

**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

09/19
gv

Food Service Plan Review Application

Type of plan: New _____ Remodel X
Name of Establishment: Napper Tandy's Public House & Restaurant
Physical Address: 275 Broad St E.
City: Angier State: NC Zip: 27501
Phone (if available): 919-272-0535 Fax: NA
Email: dannybabb7@yahoo.com

Applicant: Ralph Babb and Robert Stapleton - CDKS, Inc.
Address: 9229 Carley Circle
City: GARNER State: NC Zip: 27529
Phone: (919) 272-0535 Fax: 919 741-~~704~~ 7071
Email: dannybabb7@yahoo.com

Owner (if different from Applicant): SAME 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: [Signature] Date: 3-12-21
(Applicant or Responsible Representative)

Hours of Operation:

Mon 11-2 Tues 11-2 Wed 11-2 Thurs 11-2 Fri 11-2 Sat 11-2 Sun 11-2

Number of Seats: 60 to 70 depends once everything is laid out

Facility total square feet: 4300

Projected start date: ASAP

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): _____

Food delivery schedule (per week): 2

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.)

NA

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

NA

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: GE80T06AAG/ American E6N-50H110

Storage Capacity: 80/50 gallons

- Electric water heater: 240208 Volts kilowatts (kW)
- Gas water heater: NA BTU's

Water heater recovery rate: _____ GPH

If tankless, NA 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: Ralph BABB
Program SAFE Serve Cert. # 18357002 Exp. Date 9-17-24

For multiple shifts and/or occasions of absences, list all eligible Persons in Charge:

Eligible Person In Charge: Robert Stapleton
Program SAFE Serve Cert. # 18357001 Exp. Date 9-17-24

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. <u>Sysco Foods</u>	<u>2 to 3</u>
2. _____	_____
3. _____	_____
4. _____	_____

Time/Temperature Control for Food Safety

Foods that will be held hot before serving: Chilli and Soups

Foods that will be held cold before serving: Meats / Poultry / Fish

Will time be used as a method to control for food safety? Yes
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: Chilli, soups

Describe utensils and methods used to cool foods: Walk in coolers

Dry Storage

Frequency of deliveries per week: 2 Number of dry storage shelves: 6 to 9
Square feet shelf space: 40 ft²
Is a separate room designated for dry storage? Yes

Food Preparation Facilities

Number of food prep sinks: 3 Are separate sinks provided for vegetables and meats? Yes
Size of sink drain boards (inches): 16x19
How will sinks be sanitized after use or between meat species? Cleaned with Sanitizer

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: 3
Size of sink compartments (inches): Length 23 Width 17 Depth 11
Length of drain boards (inches): Right 22 Left 22
Are the basins large enough to immerse your largest utensil? Yes
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: Buying New
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 cleaned and Sanitize in 3 compartment sink.

How many air drying shelves will you have? 4
Calculate the square feet of total air drying space: 150 ft²

Hand washing

Indicate number and locations of hand sinks in the establishment: 5 total
Kitchen and BAR.

Employee Area

Indicate location for storing employees' personal items: Office Space

Finish Schedule

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	Tile	existing	Floor/Walls/Ceiling	
Bar	Tile	"	"	
Food Storage	Tile	"	"	
Dry Storage	Tile	"	"	
Toilet Rooms	Tile	"		
Garbage & Can Wash Areas	Tile	"	"	
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: Dumpster

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? ~~American Septic~~ Recycled

Is there a contract for grease trap cleaning? American Septic

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

Where will chemicals be stored? Mop Sink Area

Where will clean linen be stored? Picked up by vendor

Where will dirty linen be stored? outside

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 Meats fresh

Stored in Cooler

will be prepped in Meat Sink

Food will be handle as needed/prepped

FOOD PRODUCT Chicken fresh

Stored in Cooler

will be prepped in Chicken Sink

Food will be handle as needed/prepped

FOOD PRODUCT Fish Frozen

Stored in Freezer

Will be taken from freezer transferred into
cooler to thaw in separate container.

Will be handle as needed

FOOD PRODUCT Vegetables fresh

Stored in Cooler

Will be cleaned cut and prepped in Veg Sink

Will be handled as needed

FOOD PRODUCT Bread Fresh

Stored in Freezer

Will be handle as needed.

***ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT Cheese fresh
Stored in Cooler

FOOD PRODUCT Chilli & Soups

Stored in cooler
Prepped morning to temp and
Stored in Hot Box.

FOOD PRODUCT _____

***ADDITIONAL SHEETS ARE AVAILABLE