

Food Service Plan Review Application

Type of plan: New Remodel
Name of Establishment: Chela Mexican Cuisine
Physical Address: 8th Street
City: Willington State: NC Zip: 27546
Phone (if available): _____ Fax: _____
Email: _____

Applicant(s): Dala Yaneri Ramos Martinez
Address: 22438 NC Hwy 24
City: Cameron State: NC Zip: 28326
Phone: 702754 8970 Fax: _____
Email: yaneriram052389@icloud.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:  Date: _____
(Applicant or Responsible Representative)

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 420 McKinney Pkwy., 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

05/21

gv

Hours of Operation:

Mon ~~Close~~ Tues 10-9am Wed 10-9 Thurs 10-9 Fri 10-9 Sat 10-9 Sun 9-5pm

Number of Seats: 54

Facility total square feet: _____

Projected start date: 08/01/2021

Type of Food Service:

- Restaurant
- Food Stand
- Drink Stand
- Commissary
- Meat Market
- Other (explain): _____

Check all that apply

- Sit down meals
- Take-out meals
- Catering

Utensils:

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

Food delivery schedule (per week): 2x

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: _____

Storage Capacity: 19 gallons

• Electric water heater: 1500 kilowatts (kW)

• Gas water heater: _____ BTU's

Water heater recovery rate: _____ GPH

If tankless, _____ GPM ; Number of heaters: _____

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 * Please Refer to the Description
Attached to this Application*

FOOD PRODUCT _____

FOOD PRODUCT Cheese Burger

1/4 lb Burger Stored at 39° until
orders then Grilled to temp specified to
customer's choice

Rare 120° - 125°

med 135° - 145°

well 160° & up

FOOD PRODUCT Chicken Finger

Chicken Tenderloin Breaded + Fried to
175°

Served with dipping sauce

FOOD PRODUCT Burrito

Beef or Chicken cooked down with
onions and jalapenos. They wrapped
in a large burrito served w/ sour
cream, cheese and salsa

***ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT Nachos

Corn tortilla wedges Deep Fried Served
with Pico De Gallo

FOOD PRODUCT Wings

Portioned wings Deep Fried to 175°
Served with Celery And Dipping Sauce

FOOD PRODUCT Quesadilla

Large Tortilla wrap Stuffed w/cheese
And Salsa Served w/ Rice and Beans

***ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT Polled Tacos

Beef or Chicken Grilled to 175°
Then Rolled into a corn or flour tortilla
Served w/ white Rice and Beans

FOOD PRODUCT Shrimp A la Diablo

Shrimp Cookin in Onions & Hot Sauce
Served with Rice Beans Side Salad and Tortilla

FOOD PRODUCT Apps And Sides

Bean Dip - Refried Beans mixed w/ Salsa

***ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT Loaded fries

French Fries Deep Fried And Topped With Sliced Steak Refried Beans Guacamole Sour Cream And Salsa And Cheese.

FOOD PRODUCT Combination Plates (

Cheese Enchiladas - Corn tortillas wrapped with Mexican Cheese Blend Topped with Red Enchilada Sauce. Stored Cold until ordered then heated until the inside reaches 170 degrees Topped with Sour Cream.

FOOD PRODUCT Carne asada

Carne Asada Is Steak marinated in seasoned sauce then grilled to temp serve with Rice Beans and Side Salad

***ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT Tacos

Beef, Chicken, Pork, Shrimp

cooked and folded into a warm corn or flour tortilla

FOOD PRODUCT _____

FOOD PRODUCT _____

***ADDITIONAL SHEETS ARE AVAILABLE

Time/Temperature Control for Food Safety

Foods that will be held hot before serving: Rice Beans Soup

Foods that will be held cold before serving: Steak Chicken Shrimp
Lettuce Tomato Onions Peppers Quacamole Cheddar
Cheese Mozzarella Cheese Enchilada Sauce

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: Chicken Shrimp Beef Steak
Rice Refried Beans

Describe utensils and methods used to cool foods: Sheet Pans Ice Wands

Dry Storage

Frequency of deliveries per week: 2 Number of dry storage shelves: _____

Square feet shelf space: 200 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 raw meats? Yes

* Size of sink drain boards (inches): _____

How will sinks be sanitized after use or between meat species? Washed with
Detergent Rinsed well then Spray Bottle of Sanitizer
Air Dried

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: David Alan Ritter
Program Serv Safe Cert. # 12599307 Exp. Date 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. <u>U.S Foods</u>	<u>2x</u>
2. _____	_____
3. _____	_____
4. _____	_____

Finish Schedule

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	Tile	vinyl baseboard	FRP	Acoustic tile
Bar	Finished concrete		FRP	Acoustic tile
Food Storage	Tile		brigh, drywall FRP	#
Dry Storage	Hardwood		drywall	
Toilet Rooms	Tile	trim	drywall	Acoustic tile
Garbage & Can Wash Areas				
Other dining	Tile	trim	drywall	Acoustic tile
diswashing Other room	Tile Finished concrete		FRP	Acoustic tile

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: _____

Are hot and cold water provided as well as a threaded nozzle? Yes

Will a dumpster be provided? no

Do you have a contract with the dumpster provider for cleaning? no

How will used grease be handled? A Grease Drum By a Company

Is there a contract for grease trap cleaning? no yes

Are doors self-closing? no Fly fans provided? Yes

Where will chemicals be stored? Back Room

Where will clean linen be stored? no linen will Be used

Where will dirty linen be stored? no linen will Be used

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: 3

* Size of sink compartments (inches): Length 20" Width 16" Depth 12"

* Length of drain boards (inches): Right 22" Left 16"

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: _____

Hot water sanitizing? Yes or chemical sanitizing? Yes

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? Washed well with Dawn/water Rinsed With Water Then Sanitized using Sanitizer

How many air drying shelves will you have? 4

Calculate the square feet of total air drying space: 32 ft²

Hand washing

* Indicate number and locations of hand sinks in the establishment: ~~1-3/101 Shelf~~
By Back Door

Employee Area

Indicate location for storing employees' personal items: _____
1-3 tier Shelf By Back Door