


**Food Service Plan Review Application**

Name of Establishment: Community Mart #2  
Physical Address: 920 S Main St  
City: Willington State: N.C. Zip: 27546  
Phone (if available): \_\_\_\_\_ Fax: \_\_\_\_\_  
Email: g.mstores@yahoo.com

Applicant: Shahbain, Abdnoghafoor  
Address: 1312 N Fulton St.  
City: Raeford State: N.C. Zip: 28376  
Phone: 910-621-2121 Fax: \_\_\_\_\_  
Email: \_\_\_\_\_

Owner (if different from Applicant): Sama AS Above  
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: 2/8/2021  
(Applicant or Responsible Representative)

**Hours of Operation:**

Mon 5-7<sup>AM</sup> PM Tues 5-7<sup>AM</sup> PM Wed 5-7<sup>AM</sup> PM Thurs 5-7<sup>AM</sup> PM Fri 5-7<sup>AM</sup> PM Sat 5-7<sup>AM</sup> PM Sun 7-7<sup>AM</sup> PM

Number of Seats: 42

Facility total square feet: 2500 sq ft

Projected start date: 02.08.21

**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

**Utensils:**

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

Food delivery schedule (per week): once per week

Indicate any **specialized process** that will take place: N/A

- 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: N/A

- 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: AHRI CERTIFIED

Storage Capacity: 50 gallons

- Electric water heater: 17 kW @ 100° RISE kilowatts (kW)
- Gas water heater: \_\_\_\_\_ BTU's

Water heater recovery rate: 70 GPH

If tankless, \_\_\_\_\_ GPM ; Number of heaters: \_\_\_\_\_

**Hours of Operation:**

Mon \_\_\_ - \_\_\_ Tues \_\_\_ - \_\_\_ Wed \_\_\_ - \_\_\_ Thurs \_\_\_ - \_\_\_ Fri \_\_\_ - \_\_\_ Sat \_\_\_ - \_\_\_ Sun \_\_\_ - \_\_\_

**Number of Seats:** \_\_\_\_\_

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

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

**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

**Utensils:**

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

**Food delivery schedule (per week):** \_\_\_\_\_

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

**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? \_\_\_\_\_

NOTE: Employees shall be enrolled in next available classes.

Eligible Person In Charge: Mr. SHABAIN

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

NOTE: Health Dept provides forms

Are copies of signed Employee Health Policies on file? \_\_\_\_\_

**Food Sources**

Names of food distributors:	Deliveries/wk
1. <u>US Food</u>	<u>Once/week</u>
2. _____	_____
3. _____	_____
4. _____	_____



**Time/Temperature Control for Food Safety**

Foods that will be held hot before serving: All meats (Sausage (Link and Patty) Bacon; Tenderloins; Ham; Steak; Chicken; Eggs; Grits

Foods that will be held cold before serving: Cheese, lettuce, Tomatoes, Onions; Jalapeno's  
Meats: Chicken, Tuna; Barbecue  
NOTE: TUNA AND Barbecue come prepackaged.

Will time be used as a method to control for food safety? N/A  
Will a buffet be provided? N/A 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: Chicken Salad; Egg Salad; Tuna Salad and Barbecue

Describe utensils and methods used to cool foods: After the (Chicken salad; egg salad; tuna salad and Barbecue) IS prepared the food items will be place in the cooling process using smaller containers and placed on an ice bath. Once the food has cooled to 70°F then they will be placed on the refrigerator and cannot be used until the temp is 41°F or lower. The entire cooling process takes SIX (6) hours.

**Dry Storage**

Frequency of deliveries per week: Once per week Number of dry storage shelves: 24  
Square feet shelf space: (ft<sup>2</sup> 27.6" long 7.6" wide)  
Is a separate room designated for dry storage? yes

**Food Preparation Facilities**

Number of food prep sinks: 2 Are separate sinks provided for vegetables and meats? yes  
Size of sink drain boards (inches): 18"

How will sinks be sanitized after use or between meat species? After each food preparation (eg lettuce / tomatoes / onions) SINK IS USED IT WILL be properly washed, rinsed and sanitized.

**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? \_\_\_\_\_

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. | _____ | _____ |
| 2. | _____ | _____ |
| 3. | _____ | _____ |
| 4. | _____ | _____ |

**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 24" Left 24"

Are the basins large enough to immerse your largest utensil? No (Wash, Rinse and Sanitize in Place (CIP))

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? \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

How many air drying shelves will you have? 4 shelves

Calculate the square feet of total air drying space: 16 ft<sup>2</sup>

**Hand washing**

Indicate number and locations of hand sinks in the establishment: ONE hand sink located next to the three (3) compartment utensil washing sink and an additional hand sink next to the newly installed prep sinks.

**Employee Area**

Indicate location for storing employees' personal items: No  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_



**Finish Schedule**

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	Ceramic Tile	Rubber	FRP	Smooth Ceiling Tile
Bar N/A	↓	↓	↓	↓
Food Storage	↓	↓	↓	↓
Dry Storage	↓	↓	↓	↓
Toilet Rooms	↓	↓	↓	↓
* Garbage & Can Wash Areas	Cox		Concrete	
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: currently a utility sink is in use

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 (Waste Management)

How will used grease be handled? A tank for collecting grease

Is there a contract for grease trap cleaning? yes (Valley Proteus)

Are doors self-closing?  Fly fans provided? \_\_\_\_\_

Where will chemicals be stored? Storage Room (Bottom Shelf)

Where will clean linen be stored? Clean Linen Storage (Dry Storage Room)

Where will dirty linen be stored? Soiled linen Container

## 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** Chicken: All the chicken arrives fresh and is stored in the walk in cooler until ready for use.

- 2) The chicken is removed from WIC and washed.
- 3) After washing and cutting it is divided into sections (breast, legs, wings, thighs)
- 4) Several sections will be placed in a breaded and prepared for frying. until such time the breaded chicken is placed in the WIC.
- 5) Fried chicken reaches a minimum temp  $165^{\circ}\text{F}$  ( $\approx 202^{\circ}\text{F}$ )
- 6) cooked until done. (NO PINK)
- 6) Placed in a warmer to maintain  $135^{\circ}\text{F}$
- 7) DISCARD left overs.

**FOOD PRODUCT** Chicken Nuggets

- 1) Arrive frozen stored in WIC
- 2) Nuggets are cooked frozen to a minimum temp of  $165^{\circ}\text{F}$
- 3) Cooked to order (customer request)



**FOOD PRODUCT**

Fish & Chops

- ① Fish and French fries
- ② Fish is cooked frozen to a minimum temp of 145°F
- ③ Fish and French fries are cooked ~~to~~ customer request.

**FOOD PRODUCT**

Breakfast Meats (Sausage; Bacon Tenderloin; Ham; Pork Sausage; Steak)

- ① All meats are prepackaged and frozen
- ② Part of the stock will go in the WIC and part in the WLT.
- ③ Each morning the meats are cooked on the flat grill
- ④ When fully cooked they are then placed in the warmer
- ⑤ At the end of breakfast all leftovers are discarded.

**FOOD PRODUCT**

Grits

- ① Boil water
- ② Place grits into pot of boiling water
- ③ Once the grits thicken they are placed in a crock pot for hot holding
- ④ At the end of breakfast, leftover grits are discarded

\*\*\* ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT Eggs  
① <sup>UP</sup> ~~Added~~ Fresh  
② Cooked to order by Customer Request

FOOD PRODUCT \_\_\_\_\_

FOOD PRODUCT \_\_\_\_\_

\*\*\*ADDITIONAL SHEETS ARE AVAILABLE



2 ea Fryers 1'8" x 3'

1 ea " 1'4" x 3'

1 ea Hood 8' SN. 4095850730

1 ea Holding Cab. 22 1/2 x 28"

1 ea Warming rack Cab. 7'2"

1 ea Holding Cab. 2 x 2 Hatco SN 6572012002

1 ea Flat Top 3' x 2' "MAX"

1 ea Poultry marinator

1 ea Convection Oven 2'6" x 2'

2 ea Prep Table 6' x 2'6"

1 ea Poultry Breeding Table 2' x 2'6"

4 ea Drying Rack 4' x 2'10"

1 ea Ice Maker 4' x 2'10"

Worked performed

New ceiling tile

New lights

FRP applied to walls

Moved wall to accommodate sink

62)

910 893 7547 FX 6291  
Geets

Fried Chicken

Potato Salad  
Coke Slaw

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Gold Salads

Ham Biscuit  
Link Sausage or Steak  
Chicken Biscuit  
Tenderloin Biscuit  
Sausage Biscuit  
Club Biscuit

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Breakfast Biscuits

Menu



# K&S Restaurant Supply

## 北卡合力餐具有限公司

We Buy/Sell New & Used equipment

# Quote

02/15/2021

**Project:**  
JR food mart ( Jack Shahpain)  
920 N Main st  
Lillington , NC 27546

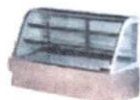
**FROM:**  
K&S Restaurant Supply  
JOSEPHINE ZHOU  
3800 Tryon Rd  
Raleigh , NC 27606  
9198283388  
9198283388 (Contact)

Item	Qty	Description	Sell	Sell Total
1	1 ea	<b>TWO (2) COMPARTMENT SINK</b> Serv-Ware Economy Series Sink, two compartment, 72"W x 23-1/2"D x 45-1/2"H, 18/304 stainless steel, (2) 18" wide x 18" front-to-back x 14" deep compartments, 18" drainboards on left & right, 11-3/4"H backsplash, 8" OC splash mount faucet holes, raised rolled edges on front & sides, 3-1/2" basket drains with 1-1/2" outlets, stainless steel gussets, galvanized steel legs with adjustable bullet feet, NSF	\$625.00	\$625.00
	1 ea	1 Year warranty, standard		
	1 ea	Faucet, wall mount, 8" OC, 10" swing spout, swivel flanges, 1/2" NPT inlet, NSF	\$65.00	\$65.00
			<b>ITEM TOTAL:</b>	<b>\$690.00</b>
2	1 ea	<b>TWO (2) COMPARTMENT SINK</b> Serv-Ware Economy Series Sink, two compartment, 56-1/2"W x 23-1/2"D x 45-1/2"H, 18/304 stainless steel, (2) 18" wide x 18" front-to-back x 14" deep compartments, 18" drainboard on left, 11-3/4"H backsplash, 8" OC splash mount faucet holes, raised rolled edges on front & sides, 3-1/2" basket drains with 1-1/2" outlets, stainless steel gussets, galvanized steel legs with adjustable bullet feet, NSF	\$675.00	\$675.00
	1 ea	1 Year warranty, standard		
	1 ea	Faucet, wall mount, 8" OC, 10" swing spout, swivel flanges, 1/2" NPT inlet, NSF	\$65.00	\$65.00
			<b>ITEM TOTAL:</b>	<b>\$740.00</b>
3	1 ea	<b>THREE (3) COMPARTMENT SINK</b> Serv-Ware Economy Series Sink, three compartment, 102"W x 23-1/2"D x 45-1/2"H, 18/304 stainless steel, 18" wide x 18" front-to-back x 14" deep compartments, 24" drainboards on left & right, 11-3/4"H backsplash, 8" OC splash mount faucet holes, raised rolled edges on front & sides, 3-1/2" basket drains with 1-1/2" outlets, stainless steel gussets, galvanized steel legs with adjustable bullet feet, NSF	\$725.00	\$725.00
	1 ea	1 Year warranty, standard		
	1 ea	Faucet, wall mount, 8" OC, 10" swing spout, swivel flanges, 1/2" NPT inlet, NSF	\$65.00	\$65.00
			<b>ITEM TOTAL:</b>	<b>\$790.00</b>
4	1 ea	<b>SINK SPLASH</b> Serv-Ware Side Splash, wall-mounted, 24" x 28", 18/304 stainless steel, NSF	\$65.00	\$65.00





Item	Qty	Description	Sell	Sell Total
	1 ea	1 Year warranty, standard		
			<b>ITEM TOTAL:</b>	<b>\$395.00</b>
10	1 ea	<b>DISPLAY CASE, REFRIGERATED DELI</b> Spartan Refrigeration Curved Glass Deli Case, 70-3/4", bottom mounted self-contained refrigeration, anti-fog glass face, (2) adjustable glass shelves (12" & 16") plus 21" base, interior lighting, digital temperature display, (2) rear doors, 201 stainless steel exterior, R290 Hydrocarbon refrigerant, 3/4 HP, 110v/60/1-ph, 13.5 amps, NEMA 5-15P, cETLus, ETL-Sanitation	\$5,398.40	\$5,398.40
	1 ea	2 Year parts & labor, 5 year compressor warranty, standard		
			<b>ITEM TOTAL:</b>	<b>\$5,398.40</b>
			Merchandise	\$14,486.47
			Freight	\$450.00
			Tax 7.25%	\$1,050.27
			<b>Total</b>	<b>\$15,986.74</b>



1 week.

Prices Good Until: 03/17/2021

**Company Policy**

- \* Owner needs to provide lift-crane for roof installed equipment
- \* Fork-Lift/Sky-Lift must be provided by owner
- \* Delivery to job site is available from 9am - 4pm Monday to Friday. After hour delivery will be premium additional charges.
- \* Owner is responsible for any removal of glass. Owner needs to provide job-site dumpster for packing. Proper blocking must be provided at location where wall shelf / hand sink etc are to be located
- \* All final connections are finished by others. K&S is not responsible for any as built walls, floors, outlets, drains or H&C water supply as necessary for proper equipment installation-set in place
- \* K&S is not responsible for setting up any kinds of shelving units, needs to be done by GC.
- \* Delivery and acceptance policy form must be signed by authorized representative
- \* Refrigeration company required (NIC) by owner for any remote refrigeration, walk in etc. Roof or Wall Penetrations (NIC) by owner
- \* Unforeseen issue may arise which may increase the net cost of the installation estimate.
- \* Orders must be paid in full before processing and scheduling for delivery
- \* Special custom orders cannot be canceled
- \* All new item return for General Merchandise must be accompanied by this bill within 7 days on acceptable condition and will be charged a 50% Re-stocking fee
- \* Used equipment is sold "As-Is", no returns, refunds and exchanges
- \* If equipment is leased from a leasing finance company, sales & use tax will be subjected to leasing company responsibility.

Acceptance: \_\_\_\_\_ Date: \_\_\_\_\_

Printed Name: \_\_\_\_\_

Project Grand Total: \$15,986.74