

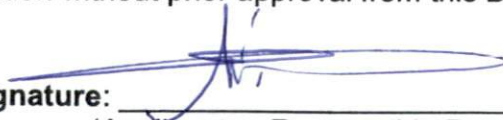
Food Service Plan Review Application

Name of Establishment: Community Mart #2
Physical Address: 920 S Main St
City: Willington State: N.C. Zip: 27546
Phone (if available): _____ Fax: _____
Email: gamstores@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^{Am}_{Pm} Tues 5-7^{Am}_{Pm} Wed 5-7^{Am}_{Pm} Thurs 5-7^{Am}_{Pm} Fri 5-7^{Am}_{Pm} Sat 5-7^{Am}_{Pm} Sun 7-7^{Am}_{Pm}

Number of Seats: 42

Facility total square feet: 2500 sq ft

Projected start date: 02.08.21

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): 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: ~~15 kW~~ 17 kW @ 100° RISE kilowatts (kW)
- Gas water heater: _____ BTU's

Water heater recovery rate: 70 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? _____

NOTE: Employees shall be enrolled in next available classes.

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

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: CHICKEN (FRIED) "only"

Foods that will be held cold before serving: N/A

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: N/A

Describe utensils and methods used to cool foods: N/A

Dry Storage

Frequency of deliveries per week: Once/wk Number of dry storage shelves: 24 shelves

Square feet shelf space: _____ ft² (27.6' long x 7.6' wide)

Is a separate room designated for dry storage? yes

Food Preparation Facilities

(to be purchased upon approval)

Number of food prep sinks: 1 Are separate sinks provided for vegetables and meats? N/A (For Chicken only!)

Size of sink drain boards (inches): 18"

How will sinks be sanitized after use or between meat species? All food preparation will be washed, rinsed and sanitized between batches preparation.

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 24" Width 16" Depth 12"

Length of drain boards (inches): Right 24" Left 24"

Are the basins large enough to immerse your largest utensil? No (Wash IN place)
Rinse Sanitize

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? WASH, RINSE and SANITIZE IN PLACE.

How many air drying shelves will you have? 1 shelves

Calculate the square feet of total air drying space: 16 ft²

Hand washing

Indicate number and locations of hand sinks in the establishment: ONE handwashing sink. located AT the entrance to the kitchen

Employee Area

Indicate location for storing employees' personal items: No (Employees belongings shall be stored in their vehicles)

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 skin turns the breaded chicken is placed in the WIC.
- 5) Fried ~~chicken~~ ^{crispy} at a minimum temp 165°F (~202°F)
- 6) cooked until done. (No pink)
- 6) Placed in a warmer to maintain 135°F
- 7) Discard left overs.

FOOD PRODUCT Chicken Nuggets

- 1) Arrive frozen stored in WIF
- 2) Nuggets are cooked frozen to a minimum temp of 165°F
- 3) Cooked to order (customer request)

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: This facility has a service sink

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? A grease container is located outside.

Is there a contract for grease trap cleaning? Valley Proteins

Are doors self-closing? yes Fly fans provided? N/A

Where will chemicals be stored? Area designated for chemicals only. (Dry Storage Room)

Where will clean linen be stored? ~~N/A~~ Storage Room (Shelf)

Where will dirty linen be stored? Storage Room (Soiled Cartoner)

FOOD PRODUCT _____

- ① Provides Employee Health Forms
- ② Please the last ~~three~~ inspections:
- ③ Handwashing Signs
- ④ Allergy SIGNS
- ⑤ Consignment
- ⑥ Groundwater @ houses & can you show me
A copy of the policy for this County.

FOOD PRODUCT _____

FOOD PRODUCT _____

***ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT _____

FOOD PRODUCT _____

FOOD PRODUCT _____

*****ADDITIONAL SHEETS ARE AVAILABLE**

FOOD PRODUCT _____

FOOD PRODUCT _____

FOOD PRODUCT _____

*****ADDITIONAL SHEETS ARE AVAILABLE**



One Compartment - Double Drainboard

Stainless Steel Compartment Sinks



Use your smart phone
scan the above QR code
visit our website:
www.bk-resources.com

Certifications:



Shown as:
Model #s ending in S

Features:

- 1/4" Pitched Drainboards To Ensure Proper Drainage
- 1 1/2" Rounded Front and Side Edges
- Accommodates 8" On Center Faucets
- Drain Included
- 9" Backsplash

Options:

- Pre-Rinse Units & Faucets
- Lever Drains
- Upgraded Bullet Feet
- Slant Rack Shelf (BK-SSH)
- End Splash (BKS-RES)
- S/S Basket Drain (BKDR-4-304)

Material:

- T-304 18 ga. Stainless Steel Deck & Bowl
- 1 5/8" Galvanized Legs
- Adjustable High Impact Corrosion Resistant Feet
- Models ending with "S" have Stainless Steel Legs, End Bracing and Adjustable Stainless Steel over Plastic Bullet Feet

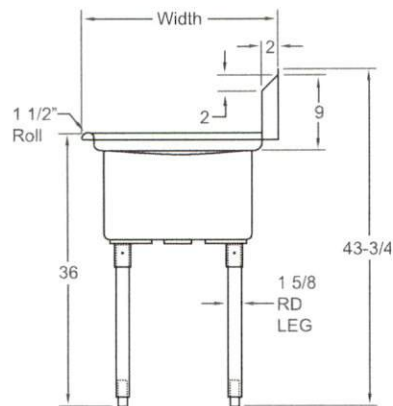
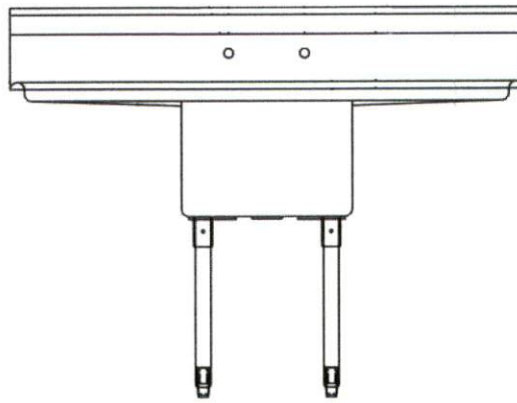
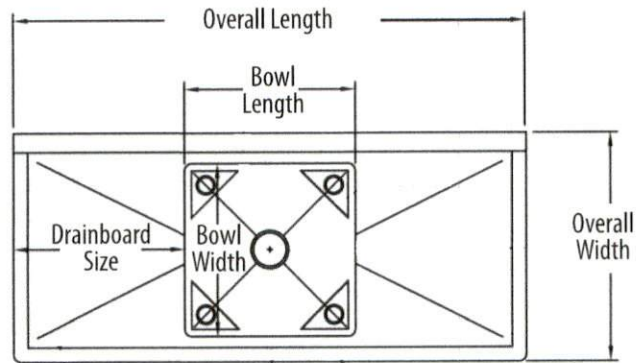
Model #s ending with "S":

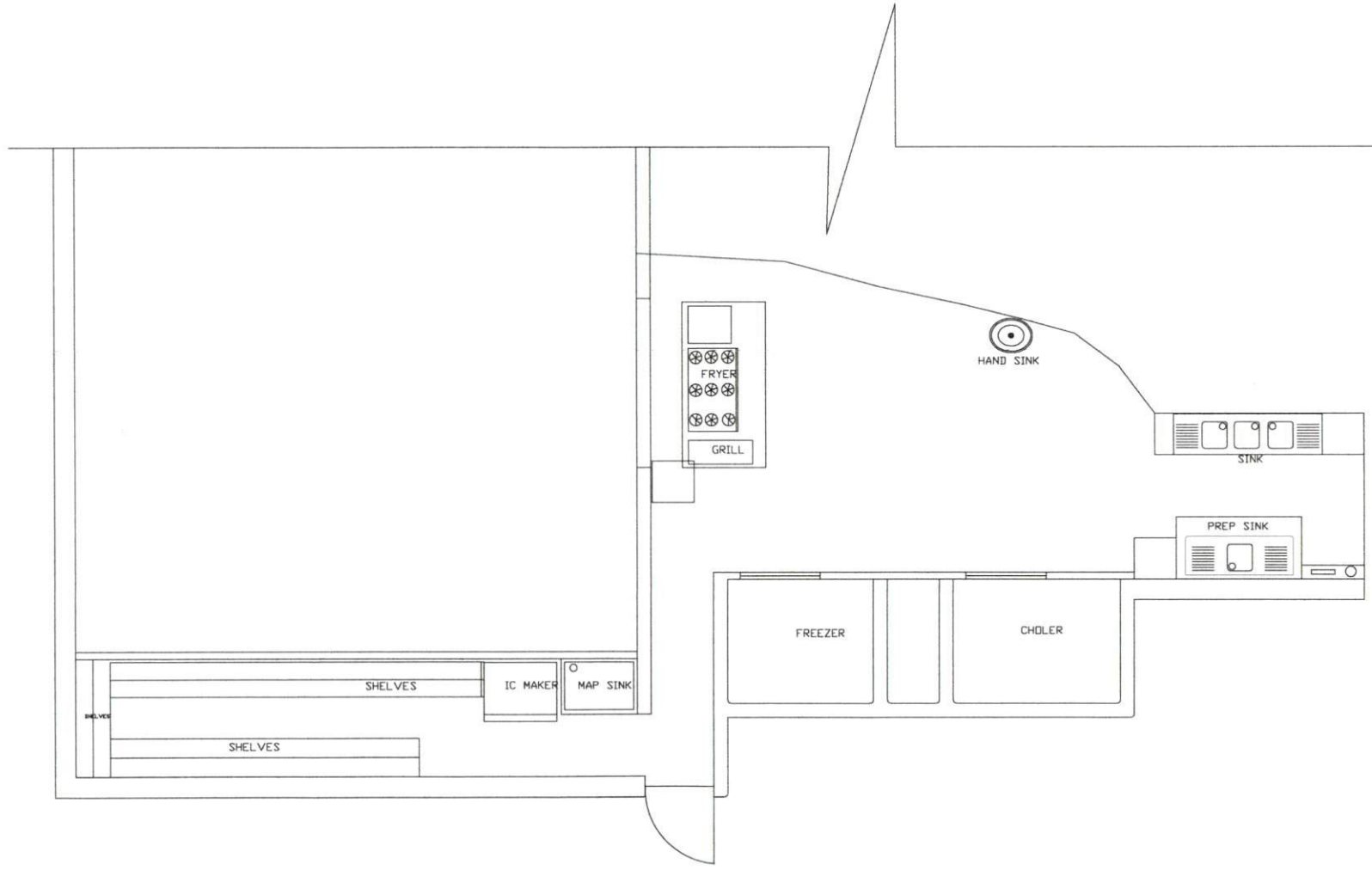
- T-304 18 ga. Stainless Steel Deck & Bowl
- Stainless Steel Legs
- Stainless Steel End Bracing
- Adjustable Stainless Steel over Plastic Bullet Feet

Part Number	Unit Size (l x w)	Bowl Dim. (l x w x d)	Sets of Faucet Holes	Drainboard Size	Legs
BKS-1-1620-12-18T	52" x 25 13/16"	16" x 20" x 12"	1	(2) - 18"	Galvanized
BKS-1-1620-12-18TS	52" x 25 13/16"	16" x 20" x 12"	1	(2) - 18"	Stainless Steel w/ End Bracing
BKS-1-18-12-18T	54" x 23 13/16"	18" x 18" x 12"	1	(2) - 18"	Galvanized
BKS-1-18-12-18TS	54" x 23 13/16"	18" x 18" x 12"	1	(2) - 18"	Stainless Steel w/ End Bracing
BKS-1-1824-14-24T	66" x 29 13/16"	18" x 24" x 14"	1	(2) - 24"	Galvanized
BKS-1-1824-14-24TS	66" x 29 13/16"	18" x 24" x 14"	1	(2) - 24"	Stainless Steel w/ End Bracing
BKS-1-24-14-24T	72" x 29 13/16"	24" x 24" x 14"	1	(2) - 24"	Galvanized
BKS-1-24-14-24TS	72" x 29 13/16"	24" x 24" x 14"	1	(2) - 24"	Stainless Steel w/ End Bracing

PRODUCT DATA SHEET

BK RESOURCES





**HARNETT COUNTY PLAN REVIEW APPLICATION COVER LETTER
FOOD SERVICE ESTABLISHMENTS
CHANGE OF OWNERSHIP**

Nikki

Potential owners are required to complete this application so we may collect the necessary information for the purpose of issuing a permit for an establishment that may have or has changed ownership. All questions must be completed so that we can determine if any operational changes may occur or if the type of food preparation will be modified. A proposed menu must be submitted with this application

This application will be 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. This application must be submitted to the local health department for approval prior to the change of ownership.

Submit completed application to:

Harnett County Health Department
Environmental Health Section
307 West Cornelius Harnett Blvd.
Lillington, NC 27546

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

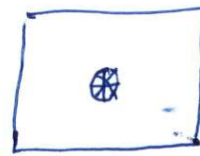
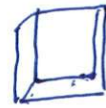
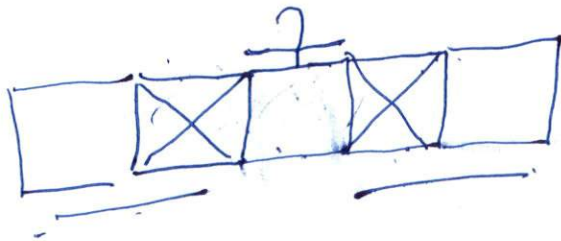
Cindy Pierce, REHS
Environmental Health Specialist

Nikki Eason, REHS
Environmental Health Specialist

Plans must be submitted with the following supporting documentation:

- A proposed menu
- A completed Food Service Plan Review Application/Change of Ownership

09/19
gv



- 4' X 4'
- 6 inch curbing on three sides
- sloped to center drain

Open Wash

