

HARNETT COUNTY PLAN REVIEW APPLICATION COVER LETTER
FOOD SERVICE ESTABLISHMENTS

WPF12104.0001

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

Name of Establishment: FAIRGROUND EXPRESS

Physical Address: 1001 FAIRGROUND ROAD

City: Dunn State: NC Zip: 28334

Phone (if available): 910-230-3737 Fax: N/A

Email: aka south I@gmail.com

Applicant: Yassen MUF LAHI

Address: 197 CLARK Lane

City: Tappahannock State: Va Zip: 22560

Phone: 540-684-7309 Fax: N/A

Email: aka south I@gmail.com

Owner (if different from Applicant): _____

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: Yassen Muf Lahi Date: 3-30-21
(Applicant or Responsible Representative)

Hours of Operation:

Mon 6-10 Tues 6-10 Wed 6-10 Thurs 6-10 Fri 6-10 Sat 6-10 Sun 6-10

Number of Seats: 0

Facility total square feet: _____

Projected start date: 4-31-2021

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): HUNT BROTHERS
GRAB N-GO PIZZA AND WINGS

Utensils:

Multi-use (reusable): Single-use (disposable): _____

Food delivery schedule (per week): ONCE

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: RUDD E550 -12-G-I

Storage Capacity: 50 GALLONS gallons

- Electric water heater: 12 kilowatts (kW)
- Gas water heater: _____ BTU's

Water heater recovery rate: 50 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? NONE

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: <u>HUNT BROTHERS</u>	Deliveries/wk
1.	<u>PIZZA WHOLESALE OF LEXINGTON</u>	<u>1</u>
2.	_____	_____
3.	_____	_____
4.	_____	_____

Time/Temperature Control for Food Safety

Foods that will be held **hot** before serving: PIZZA, WINGS AND WINGBITES
HELD IN HATCO-APPROVED 3-TIER WARMER

Foods that will be held **cold** before serving: PIZZA CONDIMENT
NSF APPROVED DELFIELD PREP TABLE

Will **time** be used as a method to control for food safety?

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: PIZZA TOPPINGS WILL BE HELD IN PREP TABLE
UNTIL THEY ARE ADDED TO PIZZA AND PLACED
ON CONVEYOR OVEN.

Describe utensils and methods used to cool foods: _____

Dry Storage

Frequency of deliveries per week: once Number of dry storage shelves: 4

Square feet shelf space: 12 ft²

Is a separate room designated for dry storage? Kitchen + BACK ROOM
STORAGE

Food Preparation Facilities

Number of food prep sinks: 0 Are separate sinks provided for vegetables and meats? _____

Size of sink drain boards (inches): _____

How will sinks be sanitized after use or between meat species? _____

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: 3

Size of sink compartments (inches): Length 24 Width 18 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 Quaternary Hot water (171°F) Other (specify) BC-100

Sanitizer
Southeast Chemical
Supply - sink mounted
unit.

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? N/A

How many air drying shelves will you have? 2

Calculate the square feet of total air drying space: 24 ft² (24" x 18" in)
NSF ABOVE SINK

Hand washing

Indicate number and locations of hand sinks in the establishment: 1

located next to coffee area and within "12" of pizza prep unit.

Employee Area

Indicate location for storing employees' personal items: below sales or in office area.

Finish Schedule

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	Ceramic Tile	plastic	FRP	washable ceiling panels
Bar				
Food Storage	Tile	plastic	FRP	washable ceiling panels
Kitchen Dry Storage	Tile seal & concrete	plastic plastic	FRP FRP	washable ceiling tiles
Toilet Rooms	Tile	plastic	FRP	ceiling grid panels
Garbage & Can Wash Areas	concrete	concrete	center block	N/A
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: BACK OF BUILDING OUTSIDE
24" X 36"

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? GREASE TRAP OUTSIDE NEXT TO DUMPSTER

Is there a contract for grease trap cleaning? YES

Are doors self-closing? YES Fly fans provided? NO

Where will chemicals be stored? STORAGE ROOM BEHIND COOLER

Where will clean linen be stored? KITCHEN DRY STORAGE RACK

Where will dirty linen be stored? STORAGE ROOM / MARKED 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 SEE ATTACHED DOCUMENT

PIZZA CRUST ARRIVE FROZEN - STORED AT -8 DEGREES
IN FREEZER (NSF)

ALL TOPPINGS AND CHICKEN WING/WING BITE PRODUCTS
ARRIVE FROZEN - AND ARE COOKED FROM FROZEN
STATE ON CONVEYOR OVEN.

BONE IN WINGS ARE (SLAUGHTERED/THAWED) IN NSF
PREP TABLE BEFORE COOKING ON CONVEYOR OVEN.

OTHER TOPPINGS (MUSHROOM, OLIVES, BANANA PEPPERS, JALAPENOS
ARE STORED IN CONTAINERS IN REFRIGERATOR PREP TABLE.

FOOD PRODUCT _____

PIZZA WILL BE MADE TO ORDER THROUGHOUT
THE DAY - AND ALSO SLICES OF PIZZA AND
WING PRODUCTS - COOLED PLACED IN WARMER
DEPENDING ON DAILY FOOT TRAFFIC AND EXPECTED
DEMAND

3 COMP SINK USED TO DRAIN VEGETABLES IN
CANS.