

**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 Violette, 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:

- _____ 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
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Food Service Plan Review Application

Type of plan: New _____ Remodel

Name of Establishment: Alejandro's Subs and grill

Physical Address: 3039 Buffalo Lake Rd

City: Sanford State: NC Zip: 27332

Phone (if available): _____ Fax: _____

Email: _____

Applicant: David A. Cardenas-Sanchez

Address: 2722 Mallard Cove Rd

City: Sanford State: NC Zip: 27330

Phone: (919) 770-5654 Fax: _____

Email: alejandrocardenas@live.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: David A. Cardenas Date: _____
(Applicant or Responsible Representative)

Hours of Operation:

Mon 7-8 Tues 7-8 Wed 7-8 Thurs 7-8 Fri 7-8 Sat 7-8 Sun -

Number of Seats: 2 possible

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

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: A. Smith EG-50R45DV

Storage Capacity: 50 gallons

- Electric water heater: Around 4000 kilowatts (kW)
- Gas water heater: _____ BTU's

Water heater recovery rate: 40 GPH

If tankless, _____ GPM ; Number of heaters: _____

Person in Charge (PIC) and Employee Health

Are Persons in Charge certified food protection managers who have passed a test accredited by an approved ANSI program? yes

Eligible Person In Charge: David A. Cardenas

Program ServSafe Cert. # 20092988 Exp. Date 12/15/2025

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

Eligible Person In Charge: Cristian Cortez

Program ServSafe Cert. # 20092989 Exp. Date 12/15/2025

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>Boar's Head</u> | _____ |
| 2. | <u>U.S Foods</u> | _____ |
| 3. | _____ | _____ |
| 4. | _____ | _____ |

Time/Temperature Control for Food Safety

Foods that will be held **hot** before serving: none

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

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: none

Describe utensils and methods used to cool foods: Put Food in a tray with ice cold water. Check every 2 hours. Put Food in Fridge

Dry Storage

Frequency of deliveries per week: 2 Number of dry storage shelves: 6

Square feet shelf space: _____ 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? _____

Size of sink drain boards (inches): 16 1/2 x 19 1/2

How will sinks be sanitized after use or between meat species? Scrape or remove food from the surface, wash the surface, Rinse the surface, Sanitize the surface, Allow the surface to air dry

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: 3

Size of sink compartments (inches): Length 18 Width 18 Depth 14

Length of drain boards (inches): Right 22.5 Left 22.5

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? Scrape Food From Surface wash the Surface

Rinse the surface Sanitize the surface with a wet cloth with the sanitizer and allow to air dry

How many air drying shelves will you have? 1

Calculate the square feet of total air drying space: 8.5 ft²

Hand washing

Indicate number and locations of hand sinks in the establishment: one sink

Employee Area

Indicate location for storing employees' personal items: _____

Finish Schedule

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	tile	vinyl baseboard	FRP	Solid vinyl ceiling tile
Bar	tile	vinyl baseboard	FRP	Solid vinyl ceiling tile
Food Storage	tile	vinyl baseboard	FRP	Solid vinyl ceiling tile
Dry Storage	tile	vinyl baseboard	FRP	Ceiling tile
Toilet Rooms				
Garbage & Can Wash Areas	ground			
Other				
Other				

Garbage, Refuse and Other

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

Location and size of can wash facility: _____

Are hot and cold water provided as well as a threaded nozzle? _____

Will a dumpster be provided? yes

Do you have a contract with the dumpster provider for cleaning? _____

How will used grease be handled? use a grease Dumpster

Is there a contract for grease trap cleaning? _____

Are doors self-closing? yes Fly fans provided? _____

Where will chemicals be stored? Dry Storage room

Where will clean linen be stored? Dry Storage room

Where will dirty linen be stored? Dry Storage 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 Boar's Head meats and Cheese

This food will arrive packaged fresh.
This food will be stored in a cooler in the storage area.
Some would be put in the kitchen coolers, and would
be handled in the ~~Sandwich~~ and cut in the prep table
later put in sandwich prep table or serve to the customer.

FOOD PRODUCT Frozen food like chicken strips, mozzarella sticks,

and onion rings, will arrive frozen and its going to be
stored in a freezer, when taking out of the freezer
is going to cook in a Fryer and then serve to the
customer

The Sausage for Breakfast meal will frozen
and store in freezer as well when prepare in flat top
grill and prepare in the prep table

FOOD PRODUCT Philly Steak meat

This food would be arrive fresh after arriving will be stored in a freezer then it would be handle in the preparation table and cut into portions and store in the cooler ready to be cook on the Flat Top grill

This food would have Date and time labels aswell

FOOD PRODUCT Chicken For the chicken philly

This food will arrive fresh, then it would be take it to be washed in the prep sink. handle in the prep table to be cut, marinated, and put in container with Date and time labels ready to be cook on the Flat top grill

FOOD PRODUCT Produce, lettuce, Tomatoes, Onion, Peppers, Jalapenos

The produce will arrive fresh in boxes and store in cooler when taking them out would be wash in prep sink to prepare in the Prep table for customer.

*****ADDITIONAL SHEETS ARE AVAILABLE**