## Food Service Plan Review Application

Mast #2
Name of Establishment: Community Mart 2
Physical Address: 920 S MADE St
City: Lillington State: N.C. Zip: 27546
Phone (if available): Fax:
Email: 9. Mstores@yhow. Com
Applicant: Shahbain, Abdroghatoor Address: 1312 N Fulton St.
City: RACTORD State: W.C. Zip: 28372
h
Phone: 910 - 621 - 2121 Fax:
Email:
Owner (if different from Applicant): Same As Abbye  Address:
City:
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: 2/8/201/
Signature: Date: 2/8/40/1

Hours of Operation: Mon 5-7 Tues 5-7 Wed 5-7	Thurs 5 - 7 Fri 5 - 7 Sat 5 - 7 Sun 7 - 7 Pm
Number of Seats: 42	
Facility total square feet: 250	00 sq ft
Facility total square feet: <u>250</u> Projected start date: <u>02.08</u>	. 21
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:	
	Single-use (disposable):
Food delivery schedule (per wee	k): ONCE PER WEEK
Indicate any specialized process Curing Acidification	that will take place: N/A (sushi, etc.) Smoking
Reduced Oxygen Packagin	g (e.g. vacuum packaging, sous vide, cook-chill, etc.)
Has the process been approved by Protection Branch?	y the Variance Committee of the DPH Food
Indicate any of the following highly served:	y susceptible populations that will be catered to or
	_ Child Care CenterHealth 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)  Ves 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: _/7k/ ○ /00° RISE kilowatts (kW)
Gas water heater: BTU's
Water heater recovery rate: <u>70</u> GPH
If tankless, GPM; Number of heaters:

Hours of Operation:	
MonTues Wed Thurs	Fri Sat Sun _ <i>_</i>
Number of Seats:	
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):	ingle-use (disposable):
Food delivery schedule (per week):	<u></u>
Indicate any specialized process that will ta	ke place:
Curing Acidification (sushi, et	
Reduced Oxygen Packaging (e.g. vac	uum packaging, sous vide, cook-chill, etc.)
Has the process been approved by the Varian Protection Branch?	nce Committee of the DPH Food
Indicate any of the following highly suscepti served:	ble populations that will be catered to or
Nursing/Rest Home Child Ca	re Center Health Care Facility
	ol with pre-school aged children or an munocompromised population
/	1

## Person in Charge (PIC) and Employee Health

		IN Next AVEILABLE clas
Program	Cert. #	Exp. Date
For multiple shifts and	d/or occasions of absences,	list all eligible Persons in Charge:
Eligible Person In Cha	arge:	<del></del>
Program	Cert. #	Exp. Date
_	arge:	
Program	Cert. #	Exp. Date
	r establishment's Employee Employee Health Policies or	
*Attach a copy of your Note: Health D Are copies of signed I	r establishment's Employee Lept products found Employee Health Policies or	Health Policy  n file?  Deliveries/wk
*Attach a copy of your Note: Health Dare copies of signed by Food Sources Names of food distribution	r establishment's Employee Lept products found Employee Health Policies or	Health Policy

Time/Temperature Control for Food Safety
BACON: Tender lours: Ham: Steak; Chicken: Eggs: Gets
Foods that will be held cold before serving: Cheese, hetfuce; tomatoes: Onzons; Talopeno's Ments: Chickens tuna; Brebecue NOTE; Tuna and Barebeaue come peepaelcaged.
Will <b>time</b> be used as a method to control for food safety? $\underline{\mathcal{N}/\mathcal{N}}$ Will a buffet be provided? $\underline{\mathcal{N}/\mathcal{N}}$ If so, attach a list of foods that will be on the buffet.
Cooling
Foods that will be held hot before serving: All ments (Strustage (book and Pathy) Brown: Tender loss, tham: Sterk: Chicken: Eggs: Gats  Foods that will be held cold before serving: Uses bettuce, from toes. On tours; Talopene's  Ments: Chicken tush. Drebecue Note: The and Brebecue come preparetinged.  Will time be used as a method to control for food safety? A/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: Lhicken Strad; Egg Strad, The Strad and Bredecue  Describe utensils and methods used to cool foods: Affect the Chicken strad;  Lag Strad than Strad and Interess. Its prepared the food items will be place to the Cooling recess using stradler constructs and placed of the later both. Once the food has cooled to 70°F them they will be place to the reduced of the structure of the structure.  Dispersion of the structure of the stru
Describe utensils and methods used to cool foods: Affect the Chicken salad; egg salad towa salad and Darberne) Is prepared the food items will be place IN the Cooling process using smaller continuers and placed DLAN Ice bath. Once the food has cooled to 70°F then they will be placed on the refrigurator and cannot be used until the tempo is 41°F or lower. The entree ending process takes SIX(6) hours.
hat will be held hot before serving: All ments (Strusty (Lock and Pathy) a. Tender locks: Ham. Stenk: Chicken. Egg: Grass  hat will be held cold before serving: Leese bettuce, tomotoes: Ontons; peness  ts: Chicken tuna; Interescence come preparetarged.  the be used as a method to control for food safety? N/A  uffet be provided? N/A If so, attach a list of foods that will be on the buffet.  dist that will be cooked and cooled for later use or added to another food as an ent: Chicken Strad; Egg Strad; True Strad and Embecue  the utensils and methods used to cool foods: Affect the Chicken Strad; and the Cooled to Too! These thought of the will be so the tood had cooled to Too! These thought of the surface of the tood had cooled to Too! The there they will be too the the English of the Entrew Cooled to Too! The they from the surface of the tood had cooled to Too! The surface of the tood the too too the service of the too the surface of th
Frequency of deliveries per week: Dresperd Number of dry storage shelves: 24
Square feet shelf space: (ft2 27.6" long 7.6" wide)
s that will be held hot before serving: All ments (Strusty (Loak and Pathy) sear: Tender locals: Ham, Steak; Chicken: Eggs: Gads  s that will be held cold before serving: Leese hettuce, tomotoes: Onions; lopene's arts: Chicken tuna; Brebecue one preparetarged.  me be used as a method to control for food safety? MA buffet be provided? N/A If so, attach a list of foods that will be on the buffet.  ng oods that will be cooked and cooled for later use or added to another food as an dient: Chicken Sorlad; Egg Sorbad, Tana Sorlad and Sorbecue stibe utensils and methods used to cool foods: Affect the Chicken sorlad; Sorlad tuna sorlad and Interberue) Is prepared the food items will be established to the tood has cooled to TO'F them they will be established to the tood has cooled to TO'F them they will be established to the tengenter and consist be used readily the tenge is for lower. The entree ending process trakes STA(b) hours.  torage ency of deliveries per week: presport Number of dry storage shelves:  effect shelf space: (ft² 27.6" long 7.6" wide)  preparation Facilities er of food prep sinks: 2. Are separate sinks provided for vegetables and fire sink drain boards (inches): 18"
Food Preparation Facilities
Number of food prep sinks: 2 Are separate sinks provided for vegetables and meats? $\frac{1}{2}$ Size of sink drain boards (inches): $\frac{18}{2}$
How will sinks be sanitized after use or between meat species? After Excut Food  PREPARATION (eg lettues / tomatous / anims) STNK IS NSED IT WILL be  properly washed RINSED And SANITIZED.

accredited by an approved ANS		
Program	Cert. #	Exp. Date
	/	s, list all eligible Persons in Charge
Eligible Person In Charge:		
Program	Cert. #	Exp. Date
Eligible Person In Charge:	X . #	Fun Data
Program	Cert. #	Exp. Date
*Attach a copy of your establish	nment's Employe	e Health Policy
Are copies of signed Employee		
Food Sources		
Names of food distributors:		Deliveries/wk
		2011/2011/11

# **Dishwashing Facilities** Manual Dishwashing Number of sink compartments: \_ 3 Size of sink compartments (inches): Length \_\_/g " Width \_\_/g " Depth \_\_/4 " Length of drain boards (inches): Right 24" Left 24" Are the basins large enough to immerse your largest utensil? No ( Wash, Rouse and Sanctez 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 Skelves Calculate the square feet of total air drying space: \_\_\_\_\_ / & ft² Hand washing Indicate number and locations of hand sinks in the establishment: ONE hand sonk LOCATED Next to the three (3) compartment resil washing sinks and AN Additional hard sink best to the Newly installed prep sinks. **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 Smooth Ceiling THE Rubben Caramie Tile FRP Kitchen Bar Food Storage Dry Storage **Toilet Rooms** Garbage & Can Concrete Con Wash Areas 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 utality SINK IS IN USe Are hot and cold water provided as well as a threaded nozzle? How will used grease be handled? A truck for Collectory Are doors self-closing? \_\_\_\_\_ Fly fans provided? \_\_\_

Where will chemicals be stored? Storage Room (Bottom Shelf

Where will clean linen be stored? \_\_\_\_\_ Clean linen Stockye (

Where will dirty linen be stored? \_\_ Soiled women Cons

### 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 <u>each food item on the proposed menu</u>. 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 MATCHER: All the chicken ARXIVES TRESL
And Is stored In the WALK IN Coolee until ready
2) The Chicken Is removed from WIC and witshed.
3) After Washing and autting It Is divided Into
sections (breast legs; wings; thighs)
4) SEVERAL Sections Will be placed In A breader
And prepared for trying hint such time the
Tried Chicken Is Differed to The William Femo 125° F (~ 202
(1/0 0 7/4)
Et cooked until done (No PINE)
1) Placed IN A WARMEN to MAINTAIN 135 F
- 1) DISCHER ICITIES
FOOD PRODUCT Chicken Nuggets
1) Aren's Frozen Stored on WIF 2) Nuggets Are Godfed Frozen to Amorimun temp
2) Nuggets are gooted Frozen to Aminimus temp
3) Cooked to order (Dastomer Request)

FOOD PRODUCT Fish & Chips
a PESH And French FRIES
2) Fights cooked frozen to A monimum temp
B Fish And French Fites ARE Cooked to Customer
- request.
FOOD PRODUCT Brenkfast Ments (Sansage Bacon
Tunder loons: Ham. Work Saustae. Stank)
D) PART OF THE STOCK WILL OF TWO HIS MILE AND
3 Forch morning the ments Ake cooked on the
HAT girll awards ARE Cooked on the
The warmer they then placed
Ave discreded,
FOOD PRODUCT Greats
a Boil WATER
B lince the grits thicken they are spaced
(4) At the sug of laver total polding
the discolated

<sup>\*\*\*</sup>ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT KGGS	
M L NP	
(1) Publish tresh	y Customo Reguest
a Cooked to order o	a Chistorres Request
ATTENDED TO THE PARTY OF THE PA	
	7.1
	,
FOOD PRODUCT	
780000000000000000000000000000000000000	
FOOD PRODUCT	
	·

<sup>\*\*\*</sup>ADDITIONAL SHEETS ARE AVAILABLE

2 ea Fyriars 1'8" x3' 1'4" x 3' Lee Hood 8' SN. 4095850730 lea Holding CAb. 22/2X28" lea worming Met Cab. 7'2" lea 1401 bing CRG. 2×2 HATCO SN 6572012002 lea FlAT Top 3'K2' "MAX" le Poultry marinater La Convection Over 2'6"x2' 200 Prep TAGLE 6'x 2'6" lea Positry Brending TAGLE 2 "x 2'6" 4 a Drying RACK 4'X2'10" 100 Ice maker 4' x2' 10" worked performed New Light's FRP Applied to WAlls moved WALL TO Accommodate Sint

SAWARE BISCUMP. Tends loin BISCLA Thioken BIscuit Dink Sousing in Stank HAM BISELIT

Lole SlAW Cold SAMREds

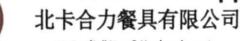
GRETIS

1629 X7 th St 868 016



Quote

02/15/2021



We Buy/Sell New & Used equipment

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	TWO (2) COMPARTMENT SINK	\$625.00	\$625.00
	1 ea	Serv-Ware Economy Series Sink, two compartment, 72"W x 23-1/2"D x 45-1/2" 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 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 1 Year warranty, standard Faucet, wall mount, 8" OC, 10" swing spout, swivel flanges, 1/2" NPT	), 8"	\$65.00
		inlet, NSF		
	1		ITEM TOTAL:	\$690.00
2	1 ea	TWO (2) COMPARTMENT SINK	\$675.00	\$675.00
1	100	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 1deep compartments, 18" drainboard on left, 11-3/4"H backsplash, 8" 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 1 Year warranty, standard	OC	
		Faucet, wall mount, 8" OC, 10" swing spout, swivel flanges, 1/2" NPT	\$65.00	\$65.00
	1 20	inlet, NSF	\$03.00	303.00
	A		ITEM TOTAL:	\$740.00
3	1 ea	THREE (3) COMPARTMENT SINK  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 Year warranty, standard		
	1 ea	Faucet, wall mount, 8" OC, 10" swing spout, swivel flanges, 1/2" NPT inlet, NSF $$	\$65.00	\$65.00
	0		ITEM TOTAL:	\$790.00
4	1 ea	SINK SPLASH	\$65.00	\$65.00
		Serv-Ware		
		Side Splash, wall-mounted, 24" x 28", 18/304 stainless steel, NSF		

Sell Total Sell Item Qty Description \$65.00 ITEM TOTAL: \$185.00 \$185.00 2 ea HAND SINK Serv-Ware Hand Sink, wall mount, 14" wide x 10" front-to-back x 5-1/2" deep bowl, 7-3/4" backsplash, left & right side splashes, includes 4" gooseneck faucet with wrist blade handles, 1-1/2" basket strainer, mounting bracket included, 18/304 stainless steel construction, NSF 1 ea 1 Year warranty, standard \$185.00 ITEM TOTAL: \$2,450.00 \$2,450.00 **REACH-IN REFRIGERATOR** 1 ea Atosa USA, Inc. Atosa Refrigerator, reach-in, two-section, 51-7/10"W x 31-7/10"D x 81-3/10"H, top mount self-contained refrigeration, 43.2 cu. ft. (2) locking hinged solid doors, digital temperature control, 33° to 40°F temperature range, (6) adjustable shelves, interior LED lighting, automatic evaporation, air defrost, stainless steel interior & exterior, galvanized steel back, 4" casters, R290 Hydrocarbon refrigerant, 1/5 HP, 115v/60/1-ph, 3.2 amps, cord with NEMA 5-15P, cETLus, ETL-Sanitation, **ENERGY STAR®** 1 ea 2 year labor & parts warranty, 5 years warranty on compressor \$2,450.00 ITEM TOTAL: \$2,650.00 \$2,650.00 REACH-IN FREEZER 1 ea Atosa USA, Inc. Atosa Freezer, reach-in, two-section, 51-7/10"W x 31-7/10"D x 81-3/10"H, top mount self-contained refrigeration, 43.2 cu ft., (2) locking hinged solid doors, digital temperature control, -8° to 0°F temperature range, (6) adjustable shelves, interior LED lighting, automatic evaporation, electric defrost, stainless steel interior & exterior, galvanized steel back, 4" casters, R290 Hydrocarbon refrigerant, 3/4 HP, 115v/60/1-ph, 8.6 amps, cord with NEMA 5-15P, cETLus, ETL-Sanitation, ENERGY STAR® 1 ea 2 year labor & parts warranty, 5 years warranty on compressor ITEM TOTAL: \$2,650.00 \$1,123.07 SANDWICH / SALAD PREPARATION REFRIGERATOR \$1,123.07 Atosa USA, Inc. Atosa Sandwich/Salad Top Refrigerator, one-section, 27-1/2"W x 30"D x 44-3/10"H, includes (8) 1/6 stainless steel pans, rear-mounted, selfcontained refrigeration, 7.2 cu. ft., (1) solid hinged self-closing door, digital temperature control, 33° to 40°F temperature range, (1) adjustable shelf, 10" poly cutting board, ventilated refrigeration, automatic automatic evaporation, air defrost, stainless steel interior & exterior, galvanized steel back, 5" casters, R290 Hydrocarbon refrigerant, 1/7 HP, 115v/60/1-ph, 2.3 amps, cord, NEMA 5-15P, cETLus, ETL-Sanitation 1 ea 2 year labor & parts warranty, 5 years warranty on compressor \$1,123.07 ITEM TOTAL: \$395.00 \$395.00 WORK TABLE, STAINLESS STEEL TOP 1 ea) Serv-Ware Deluxe Series Work Table, 36"W x 30"D x 35"H, 16/304 stainless steel top with 5"H backsplash, 18/430 stainless steel under shelf, stainless steel gussets & legs, adjustable feet, NSF

Quote

Item	Qty	Description	Sell	Sell Total
	1 ea	1 Year warranty, standard		
			ITEM TOTAL:	\$395.00
10	1 ea	DISPLAY CASE, REFRIGERATED DELI	\$5,398.40	\$5,398.40
		Spartan Refrigeration		
	STATE OF THE PERSON AND PERSON AN	Curved Glass Deli Case, 70-3/4", hottom mounted self-contained		



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

1 ea 2 Year parts & labor, 5 year compressor warranty, standard

 ITEM TOTAL:
 \$5,398.40

 Merchandise
 \$14,486.47

 Freight
 \$450.00

 Tax 7.25%
 \$1,050.27

 Total
 \$15,986.74

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		