDGE) PREP
BREAKFAST 6 AM 9:30 AM
LUNCH 9:30 AM 3 PM
NO LEFT OVERS

FOOD PRODUCT Bologna

PACKAGED
STORED IN FRIDGE
HANDLED AT PREP FRIDGE
BREAKFAST 6 AM 9:30 AM
LUNCH 9:30 AM 3 PM
NO LEFT OVERS
COOKED TO SERVE

FOOD PRODUCT FRENCH FRIES

PACKAGED & FROZEN
STORED IN FREEZER
HANDLED AT PREP TABLE
LUNCH 9:30 AM 3 PM
NO LEFT OVERS
COOKED TO ORDER

***ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT PATTY SAUSAGE

COMES IN FROZEN
STORED IN FREEZER
THAWED IN FRIDGE
HANDLED AT PREP TABLE
BREAKFAST 6 AM 9:30 AM
NO LEFT OVERS
COOKED TO ORDER

FOOD PRODUCT RED HOTS

COMES IN FROZEN
STORED IN FREEZER
THAWED IN FRIDGE
HANDLED AT PREP TABLE
BREAKFAST 6 AM 9:30 AM
LUNCH 9:30 AM 3 PM
NO LEFT OVERS
COOKED TO ORDER

FOOD PRODUCT EGGS

PACKAGED
STORED IN FRIDGE
HANDLED AT PREP TABLE & STOVE
BREAKFAST 6 AM 9:30 AM
NO LEFT OVERS
COOKED TO ORDER

***ADDITIONAL SHEETS ARE AVAILABLE

***ADDITIONAL SHEETS ARE AVAILABLE

PACKAGED
IN FREEZER
HANDLED AT PREP TABLE (PREP FRIDGE)
LUNCH 9:30 AM 3 PM
NO LEFT OVERS
FIXED TO ORDER

FOOD PRODUCT SANDWICH TURKEY

PACKAGED
IN FRIDGE
HANDLED AT PREP TABLE (FRIDGE)
LUNCH 9:30 AM 3 PM
NO LEFT OVERS
FIXED TO ORDER

FOOD PRODUCT SANDWICH HAM

FROZEN
IN FREEZER
NOT THAWED
HANDLED AT PREP SINK FOR MEAT
LUNCH 9:30 AM 3 PM
NO LEFT OVERS
ORDERED TO ORDER

FOOD PRODUCT HOT WINGS

FOOD PRODUCT TENDERLION

FROZEN
STORED IN FREEZER
THAWED IN FRIDGE
HANDLED AT PREP TABLE
BREAKFAST 6 AM 9:30 AM
NO LEFT OVERLS
COOKED TO ORDER

FOOD PRODUCT GRITS

PACKAGED
ON A SHELF IN KITCHEN
HANDLED AT PREP TABLE
BREAKFAST 6 AM 9:30 AM
NO LEFT OVERL

FOOD PRODUCT HASHBROWNS

FROZEN & PACKAGED BOX
IN THE FREEZER
NOT THAWED
BREAKFAST 6 AM 9:30 AM BREAKFAST 6 AM 9:30 AM
HANDLED AT PREP TABLE
NO LEFT OVBLS
COOKED TO ORDER

***ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT POTATO WEDGES

PACKAGED & FROZEN
STORED IN FREEZER
HANDLED AT PREP TABLE
LUNCH 9:30 AM 3 PM
NO LEFT OVERS
COOKED TO ORDER

FOOD PRODUCT Onion RINGS

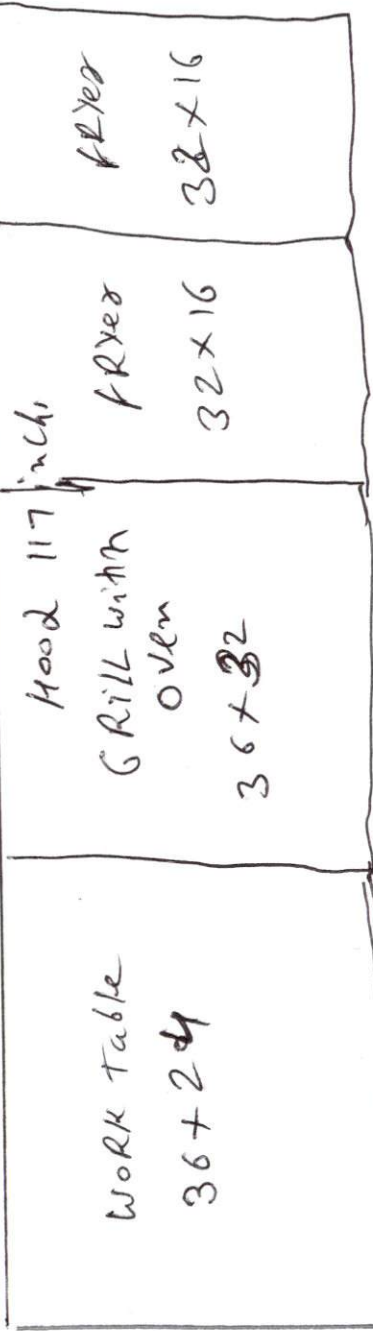
PACKAGED & FROZEN DO NOT THAW
STORED IN FREEZER
HANDLED AT PREP TABLE
LUNCH 9:30 AM 3 PM
NO LEFT OVERS
COOKED TO ORDER

FOOD PRODUCT CHICKEN TENDERS DO NOT THAW

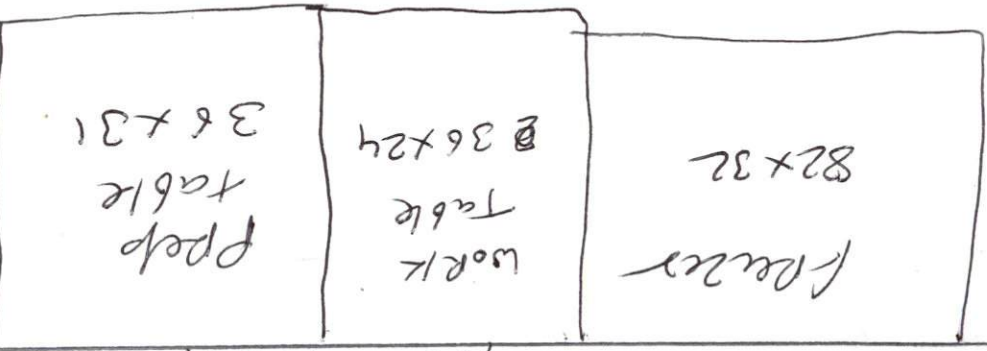
PACKAGED & FROZEN
STORED IN FREEZER
HANDLED AT PREP TABLE
LUNCH 9:30 AM 3 PM
BREAKFAST AM AM
NO LEFT OVERS
COOKED TO ORDER

***ADDITIONAL SHEETS ARE AVAILABLE

12 FT 7 inch

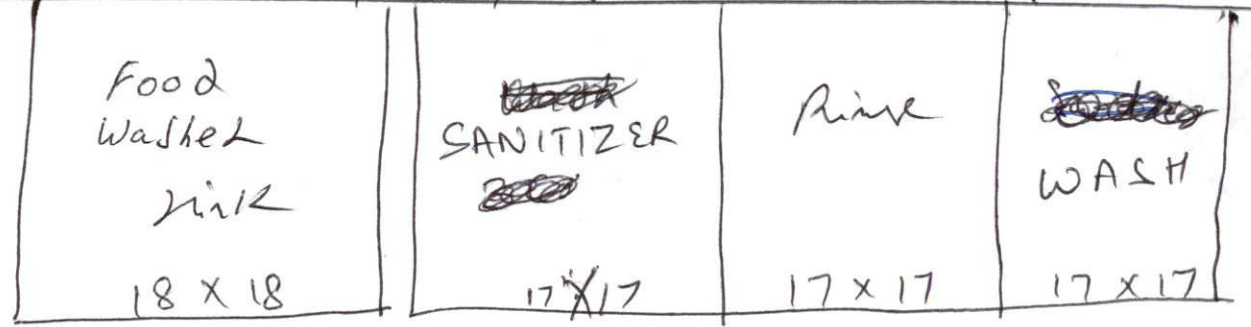


Door for



KITCHEN

16 FT 7 inch



16 FT 7 inch

LUNCH MENU

BURGERS*, Dogs Price

(Choice of Toppings & Condiments)

Hot Dog.....	1.19
Hamburger.....	3.19
Cheeseburger.....	3.69
Double Cheeseburger.....	5.99
Corn Dog.....	1.79
Hot Wings (six count).....	3.89

Livers & Gizzards (Sizes below)

.....Small	1.79
.....Large	2.39
.....Box	3.69

SANDWICHES

(Choice of Cheese & Toppings)

Chicken.....	3.39
Ham.....	2.99
Turkey.....	2.99

BLT.....	3.89
BBQ.....	3.29
Grilled Cheese.....	1.69

Turkey and/or Ham Club.....	4.99
Bologna.....	3.25

Tuna Salad.....	2.99
Chicken Salad.....	2.99

COLD SALAD BOWLS Price

(Served with Saltine Crackers)

Chef Salad	5.99
Side Salad.....	4.25

SIDES Price

French Fries.....	2.19
Potato Wedges (five count).....	2.19
Onion Rings (five count).....	2.19
Chicken Tenders (three count).	3.69
Okra.....	1.99
Hushpuppies.....	1.99

TOPPINGS

Chili, Slaw, Pickles, Lettuce,

Onions, Relish, Tomato

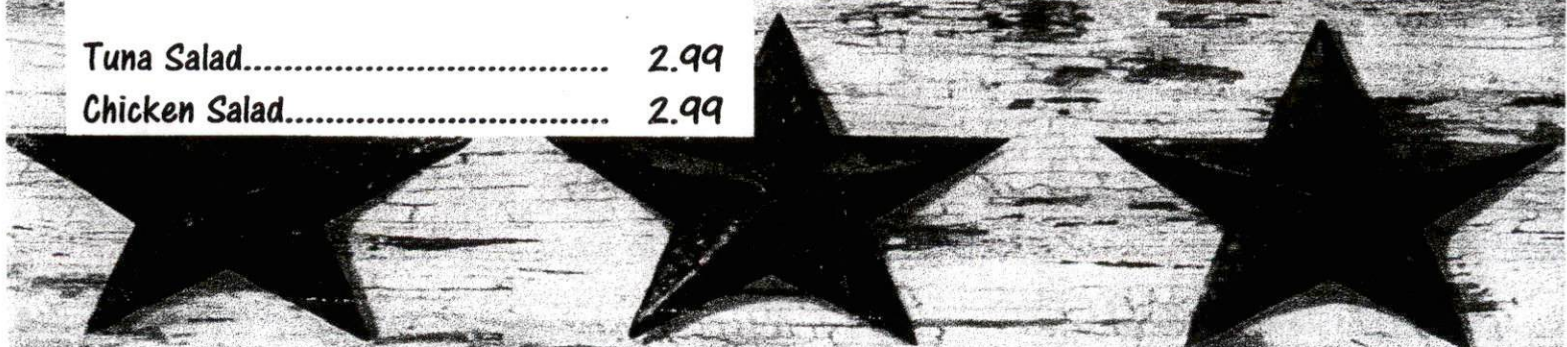
Add Cheese 0.45 Add Bacon 1.00

CONDIMENTS

Mustard, Mayo, Ketchup,

Salt, Pepper, Hot Sauce

*Burgers may be cooked to order.
Consuming raw or undercooked meats*,
poultry*, seafood* shellfish*, or eggs* may
increase your risk of foodborne illness.*



BREAKFAST MENU

BREAKFAST SANDWICHES Biscuit Toast

Country Ham.....	2.59	2.99
Chicken.....	2.59	2.99
Steak.....	2.59	2.99
Bacon.....	1.99	2.49
Sausage, Patty or Link.....	1.99	2.49
Red Hot.....	1.99	2.39
Egg*.....	1.69	1.99
Bologna.....	2.99	3.25
Hobo*.....	2.99	2.99
Tenderloin* & Gravy.....	2.69	2.99
Sausage & Gravy.....	2.59	2.99
Plain.....	0.79	0.99

BREAKFAST PLATTERS Price

Two Eggs* Toast/Biscuit...	2.69
Two Eggs* Platter, No Meat	3.59
Add Bacon or Sausage	4.59
Tenderloin* Plate.....	5.29
Sausage * Gravy Plate.....	3.79
Hobo Plate.....	4.89
Omelet* Plate no grits	5.29 6.49

Eggs may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BREAKFAST BOWLS Price

Grits.....Small	1.69
.....Large	1.99
Hash browns.....	2.25
Pancakes.....	1.25

BREAKFAST BURRITOS Price

Ham, Egg*, & Cheese.....	3.79
Sausage, Egg*, & Cheese..	3.79

ADDITIONAL Price

Add Egg*.....	0.45
Add Cheese.....	0.45
Add Sausage, Bacon	1.59
Add Steak, Chicken, Ham	1.99

