

HARNETT COUNTY PLAN REVIEW APPLICATION COVER LETTER FOOD SERVICE ESTABLISHMENTS

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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 Violette, REHS
Food and Lodging Program Specialist

Jamie Turlington, REHS
Environmental Health Specialist

Cindy Pierce, REHS
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Nikki Eason, REHS
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Plans must be submitted with the following supporting documentation:

- A 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-in coolers
- A complete equipment list and corresponding manufacturer specification sheets
- A proposed menu
- A completed Food Service Plan Review Application
- \$200 Plan Review Fee

09/19
gv

Food Service Plan Review Application

Type of plan: New _____ Remodel XXX

Name of Establishment: Donna's Country Kitchen

Physical Address: 174 N McKinley St

City: Coats State: NC Zip: 27521

Phone (if available): 919-244-4052 Fax: _____

Email: afaircloth55@gmail.com

Applicant: Allen Faircloth

Address: 2603 Abattoir Rd

City: Coats State: NC Zip: 27521

Phone: 919-244-4052 Fax: _____

Email: afaircloth55@gmail.com

Owner (if different from Applicant): _____

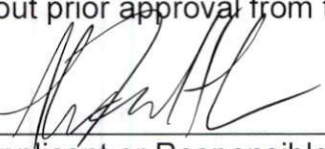
Address: _____

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:  Date: _____
(Applicant or Responsible Representative)

Hours of Operation:

Mon 630-8 Tues 630-8 Wed 630-8 Thurs 630-8 Fri 630-8 Sat 630-2 Sun -

Number of Seats: 68 seats

Facility total square feet: 1864 sqft

Projected start date: Open Date May 2020 / Project start ASAP

Type of Food Service:

Check all that apply

- Restaurant
- Food Stand
- Drink Stand
- Commissary
- Meat Market
- Other (explain): _____

- Sit down meals
- Take-out meals
- Catering

Utensils:

Multi-use (reusable): Single-use (disposable): _____

Food delivery schedule (per week): 1-2 / wk

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

- Curing Acidification (sushi, etc.) Smoking
- Reduced Oxygen Packaging (e.g. vacuum packaging, sous vide, cook-chill, etc.)

Has the process been approved by the Variance Committee of the DPH Food Protection Branch? _____

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

- Nursing/Rest Home Child Care Center Health Care Facility
- Assisted Living Center School with pre-school aged children or an immunocompromised population

Water Supply:

Type of water supply: (check one)

- Non-public (well)
- Community/Municipal

Is an annual water sample required of your establishment? (check one)

- Yes
- No

Wastewater System:

Type of wastewater system: (check one)

- Public sewer
- On-site septic system

Water Heater:

Manufacturer and Model: Rinnai Tankless

Storage Capacity: n/a gallons

- Electric water heater: _____ kilowatts (kW)
- Gas water heater: 199,000 BTU's

Water heater recovery rate: n/a GPH

If tankless, 9.8 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? Enrolling team in Safe Plates w/Greg Honeycutt Q1-2/2020

Eligible Person In Charge: _____

Program _____ Cert. # _____ Exp. Date _____

For multiple shifts and/or occasions of absences, list all eligible Persons in Charge:

Eligible Person In Charge: _____

Program _____ Cert. # _____ Exp. Date _____

Eligible Person In Charge: _____

Program _____ Cert. # _____ Exp. Date _____

*Attach a copy of your establishment's Employee Health Policy

Are copies of signed Employee Health Policies on file? _____

Food Sources

Names of food distributors:	Deliveries/wk
1. <u>Cheney Bros</u>	<u>1-2 / wk</u>
2. _____	_____
3. _____	_____
4. _____	_____

Time/Temperature Control for Food Safety

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

Philly steak to be warmed and held in countertop cooker; various veggies (corn, peas, mashed potatoes, beans, etc) to be cooked and held in countertop cookers; grits to be prepared and held in countertop cooker;

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

Cheeses to be held in cold prep table; chicken breasts to be cooked, cooled and held in prep table to be warmed prior to serving;

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

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: Soups, pasta, veggies, desserts

Describe utensils and methods used to cool foods: _____

Cool from cooked temp to roughly 41* or lower within roughly 6hrs. This will be a step down process where we cool to 70* within 2hr then cool to 41* or lower within the next 3-4 hrs.

Dry Storage

Frequency of deliveries per week: 1-2 Number of dry storage shelves: 18

Square feet shelf space: 54 ft²

Is a separate room designated for dry storage? Yes

Food Preparation Facilities

Number of food prep sinks: 1 Are separate sinks provided for vegetables and meats? No

Size of sink drain boards (inches): 18

How will sinks be sanitized after use or between meat species? _____
Commercial sanitizer and /or bleach solution b/w uses

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: _____

Size of sink compartments (inches): Length _____ Width _____ Depth _____

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

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

What type of sanitizer will be used?

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

Text

Mechanical Dishwashing

Will a dishmachine be used? Yes XXX No _____

Dishmachine manufacturer and model: Noble Warewashing HT-180 High Temperature Dishwasher, 208/230V, 1 Phase

Hot water sanitizing ? YES or chemical sanitizing? YES

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? 180* Hot Water and/or Chemical/Santizer

How many air drying shelves will you have? 10 shelves @ 72" x 18"

Calculate the square feet of total air drying space: 540 ft²

Hand washing

Indicate number and locations of hand sinks in the establishment: 1 Sink located in kitchen

Employee Area

Indicate location for storing employees' personal items: In back area by egress door adjacent to office

Finish Schedule

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	Vinyl	Vinyl	FRP, Stainless	Sheetrock
Bar				
Food Storage	Vinyl	Composite	Sheetrock	Sheetrock
Dry Storage	Vinyl	Composite	Sheetrock	Sheetrock
Toilet Rooms	Vinyl	Composite	Sheetrock	Sheetrock
Garbage & Can Wash Areas	Vinyl	n/a	Block/Brick	n/a
Other				
Other				

Garbage, Refuse and Other

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

Location and size of can wash facility: Inside, 36" x 48" mop tub. Room is 4' x 9'

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? Above ground grease trap

Is there a contract for grease trap cleaning? Yes

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

Where will chemicals be stored? Back supplies area in mop room

Where will clean linen be stored? Back supplies area in mop room

Where will dirty linen be stored? Back supplies area in mop room

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

- Food will arrive fresh, frozen and packaged depending on the product
- Food will be stored in either of our two coolers or two freezers, our cold prep table, or cold worktop table
- Thawing from frozen will begin in cooler and move to dedicated table space. This will be a combination of time and temperature to prevent to growth of microorganisms
- Food that is thawed from frozen but stored in refrigeration will be taken to 41* or lower
- For smaller foods that will be used immediately, we may thaw using a microwave
- We will hold food
- Veggies will be washed in the prep sink and moved to the prep table. Once complete items will be stored in marked containers inside our coolers or prep tables, or prepared and then stored in prep tables or coolers
- Farm meats will be sliced where applicable. For meats that will be stored, those items will be placed in containers, marked, dated and then placed in the cooler or prep tables
- Fish and seafood items are brought in fresh and/or packaged and will be prepared to order
- Veggies, Meat and Fish/Seafood will be cleaned as soon as they arrive and preparation will happen immediately as well. This is expected to happen in the early morning
- For items that will be cooked then cooled for storage, we will follow the 5-6hr rule where within 2hrs of cooking, the items will be brought down to room temp before placing in the cooler or freezer
- Foods like ground meat or chicken breasts or large meat items like roasts or full turkeys that may be frozen will take a full day to thaw
- Items will start in the cooler before being cooked
- Some items (ie packaged soups) may be water thawed where they will be placed in a plastic container or bag, sealed and submerged. Water will be cycled every 30mins
- Certain foods like veggies and ground beef may be combined in soups and chili

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- Certain foods like veggies and ground beef may be combined in soups and chili

Quick	Item	Qty
Dishwasher	Noble Warewashing HT-180 High Temperature Dishwasher, 208/230V, 1 Phase	1
Griddle/Oven/ Burners	Garland G60-4G36RR Liquid Propane 4 Burner 60" Range with 36" Griddle and 2 Standard Ovens - 262,000 BTU	1
Steamer	Avantco W50CKR 12" x 20" Full Size Electric Countertop Food Cooker / Warmer - 120V, 1500W	2
Prep Sink	Regency 16 Gauge Stainless Steel One Compartment Commercial Sink with 1 Drainboard - 23" x 23" x 12" Bowl	2
3 Bay Sink	Regency 70" 16 Gauge Stainless Steel Three Compartment Sink with Two Drainboards - 14" x 16" x 12" Bowls	1
Prep Table	ServWare SP29-8 Prep Table	1
Ice Mach	Valpro 420lb Full Cube Ice Machine - 400lbs Ice Bin	1
Refrig	ServWare Cooler RR-2	2
Freeze	ServWare Freezer RF-2	2
Water Heater	Rinnai RU199iN Tankless Water Heart	1
Microwave	Solwave Stainless Steel Commercial Microwave with Push Button Controls - 120V, 1000W	1

Breakfast Platters

Served with your choice of either: Hash Browns,
Grits, or Gravy
Substitute Fruit or Oatmeal \$0.75
Choice of Toast (white or wheat) or a Biscuit

2 Egg
Egg
\$3.60

2 Egg, Grilled Chicken Breast
Grilled Chicken / Egg
\$7.50

2 Egg, Sausage Patty or Links
Sausage Patty
\$5.35

2 Egg, Bacon
Egg / Bacon
\$5.35

2 Egg, Grilled Tenderloin
Egg / Grilled Tenderloin
\$6.50

2 Egg, Fried Tenderloin
Egg / Fried Tenderloin
\$6.95

2 Egg, Baked Ham
Egg / Baked Ham
\$5.75

2 Egg, Smoked Sausage
Egg / Smoked Sausage
\$5.95

2 Egg, Country Ham
Egg / Country Ham
\$7.35

2 Egg, Bologna
Egg / Bologna
\$5.75

Waffles and Pancakes

1 Pancake
Egg / Milk / Flour
\$3.25

2 Pancakes
Egg / Milk / Flour
\$4.75

2 French Toast
Egg / Milk / Vanilla
\$4.25

3 French Toast
Egg / Milk / Vanilla
\$4.75

Add Chocolate Chips or Blueberries for an
additional
Chocolate Chips / Blueberries
\$1.00

Healthy Breakfast

Bowl of Oatmeal & Fruit Cup
Oats / Fruit / Milk
\$6.25

Bowl of Oatmeal with Cinnamon & Brown Sugar
Oats / Brown Sugar / Cinnamon
\$3.25

Fruit Plate with Cottage Cheese
Fruit / Cottage Cheese
\$6.55

Create Your Own Omelet

Served on a Bun, White or Wheat Toast

Cheese Omelet
Egg
\$4.95

Cheese Choices: (add \$0.60 for each)
Cheddar
American
Feta
Mozzarella
Mexican

Ghost Pepper add \$0.75

Meat Choices: (add \$0.75 for each)

Baked Ham

Bacon

Sausage

Smoked Sausage add \$1.00

Chicken add \$2.50

Vegetable Choices: (add \$0.60 for each)

Mushrooms

Black Olives

Onions

Jalapenos

Tomatoes

Banana Peppers

Sandwiches

Served on a Biscuit, Bun, White or Wheat Toast

Egg

Egg

\$1.95

Bacon

Bacon

\$2.85

Bacon With Egg

Bacon / Egg

\$3.25

Sausage

Sausage

\$2.85

Sausage with Egg

Sausage / Egg

\$3.25

Country Ham

Country Ham

\$3.95

Country Ham with Egg

Country Ham / Egg

\$4.35

Baked Ham

Baked Ham

\$3.25

Baked Ham with Egg

Baked Ham / Egg

\$3.65

Grilled Tenderloin

Grilled Tenderloin

\$3.95

Grilled Tenderloin with Egg

Grilled Tenderloin / Egg

\$4.35

Fried Tenderloin

Fried Tenderloin

\$4.45

Fried Tenderloin with Egg

Fried Tenderloin / Egg

\$4.85

Bologna

Meat / Milk

\$3.85

Bologna with Egg

Meat / Milk / Egg

\$4.25

Smoked Sausage

Smoked Sausage

\$3.35

Smoked Sausage with Egg

Smoked Sausage / Egg

\$3.75

Sausage Link

Sausage Link

\$3.35

Sausage Link with Egg

Sausage Link / Egg

\$3.75

Grilled Chicken

Grilled Chicken

\$5.75

Grilled Chicken with Egg

Grilled Chicken / Egg

\$6.15

BLT on Texas Toast

BLT on Texas Toast

\$4.45

Sides

3 Pieces of Bacon

Bacon

\$1.95

Sausage Patty (1)

Sausage Patty

\$1.55

Smoked Sausage

Smoked Sausage

\$2.85

Country Ham

Country Ham

\$4.75

Sausage Link

Sausage Link

\$2.85

Grilled Tenderloin

Grilled Tenderloin

\$3.55

Fried Tenderloin

Fried Tenderloin

\$3.95

Bologna

Bologna

\$2.55

Small Fruit Cup

Fruit / Juice / Veggies

\$2.65

Large Fruit Cup

Fruit / Juice / Veggies

\$4.55

Gravy

Gravy

\$1.65

Grits

Grits

\$1.65

Hash Browns

Egg / Veggies

\$1.95

Small Gravy Biscuit

Gravy / Biscuit

\$2.25

Large Gravy Biscuit

Gravy / Biscuit

\$3.25

Toast

Toast

\$1.45

Biscuit (1)

Flour / Milk

\$0.85

Biscuit (2)

Flour / Milk

\$1.70

Burger

Hand-Pattied
Made Fresh Daily

Hamburger

Bread Crumbs / Veggies

\$3.85

8 oz Hamburger

Bread Crumbs / Veggies

\$6.25

Cheeseburger
Bread Crumbs / Cheese / Veggies
\$4.15

8 oz Cheeseburger
Bread Crumbs / Cheese / Veggies
\$6.55

Double Hamburger
Bread Crumbs / Veggies
\$5.55

Double Cheeseburger
Bread Crumbs / Cheese / Veggies
\$5.85

1/2 lb Bacon Cheddar Burger
Bacon / Bread Crumbs / Veggies
\$8.95

1/2 lb Ghost Pepper Cheeseburger
Ghost Pepper / Cheese / Bread Crumbs / Veggies
\$7.95

Mushroom Swiss Burger with Grilled Onions
Mushroom / Bread Crumbs / Grilled Onions / Veggies
\$7.95

Double 1/2 lb Cheeseburger
Bread Crumbs / Cheese / Veggies
\$9.95

Add Fries of Vegetable
Veggies
\$1.25

Add O-Rings, Salad, or Tots
Potato / Veggies / Tots
\$2.25

Add Bacon to any Burger
Bacon / Veggies
\$1.25

Entrees

Served with 2 Vegetables

10 oz Hamburger Steak
Beef / Bread Crumbs / Egg
\$8.25

add Grilled Onions, Mushrooms, or Peppers
Grilled Onions / Mushrooms / Peppers
\$0.50 each

Chicken Breast
Chicken
\$7.50

Small Chicken Tenders
Chicken / Flour / Egg / Bread Crumbs
\$6.95

Large Chicken Tenders
Chicken / Flour / Egg / Bread Crumbs
\$7.95

Small Hoyt's Dipped Chicken Tenders
Chicken / Flour / Egg / Bread Crumbs
\$7.75

Large Hoyt's Dipped Chicken Tenders (Mild, Medium, or Hot)
Chicken / Flour / Egg / Bread Crumbs
\$8.75

Salmon Patties
Salmon / Egg / Onion / Bread Crumbs
\$7.50

Pork Chops
Chops
\$8.95

Fried Tenderloin
Fried Tenderloin
\$7.95

Vegetable Plate (3)
Vegetable
\$4.95

Vegetable (4)
Vegetable
\$5.95

Vegetables

Cabbage

Coleslaw

Fried Okra

BBQ Slaw

Mashed Potatoes

Cottage Cheese

Green Beans and Corn

Sliced Tomatoes

Baked Apples

Pinto Beans

Apple Sauce

Pickled Beets

Sides

Fries
Potato
\$1.95

Chili Cheese Fries
Chili Cheese / Potato
\$4.75

Bacon Cheese Fries
Bacon Cheese / Potato
\$4.75

O-Rings
Potato
\$2.95

Vegetable
Vegetable
\$1.80

Small Fruit Cup
Fruit
\$2.65

Large Fruit Cup
Fruit
\$4.55

House Salad
Salad
\$2.95

Beverages

Tomato, Apple, or Orange Juice
Tomato / Apple / Orange
\$1.95

White Milk
Milk
\$1.95

Hot Tea or Hot Chocolate
Tea / Milk / Chocolate
\$1.95

Tea
Tea / Milk
\$1.85

Coffee
Coffee / Milk
\$1.85

Soft Drinks
Cold Drink
\$1.95

Small House Salad
Tomatoes / Onions / Cucumbers / Black Olives /
Mushrooms / Pickled Beets / Jalapenos / Celery /
Banana Peppers / Green peppers / Pickles /
Croutons
\$2.95

Choice of Cheese
Cheddar / Mozzarella / Mexican / Feta
\$0.75

Choice of Meat
Grilled Chicken **\$3.75**
Ham **\$2.50**
Bacon **\$2.50**

Choose a Dressing
Ranch / Blue Cheese / Honey Mustard / 1000 Island /
Italian / French

Dawgs

Corn Dog
Cornmeal / Flour / Egg / Milk
\$2.20

Hot Dogs
Cornmeal / Flour / Egg / Milk
\$2.45

2 Hot Dogs
Cornmeal / Flour / Egg / Milk
\$4.70

Add Fries or Vegetable
Potato / Vegetable
\$1.25

Add O-Ring, Salad, or Tots
Potato / Salad / Tots
\$2.25

Pastas

Served with Salad and Garlic Toast

Spaghetti with Meat Sauce
Spaghetti
\$7.25

Baked Spaghetti (with Meat Sauce, Peppers, Onions, & Mushrooms)
Meat / Peppers / Onions / Mushrooms
\$8.75

Quesadillas

Served with Salsa

Cheese Quesadilla
\$6.45

Chicken Quesadilla
\$9.00

Philly Quesadilla
with Grilled Onion & Peppers
\$9.55

Chicken Philly Quesadilla
with Grilled Onion & Peppers

\$9.55

Veggie Quesadilla
with Mushrooms, Onions, Peppers, & Tomatoes
\$8.55

Sandwiches/Subs

Fried Tenderloin
Fried Tenderloin
\$4.45

Grilled Tenderloin
Grilled Tenderloin
\$3.95

Tomato Sandwich
Tomato / Sandwich
\$2.95

Grilled Cheese
Grilled Cheese
\$3.25

BLT on Texas Toast
BLT / Texas Toast
\$4.45

Ham
Ham
\$3.25

Country Ham
Country Ham
\$3.95

Breaded Chicken Sandwich on Seeded Bun
Chicken / Sandwich / Seeded Bun
\$5.95

Grilled Chicken Sandwich on Seeded Bun
Grilled Chicken / Sandwich / Seeded Bun
\$6.85

Bologna on Seeded Bun
Yeast / Milk / Flour / Salt / Egg
\$3.85

Ham & Swiss on Texas Toast
Egg / Milk / Ham / Toast

\$5.05

Polish Sub with Grilled Onions & Green Peppers
Polish Sub / Grilled Onions / Green Peppers

\$6.70

Philly Steak with Provolone, Grilled Onions, & Green Peppers
Steak / Grilled Onion / Green Pepper

\$6.70

Chicken Philly Steak with Provolone, Grilled Onions, & Green Peppers
Chicken / Steak / Grilled Onion / Green Pepper

\$7.20

Add Fries or Vegetable
Fries / Vegetable

\$1.25

Add O-Ring, Salad, or Tots
Potato / Salad / Tots

\$2.25

Kids & Seniors **(Under 10 & Over 60)**

Sub Fruit as Your Side
Fruit

\$0.75

Chicken Tenders (2) with 2 Vegetables
Chicken Tenders / Vegetable

\$6.55

Chicken Tenders (2) with 1 Vegetables
Chicken Tenders / Vegetable

\$5.95

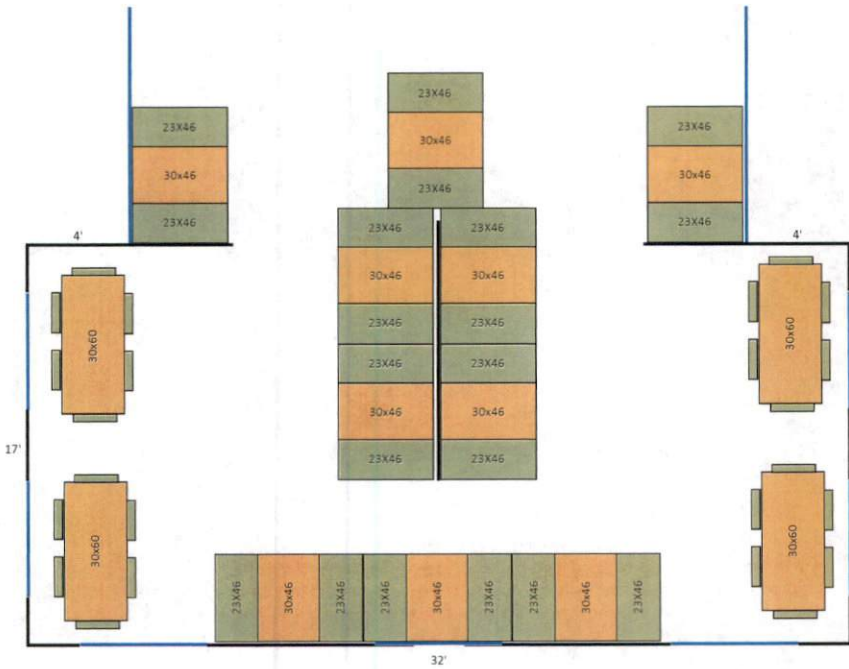
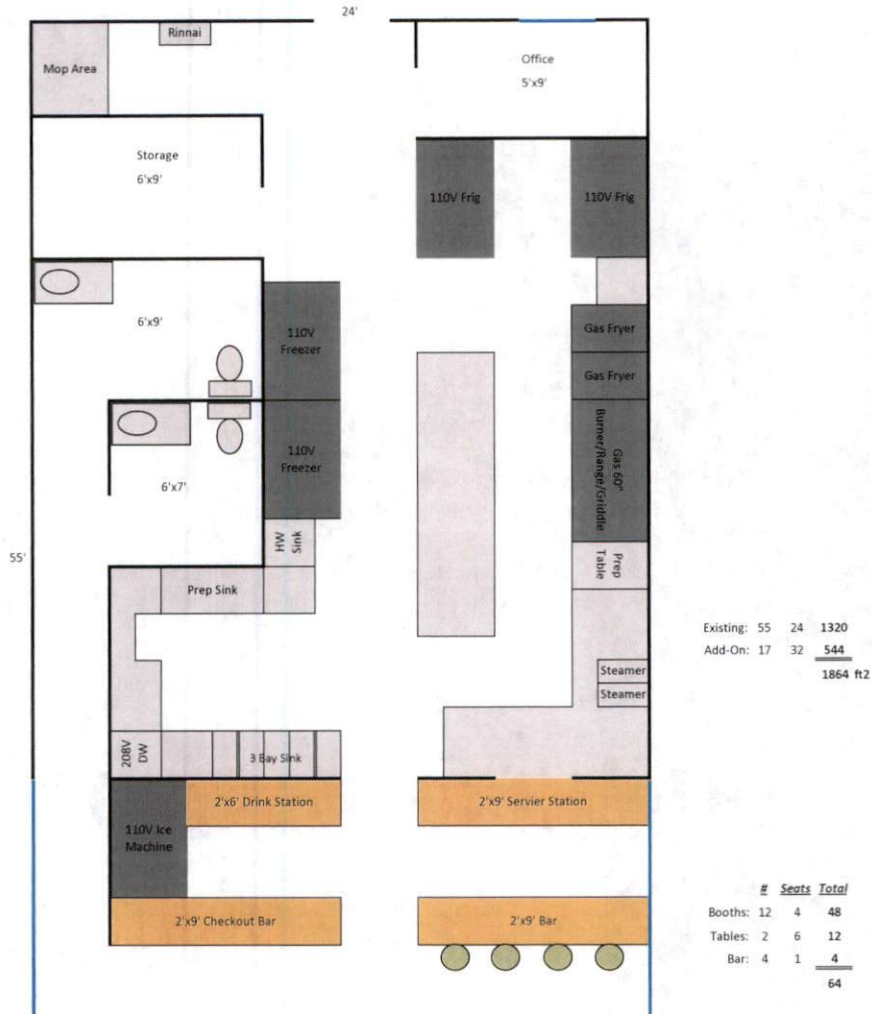
Hotdog with Fries
Potato / Egg / Flour

\$3.70

Corn Dog with Fries
Cornmeal / Flour / Egg / Milk / Potato

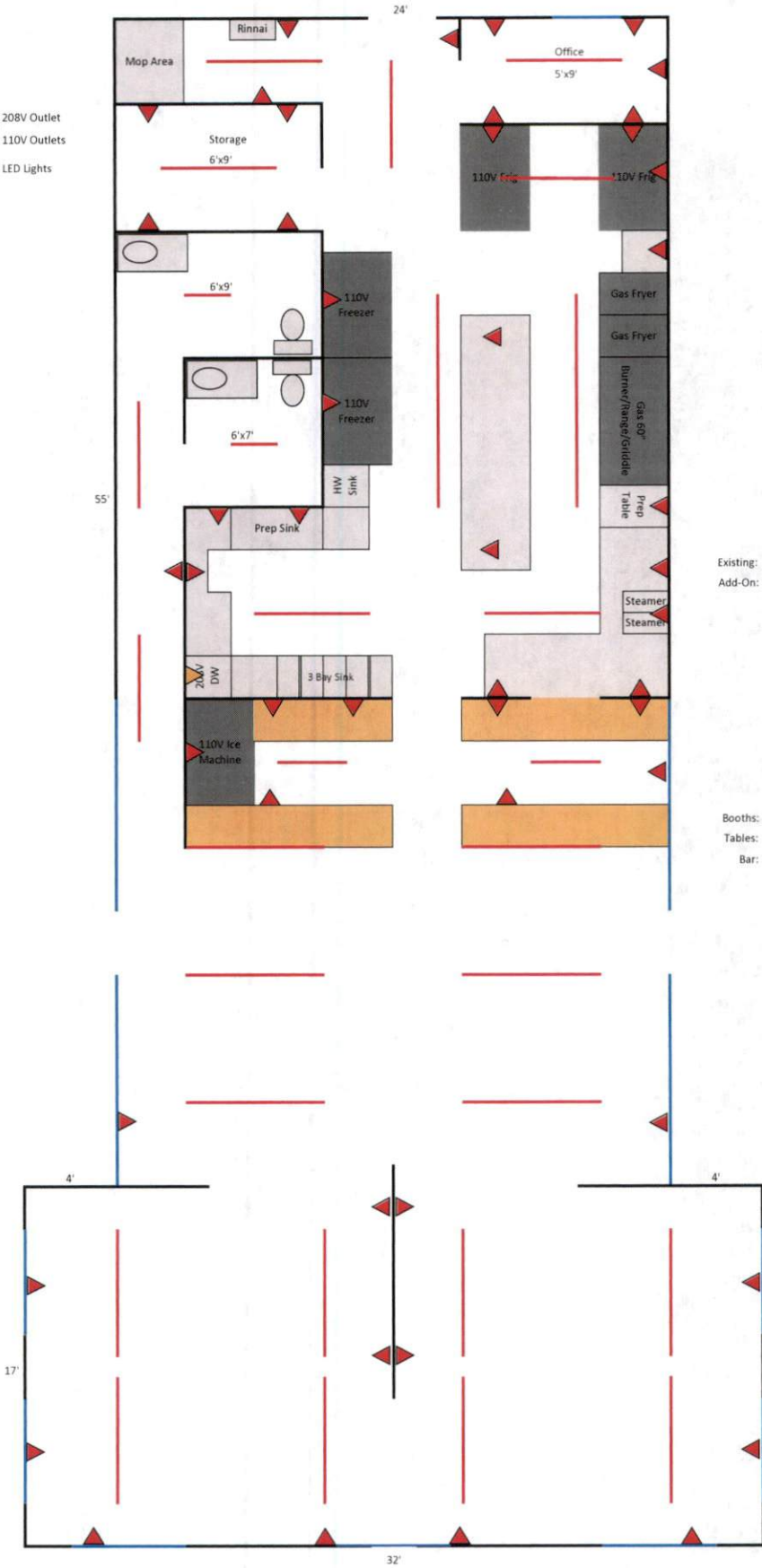
\$3.45

Donna's Country Kitchen - Design Plan



Donna's Country Kitchen - Electrical Layout

-  208V Outlet
-  110V Outlets
-  LED Lights

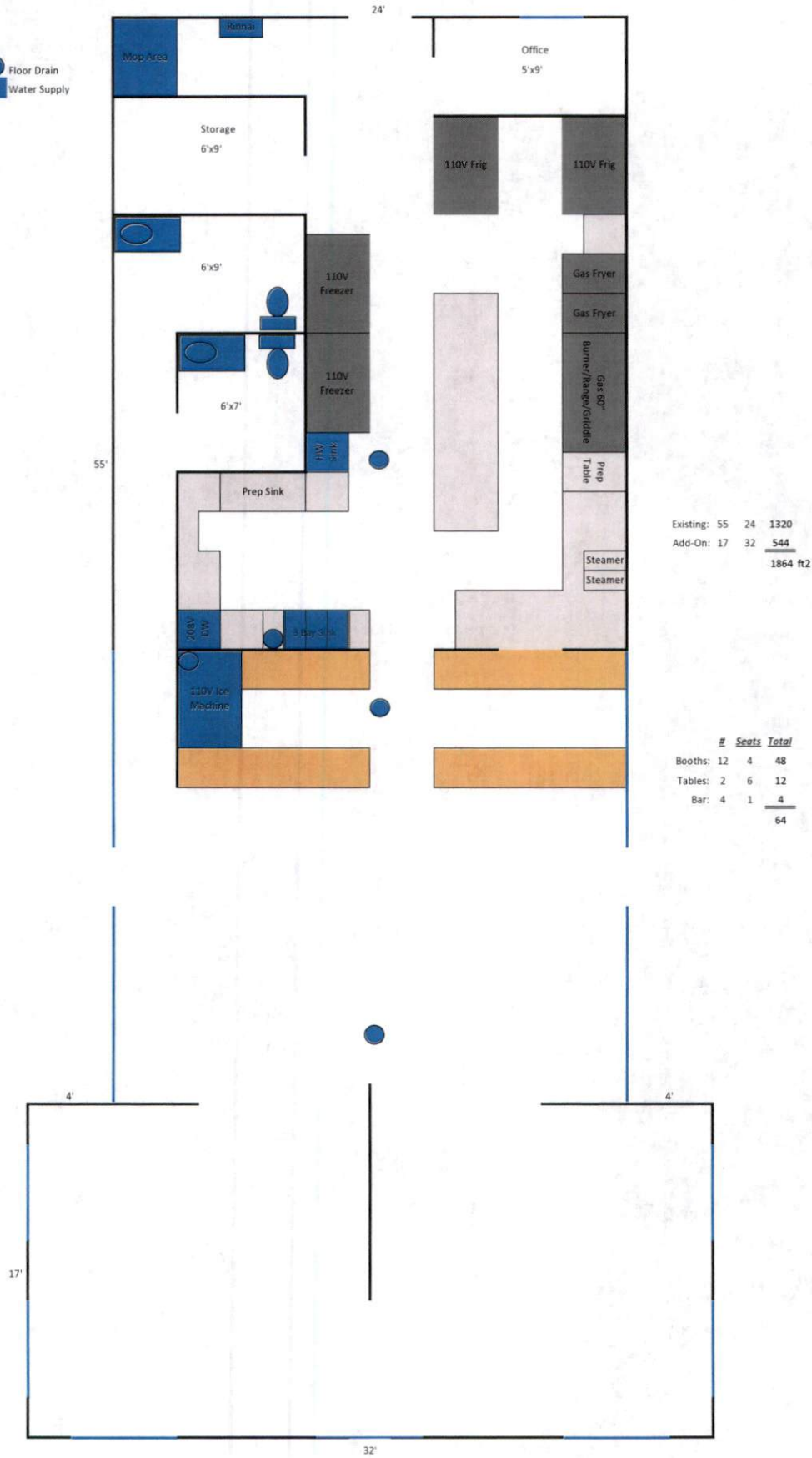


Existing:	55	24	1320
Add-On:	17	32	<u>544</u>
			1864 #2

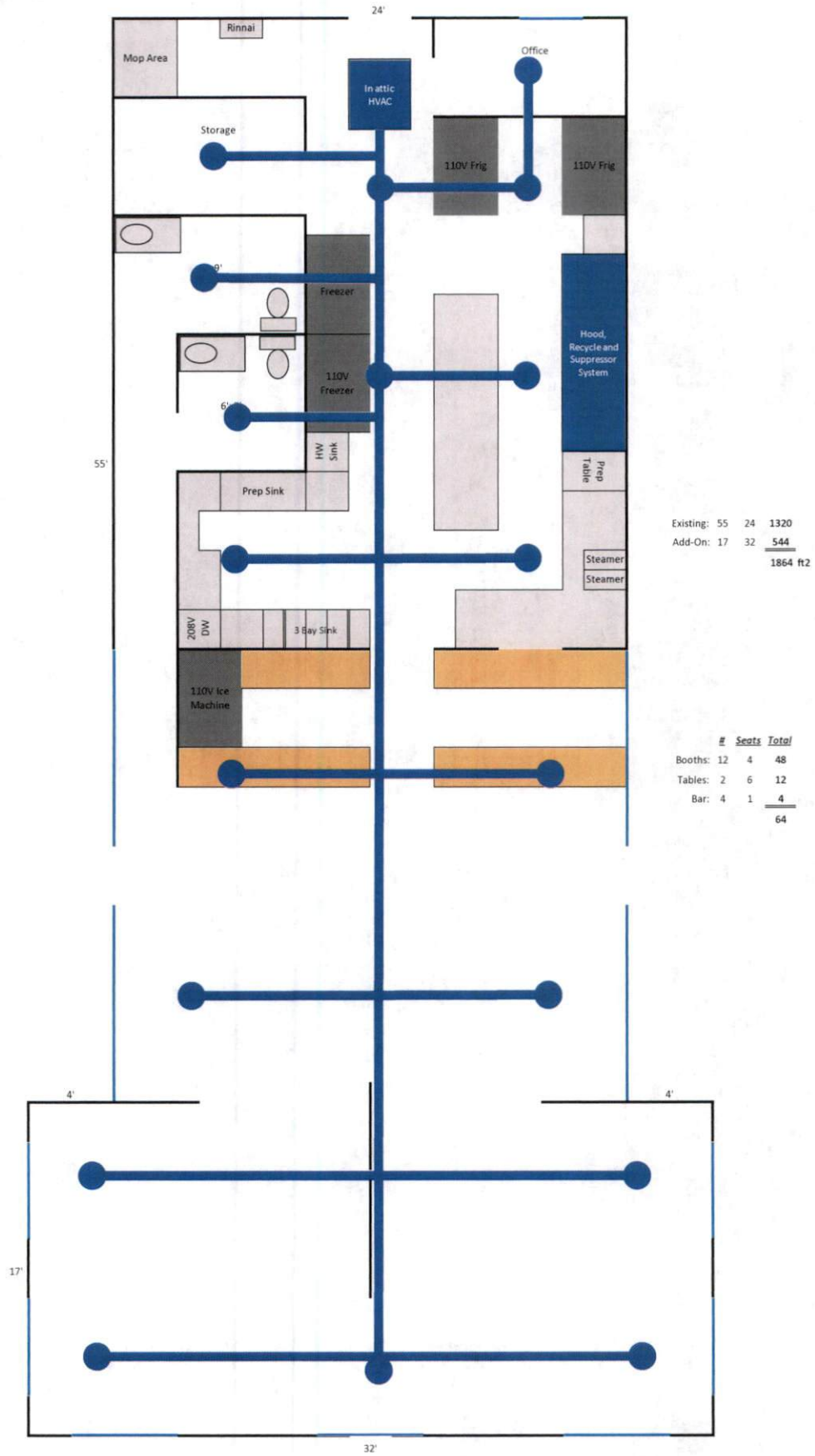
	#	Seats	Total
Booths:	12	4	48
Tables:	2	6	12
Bar:	4	1	<u>4</u>
			64

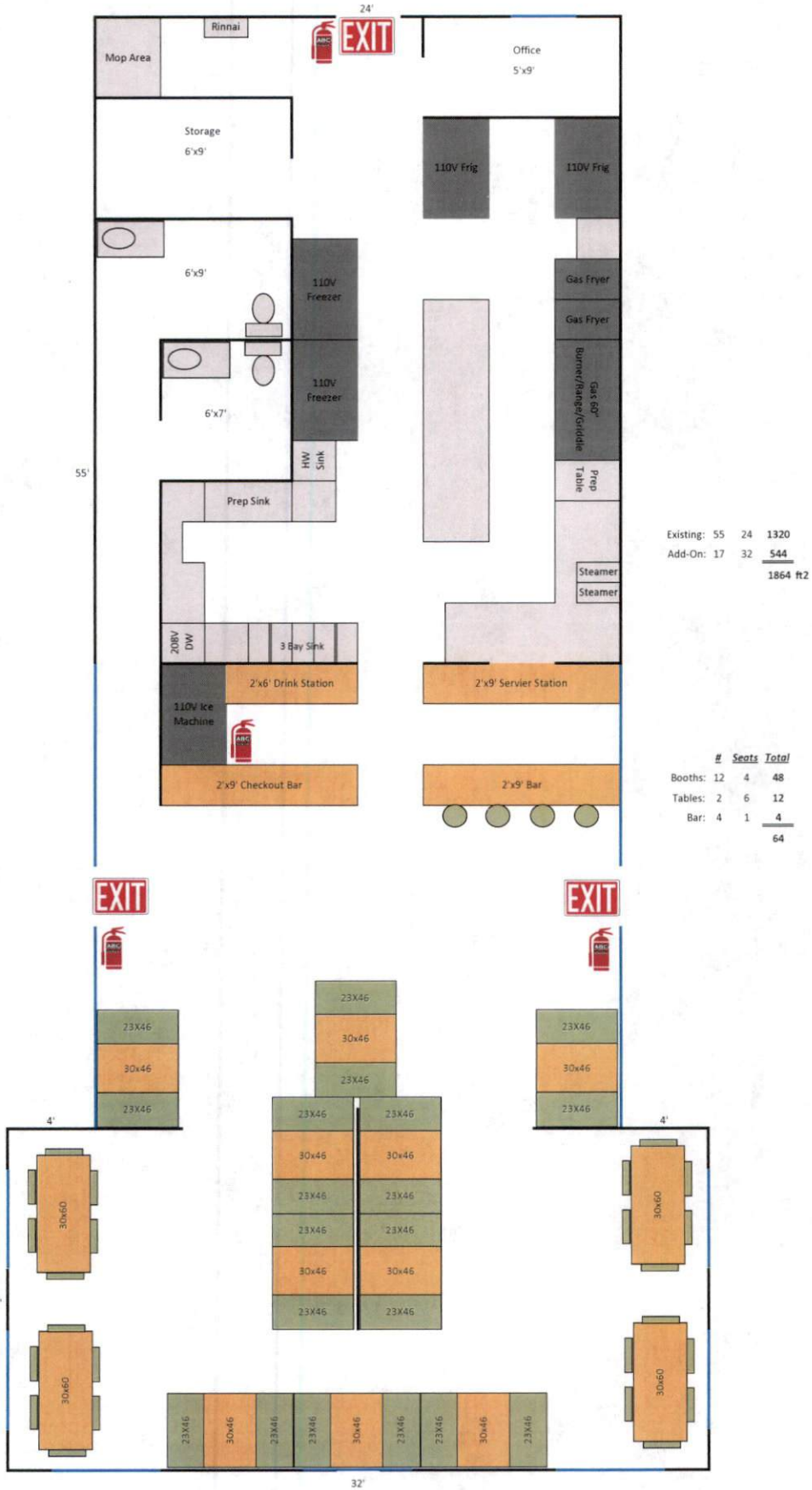
Donna's Country Kitchen - Plumbing Layout

 Floor Drain
 Water Supply



Donna's Country Kitchen - Mechanical Layout





Existing:	55	24	1320
Add-On:	17	32	544
			1864 ft ²

	#	Seats	Total
Booths:	12	4	48
Tables:	2	6	12
Bar:	4	1	4
			64

Donna's Country Kitchen - Site Plan

