

EHS L21020001

Food Establishment Plan Review Application

Type of Construction: NEW REMODEL X

Name of Establishment: Carlie C's IGA Angier

Address: 333 North Raleigh St.

City: Angier Zip Code: 27501 County: Harnett

Phone (if available): 919 - 331 - 0125 Fax: 919 - 268 - 4108

Owner or Owner's Representative: Larry Wilson

Address: 10 Carlie C's Drive

City & State: Dunn, N.C. Zip Code: 28334

Telephone: 910 - 892 - 4124 Fax: ___ - ___ - ___

E-mail Address: lwilson@carliecs.com

Submitter: Larry Wilson

Company: Carlie C's IGA's

Contact Person: Larry Wilson

Address: 10 Carlie C's Drive

City & State: Dunn, N.C. Zip Code: 28334

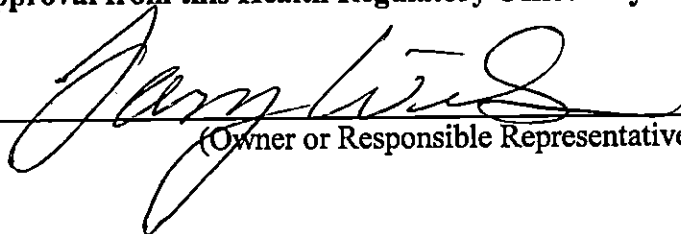
Telephone: 910 - 892 - 4124 Fax: ___ - ___ - ___

E-mail Address: lwilson@carliecs.com

Title (owner, manager, architect, etc.): Vice President

I certify that the information in this application is correct, and I understand that any deviation without prior approval from this Health Regulatory Office may nullify plan approval.

Signature: _____



(Owner or Responsible Representative)

Hours of Operation:

Sun 7am-9pm Mon 7am-9pm Tue 7am-9pm Wed 7am-9pm Thu 7am-9pm Fri 7am-9pm Sat 7am-9pm

Projected number of meals served between product deliveries:

Breakfast: 30 Lunch: 100 Dinner: 70

Number of seats: 43 Facility total square feet: 33,000

Projected start date of construction: 3/1/2021 Projected completion date: 5/1/2021

TYPE OF FOOD SERVICE:

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

CHECK ALL THAT APPLY

- Sit-down meals
- Take-out meals
- Catering
- Single-service (disposable):
 - Plates
 - Glassware
 - Silverware
- Multi-use (reusable):
 - Plates
 - Glassware
 - Silverware

Indicate any specialized processes that will take place:

- Curing
- Acidification (sushi, etc.)
- Reduced Oxygen Packaging (eg: Vacuum)
- Smoking
- Sprouting Beans
- Other

Explain checked processes: _____

~~Steaming at Sea~~

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

- Nursing Home
- Child Care Center
- Health Care Facility
- Assisted Living Center
- School with pre-school aged children

COLD STORAGE

Method used to determine cold storage requirements: Measurement

Cubic-feet of reach-in cold storage:

Cubic-feet of walk-in cold storage:

Reach-in refrigerator storage: 66.5ft³

Walk-in refrigerator storage: 2114.5ft³

Reach-in freezer storage: 0ft³

Walk-in freezer storage: 1920ft³

Number of reach-in refrigerators: 1

Number of reach-in freezers: 0

HOT HOLDING

Food that will be held hot: Fried Chicken, Rotisserie Chicken, Chicken Wings, Meatloaf, Pre-made Entrees (Lasagna, Mac & Cheese, Etc.), Canned Vegetables/ Fresh and Frozen Vegetables (Corn, Beans, Potatoes), French Fries, Potato Wedges, Pork Chops, Pork BBQ, Stew Beef, Country style Steak, BBQ Chicken, Chicken Pastry, Mashed Potatoes, Turkey & Dressing, Fried Fish, Pre-made Fruit Cobblers, Brown Gravy, Fried Okra, Pizza

COLD HOLDING

Food that will be held cold: Chicken, Meatloaf, BBQ Ribs, Smoked Meat Product, Vegetables, Meats, Cheese, Salads, Desserts, Sandwiches, Specialty cheese.

COOLING

Indicate by checking the appropriate boxes how cooked food will be cooled to 45⁰F (7⁰C) within 6 hours. If "Other" is checked indicate type of food: Vegetables, desserts.

Cooling Process	Meat	Seafood	Poultry	Other
Shallow Pans	X <input type="checkbox"/>	<input type="checkbox"/>	X <input type="checkbox"/>	X <input type="checkbox"/>
Ice Baths	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	X <input type="checkbox"/>
Rapid Chill	X <input type="checkbox"/>	<input type="checkbox"/>	X <input type="checkbox"/>	X <input type="checkbox"/>

THAWING

Indicate by checking the appropriate boxes how food in each category will be thawed. If "Other" is checked indicate type of food: Potato Wedges, Wings, French Fries

Thawing Process	Meat	Seafood	Poultry	Other
Refrigeration	X <input type="checkbox"/>	X <input type="checkbox"/>	X <input type="checkbox"/>	<input type="checkbox"/>
Running Water less than 70 ⁰ F (21 ⁰ C)	<input type="checkbox"/>	X <input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Cooked Frozen	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	X <input type="checkbox"/>
Microwave	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

FOOD HANDLING PROCEDURES

Explain the following with as much detail as possible. Provide descriptions of the specific areas of the kitchen and corresponding items on the plan where food will be handled.

Explain the **handling procedures** for the following categories of food. Describe the process from receiving to service including:

- How the food will arrive (frozen, fresh, packaged, etc.)
- Where the food will be stored
- Where (specific pieces of equipment with their corresponding equipment schedule numbers) and how the food will be handled (washed, cut, marinated, breaded, cooked, etc.)
- When (time of day and frequency/day) food will be handled

1. READY-TO-EAT FOOD HANDLING (edible without additional preparation necessary, e.g., salads, cold sandwiches, raw molluscan shellfish)

Food will arrive on Designated Trucks From Pre-Approved Selected Vendors (MDI, CC's Warehouse, C.B.I. Sherwood Foods, Star Foods Product Co and placed in Assigned Coolers and or Freezers. Food will be brought out of Coolers as needed and handled according to the Health Dept. Guide Lines. Once food is prepared it will be placed in Holding Case, Either Refrigerated or Hot Food Case.

2. PRODUCE HANDLING

Produce will be received and placed in Designated Locations in the Prepared Foods Dept. Produce washing will be done in the Prepared Foods Dept in a Sink Assigned for Produce only.

3. POULTRY HANDLING

All our Raw Chicken is obtained only from Pre-Approved sources which include MDI, Sherwood Foods and CC's In-Store Meat Dept. Raw Chicken will be stored in assigned designated areas in the Prepared Foods Cooler. Chicken will be Cleaned in a single compartment sink designated Raw Chicken Prep. Chicken will then be breaded and fried to an internal Temp of 180 Degrees then placed in Hot Case. The Temperature and time will then be recorded on a TEMP & TIME Log Sheet. Chicken will be prepared as mentioned above as needed throughout the day as needed.

4. MEAT HANDLING

Meat and Pork will be washed and rinsed in the Meat Dept prior to our handling of the product. Meat and Pork will be ordered from our In-Store Meat Dept and Stored in designated cooler and prepared as needed throughout the day.

5. SEAFOOD HANDLING

Seafood will come in frozen, stored in freezer, will be thawed in sealed container in cooler on designated shelf, will be washed and rinsed in a pre-sanitized meat sink prior to cooking and battering, and prepared as needed throughout the day. Sink will be sanitized after each use.

DRY STORAGE

Provide information on the frequency of deliveries and the expected gross volume that is to be delivered each time: 3 deliveries 20 cases

Square feet of dry storage shelf space: 176ft² and additional space in backroom.

Where will dry goods be stored? In dry storage room adjaect to deli, and in backroom storage area.

FINISH SCHEDULE

Indicate floor, wall and ceiling finishes (e.g., quarry tile, stainless steel, vinyl coated acoustic tile)

Area	Floor	Base	Walls	Ceiling
Kitchen	QT	QT	FRP Board	VCACT
Bar	QT	QT	QT	VCACT
Food Storage	QT	QT	FRP Board	VCACT
Dry Storage	QT	QT	FRP Board	VCACT
Toilet Rooms	QT	QT	Stone	ACT
Dressing Rooms				
Garbage & Refuse Storage				
Service Sink	QT	QT	FRP Board	VCACT
Other				
Other				

WATER SUPPLY - SEWAGE

1. Is water supply: Municipal X Well Is sewer: Municipal X Septic
2. Will ice: be made on premises X or purchased

3. Water heater:

- Tank type:
 - a. Manufacturer and model: Rheem
 - b. Storage capacity: 100 gallons
 - Electric water heater: 12 kilowatts (kW)
 - Gas water heater: N/a BTU's
 - c. Water heater recovery rate (gallons per hour at 80°F temperature rise): 60 GPH

(See Water Heater Calculator on the Plan Review Unit website to calculate recovery rate needed)

- Tankless:
 - a. Manufacturer and model:
 - b. Quantity of tankless water heaters:

(See Water Heater Calculator on the Plan Review Unit website to calculate number of tankless water heaters needed)

4. Check the appropriate box indicating equipment drains:

Plumbing Fixtures	Indirect Waste			Direct Waste
	Floor sink	Hub Drain	Floor Drain	
Warewashing Sink	X	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Prep Sinks	<input type="checkbox"/>	X	<input type="checkbox"/>	<input type="checkbox"/>
Handwashing Sinks	<input type="checkbox"/>	<input type="checkbox"/>	X	<input type="checkbox"/>
Warewashing Machine	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Ice Machine	<input type="checkbox"/>	<input type="checkbox"/>	X	<input type="checkbox"/>
Garbage Disposal	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Dipper Well	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Refrigeration	<input type="checkbox"/>	<input type="checkbox"/>	X	<input type="checkbox"/>
Steam Table	<input type="checkbox"/>	<input type="checkbox"/>	X	<input type="checkbox"/>
Other	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Other	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

WAREWASHING EQUIPMENT

a. Manual Warewashing

1. Size of sink compartments (inches): Length: 96 Width: 18 Depth: 24
2. What type of sanitizer will be used?

Chlorine: Iodine: Quaternary Ammonium: Hot Water: Other (specify):

b. Mechanical Warewashing

1. Will a warewashing machine be used? Yes No
Warewashing machine manufacturer and model:
2. Type of sanitization: Hot water (180°F) Chemical

c. General

1. Describe how cooking equipment, cutting boards, slicers, counter tops and other food contact surfaces that cannot be submerged in sinks or put through a dishwasher will be cleaned and sanitized:
Slicers and cooking equipment will be broken down, wiped down with soapy cloth and then sanitized with Quat Chemical each day. Slices will be wiped and sanitized after each single use. Food contact surfaces will be wiped down and quat sanitized after each use. Quat sanitized disposable cloths are to be used
2. Describe location and type (drainboards, wall-mounted or overhead shelves, stationary or portable racks) of air drying space:
Wall mounted rack over sink, rolling portable drying rack beside sink, drainboard on sink

Square feet of air drying space: 42ft²

HANDWASHING

Indicate number and location of handwashing sinks: 3
Bakery Prep, Prepared Food Prep, behind food display lineup

EMPLOYEE ACCOMMODATIONS

Indicate location for storing employees' personal items:
Lockers in Associate Breakroom.

REFUSE AND RECYCLABLES

1. Will refuse be stored inside? Yes No
If yes, where
2. Provision for refuse disposal: Dumpster Compactor
3. Provision for cleaning dumpster/compactor: On-site Off-site
If off-site cleaning, provide name of cleaning contractor: Waste Industries
4. Describe location for storage of recyclables: (cooking grease, cardboard, glass, etc.):
Cardboard will go in bailer, and then stored outside, grease will be pumped into sealed receptacle provided by grease reclamation company, and will be stored in deli storage area.

SERVICE SINK

1. Location and size of service (mop) sink/can wash: Back storage 5'X 5" Front BR 4'X4' Mop basin, infloor sinks. Two locations, one in backroom storage area, one adjacent to bathrooms at front of store.
2. Is a separate mop storage area provided? Yes No If yes, describe type and location:

INSECT AND RODENT CONTROL

1. How is protection provided on all outside doors?
Self-closing door Fly Fan Screen Door
2. How is protection provided on windows?
Self-closing Fly Fan Screening

LINEN

1. Indicate location of clean and dirty linen storage:
Clean linens stored in designated department storage areas adjacent to the department
Dirty linens are placed in dirty linen baskets provided by linen company outside of department in backroom storage area.

POISONOUS OR TOXIC MATERIALS

1. Indicate location of poisonous and/or toxic materials (chemicals, sanitizers, etc.) storage:
Located in mop basin area in back storage area or store.

Carlie C's Angier Menu

Entrées

Fried Chicken
Fried Pork Chops
Chicken Wings
Chicken Tenders
Rotisserie Chicken
Stew Beef
Country Style Steak
Baked Chicken
Meat Loaf
Fried Fish
Fried Shrimp
Chicken Dumplings
Sesame Chicken
General Tso Chicken
Sweet n Sour Chicken
Lasagna
BBQ Ribs
Pizza
Chopped BBQ

Side Items

Rice
Mac & Cheese
Mashed Potatoes
Gravy
Fried Okra
Fried Squash
Green Beans
Corn
Collards
Cabbage
Potato Wedges
French Fries
Baked Beans
Garden Peas
Blackeye Peas
Lo Mein
Pot Stickers
Fried Rice
Salad Bar