

## 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](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

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: 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

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Applicant: SURMEET KAUR JAYVIA

Address: 32 CORTEZ LN

City: COATS State: NC Zip: 27521

Phone: 919-339-8998 Fax: \_\_\_\_\_

Email: surmeet2022@gmail.com

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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 Jayvia Date: \_\_\_\_\_  
(Applicant or Responsible Representative)

**Hours of Operation:**

Mon 5:30-11 Tues 5:30-11 Wed 5:30-11 Thurs 5:30-11 Fri 5:30-11 Sat 6-12 Sun 6-11

**Number of Seats:** N/A

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

**Projected start date:** \_\_\_\_\_

**Type of Food Service:**

**Check all that apply**

\_\_\_\_\_ Restaurant

\_\_\_\_\_ Sit down meals

\_\_\_\_\_ Food Stand

Take-out meals

\_\_\_\_\_ Drink Stand

\_\_\_\_\_ Catering

\_\_\_\_\_ Commissary

\_\_\_\_\_ Meat Market

\_\_\_\_\_ Other (explain): \_\_\_\_\_

**Utensils:**

Multi-use (reusable): \_\_\_\_\_ Single-use (disposable):

**Food delivery schedule** (per week): 2 - Tuesday and Friday

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: BRADFORD WHITE COR. M1500 60S13

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 JAYYIA

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>SYSCO</u>	<u>1</u>
3. _____	_____
4. _____	_____

**Time/Temperature Control for Food Safety**

Foods that will be held **hot** before serving: CHILI, BOILED PEANUTS,  
MAC N CHEESE, HUSH PUPPIES, OKRA, RICE, SHRIMP, FLOUNDER,  
HOT DOGS, CORN DOGS, SAUSAGE GRAVY, CHICKEN TENDERS, PATTIES,  
WINGS, GIZZARDS, LIVERS.

Foods that will be held **cold** before serving: ONIONS, TOMATO, LETTUCE,  
TURKEY, HAM, CHEESE, SLAW, PICKLES,  
CHICKEN SALAD, TUNA SALAD.

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 ft<sup>2</sup>

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 17 Width 17 Depth 12"

Length of drain boards (inches): Right 17 Left 17

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

How many air drying shelves will you have? 2

Calculate the square feet of total air drying space: 15 ft<sup>2</sup>

**Hand washing**

Indicate number and locations of hand sinks in the establishment: 3

1 in each bathroom (Total 2 bathrooms)

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 - 48x48)

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  
NO LEFT OVERS  
WILL NOT NEED TO BE COOLED  
COOKED TO ORDER

FOOD PRODUCT POTATO WEDGES

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

FOOD PRODUCT ONION RINGS

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

FOOD PRODUCT CHICKEN TENDERS

PACKAGED & FROZEN, STORED IN FREEZER  
DO NOT THAW  
HANDLED AT PREP TABLE  
COOKED IN FRYER  
LUNCH 9:30 AM - 3 PM  
BREAKFAST 5:30 AM - 9:30 AM  
NO LEFT OVERS

\*\*\*ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT LIVERS

PACKAGED & FROZEN  
STORED IN FREEZER  
NO NOT THAW  
HANDLED AT PREP TABLE  
COOKED IN FRYER  
LUNCH 9:30 AM - 3 PM  
NO LEFTOVERS

FOOD PRODUCT PIZZAROS

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

FOOD PRODUCT PRE - COOKED CHICKEN

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

\*\*\*ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT TENDERLION

FROZEN  
STORED IN FREEZER  
THAWED IN FRIDGE  
HANDLED AT PREP TABLE  
HEATED ON GRILL  
BREAKFAST 6AM - 9:30 AM  
NO LEFT OVERS

FOOD PRODUCT GRITS

PACKAGED  
ON A SHELF IN KITCHEN  
HANDLED AT PREP TABLE  
COOKED ON STOVE  
BREAKFAST 5:30 AM - 9:30 AM  
NO LEFT OVERS

FOOD PRODUCT HASHBROWNS

FROZEN & PACKAGED BOX  
IN THE FREEZER  
NOT THAWED  
BREAKFAST 5:30 AM - 9:30 AM  
HANDLED AT PREP TABLE  
COOKED ON GRILL  
NO LEFT OVERS

\*\*\*ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT HOT WINGS

FROZEN  
IN FREEZER  
NOT THAWED  
HANDLED AT PREP SINK FOR MEAT  
HEATED IN FRYER to 165°  
LUNCH 9:30 AM - 3 PM  
NO LEFT OVERS

FOOD PRODUCT SANDWICH HAM

PACKAGED  
IN FRIDGE  
HANDLED AT PREP TABLE - PREP FRIDGE  
LUNCH 9:30 AM - 3 PM  
NO LEFT OVERS

FOOD PRODUCT SANDWICH TURKEY

PACKAGED  
IN FRIDGE  
HANDLED AT PREP TABLE - PREP FRIDGE  
LUNCH 9:30 AM - 3 PM  
NO LEFT OVERS

\*\*\*ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT PATTY SAUSAGE

FROZEN  
STORED IN FREEZER  
THAWED IN FRIDGE  
HANDLED AT PREP TABLE  
COOKED ON GRILL  
BREAKFAST 5:30 AM - 9:30 AM  
NO LEFT OVERS

FOOD PRODUCT EGGS

PACKAGED FRESH  
STORED IN FRIDGE  
HANDLED AT PREP TABLE  
COOKED ON GRILL  
BREAKFAST 5:30 AM - 9:30 AM  
NO LEFT OVERS

FOOD PRODUCT MOOP CHEESE

BOXED  
STORED IN FRIDGE  
HANDLED AT PREP FRIDGE  
BREAKFAST 5:30 AM - 9:30 AM  
LUNCH 9:30 AM - 3 PM  
NO LEFT OVERS

\*\*\*ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT Bologna

PACKAGED

STORED IN FRIDGE

HANDLED AT PREP TABLE - FRIDGE

BREAKFAST 5:30 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

COOKED IN FRYER

LUNCH 9:30 AM - 3 PM

NO LEFT OVERS

COOKED TO ORDER

FOOD PRODUCT STEAK PATTY

FROZEN

STORED IN FREEZER

WILL NOT BE THAWED

HANDLED AT PREP TABLE

COOKED ON GRILL

BREAKFAST 5:30 AM - 9:30 AM

LUNCH 9:30 AM - 3 PM

NO LEFT OVER

COOKED TO ORDER

\*\*\*ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT

BISCUIT MIX

PACKAGED

STORED ON SHEET IN KITCHEN

HANDLED AT PREP TABLE

BAKED IN OVEN

BREAKFAST 5:30 AM - 9:30 AM

NO LEFT OVERS

FOOD PRODUCT

HOT DOGS

FROZEN

STORED IN FREEZER

THAWED IN FRIDGE

HANDLED AT PREP TABLE

HEAT ON STOVE IN BOILING WATER

LUNCH 9:30 AM - 3 PM

NO LEFT OVERS

FOOD PRODUCT

HAMBURGER

FROZEN

STORED IN FREEZER

FREEZER TO GRILL

HANDLED AT PREP TABLE

LUNCH 9:30 AM - 3 PM

NO LEFT OVERS

\*\*\*ADDITIONAL SHEETS ARE AVAILABLE



FOOD PRODUCT CORN DOGS

FROZEN

STORED IN FREEZER

FREEZER TO OVEN

HANDLED AT PREP TABLE

LUNCH 9:30 AM - 3 PM

NO LEFT OVERS.

FOOD PRODUCT TOMATO

BOXES

ON SHELF IN WALK IN COOLER

HANDLED AT PREP TABLE

FIXED TO ORDER

IF LEFT OVER STORED IN PREP TABLE-

IN PREP FRIDGE

BREAKFAST 5:30 AM - 9:30 AM

LUNCH 9:30 AM - 3 PM

FOOD PRODUCT LETTUCE

PACKAGED

STORED IN FRIDGE

HANDLED AT PREP TABLE - PREP FRIDGE

BREAKFAST 5:30 AM - 9:30 AM

LUNCH 9:30 AM - 3 PM

LEFT OVER LEFT IN PREP FRIDGE

FIXED TO ORDER

\*\*\*ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT

BBQ

COMES IN FROZEN  
STORED IN FREEZER  
THAWED IN FRIDGE, HEATED TO 165° IN OVEN  
HANDLED AT PREP SINK FOR MEAT  
LUNCH 9:30 AM - 3 PM  
NO LEFT OVER

FOOD PRODUCT

GRAVY

PACKAGED  
STORED ON SHELF IN KITCHEN  
HANDLED AT STOVE  
BREAKFAST 5:30 AM - 9:30 AM  
NO LEFT OVERS

FOOD PRODUCT

BREAD

PACKAGED  
STORED ON SHELF IN KITCHEN  
HANDLED AT PREP TABLE  
BREAKFAST 5:30 AM - 9:30 AM

\*\*\*ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT CHILI

COMES FROZEN

STORED IN FREEZER, HANDLED AT PREP TABLE

HEATED IN OVEN

BREAKFAST 5:30 AM - 9:30 AM

LUNCH 9:30 AM - 3 PM

NO LEFT OVERS

FOOD PRODUCT MAC N CHEESE

COMES IN FROZEN

STORED IN FREEZER, DO NOT THAW

COOKED IN OVEN

LUNCH 9:30 AM - 3 PM

HANDLED AT PREP TABLE

NO LEFT OVERS

FOOD PRODUCT HUSH PUPPIES

COMES IN FROZEN

STORED IN FREEZER, DO NOT THAWED

FREEZER TO FRYER

COOKED IN FRYER

LUNCH 9:30 AM - 3 PM

NO LEFT OVERS

\*\*\*ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT

BACON

FROZEN

STORED IN FREEZER

THAWED IN FRIDGE

HANDLED AT PREP TABLE

COOKED ON GRILL

BREAKFAST 5:30 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 FREEZER

THAWED IN FRIDGE

HANDLED AT PREP TABLE

COOKED ON GRILL

BREAKFAST 5:30 AM - 9:30 AM

LUNCH 9:30 AM - 3 PM

NO LEFT OVER

COOKED TO ORDER

FOOD PRODUCT

CHEESE

PACKAGED

STORED IN FRIDGE

HANDLED AT PREP TABLE

BREAKFAST 5:30 AM - 9:30 AM

LUNCH 9:30 AM - 3 PM

NO LEFT OVERS

\*\*\*ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT POP CORN SHRIMP

COMES IN FROZEN  
STORED IN FREEZER  
DO NOT THAW  
FREEZER TO FRYER  
COOKED IN FRYER  
LUNCH 9:30 AM - 3 PM  
NO LEFT OVERS - COOK TO ORDER

FOOD PRODUCT OKRA

COMES IN FROZEN  
STORED IN FREEZER  
DO NOT THAW  
FREEZER TO FRYER  
COOKED IN FRYER  
LUNCH 9:30 AM to 3 PM  
NO LEFT OVERS

FOOD PRODUCT RICE

PACKAGED  
STORED ON SHELF IN ~~KITCHEN~~ DRY STORAGE  
DROP IN BOILING WATER  
COOKED ON STOVE  
LUNCH 9:30 AM - 3 PM  
NO LEFT OVERS

\*\*\*ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT

FLOUNDER

COMES IN FROZEN  
STORED IN FREEZER  
DO NOT THAW  
FREEZER TO FRYER  
COOKED IN FRYER  
LUNCH 9:30 AM - 3 PM  
COOKED TO ORDER  
NO LEFT OVERS

FOOD PRODUCT

CHICKEN SALAD

PACKAGED  
STORED IN FRIDGE  
HANDLED AT PREP TABLE - PREP FRIDGE  
BREAKFAST 5:30 AM - 9:30 AM  
LUNCH 9:30 AM - 3 PM  
NO LEFT OVERS  
SERVE TO ORDER

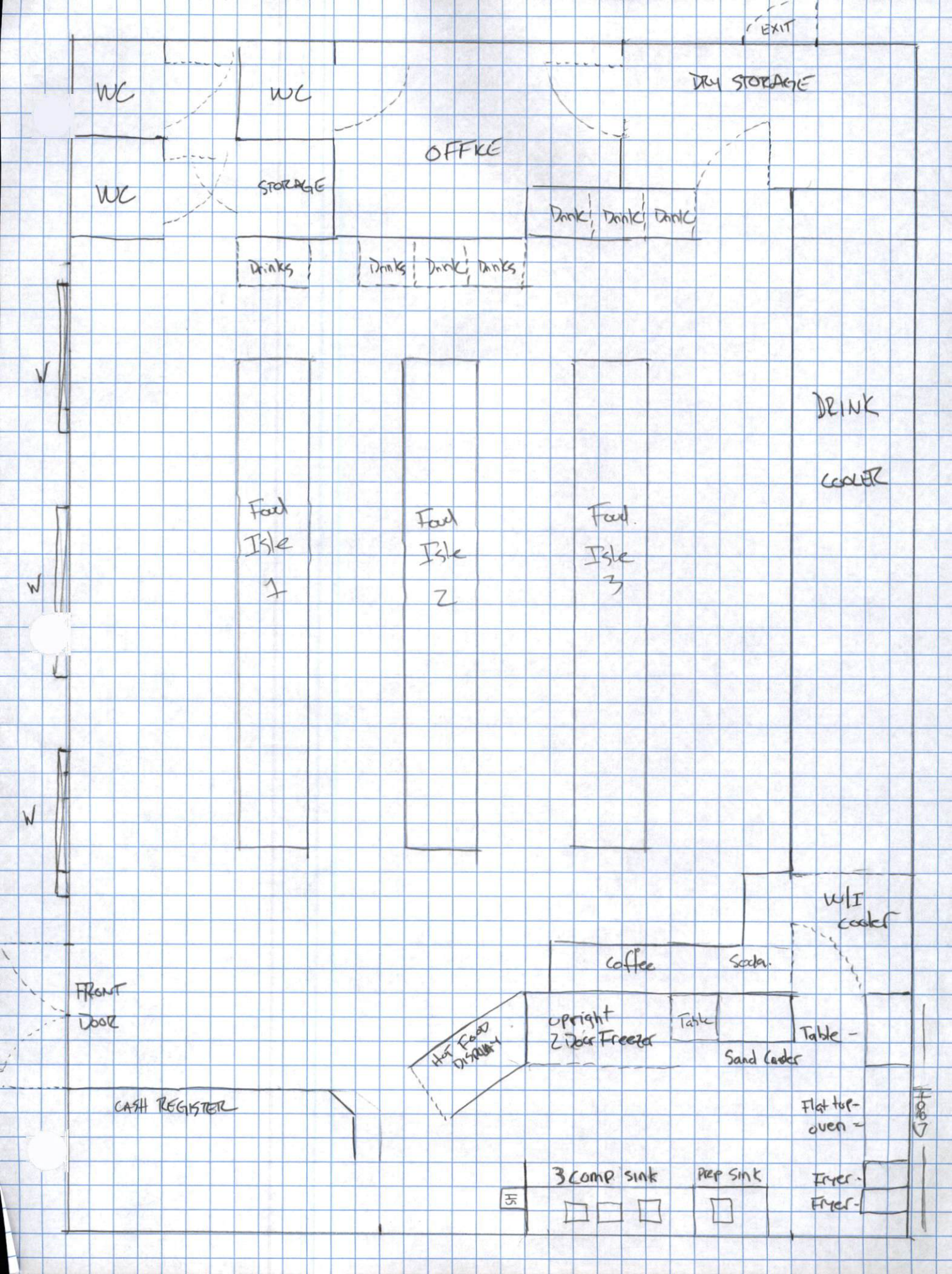
FOOD PRODUCT

TUNA SALAD

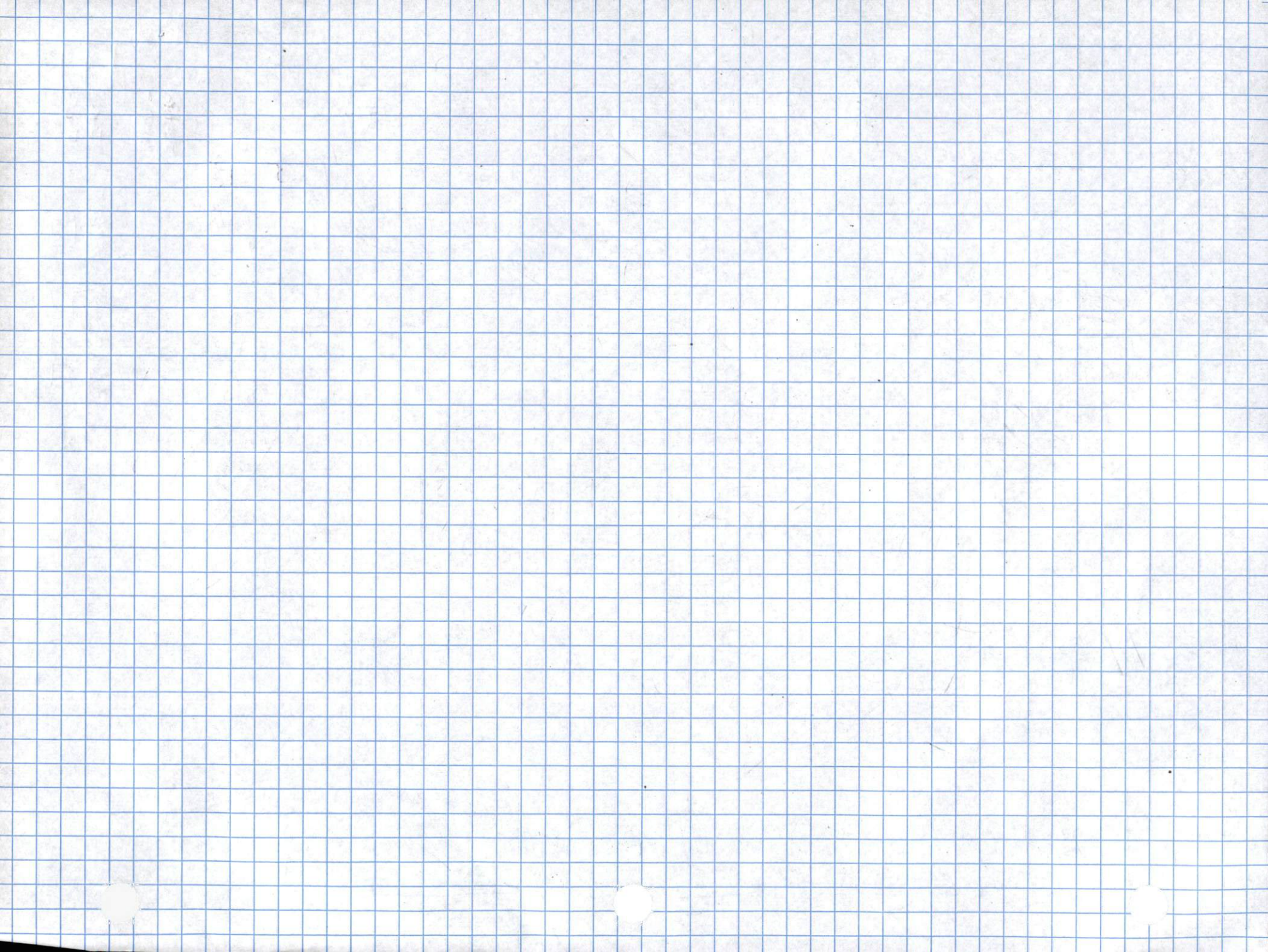
PACKAGED  
STORED IN FRIDGE  
HANDLED AT PREP TABLE / FRIDGE  
BREAKFAST 5:30 AM - 9:30 AM  
LUNCH 9:30 AM - 3 PM  
NO LEFT OVER  
SERVE TO ORDER

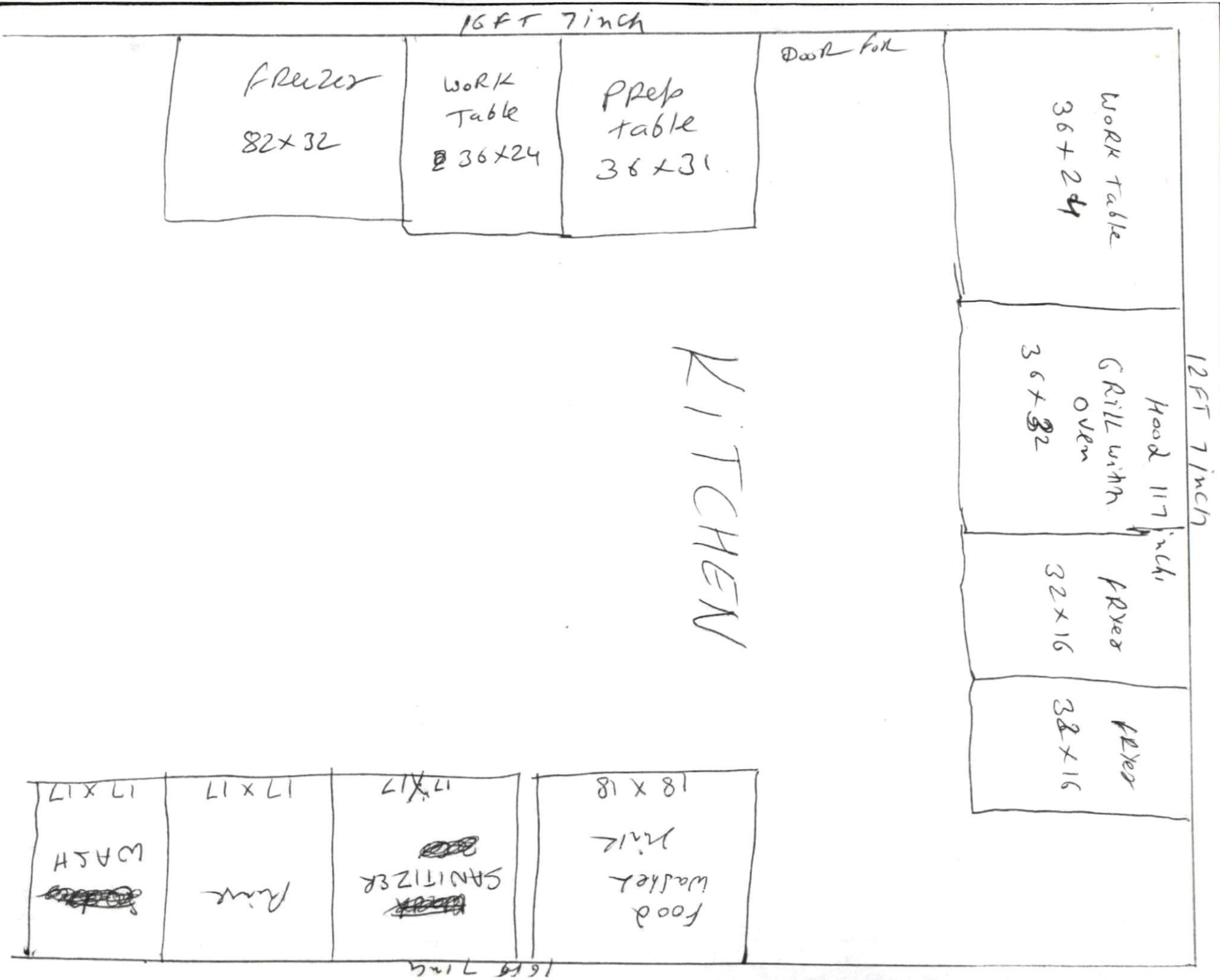
\*\*\*ADDITIONAL SHEETS ARE AVAILABLE











16 GAUGE STAINLESS STEEL  
**WORK TABLES**  
 WITH 4" BACKSPLASH

**REGENCY**  
Tables And Sinks Commercial  
**Tables And Sinks**

**FEATURES**

- Smooth type 304 stainless steel work surface makes cleaning a breeze
- 4" backsplash to protect posterior wall
- Stainless steel legs, undershelf, and hat channels provide unparalleled stability
- Adjustable bullet feet ensure leveling on uneven surfaces
- Combines unbeatable strength with long-lasting durability
- Simple assembly and installation requires little effort



**SPECIFICATIONS**



ITEM	LENGTH	WIDTH	WORK HEIGHT	UNDERSHELF DIMENSIONS	TOP SHELF CAPACITY	UNDERSHELF CAPACITY	WEIGHT
600TSB2424S	24"	24"	34"	18" x 18"	500 lb.	300 lb.	35 lb.
600TSB2430S	30"	24"	34"	24" x 18"	500 lb.	300 lb.	40 lb.
600TSB2436S	36"	24"	34"	30" x 18"	530 lb.	320 b.	46 lb.
600TSB2448S	48"	24"	34"	42" x 18"	560 lb.	340 b.	59 lb.
600TSB2460S	60"	24"	34"	54" x 18"	580 lb.	360 lb.	70 lb.
600TSB2472S	72"	24"	34"	66" x 18"	600 lb.	380 lb.	87 lb.
600TSB2496S	96"	24"	34"	90" x 18"	760 lb.	450 lb.	110 lb.
600TSB3030S	30"	30"	34"	24" x 24"	550 lb.	330 b.	47 lb.
600TSB3036S	36"	30"	34"	30" x 24"	570 lb.	350 b.	51 lb.
600TSB3048S	48"	30"	34"	42" x 24"	600 lb.	370 lb.	66 lb.
600TSB3060S	60"	30"	34"	54" x 24"	620 lb.	390 lb.	80 lb.
600TSB3072S	72"	30"	34"	66" x 24"	640 lb.	410 lb.	99 lb.
600TSB3084S	84"	30"	34"	78" x 24"	780 lb.	460 lb.	113 lb.
600TSB3096S	96"	30"	34"	90" x 24"	800 lb.	480 lb.	126 lb.
600TSB3636S	36"	36"	34"	30" x 30"	600 lb.	380 lb.	58 lb.
600TSB3648S	48"	36"	34"	42" x 30"	630 lb.	400 lb.	72 lb.
600TSB3660S	60"	36"	34"	54" x 30"	650 lb.	420 lb.	87 lb.
600TSB3672S	72"	36"	34"	66" x 30"	670 lb.	440 lb.	102 lb.
600TSB3696S	96"	36"	34"	90" x 36"	820 lb.	510 lb.	139 lb.

NOTE: 84" & 96" Work Tables Feature (6) Six Legs for Added Stability

**REGENCYTABLESANDSINKS.COM**

16 GAUGE STAINLESS STEEL

# WORK TABLES

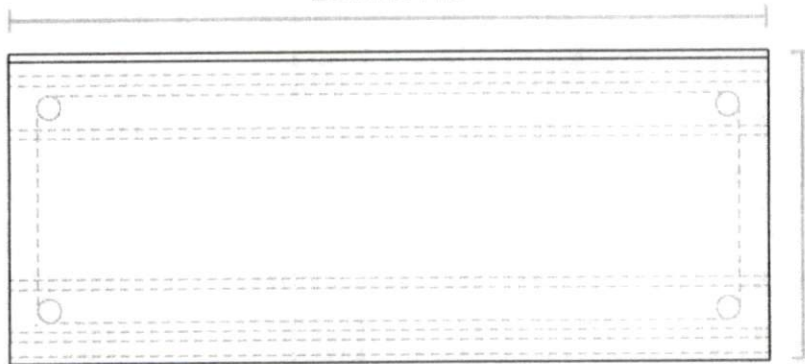
WITH 4" BACKSPLASH

## REGENCY

Tables And Sinks

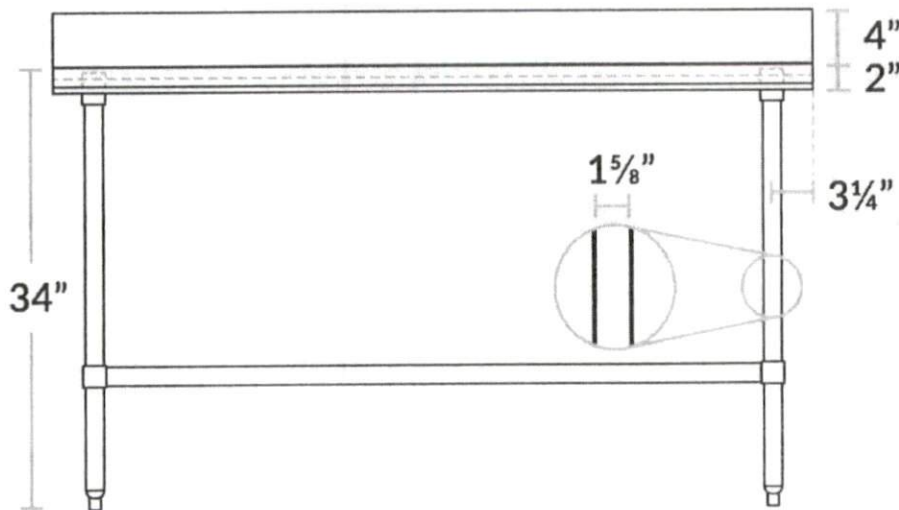
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TOP  
LENGTH

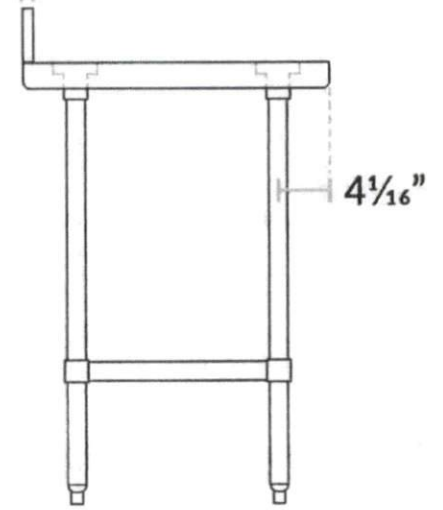


WIDTH

FRONT



1" SIDE



REGENCYTABLESANDSINKS.COM

# ACCESSORIES



## CASTERS & FEET

ITEM	DESCRIPTION	#/PACK
600CASTER4	5" Swivel Stem Casters	4
600CASTER6	5" Swivel Stem Casters	6
600CASTERHD4	5" Heavy-Duty Swivel Stem Casters	4
600CASTERHD6	5" Heavy-Duty Swivel Stem Casters	6
600PABF	Adjustable Plastic Bullet Foot	1
600SPABF	Adjustable Stainless Steel Bullet Foot	1
600SSFF	3/4" Stainless Steel Flanged Foot	1

## UNDERSHELVES

ITEM	DIMENSIONS	FITS
600UT1824S	18"L x 12"W	24"L x 18"W Work Tables
600UT1830S	24"L x 12"W	30"L x 18"W Work Tables
600UT1836S	30"L x 12"W	36"L x 18"W Work Tables
600UT1848S	42"L x 12"W	48"L x 18"W Work Tables
600UT1860S	54"L x 12"W	60"L x 18"W Work Tables
600UT1872S	66"L x 12"W	72"L x 18"W Work Tables
600UT2424S	18"L x 18"W	24"L x 24"W Work Tables
600UT2430S	24"L x 18"W	30"L x 24"W Work Tables
600UT2436S	30"L x 18"W	36"L x 24"W Work Tables
600UT2448S	42"L x 18"W	48"L x 24"W Work Tables
600UT2460S	54"L x 18"W	60"L x 24"W Work Tables
600UT2472S	66"L x 18"W	72"L x 24"W Work Tables
600UT2484S	78"L x 18"W	84"L x 24"W Work Tables
600UT2496S	90"L x 18"W	96"L x 24"W Work Tables
600UT3030S	24"L x 24"W	30"L x 30"W Work Tables
600UT3036S	30"L x 24"W	36"L x 30"W Work Tables
600UT3048S	42"L x 24"W	48"L x 30"W Work Tables
600UT3060S	54"L x 24"W	60"L x 30"W Work Tables
600UT3072S	66"L x 24"W	72"L x 30"W Work Tables
600UT3084S	78"L x 24"W	84"L x 30"W Work Tables
600UT3096S	90"L x 24"W	96"L x 30"W Work Tables
600UT3636S	30"L x 30"W	36"L x 36"W Work Tables
600UT3648S	42"L x 30"W	48"L x 36"W Work Tables
600UT3660S	54"L x 30"W	60"L x 36"W Work Tables
600UT3672S	66"L x 30"W	72"L x 36"W Work Tables
600UT3696S	90"L x 30"W	96"L x 36"W Work Tables

## CASTERS

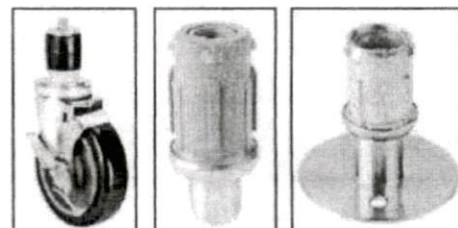
Each set of Regency casters lets you turn any work table or equipment stand with 4 or 6 standard legs into a mobile work station. With a total weight capacity of 1200 to 1600 lb., these wheels can stand the toughest of tests and are sure to meet your needs. Take your table or equipment on the go and then keep it secure with the flip of a lever, conveniently placed at foot level for easy locking and unlocking.

## BULLET FEET

Make sure your table, compartment sink, or dishtable is level and stable by replacing a missing or broken bullet foot with these Regency Bullet Feet! They are designed to fit equipment with 1 1/2" outer diameter legs and are adjustable so they can accommodate uneven floors.

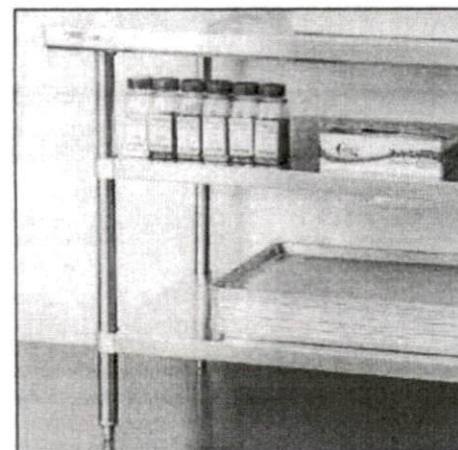
## FLANGED FEET

If you need to bolt your Regency equipment to the floor for added stability during use, this flanged 3/4" seismic foot is the perfect solution! It is designed to swap out easily for an existing foot on Regency products with legs that measure 1 1/2" in outer diameter. Feet like these are typically used to comply with local codes, which require you to secure equipment to the floor, and in situations where keeping your equipment immobile could be useful, like on a food truck.



## UNDERSHELVES

Add extra storage space and organization to your kitchen with a Regency adjustable stainless steel work table undershelf! Undershelves provide additional storage for frequently used items like prep tools, cutting boards, bar towels, oven mitts, pans, and trays. These undershelves are adjustable, so you can move them higher or lower to accommodate items of varying sizes. Made of 18 gauge, type 430 stainless steel, Regency undershelves ensure maximum durability and corrosion resistance, and are easy to clean and sanitize.



# SSPT Series Salad/Sandwich Prep Table

MODELS #178SSPT36HC

REFRIGERATION  
**AVANTCO**

www.AvantcoRefrigeration.com

## TECHNICAL DATA

### Dimensions

Exterior Dimensions	36 1/4" W x 31" D x 42 3/8" H
Interior Dimensions	32 1/4" W x 23 3/4" D x 23 1/2" H
Working Height	35 1/4"
Overall Height (Lid Open)	47 1/4"
Net Volume	9 cu. ft.
Net Weight	242 lb.
Gross Weight	297 lb.
Packaging Dimensions	40 1/2" W x 33 3/4" D x 45 1/2" H

### Construction

Exterior Material	Type 430 Stainless Steel
Interior Material	Type 304 Stainless Steel
Insulation Material	Foamed-in-place polyurethane
Shelf Size	(2) 15 1/8" x 17 1/16"
Shelf Material	Epoxy-coated steel
Shelf Load Capacity	90 lb.

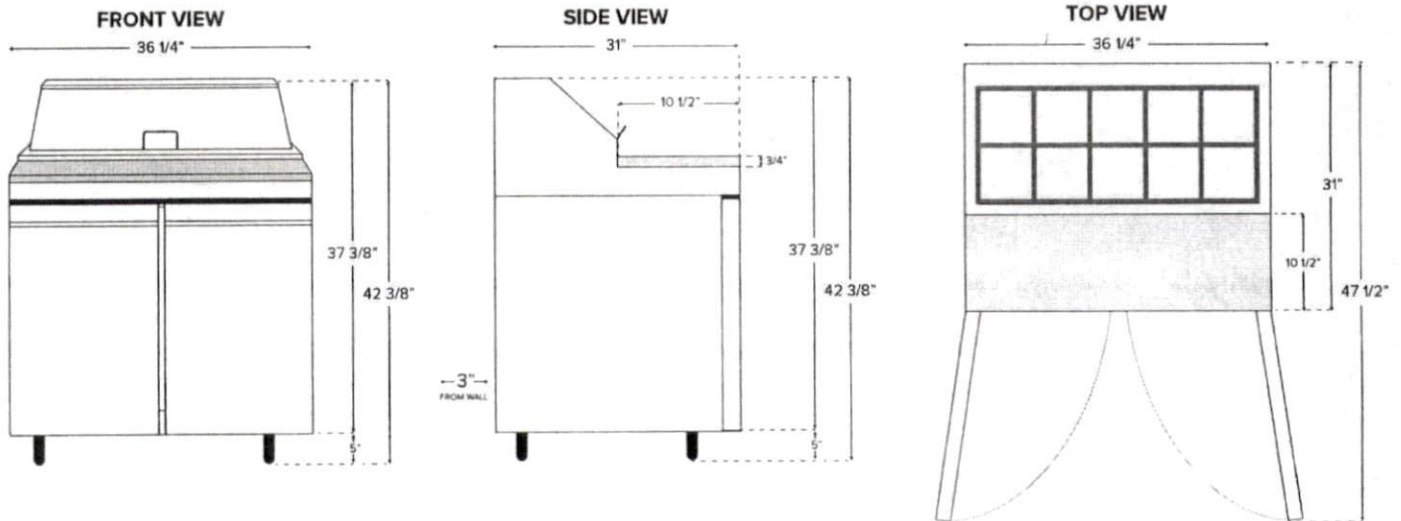
### Cooling

Temperature Range	33°F - 40°F
Refrigerant	R290
Max. Ambient Temperature	90°F
Defrosting	Automatic
Temperature Controller	Digital
Horsepower	1/5

### Electrical

Voltage	115
Amps	4.6
Hz	60
Phase	1
Plug Type	NEMA 5-15P
Electrical Cord Length	84"

## PLAN VIEW

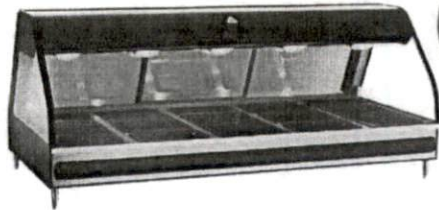


NEMA 5-15P

# ALTO-SHAAM.

ITEM NO. \_\_\_\_\_

## ED2-72 SERIES ED2SYS-72 SERIES HEATED DISPLAY SYSTEMS



ED2-72



ED2SYS-72



- HALO HEAT ... a controlled, uniform heat source that gently holds and surrounds food for better appearance, taste, and longer holding life.

- Holds and displays hot food fresh and moist for hours — without adding water.

- Expandable system to meet your specific requirements.

- Matches profile of leading refrigerated display case.

### • HOT DISPLAY CASE

- Curved glass styling.

- Displays hot food without condensation on glass.

- Protected with an environmentally friendly bumper, made of 93% pre-consumer polycarbonate waste and is 100% recyclable.

- Thermostatically controlled heat source radiates from the base of the display case in multiple heat zones.

- Overhead light zones with shatterproof coated bulbs.

- Holds a full range of standard (gastronorm) pan sizes, full-size or half-size sheet pans.

- Tempered sliding glass doors reflect heat back into the products and mirror the display to enhance merchandising effect.

### • DECORATOR BASE

- Standard black painted front and end panels.

### • SELF-SERVICE HOT DISPLAY

- Customer self-service opening is available on right side, left side, or across the full length of case.

- Front mounted heat-guard provides customer protection.

The display case is constructed of 18 gauge, non-magnetic stainless steel. A tempered glass front encloses the display case and can be lifted to a 90 degree angle for easy cleaning. Removable, sliding glass doors on the operator side are included. Sliding door tracks have a "clean sweep" cutout allowing for easy cleaning and crumb removal. Framed end glass with rubber gasket material protects glass edges from chipping and breakage. The base is divided into two (2) individually managed heat zones with each zone controlled by a separate thermostat with a range of 1 through 10 and heat-on indicator light. Overhead lights are controlled by ON/OFF switches in two (2) light zones. Two (2) 125V plug outlets are available as an option on 120/208-240V units only. Countertop display cases include one set of 4" (102mm) legs.

ED2-72 - 72" (1829mm) length

ED2SYS-72\* - 72" (1829mm) length, with base

ED2-72/P - 72" (1829mm) length, 71-5/16" (1811mm) self-service opening across full length of case front

ED2SYS-72/P\* - 72" (1829mm) length, with base, 71-5/16" (1811mm) self-service opening across full length of case front

ED2-72/PL - 72" (1829mm) length, 23-3/4" (603mm) self-service opening on left side of case front

ED2SYS-72/PL\* - 72" (1829mm) length, 23-3/4" (603mm) with base, self-service opening on left side of case front

ED2-72/PR - 72" (1829mm) length, 23-3/4" (603mm) self-service opening on right side of case front

ED2SYS-72/PR\* - 72" (1829mm) length, with base, 23-3/4" (603mm) self-service opening on right side of case front

\*The system base is not sold as a separate item. Order the full ED2SYS model to receive the base.



### FACTORY INSTALLED OPTIONS

#### • Electrical Choices

- 120/208-240V
- 230V
- 380-415V

#### • Panel Color Choices

- Black, standard
- Stainless Steel, optional
- Custom Color, optional

#### • End Glass Choices

- Clear Glass, standard
- Solar Bronze Glass, optional [5011353]

Temperature Gauge, optional [GU-33384]

Independent Electrical Outlet, optional [5001781]

Temperature Probe, optional [5004917]

W164 N9221 Water Street • P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 • U.S.A.

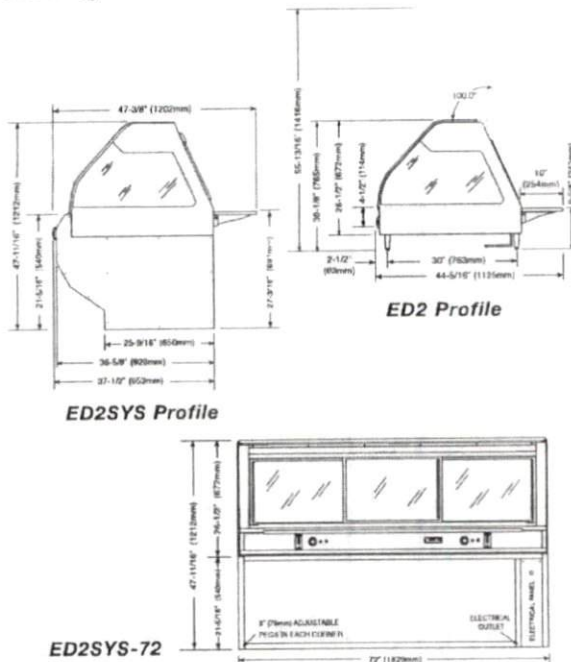
PHONE: 262.251.3800 800.558.8744 U.S.A./CANADA

FAX: 262.251.7067 800.329.8744 U.S.A. ONLY

www.alto-shaam.com



# ED2-72 SERIES ED2SYS-72 SERIES HEATED DISPLAY SYSTEMS



DIMENSIONS (H X W X D)	
EXTERIOR, COUNTER-TOP MODEL WITH LEGS:	30-1/8" x 72" x 44-5/16" (765mm x 1829mm x 1125mm)
EXTERIOR, WITH BASE	47-11/16" x 72" x 47-3/8" (1761mm x 1829mm x 1202mm)
WELL DIMENSIONS (W X L X D):	27-3/16" x 69-5/16" x 4-1/2" (690mm x 1760mm x 114mm)

ELECTRICAL					
VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	
120/208-240	1	50/60	18.8	4.5	NEMA L14-30P (PLUG - COUNTERTOP ONLY; TERMINAL BLOCK - SYSTEM)
208	1	50/60	16.3	3.4	
240	1	50/60	18.8	4.5	
230	1	50/60	18.3	4.2	BARE END, NO PLUG (COUNTERTOP ONLY) (TERMINAL BLOCK - SYSTEM)
380-415	3	50/60	9.2	4.4	
380	3	50/60	8.0	3.3	BARE END, NO PLUG (COUNTERTOP ONLY) (TERMINAL BLOCK - SYSTEM)
415	3	50/60	9.2	4.4	

PAN CONFIGURATION*		
PAN SIZE	DIMENSIONS	QTY.
FULL-SIZE & ONE-THIRD**:	12" x 20" x 2-1/2" (GN 1/1)	5
	12" x 6" x 2-1/2" (GN 1/3)	5
HALF-SIZE & ONE-THIRD**:	12" x 10" x 2-1/2" (GN 1/2)	10
	12" x 6" x 2-1/2" (GN 1/3)	5
FULL-SIZE SHEET PANS:	18" x 26" x 1"	3
MAX. CAPACITY/VOLUME:	80 lbs (36 kg) 50 qts (60 L)	

\* Pans are not included with display case.  
 \*\* Will also accept 4" (100mm) deep pans.

**INSTALLATION REQUIREMENTS**

Display case must be installed level. The display case must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.

Do not install a heated display case near a cold air source such as a freezer, air conditioning vents, or in any area where outside air fluctuation can affect performance.

WEIGHT		
MODEL	NET	SHIP
ED2-72	419 lb (190 kg)	465 lb (210 kg)
ED2SYS-72	621 lb (282 kg)	700 lb (317 kg)
ED2-72/P	450 lb (204 kg)	500 lb (227 kg)
ED2SYS-72/P	661 lb (299 kg)	700 lb (317 kg)
ED2-72/PL; /PR	432 lb (197 kg)	480 lb (295 kg)
ED2SYS-72/PL; /PR	643 lb (318 kg)	700 lb (317 kg)

CRATED DIMENSIONS (EST.): H X W X D  
 ED2-72: 45" x 85" x 55" (1143mm x 2159mm x 1397mm)  
 ED2SYS-72: 65" x 85" x 55" (1651mm x 2159mm x 1397mm)

**SPECIFICATIONS**

- Ten (10) overhead lights with two (2) light zones.
- Two (2) base heat zones with two (2) adjustable thermostats with a range of 1 through 10, and two (2) heat-on indicator lights.
- Three (3) tinted, reflective, tempered glass sliding doors on operator side.
- One (1) 10" x 60" (254mm x 1524mm) operator-side work shelf.
- Self-serve model 72/P has a self-serve pan insert 26-7/16" x 69-3/16" x 2" (672mm x 1757mm x 51mm) and includes three (3) Wire Pan Grids.
- Self-serve models 72/PL and 72/PR have a self-serve pan insert 21-5/8" x 26-7/16" x 2" (549mm x 672mm x 51mm) and includes one (1) Wire Pan Grid.

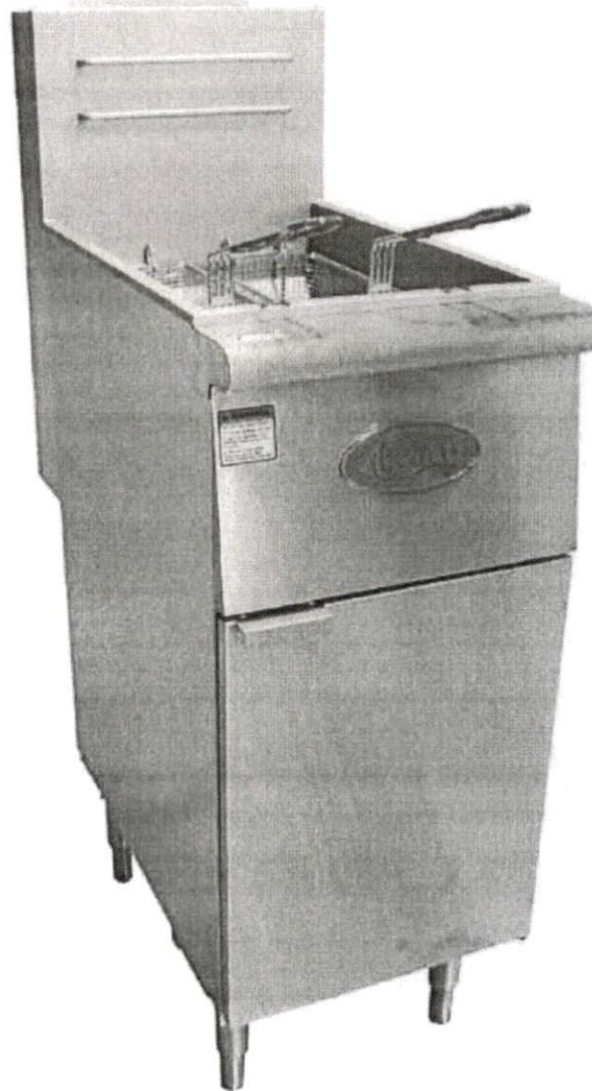
ACCESSORIES			
SEAMLESSLY CONNECT MULTIPLE UNITS		SHEET PAN DIVIDER BAR PACKAGE	
<input type="checkbox"/> BUTTING KIT, COUNTERTOP	5015249	<input type="checkbox"/> FULL-SERVICE	5002803
<input type="checkbox"/> BUTTING KIT, SYSTEM	5008523	<input type="checkbox"/> SELF-SERVICE LEFT-SIDE OR RIGHT-SIDE OF CASES	5002804
<input type="checkbox"/> CARVING STATION	5001874	<input type="checkbox"/> THERMOSTAT GUARD COVER PLATE (2 PER UNIT)	5007660
<input type="checkbox"/> PAN INSERT, SELF-SERVICE 4" (102mm) DEEP	1001991	<input type="checkbox"/> WORK SHELF WITH GRAVY LANE	5005639
PLATFORM SCALE (CUSTOMER SIDE)			
<input type="checkbox"/> LEFT-HAND	5001308		
<input type="checkbox"/> RIGHT-HAND	5001307		

**ALTO-SHAAM.** W164 N9221 Water Street • P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 • U.S.A.  
 PHONE: 262.251.3800 800.558.8744 U.S.A./CANADA FAX: 262.251.7067 800.329.8744 U.S.A. ONLY  
[www.alto-shaam.com](http://www.alto-shaam.com)





## FF300 Three Tube Gas Floor Fryer



### Features

- All stainless steel fry tank, 40 lb. capacity
- Stainless steel front, top ledge and header
- 1 1/4 ball type - full port drain
- Cool zone in fry tank
- Three (30,000) BTU heat exchange tubes with high heat baffles, total 90,000 BTU
- Double rod basket hanger
- Stainless steel door with integral liner
- Smooth finish, high grade G90 galvanized sides and back
- Two nickel chrome wire mesh fry baskets - red plastic coated handles
- Tube rack to rest fry baskets is nickel plated
- Invensys thermostat - 200°F to 400°F
- Auto high limit reset
- 6 inch adjustable legs, casters available
- Warranty: 1 year parts and labor

### Description

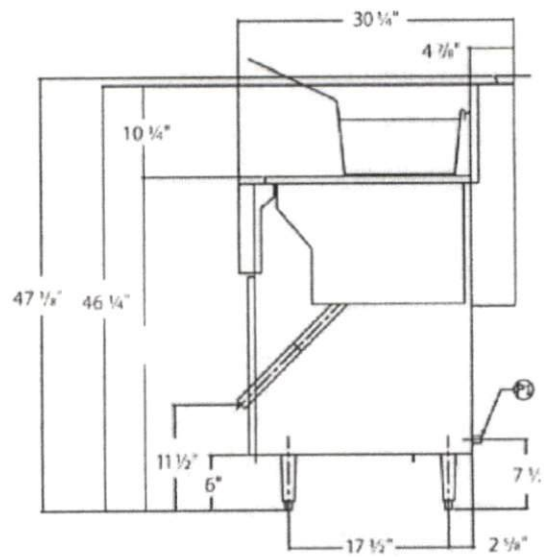
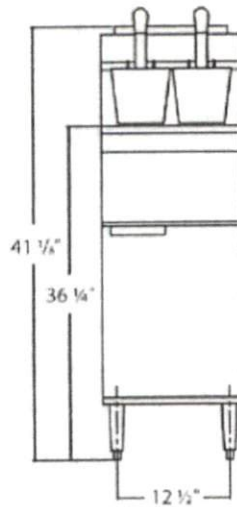
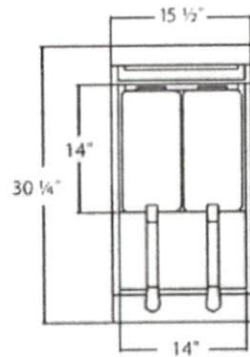
The Avantco FF300 Floor Fryer is a three tube, 40 lb. capacity free standing gas fryer. The fry tank is all stainless steel and includes 3 heat tubes with a high heat baffle system, cool zone and 1 1/4 full port ball type drain valve. The front and door is all stainless steel. The door includes a fully integrated door liner. Two fry baskets have red plastic coated handles. An Invensys thermostat allows temperature range from 200°F to 400°F. High Limit control shuts fryer down if shortening exceeds maximum temperature.

### Technical Data

Capacity	40 lbs.
Dimensions (W x D x H)	15.5" x 30.25" x 47.125"
Working Height	36.25"
Tank Size	14" x 14"
BTU/HR	90,000
Shipping Weight	200 lbs.
Hose Connection	.75"

Three Tube Gas Floor Fryer Natural Gas or Propane

## Plan View



## Recommended Companion Product

**Tempest**  
DEEP FAT FRYER CLEANER

Tough on grease. Tough on carbon. Tempest deep fat fryer cleaner powder offers thorough boil out of encrusted grease and grime.

## Accessories

### Description

Add mobility to your Avantco Floor Fryers with this set of four durable polyurethane casters. Casters sold separately.

**AVANTCO** EQUIPMENT  
www.AvantcoEquipment.com

177CASTER



# A Series Solid Door Reach-In Refrigerators & Freezers

MODEL #178A49FHC

REFRIGERATION  
**AVANTCO**

www.AvantcoRefrigeration.com

## TECHNICAL DATA

### Dimensions

Exterior Dimensions	54"W x 32¼"D x 82½"H
Interior Dimensions	49¾"W x 27½"D x 53½"H
Net Volume	41.3 cu. ft.
Net Weight	443 lb.
Gross Weight	519 lb.
Packaging Dimensions	56¼"W x 34¾"D x 85½"H

### Construction

Exterior Material	430 Stainless Steel
Interior Material	Painted Aluminum
Insulation Material	Foamed-In-Place Polyurethane
Shelf Size	(6) 23½"W x 23¼"D
Shelf Material	Epoxy-Coated Steel
Shelf Load Capacity	90 lb.

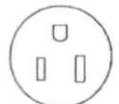
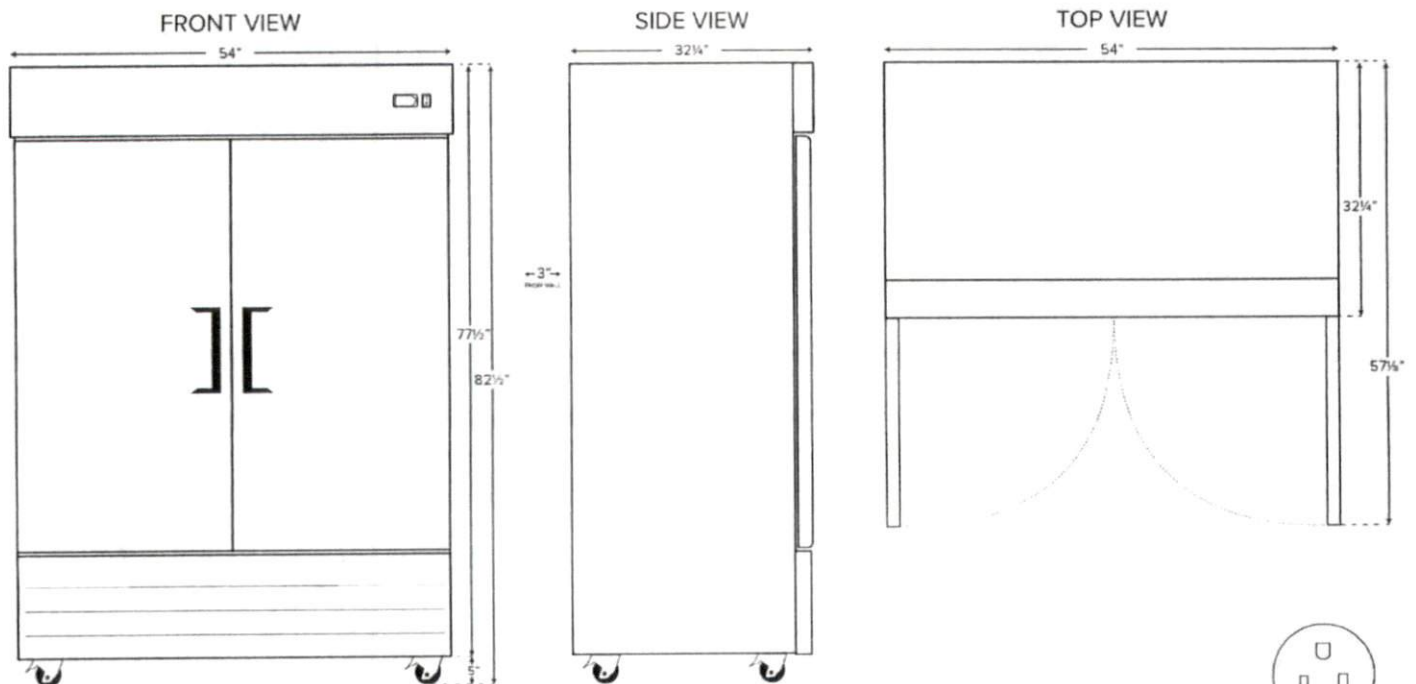
### Cooling

Temperature Range	(-5)°F - 2°F
Refrigerant	R290
Max. Ambient Temperature	90°F
Defrosting	Automatic
Temperature Controller	Digital
Horsepower	1

### Electrical

Voltage	115
Amps	11.1
Hz	60
Phase	1
Plug Type	NEMA 5-15P
Electrical Cord Length	96"

## PLAN VIEW



NEMA 5-15P



**WD Series**  
Tag: \_\_\_\_\_

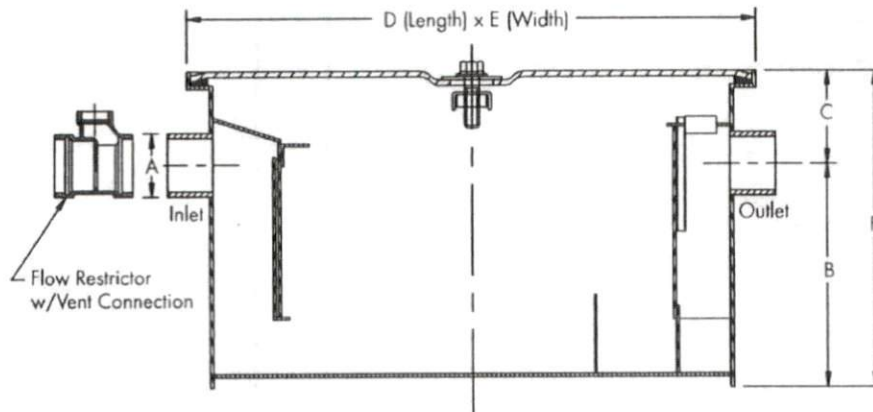
**PDI Certified Grease Interceptor**

**SPECIFICATION:** Watts Drainage WD Series PDI Certified recessed or floor mounted epoxy coated steel grease interceptor with gasketed epoxy coated steel skid-proof cover secured with hex head center bolt(s), removable baffle assembly, deep seal trap with cleanout, external cast iron flow control fitting, and no hub (standard) connections.



Flow Rate (Select One)		
Suffix	Description	
4	4 GPM	<input type="checkbox"/>
7	7 GPM	<input type="checkbox"/>
10	10 GPM	<input type="checkbox"/>
15	15 GPM	<input checked="" type="checkbox"/>
20	20 GPM	<input type="checkbox"/>
25	25 GPM	<input type="checkbox"/>
35	35 GPM	<input type="checkbox"/>
50	50 GPM	<input type="checkbox"/>

Options (Select One or More)		
Suffix	Description	
-B	Sediment Bucket	<input type="checkbox"/>
-E	Extension	<input type="checkbox"/>
-FC	Flange & Clamp Device	<input type="checkbox"/>
-HD	Heavy Duty (10,000 lb.) Traffic Cover	<input type="checkbox"/>
-O	Inlet & Outlet other than Standard Size	<input type="checkbox"/>
-SS	Stainless Steel	<input type="checkbox"/>
-THD	Threaded Connections	<input type="checkbox"/>
-US	Buy American Compliant	<input type="checkbox"/>



Interceptor Catalog Number	Flow Rate GPM	Grease Capacity lbs	A Inlet & Outlet	B	C	D Length	E Width	F Height
				Base to Center	Top to Center			
WD-4	4	8	2"(51)	7-3/4"(197)	3-1/4"(83)	16"(406)	10"(254)	11"(279)
WD-7	7	14	2"(51)	8-1/2"(216)	3-1/2"(89)	18"(457)	13"(330)	12"(305)
WD-10	10	20	2"(51)	8-1/2"(216)	3-1/2"(89)	21-3/4"(552)	14"(356)	12"(305)
WD-15	15	30	2"(51)	10-1/2"(267)	3-1/2"(89)	22"(559)	15"(381)	14"(356)
WD-20	20	40	3"(76)	11-1/2"(292)	3-1/2"(89)	24"(610)	15-3/4"(400)	15"(381)
WD-25	25	50	3"(76)	12"(305)	4-1/2"(114)	26"(660)	16-1/2"(419)	16-1/2"(419)
WD-35	35	70	3"(76)	14"(356)	5"(127)	30"(762)	18"(457)	19"(483)
WD-50	50	100	4"(102)	16"(406)	5-1/2"(140)	32"(813)	22"(559)	21-1/2"(546)

Job Name \_\_\_\_\_ Contractor \_\_\_\_\_

Job Location \_\_\_\_\_ Contractor's P.O. No. \_\_\_\_\_

Engineer \_\_\_\_\_ Representative \_\_\_\_\_

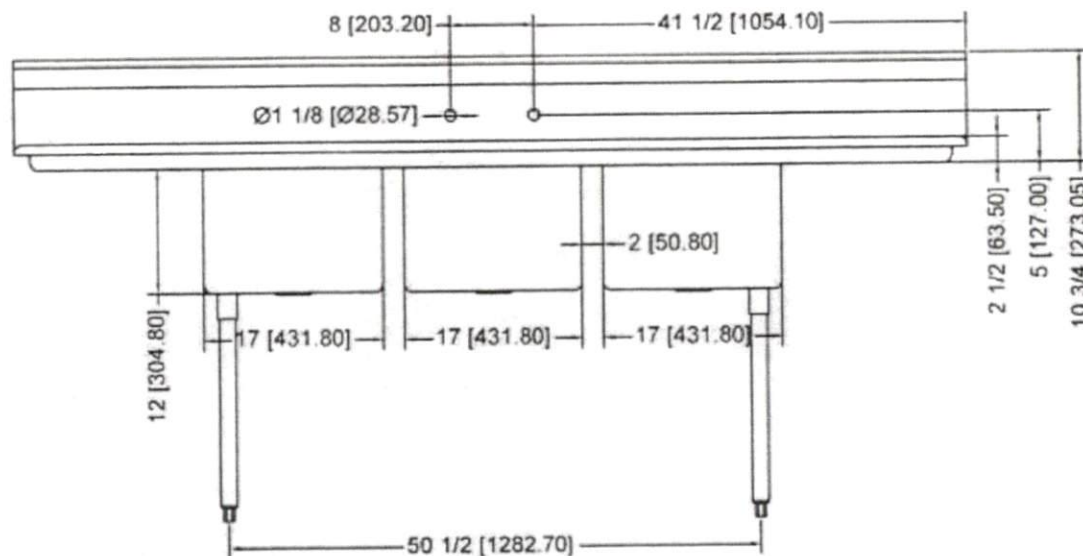
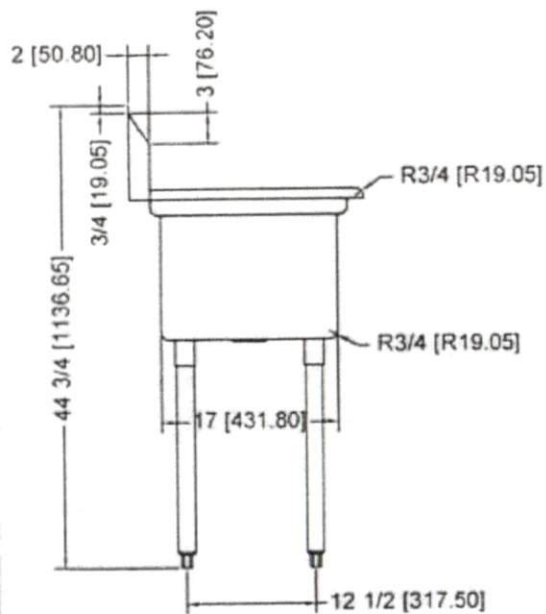
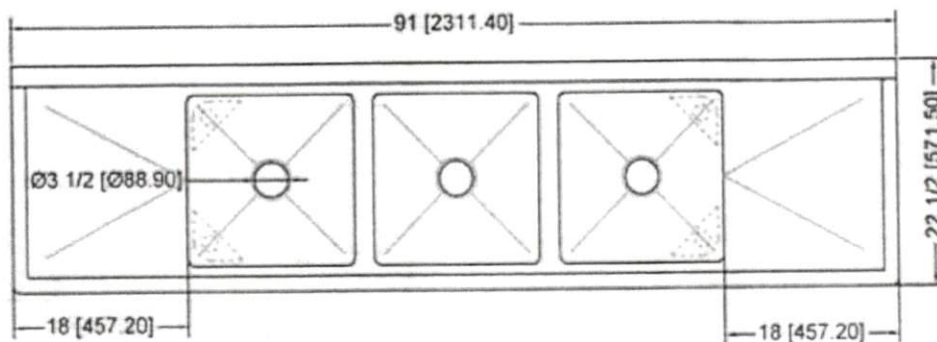
WATTS Drainage reserves the right to modify or change product design or construction without prior notice and without incurring any obligation to make similar changes and modifications to products previously or subsequently sold. See your WATTS Drainage representative for any clarification. Dimensions are subject to manufacturing tolerances.



Specification Drainage Products

USA: 100 Watts Road, Spindale, NC, 28160-2298; TEL: 828-288-2179 TOLL-FREE: 1-800-338-2581 www.watts.com

16GA.304S/S sink, 3comp:17"X17"X12"  
 16GA.galvanized leg,S/S socket, plastic bullet feet  
 17" left & 17" right drainboards  
 Centered drain with 3.5" drain basket  
 Wooden skid packing  
 G.W.:49.10KGS



**600S31717218**

**ServSafe**  
National Restaurant Association

# ServSafe® CERTIFICATION

## SURMEET JAYYIA

for successfully completing the standards set forth for the ServSafe® Food Protection Manager Certification Examination, which is accredited by the American National Standards Institute (ANSI)–Conference for Food Protection (CFP).

17806046

CERTIFICATE NUMBER

5418

EXAM FORM NUMBER

4/29/2019

DATE OF EXAMINATION

4/29/2024

DATE OF EXPIRATION

Local laws apply. Check with your local regulatory agency for recertification requirements.



#0655

Sherman Brown  
Executive Vice President, National Restaurant Association Solutions



In accordance with Maritime Labour Convention 2006, Resolution ADM/N.068-2013 (Regulation 3.2, Standard A.3.2).

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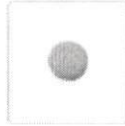
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Contact us with questions at 233 S. Wacker Drive, Suite 3600, Chicago, IL 60606-6383 or ServSafe@restaurant.org.

TRITON QUICK MART (332767) - 205 E JAC

Order Guide



Dough Biscuit Southern Easy Split

6396634 168/3.17OZ PILLSBURY BAKERIES

0 CS \$ 48.96 CS

0 in Cart \$0.00

Item Details

PRODUCT DETAILS

MA INFORMATION

NUTRITION FACTS

Pillsbury frozen dough biscuits by General Mills are shipped in a pre-portioned, freezer-to-oven format to save time on food preparation. These easy-split, buttery southern-style biscuits are suitable for sandwiches or meal accompaniment.

- \* 168 3.2-ounce biscuits per case
- \* Pre-portioned
- \* Place frozen biscuits on greased or parchment-lined full sheet pan
- \* Bake between 21 and 25 minutes in convection oven at 325 F
- \* See package for complete baking instructions
- \* Store in freezer between -10 and 0 F
- \* 186-day shelf life, best if used by code date on box
- \* Shipped in a cardboard box
- \* Case measures 18.7 inches long by 10.6 inches wide by 8.8 inches high

Stock Status  
No information available

GTIN  
10094562062498

Manufacturer UPC  
94562-06249

Storage Location  
F

Split Detail  
N

Average Weight  
33.6



Dashboard

4 results for: "precooked chicken"



Chicken Breaded 8 Pieces Pre-Cooked Su...  
1458223 1/15 LB PIERCE (PILGRIMS PRIDE)

0 CS \$ 72.78 CS 0 in Cart \$0.00

- ies
- ategories
- ry (14)
- ands
- 1 Red Label (4)
- 1 Foods (3)
- 3 (Pilgrims Pride) (3)
- 1 Classic (3)

PRODUCT DETAILS

MA INFORMATION

NUTRITION FACTS

SUPER CHIK N - FRIED CHICKEN, MARINATED FOR CRISP RESULTS. HEAT IN ANY OVEN, INCLUDING MICROWAVE. CAN BE DEEP FRIED OR THAW AND SERVE. HALF-BREAST, THIGHS, DRUMSTICKS, AND WINGS. THIS PRODUCT IS BREADED. 48 TO 54 COUNT NATURAL PROPORTIONS BREAST AND WINGS IN ONE BAG; DRUMS AND THIGHS IN ON BAG

Stock Status  
No information available

GTIN  
10037638148450

Manufacturer UPC  
65115

Storage Location  
F

Split Detail  
N

Average Weight  
15



Dashboard



4 results for: "precooked chicken"

by

ies

ategories

ry (14)

ands

Red Label (4)

Foods (3)

(Pilgrims Pride) (3)

Classic (3)



Chicken Breast Filet Grilled Pre-Cooked ...

8391969 40/4 OZ TYSON RED LABEL

0 CS \$ 61.37 CS

0 in Cart \$0.00

PRODUCT DETAILS

MA INFORMATION

NUTRITION FACTS

Tyson Red Label NAE fully cooked grilled chicken breast filets with rib meat are unseasoned for use in a variety of recipes and the creation of custom menu items. Consistent portion sizes optimizes inventory control and prep time.

- \* Two 5-pound containers of chicken per master case
- \* 36 to 46 4-ounce pieces per case
- \* No antibiotics ever, seasoned with salt and pepper, grill marks have made-from-scratch appeal
- \* Finish with your own methods and your own recipes for complete freedom
- \* Ideal for center of the plate dishes, signature sandwiches and salads
- \* Microwave on high 2-3 minutes, bake at 350 F in convection oven for 18-22 minutes
- \* Keep frozen, store at 0 F
- \* Case dimensions are 11.8 inches long by 9.2 inches wide by 9.8 inches high

Stock Status  
No information available

GTIN  
23700026439

Manufacturer UPC  
38301-0928

Storage Location  
F

Split Detail  
N

Average Weight  
10



Dashboard

4 results for: "precooked chicken"



**Chicken Breast Filets Breaded Pre-Cooked**

7564954 40/4 OZ TYSON FOODS

0 CS \$ 55.30 CS 0 in Cart \$0.00

- by
- ies
- ategories
- ry (14)
- ands
- 1 Red Label (4)
- 1 Foods (3)
- 3 (Pilgrims Pride) (3)
- 1 Classic (3)

PRODUCT DETAILS

MA INFORMATION

NUTRITION FACTS

Tyson fully cooked breaded chicken breast filets with rib meat are versatile enough to serve as an entree, the base of a sandwich, or toppings for salads and pasta dishes. Consistent product sizing translates to consistent cook time and portion control.

- \* 40 4-ounce filets per case
- \* Bake in conventional or convection oven
- \* Keep frozen until ready to use
- \* Case dimensions 14.9 inches long by 9.4 inches wide by 7.5 inches high

Stock Status  
No information available

GTIN  
23700564856

Manufacturer UPC  
944-0928

Storage Location  
F

Split Detail  
N

Average Weight  
10



Dashboard

4 results for: "precooked chicken"



Chicken Tender Breaded Precooked No ...  
8391940 2/5 LB TYSON RED LABEL

0 CS \$ 38.49 CS

0 in Cart \$0.00

- ies
- ategories
- ry (14)
- ands
- Red Label (4)
- Foods (3)
- (Pilgrims Pride) (3)
- Classic (3)

PRODUCT DETAILS

MA INFORMATION

NUTRITION FACTS

Tyson Red Label Golden Crispy Chicken tenderloin fritters offer a delicately crunchy texture and an appealing golden-brown hue for enhanced customer appeal. Consistent portion sizes make plating out appetizers or combination meals simple.

- \* Two 5 pound heat-sealed, poly bags
- \* 65 to 95 pieces per case with a target of 80 pieces
- \* One serving is approximately 2 pieces
- \* Fully cooked for fast preparation
- \* Breading made with fine flour and breadcrumbs for an appealing texture and taste
- \* Breading set in vegetable oil
- \* Deep fry or cook in a convection oven
- \* Keep frozen at 0 F for up to 365 days
- \* Case dimensions are 11.8 inches long by 9.2 inches wide by 9.8 inches high

Stock Status  
No information available

GTIN  
23700026408

Manufacturer UPC  
38321-0928

Storage Location  
F

Split Detail  
N

Average Weight  
10



Dashboard

4 results for: "precooked chicken"



Chicken Wings Breaded Zing Precooked ...

1157585 2/7.5 LB PIERCE (PILGRIMS PRIDE)

0 CS \$ 70.79 CS

0 in Cart \$0.00

- ies
- ategories
- ry (14)
- ands
- Red Label (4)
- Foods (3)
- (Pilgrims Pride) (3)
- Classic (3)

PRODUCT DETAILS

MA INFORMATION

NUTRITION FACTS

FULLY COOKED, PRE-BROWNED & BREADED. ORIGINAL 1950 S FLAVOR PROFILE. AMONG THE MOST POPULAR SPICY BREADED WINGS SOLD. INDIVIDUALLY FROZEN. 1ST & 2ND JOINTS, 9-13 PCS PER LB CAN BE BAKED OR FRIED. SERVE HOT OR CHILLED. EXCELLENT HOLD TIME. SECONDARY PROCESSING INFORMATION; PORTION INFORMATION; COOKING INFORMATION; FUNCTION IF EQUIPMENT OR SUPPLIES; COMPARABLE TO OTHER NATIONAL BRANDS; AND BENEFITS OVER COMPETING PRODUCTS.

Stock Status  
No information available

GTIN  
10037638075756

Manufacturer UPC  
60150

Storage Location  
F

Split Detail  
N

Average Weight  
15



Dashboard

TRITON QUICK MART (332767) - 205 E JAC

Order Guide

Search Order C



**Entree Macaroni And Cheese**

2491603 4/4.5 LB SYSCO CLASSIC

0 CS \$ 44.53 CS

0 in Cart \$0.00

Item Details

PRODUCT DETAILS

MA INFORMATION

NUTRITION FACTS

Sysco Classic macaroni and cheese entree is a ready-to-cook favorite featuring the classic taste of elbow macaroni in cheddar cheese sauce. Simply place the frozen tray in the oven for a hot entree in less than an hour with no prep work.

- \* Case contains four 4.5-pound frozen trays
- \* Excellent source of calcium, good source of fiber
- \* Reduced sodium content
- \* No trans fat
- \* Cook in conventional oven at 400 F or in a convection oven at 350 F
- \* Keep frozen at 0 F or below, do not refreeze
- \* Temper in 40 F cooler for up to 48 hours before cooking if desired
- \* Case dimensions 21.4 inches long by 13.1 inches wide by 4 inches high

Stock Status  
No information available

GTIN  
10074865329504

Manufacturer UPC  
000091603

Storage Location  
F

Split Detail  
N

Average Weight  
18



Dashboard

TRITON QUICK MART (332767) - 205 E JAC

Order Guide



**Potato Hash Brown Diced Random**

0042947 6/5LB ORE IDA

0 CS \$ 41.51 CS 0 in Cart \$0.00

Item Details

PRODUCT DETAILS

MA INFORMATION

NUTRITION FACTS

Oreida Big Breakfast diced hashbrown cubes by McCain Foods are classic random-cut potatoes with a natural flavor and back-of-house appearance. These potatoes are pre-cut and ready to cook, saving time on preparation and cutting labor costs.\* Six 5-pound air-perforated clear co-extruded poly bags in kraft case

- \* Each case yields 160 3-ounce servings
- \* Deep fry at 350 F for 2 to 3 minutes
- \* Griddle fry at 350 F for 13-16 minutes or bake in convection oven at 425 F for 12-14 minutes
- \* Cook from frozen state to light golden color, do not overcook
- \* Store at -10 F to 0 F for up to 540 days from date of manufacture
- \* Manufactured On code printed in Plant/Year/Month/Day\_Time/Line format
- \* Case measures 16 inches long by 12 inches wide by 8.5 inches high

Stock Status	GTIN
No information available	10072714002523

Manufacturer UPC	Storage Location
OIF252A	F

Split Detail	Average Weight
N	30



Dashboard

10 results for: "mash potato"

by

ies

ategories

ed & Dry (10)

n (5)

rice (5)

ands

Classic (7)

American Foods (2)

an (2)

Imperial (2)



Potato Cooked Mashed Yukon Gold

3009998 4/6LB SYSCO CLASSIC

0 CS \$ 38.02 CS

0 in Cart \$0.00

PRODUCT DETAILS

MA INFORMATION

NUTRITION FACTS

Sysco Classic refrigerated yellow mashed potatoes are made with peeled and cooked Yukon Gold potatoes as well as milk, butter and salt. This product is consistent in quality, taste, appearance and performance.

- \* Four 6-pound clear poly bags per corrugated case
- \* Never frozen
- \* Arrive prepared, refrigerated and ready-to-heat in your culinary application
- \* Saves time and labor of preparing mashed potatoes from scratch, in addition to improving yields
- \* For easy prep: microwave, steam, oven, or even boil-in-bag
- \* 50 Day Shelf Life (from Date of Manufacture)
- \* Use anywhere or for anything where mashed potatoes are needed
- \* Serve with gravy for traditional offering, or create a signature mashed dish by adding on-trend ingredients
- \* Great complementing side dish to any protein, or as an ingredient in an entree
- \* Store in cooler between 33-40 F
- \* Case measures 12.9 inches long by 9.4 inches wide by 8.3 inches high

Stock Status  
No information available

GTIN  
10734730485963

Manufacturer UPC  
34730-48596-00

Storage Location  
C

TRITON QUICK MART (332767) - 205 E JAC

Order Guide



**Okra Breaded Lightly**  
2144475 4/5 LB SYSCO IMPERIAL

0 CS \$ 33.84 CS

0 in Cart \$0.00

Item Details

PRODUCT DETAILS

MA INFORMATION

NUTRITION FACTS

Sysco Imperial lightly breaded okra is an upscale alternative to fries for your appetizer menu. This battered home-style bite-sized okra features a spicy breading and is individually quick frozen for fresh and consistent taste.

- \* Four 5-pound bags per case
- \* Yields 100 to 125 count per pound
- \* Approximately 106 3/4-cup servings per case
- \* Deep fry at 350 F for 2 to 3 minutes to prepare
- \* Batter contains paprika, mustard and other spices
- \* Shelf life of one year when frozen
- \* Store frozen at -20 to 0 F
- \* Manufactured On date in format printed on package
- \* Case dimensions are 17.9 inches long by 11.25 inches wide by 8 inches high

Stock Status  
No information available

GTIN  
74865259163

Manufacturer UPC  
41010198

Storage Location  
F

Split Detail  
N

Average Weight  
20



Dashboard



TRITON QUICK MART (332767) - 205 E JAC

Order Guide



Onion Ring Beer Batter 5/8"

9263195 6/2.5 LB SYSCO IMPERIAL

0 CS

\$ 51.90 CS

0 in Cart \$0.00

Item Details

PRODUCT DETAILS

MA INFORMATION

NUTRITION FACTS

Sysco Imperial beer battered onion rings are double dipped in a seasoned beer batter and pre-fried. These pre-cut onion rings save you time and labor costs in your kitchen with no advanced preparation needed and short cooking time required.

- \* Six 2.5-pound printed polybags per printed master case
- \* Each ring sliced in approximately 5/8-inch cuts
- \* Use as an appetizer or side for menu variation
- \* Great for hotels and restaurants
- \* Deep fry at 350 F for 2 1/4 to 2 1/2 minutes
- \* Bake in conventional oven at 425 F for 6 minutes per side, or in convection oven at 425 F for 3 minutes per side
- \* Do not allow to thaw
- \* Product must be fully cooked
- \* Store at or below 0 F for up to 365 days for best results
- \* Manufactured On date printed in MMDDYY PYMMDD\_HH:MM\_LL format
- \* Case measures 16 inches long by 12 inches wide by 11 inches high

Stock Status  
No information available

GTIN  
10074865848012

Manufacturer UPC  
41010091

Storage Location  
F

Split Detail  
N

Average Weight  
15



Dashboard

TRITON QUICK MART (332767) - 205 E JAC

Order Guide



Gravy Sausage Country Ready-To-Use  
0682542 6/104 OZ SYSCO CLASSIC

0 CS \$ 84.97 CS

0 in Cart \$0.00

Item Details

PRODUCT DETAILS

MA INFORMATION

NUTRITION FACTS

Sysco Classic country-style sausage gravy brings the flavor of homemade pork sausage to thick, creamy, white gravy, perfect for biscuits and gravy or to accompany country fried steak and various breakfast entrees. Consistency from one batch to another suits customer expectations.

- \* Six 104-ounce steel number 10 cans of country-style sausage gravy per case
- \* USDA-inspected coarse ground pork enhances taste, texture and appearance
- \* No MSG, 0 grams trans fat
- \* 49 quarter-cup servings per can, 490 servings per case
- \* Ready to heat in microwave, on the stovetop or in a double boiler
- \* Shelf-stable, refrigerate after opening
- \* Case dimensions are 18.3 inches long by 12.6 inches wide by 7.3 inches high

Stock Status  
No information available

GTIN  
10074865954980

Manufacturer UPC  
590PX-SYS

Storage Location  
D

Split Detail  
N

Average Weight  
39



Dashboard

4 results for: "sausage patty"

by

ies

ategories

s (28)

ry (5)

n (1)

ands

y Dean Foods (8)

Classic (6)

s Sausage Co (5)

iel (4)



Sausage Pork Patty Cooked Mild Child N...

1589290 106/1.5 OZ SYSCO CLASSIC

0 CS \$ 40.44 CS

0 in Cart \$0.00

PRODUCT DETAILS

MA INFORMATION

NUTRITION FACTS

Sysco Classic mild pork sausage patties come pre-cooked for quick preparation and a consistent appearance. Seasoned with a blend of spices that includes black and red pepper, these sausages work well as a breakfast protein or on sandwiches.

- \* 106 1.5-ounce frozen patties in a poly bag per case
- \* Child Nutrition labeled, 0.75-ounce meat equivalent
- \* Made from 100-percent USDA-inspected fresh cuts of quality pork
- \* Firm, consistent texture with little to no shrinkage
- \* Patties go well with eggs, fruit and hash browns
- \* Heat to an internal temperature of 165 F for 15 seconds
- \* Bake, grill, poach, broil or fry
- \* Store frozen from -10 to 10 F, thaw before heating
- \* Manufactured On date in MM/DD/YY format
- \* Case dimensions are 12.75 inches long by 9.75 inches wide by 8 inches high

Stock Status  
No information available

GTIN  
74865574228

Manufacturer UPC  
19698

Storage Location  
F

Split Detail  
N

Average Weight  
10



Dashboard

TRITON QUICK MART (332767) - 205 E JAC

Order Guide

Search Order C



Steak Salisbury Cooked with Soy

7390396 53/3 OZ SYSCO RELIANCE

0 CS

\$ 63.65 CS

0 in Cart \$0.00

Item Details

PRODUCT DETAILS

MA INFORMATION

NUTRITION FACTS

Sysco Reliance fully cooked Salisbury steak delivers a hamburger-like taste made from quality ingredients. Seasonings and soy add to the flavor profile, while charmarked steaks create visual appeal for your hungry customers.

- \* 50 3-ounce portions per master case
- \* Oval-shaped, soy added for more protein and flavor
- \* Perfectly portioned to help with inventory control
- \* Fully cooked portions optimizes food prep time and enhances food safety
- \* Use as center-of-the-plate entree for elegant dinner recipes
- \* Case dimensions 18 inches long by 10 inches wide by 5.5 inches high

Stock Status  
No information available

GTIN  
74865464666

Manufacturer UPC  
7390396

Storage Location  
F

Split Detail  
N

Average Weight  
9.94



Dashboard

**Breakfast (until 11a)**  
**Add Cheese \$0.50**

Breakfast Platter	\$5
Bacon and Egg Biscuit	\$3
Sausage and Egg Biscuit	\$3
Steak Biscuit Country Style	\$3.5
Chicken Biscuit	\$3.5
Tenderloin Biscuit	\$3.5
Sausage Biscuit with Gravy	\$3
Sausage Patty Biscuit	\$2
Bacon Biscuit	\$2
Fried Bologna Biscuit	\$2
Country Ham and Biscuit	\$2.5

**Breakfast Sides**

	<u>Small</u>	<u>Med</u>	<u>Lrg</u>
Grits	\$1.39	\$1.59	\$1.79
Hash Brown	\$0.79(1)	\$1.49	
Bacon	\$1.69 (3)		

**Your Choice:**  
**Bacon, Egg, Cheese Biscuit or**  
**Sausage, Egg, Cheese Biscuit or**  
**Ham, Egg, Cheese Biscuit**  
**With 16oz Coffee and Hash**  
**Brown**

**\$5**

**Lunch (11a – 3pm)**

**Comes with Two(2) Potato Wedges  
and a Roll**

2pc Fried Chicken	\$5
Liver or Gizzard	\$5
3 Chicken Wings	\$6
3 Chicken Tender	\$6
6 Buffalo Wings	\$5

ALL DAY SPECIALS served w/ chips

2 Hot Dogs	\$3
Choice onions, slaw, ketchup, must	
1/3 LB Angus Beef Burger	\$6
topped with Lettuce, tomato & onion	

**Extra burger Toppings \$1**

- American Cheese
- 2 slices Bacon
- 2 Onion Rings
- Fried Egg

**Lunch Plates \$6**

Includes choice of 1 side & Iced Tea

**Monday**

Fried Chicken

**Tuesday**

Salisbury Steak

**Wednesday**

Country Fried Chicken

**Thursday**

1/3lb angus burger

**Friday**

Fried Flounder

Fried Shrimp Basket

**COLD SANDWICHES**

Smoked Turkey

Ham and Cheese

Chicken Salad

Tuna Salad

**Fried Chicken Individual**

Breast \$3 / Thigh \$2.5 / Leg \$2 / Wing \$2  
Tenders \$1.5(1ea) \$5(4ea)

**Chicken Only Take Out**

	8pc	12pc
Fried Chicken	\$12	\$15
Tenders	\$10	\$13

**Sides**

	<b>Small</b>	<b>Med</b>	<b>Lrg</b>
Fries	\$2	\$3	\$4
Mac N Ch	\$2	\$3	\$4
Rice	\$2.5	\$3.5	\$4
Onion Rings	\$2.5	\$3.5	\$4
Wedges	\$2 (3ea)		\$3(6ea)
	\$5(12ea)		