

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

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Food Service Plan Review Application

Type of plan: New _____ Remodel X

Name of Establishment: Mi Cancun

Physical Address: 115 South Raleigh Street

City: Angier State: NC Zip: 27501

Phone (if available): 919-539-5797 Fax: _____

Email: micancunhollysprings@yahoo.com

Applicant: W.S. Architects

Address: 3305-109 Durham Drive

City: Raleigh State: NC Zip: 27603

Phone: 919-779-9797 Fax: _____

Email: ginger@wsarchitectspa.com

Owner (if different from Applicant): Jose Torres

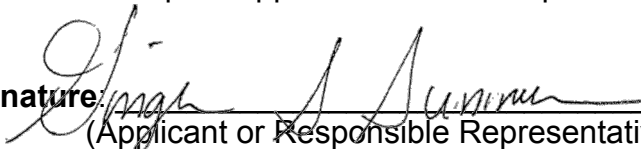
Address: 324 Grand Hill Place

City: Holly Springs State: NC Zip: 27540

Phone: 919-539-5797 Fax: _____

Email: Jose Torres

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: 3.4.21
(Applicant or Responsible Representative)

Hours of Operation:

Mon 11 - 10 Tues 11 - 10 Wed 11 - 10 Thurs 11 - 10 Fri 11 - 11 Sat 11 - 11 Sun 11 - 9:30

Number of Seats: 76

Facility total square feet: 1,741

Projected start date: 5/1/21

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): x Single-use (disposable): x

Food delivery schedule (per week): four times 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

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: AO Smith : Model BTH-199xi

Storage Capacity: 100 gallons

- Electric water heater: _____ kilowatts (kW)
- Gas water heater: 199,900 BTU's

Water heater recovery rate: 235 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: Jose Torres

Program ServSafe Cert. # 18529512 Exp. Date 10/25/2024

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. US Foods
- 2. Sysco
- 3. D&R
- 4. _____

- Four
- Four
- Four
- _____

Time/Temperature Control for Food Safety

Foods that will be held **hot** before serving: _____

Entrees ingredients shall be held hot at 135 °F or above during service in Item #25 Hot Holding Table

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

Entree ingredients shall be held refrigeration or cold holding at 41°F or less during service in refrigeration: Items #2, #22, #26, #28, #34, #54

Will **time** be used as a method to control for food safety? No

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: N/A

Describe utensils and methods used to cool foods: _____

Dry Storage

Frequency of deliveries per week: Four Number of dry storage shelves: 2 freestanding
8 wall mounted

Square feet shelf space: 108 ft²

Is a separate room designated for dry storage? No

Food Preparation Facilities

Number of food prep sinks: 2 Are separate sinks provided for vegetables and meats? Yes

Size of sink drain boards (inches): 24

How will sinks be sanitized after use or between meat species? Sinks will be wiped down
and sanitized with chlorine solution then allowed to air dry

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: 3

Size of sink compartments (inches): Length 18 Width 24 Depth 14

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

Are the basins large enough to immerse your largest utensil? Yes

What type of sanitizer will be used?

Chlorine x Quaternary Hot water (171°F) Other (specify)

Mechanical Dishwashing

Will a dishmachine be used? Yes x No

Dishmachine manufacturer and model: Jackson : Model Conserver XL

Hot water sanitizing ? or chemical sanitizing? x

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? Items shall be rinsed then wiped down and sanitized with chlorine solution then allowed to air dry

How many air drying shelves will you have? 1 freestanding
2 wall mounted

Calculate the square feet of total air drying space: 43 ft²

Hand washing

Indicate number and locations of hand sinks in the establishment: (1) hand sink in front kitchen
(1) hand sink in rear kitchen, (1) hand sink at bar. See plan for locations

Employee Area

Indicate location for storing employees' personal items: Office / storage

Finish Schedule

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	Existing Tile	Existing Coved Tile	FRP on Drywall	FRP on Drywall
Bar	Tile	Coved Tile	FRP on Drywall / Painted Drywall	FRP on Drywall
Food Storage	Existing Tile	Existing Coved Tile	FRP on Drywall	FRP on Drywall
Dry Storage	Existing Tile	Existing Coved Tile	FRP on Drywall	FRP on Drywall
Toilet Rooms	Tile	Coved Tile	Painted Drywall	Painted Structure
Garbage & Can Wash Areas	FRP / Exterior Finish	Tile / Epoxy	FRP / Exterior Finish	Painted Metal
Other				
Other				

Garbage, Refuse and Other

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

Location and size of can wash facility: Exterior 30" x 36" can wash - see plan for location

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? By landlord

How will used grease be handled? Existing grease interceptor - see sheet P-1 for add'l information

Is there a contract for grease trap cleaning? Yes

Are doors self-closing? Yes Fly fans provided? Yes

Where will chemicals be stored? At can wash

Where will clean linen be stored? Dry storage shelving

Where will dirty linen be stored? Hamper on casters (not shown on plan)

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 Produce Prep & Handling:

All produce shall be stored at a temperature of 41° F until use. All produce shall be washed and prepared on an NSF approved surface and shall be handled with plastic gloves or utensils only. Produce work areas shall be wiped down after use and sanitized with a chlorine solution then allowed to air dry.

FOOD PRODUCT Meat Prep & Handling (beef and pork):

All meats shall be stored at a temperature of 41°F until use. Any meats arriving on site frozen or hold frozen shall be thawed in refrigeration the day before use. All meats shall be prepared on an NSF approved surface and shall be handled with plastic gloves or utensils only. Meats shall be cooked to an internal temperature of 155 °F and served immediately. All meat work areas shall be wiped down after use and sanitized with a chlorine solution then allowed to air dry.

FOOD PRODUCT Poultry Prep (chicken):

All poultry shall be stored at a temperature of 41°F until use. Any poultry arriving on site frozen or hold frozen shall be thawed in refrigeration the day before use. All poultry shall be prepared on an NSF approved surface and shall be handled with plastic gloves or utensils only. Poultry shall be cooked to an internal temperature of 165 °F and served immediately. All poultry work areas shall be wiped down after use and sanitized with a chlorine solution then allowed to air dry.

FOOD PRODUCT Seafood (shrimp)and salmon)

Seafood shall be shrimp and shall be a P&D product that arrives on site ready for use without additional prep. Frozen seafood shall be thawed in refrigeration prior to use or cooked frozen. All seafood thawed for use shall be cooked to an internal temperature of 135°F and served immediately. Any seafood thawed in refrigeration not used by the end of the day shall be discarded.

FOOD PRODUCT _____

*****ADDITIONAL SHEETS ARE AVAILABLE**