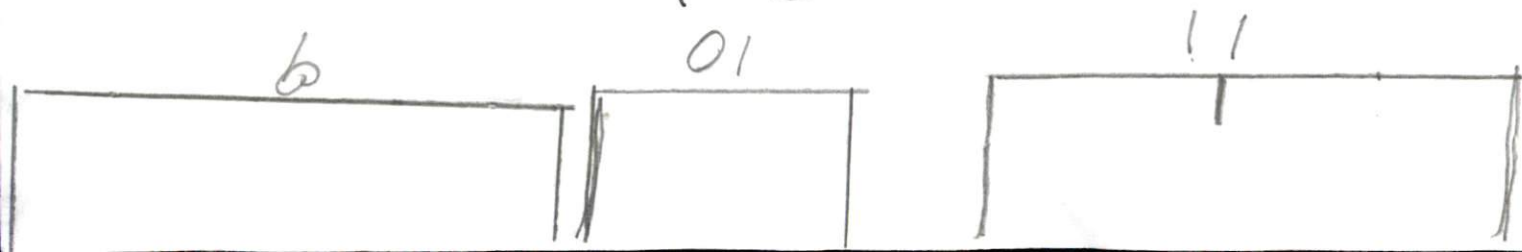


Nonno's Kitchen & Grill
 3039 Buffalo Lake Rd
 Sanford NC 27332

302-470-1244 - Pasquale Stucci
 # 302-470-1181 - Cindy Stucci



meat slicer
~~meat slicer~~
meat slicer

7# Veggie Sink

6# 3 way sink

5# Under Counter Freezer

4# 36 Flat Grill

3# Deep Fryer

3#

#2 Southbend 6 Burn Stove

5# 0385A4304102

#1 Blast Pizza Oven

8 hand sink

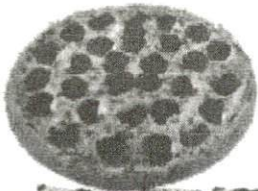
9 pop stools steel table

10# sandwich unit

11# pizza prep unit

12# display case unit

PIZZA



NEAPOLITAN STYLE ROUND & THIN



	Large 16"	Medium 14"	Mini 10"	10" Only
PIZZA PIE	12.45	9.45	6.50	11.50
ADD'L TOPPINGS	2.20	2.00	1.30	1.50
ADD'L 1/2 TOPPINGS	1.50	1.50	.90	1.00
ADD'L SPECIALTY TOPPINGS	4.50	3.50	2.10	2.50
ADD'L 1/2 SPECIALTY TOPPINGS	2.50	2.25	1.30	1.50
LA MONTESINA (Pepperoni, sausage, mushrooms, onions & green peppers)	19.50	18.00	10.50	13.50
WHITE (Broccoli, garlic, tomatoes, spinach)	19.45	18.00	10.50	13.50
BBQ CHICKEN	19.50	18.00	11.00	13.50
MEAT LOVER (Hamburger, bacon, pepperoni, ham, sausage)	19.50	18.00	10.50	13.50
VEGETARIAN (Spinach, tomatoes, broccoli, onions, green peppers)	19.50	18.00	10.50	13.50
BUFFALO CHICKEN	19.50	18.00	11.00	13.50
PHILLY STEAK (Steak, mushrooms, green peppers, onions)	19.50	18.00	11.50	13.50
STUFFED PIZZA (Steak, mushrooms, pepperoni)	32.50			

~~Specialty Toppings~~

OUR TOPPINGS:

- Pepperoni • Italian Sausage • Bacon • Ham • Salami • Meatballs • Hamburger
- Mushrooms • Green Peppers • Banana Peppers • Jalapeno Peppers • Spinach
- Onions • Black Olives • Tomatoes • Garlic • Pineapple • Broccoli

~~SPECIALTY TOPPINGS~~

- ~~• Bacon • Ham • Salami • Meatballs • Hamburger~~

CALZONE

Baked turnovers with Ricotta and Mozzarella Cheese with homemade Marinara sauce on the side.

	SMALL	LARGE		SMALL	LARGE
CHEESE	9.25	16.25	MEAT FEAST	9.50	18.25
Ham, ricotta, mozzarella.			Ricotta, mozzarella, pepperoni, sausage, ham.		
VEGETARIAN.....	9.00	16.25	SPECIALTY CALZONE	9.85	19.50
Ricotta, mozzarella, mushroom, onions, green peppers, broccoli, tomatoes.			Chicken or steak with mozzarella, ricotta, green peppers, mushrooms, onions.		
SPINACH	9.00	15.25			
Ricotta, mozzarella, spinach.					

STROMBOLI

Baked rolled pizza dough with Mozzarella Cheese and homemade Marinara sauce on the side.

	SMALL	LARGE		SMALL	LARGE
STEAK	9.25	18.25	CHICKEN.....	9.25	18.25
Mozzarella, steak.			Mozzarella, chicken.		
REGULAR	9.50	18.25	PEPPERONI	9.25	16.25
Ham, pepperoni, salami, mozzarella.			Mozzarella, pepperoni.		
VEGETARIAN	9.00	13.75	SPECIALTY BOLI.....	9.85	19.50
Mozzarella, mushroom, onions, green peppers, broccoli, tomatoes.			Chicken or steak with mozzarella, green peppers, mushrooms, onions.		

ANTIPASTI (APPETIZERS)

- ONION RINGS 5.99
Served with marinara.
- FRENCH FRIES 3.50
- CHEESE FRIES 4.75
Topped with mozzarella cheese.
add bacon 1.00
- FRIED MUSHROOMS 6.99
Served with marinara.
- MOZZARELLA FRITTA (8) 7.99
8 breaded mozzarella sticks with sauce.
- HOT CHIPS W/ RANCH 5.99
- GARLIC CHEESE BREAD 3.99
With marinara sauce.
- CHICKEN FINGERS (5) 8.95
Served with French fries.
- FRIED RAVIOLI 8.99
Served with marinara.
- ~~MAC & CHEESE BITES 6.95~~
- ~~BROCCOLI CHEESE BITES 6.95~~

- ~~BRUSCHETTA AL POMODORO (4PC.) 9.95
Tomato, basil, olive oil & garlic.~~
- GARLIC KNOTS (12PC.) 6.85
With marinara sauce.
- ~~SAMPLER PLATTER 9.99
French fries, mozzarella sticks, onion rings,
& chicken fingers.~~
- ~~MISTO FRUIT DEL MAR 17.99
Combination of clams, mussels & shrimp
sauteed in marinara sauce or white, wine sauce.~~

WINGS

hot, mild, plain, bbq or teriyaki
with bleu cheese or ranch

10 - \$9.49 25 - \$20.48
50 - \$42.48 75 - \$63.48
100 - \$83.48

INSALATA (SALADS)

- | | SMALL | LARGE |
|---|-----------------|-----------------|
| HOUSE SALAD (tomato, cucumber) | 3.99 | 5.99 |
| GRILLED CHICKEN SALAD (grilled chicken, mozzarella, lettuce, tomatoes, cucumbers, onions) | 7.49 | 8.49 |
| GREEK SALAD (lettuce, tomato, onions, banana peppers & feta cheese) | 7.49 | 9.99 |
| CESAR SALAD (homemade croutons, parmesan cheese) | 4.99 | 9.88 |
| CHEF SALAD | 6.95 | 9.99 |
| Tomato, onion, black olives, cucumbers. Topped with rolled up ham, provolone cheese & turkey. | | |
| ANTIPASTO SALAD (cucumbers, black olives, banana peppers, tomato, provolone, parmesan & Feta Cheese) | 7.99 | |

Add chicken or steak to any salad for additional \$4.00 or \$4.50

DRESSINGS:

Bleu Cheese, ~~French~~, Italian, ~~Greek~~ or Oil & Vinegar

HOMEMADE DRESSINGS:

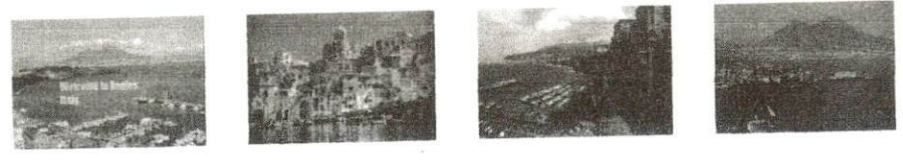
House, 1000 Island, Ranch, Honey Mustard, ~~Raspberry Vinaigrette~~



- Extra dressing ... 60¢
- Bottle of House Dressing ... \$6.50
- 1/2 Gallon of Ranch ... \$9.00
- Pint of Dressing ... \$4.00

Please note we are not a fast-food establishment. Here at La Montesina everything is made to order.
Please allow us ample time to prepare something just for you, especially during busy times.
We thank you for your patience.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs which may contain harmful bacteria may increase your risk of foodborne illness or death, especially if you have certain medical conditions.



COLD SUBS

Bread will be toasted/served with a complimentary bag of chips/ Add fries or Hot Chips to subs for 1.49

	small 8"	large 12"		small 8"	large 12"
ITALIAN SUB	7.25	9.25	SUPER TURKEY	7.95	9.95
Lettuce, tomato, onions, salami, ham & provolone.			Turkey, ham, salami, provolone cheese, lettuce, tomatoes, onions.		
HAM & PROVOLONE	7.00	9.00			
Lettuce, tomato, onions.					
TURKEY & PROVOLONE	7.25	9.25			
Lettuce, tomato, onions.					

HOT SUBS

Bread will be toasted/served with a complimentary bag of chips/ Add fries or Hot Chips to subs for 1.49

	small 8"	large 12"		small 8"	large 12"
CHICKEN PARMIGIANA.....	8.25	10.25	STEAK OR CHICKEN PHILLY		
SAUSAGE PARMIGIANA	8.25	10.25	PLAIN	6.50	8.50
MEATBALL PARMIGIANA	8.25	10.25	HOAGIE.....	7.50	9.50
			Lettuce, tomato, onion & cheese.		
ITALIAN SAUSAGE SUB	9.25	11.25	SPECIAL	8.25	10.25
Grilled onions, green peppers, provolone cheese.			Green peppers, mushrooms, onion & cheese.		
LA MONTESINA PIZZA SUB.....	9.00	11.50	SUPREME	9.50	11.50
Pepperoni, sausage, mushroom, onions, green pepper.			Lettuce, tomato, onion, mushrooms, green peppers & cheese.		



BIG ITALIAN HOMEMADE CHEESEBURGER
Served on a round bun with lettuce, tomato, onion, mayo, cheese. Comes with fries or Hot Chips. **\$9.95**

*Extra steak or chicken ... \$4.00

DESSERTS

CHEESECAKE.....	4.50
TIRAMISU	4.50
CANNOLI SICILIANI.....	4.00

Sweet ricotta cheese with chocolate chips.

CHILDREN'S MENU

12 & Under ... Served with a drink.

Monday Kid's Eat Free after 5:00pm
with the Purchase of an Adult Entree.

CHICKEN FINGERS & FRIES ...	6.50
KID'S FETTUCCINE ALFREDO ...	6.50
SPAGHETTI & MEATBALLS ...	5.50 With meat or red sauce
PEPPERONI OR CHEESE PIZZA ...	6.50
CHEESE RAVIOLI ...	6.45
MINICOTTI ...	6.00
BAKED ZITI ...	6.00

BEVERAGES

PEPSI PRODUCTS ... 2.45

Pepsi, diet pepsi, dr. pepper, cheerwine, mist twist, mountain dew, diet mountain dew

LEMON ... 2.45

ICED TEA (SWEETENED OR UNSWEETENED) ... 2.45 GALLOPOT TEA ... 3.00

BEER AVAILABLE AT PRICE ...

NATURAL LIGHT, STEARNS APTOIS, MICHELOB ULTRA, BUDLIGHT, BUDLIGHT LIME

HOUSE WINES AVAILABLE: GLASS - \$5.00 BOTTLE - \$18.00

WHITE

Mezzacorona Moscato, Italy
honeysuckle and tropical fruit, bright acidity

Mezzacorona Pinot Grigio, Italy
yellow peach, apricot with a tangy finish

Ca' Brignone Chardonnay, Italy
soft and balanced with ripe fruit flavors

Crane Lake White Zinfandel, CA
refreshing with lovely strawberry nuances

RED

Lolailo Sangria, Spain
Light bodied, fruity and refreshing
Piccolo Lambrusco, Italy
Sweet, with strawberry, cherry and plum

Bianchi Pinot Nero, Italy
rich, with cherry, plum and violets

Mezzacorona Merlot, Trentino
smooth, plum, clove and a hint of chocolate

Ca' Brignone Cabernet Sauvignon, Veneto
smooth and round with lovely currant flavors

Villa Pozzi Cabernet Sauvignon, Sicily
plum blackberry liqueur, fresh and full bodied

ZUPPA (SOUP)

SOUP OF THE DAY (ASK YOUR WAITRESS) \$4.49

PASTA

Served with soup or salad and garlic bread - Side order of sausage or meatballs \$3.00

- | | |
|---|---|
| SPAGHETTI Red Sauce - 11.49 Meatballs - 13.49 | CHEESE RAVIOLI 11.50 |
| Meat Sauce - 12.49 Meat Sauce w/Meatballs - 15.49 | Choice of Alfredo, pink, red or meat sauce. |
| SPAGHETTI CARBONARA 12.49 | |
| Bacon with white sauce, cooked with eggs. | |
| | |
| | |
| | |
| | |

PASTA AL FORNO (BAKED DISHES)

Served with soup or salad and garlic bread

- | | |
|---|--|
| BAKED ZITI 11.49 | LASAGNA 12.49 |
| Ziti cooked in marinara sauce & ricotta cheese,
then baked with mozzarella cheese. | Layers of pasta, seasoned beef, ricotta, mozzarella
& Romano cheeses with a homemade sauce. |
| | |
| | |
| STUFFED SHELLS WITH SPINACH 11.49 | |
| Choice of Alfredo, pink, red or meat sauce. | |
| | |
| | |
| BAKED SPAGHETTI 12.49 | |
| Spaghetti with homemade sauce covered
in mozzarella cheese. | |

EXTRA SIDE SAUCE	
Meat Sauce.....	1.50
Alfredo.....	1.50
Pink Sauce.....	1.50
Red Sauce.....	1.00

POLLO (CHICKEN)

Served with soup or salad and garlic bread

- | | |
|---|------------------|
| CHICKEN PARMIGIANA 14.49 | |
| Boneless chicken breast, lightly breaded
baked with mozzarella cheese and marinara sauce
(spaghetti on the side). | |
| | |
| | |
| CHICKEN FETTUCCINE ALFREDO 14.49 | |
| | |
| CHICKEN CAROLINA 15.49 | |
| With spinach, mushrooms, onions, tomato,
mozzarella cheese, Italian seasoning and white sauce. | |
| | |
| | |

FRUITA DI MARE (SEAFOOD)

Served with soup or salad and garlic bread

- | | |
|---|--|
| CHEF'S SPECIAL 15.49 | LINGUINE CLAMS 14.49 |
| Shrimp, bacon, pink sauce. | Choice of white wine or red sauce. |
| SHRIMP FETTUCCINE ALFREDO 15.49 | SHRIMP FRA DIAVLO 14.49 |
| | Jumbo shrimp sauteed in a hot spicy marinara sauce
over linguine. |
| LINGUINE PESCATORE 16.49 | SHRIMP SCAMPI 14.49 |
| Fresh shrimp, clams, mussels, Italian seasoning
in a marinara sauce. | Jumbo shrimp sauteed in garlic, lemon and butter.
Served over linguine. |

Prices are subject to change without notice!

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

Food Service Plan Review Application

Type of plan: New _____ Remodel _____

Name of Establishment: Nanno's Kitchen & Grill, LLC

Physical Address: 3039 Buffalo Lake Rd

City: Sanford State: NC Zip: 27332

Phone (if available): _____ Fax: _____

Email: _____ Cell# 302-470 1214

Applicant(s): Cindy house Shaw 302 470 1181
or

Address: 116 Sweetbay pl

City: Cameron State: NC Zip: 28326

Phone: 302 470 1181 or Fax: 302-470 1214

Email: MSCindy79@att.net

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: Cindy house Shaw Date: Aug-12-2021
(Applicant or Responsible Representative)

Hours of Operation:

Mon - Tues - Wed - Thurs - Fri - Sat - Sun -
Closed 11-9 11-9 11-9 11-9 11-9 12-8

Number of Seats: NONE

Facility total square feet: 600ft

Projected start date: Sept-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): X

Food delivery schedule (per week): X

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 (LS)
- No

Wastewater System:

Type of wastewater system: (check one)

- Public sewer
- On-site septic system

Serial # 1905113522410

Tested TO 300 PSI 150 lbs. Max

Water Heater:

Manufacturer and Model:

AOSmith / E6-50R4500110
-160300518

Storage Capacity: 50-~~75~~ lbs gallons

- Electric water heater: 240 kilowatts (kW)
- Gas water heater: _____ BTU's

Water heater recovery rate: _____ 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: Cindy Louise Shaw

Program National Registry of Food Safety Professionals Cert. # 21518236 Exp. Date Oct-25-2023

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? _____

Not open yet

Food Sources

Names of food distributors:

Deliveries/wk

- 1. Ferraro Foods
- 2. _____
- 3. _____
- 4. _____

- Week
- _____
- _____
- _____

Time/Temperature Control for Food Safety

Foods that will be held **hot** before serving: Spaghetti sauce

Foods that will be held **cold** before serving: pasta, del meat - like Ham, turkey,

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: pasta

Describe utensils and methods used to cool foods: Star Start utensils -

Dry Storage

Frequency of deliveries per week: 1 Number of dry storage shelves: 8
Square feet shelf space: 200 ft²
Is a separate room designated for dry storage? yes

Food Preparation Facilities

Number of food prep sinks: 1 Are separate sinks provided for vegetables and raw meats? NO
Size of sink drain boards (inches): 24x24
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 18 Width 18 Depth 14

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) None

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? Everything will be hand wash

be able to put in wash sinks

How many air drying shelves will you have? 4 Shelves in all

Calculate the square feet of total air drying space: 12 ft²

Hand washing

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

Employee Area

Indicate location for storing employees' personal items: in Car

Finish Schedule

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	Commercial Vinyl plank	rubber baseboard	FIP	Class A Ceiling tiles
Bar	↓	rubber baseboard	FIP	
Food Storage		rubber base board	FIP	Ceiling tiles
Dry Storage		rubber base board	FIP	ceiling tiles
Toilet Rooms		rubber baseboard	paint wall	ceiling tile
Garbage & Can Wash Areas				outdoors
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: outside 40 gal

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? taken outside in a tank

Is there a contract for grease trap cleaning? yes

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

Where will chemicals be stored? under the wash sink

Where will clean linen be stored? Dry storage area

Where will dirty linen be stored? in a box 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 All meats - come's in Frozen - Freezer
EXCEPT deli meats - refrigerator

All menu is most Frozen - will be in Freezer
if open Date will go on package

FOOD PRODUCT pasta - Dry - Dry stock - Cooked -
or Cool - run with H₂O or Freezer to cool off
left over will have cook Date

we will COOK daily pasta.

pizza Dough will - refrigerator with Date

FOOD PRODUCT _____

FOOD PRODUCT _____

FOOD PRODUCT _____

***ADDITIONAL SHEETS ARE AVAILABLE



☰ Enter keyword(s)/SKU



Patriot PT-F3-LP 35 - 40 lb. LP Gas Fryer with Stainless Steel Pot 15-1/2"W

SKU # 789095 MFR # PT-F3-LP Brand: Patriot

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LIFT GATE
CALL AHEAD



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Manufacturer
Specs



User
Manual

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favorites

\$799 Each

4.8 ★★★★★
Google
Customer Reviews



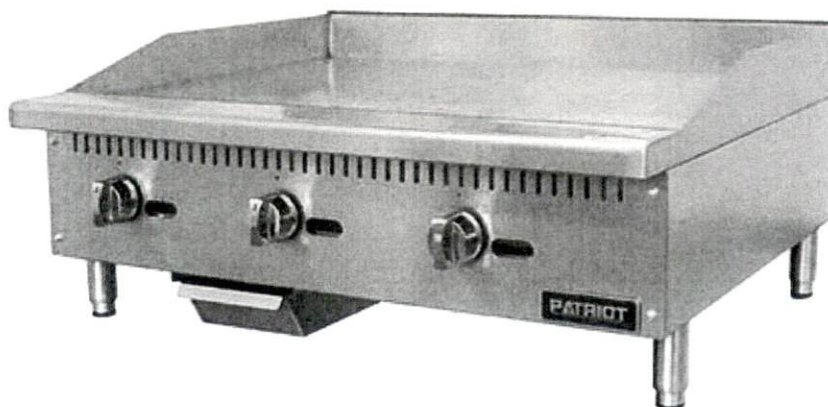
☰ Enter keyword(s)/SKU



Patriot PT-G36-M 90,000 BTU Manual Control Gas Griddle 36"W

SKU # 787036 MFR # PT-G36-M Brand: Patriot

Be the first to review this product!



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Manufacturer
Specs



User
Manual

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favorites

\$659 Each

4.8 ★★★★★
Google
Customer Reviews



☰ Enter keyword(s)/SKU

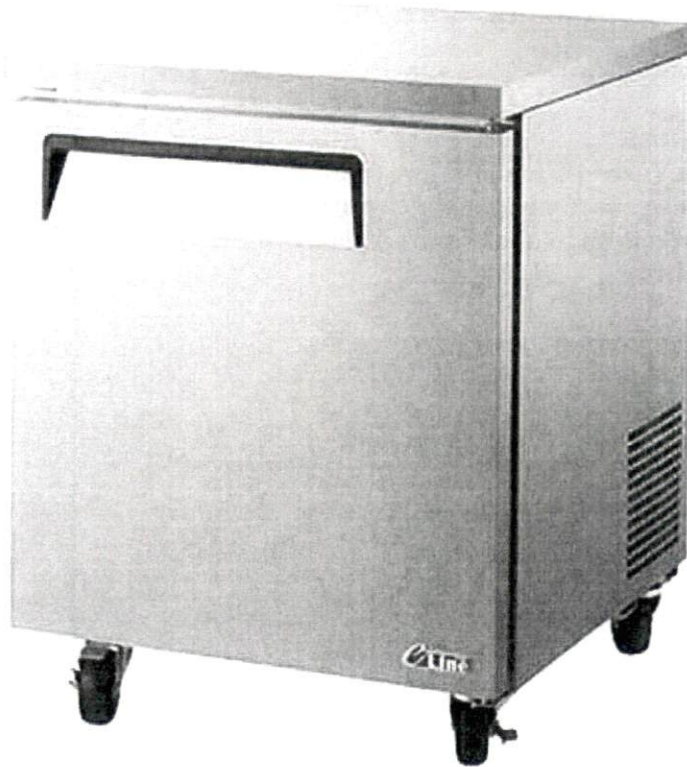
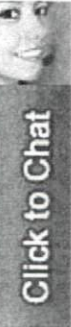


Turbo-Air EUF-28-N-V E-Line 6.97 cu. ft. 1-Door Undercounter Freezer 27-1/2"W

SKU # TA1039DF MFR # EUF-28-N-V Brand: Turbo-Air

★★★★★ Be the first to review this product!

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LIFT GATE
CALL AHEAD



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Manufacturer
Specs



Warranty
Info

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PRODUCT

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add to
favorites

\$1,440.40 Each

4.8 ★★★★★
Google
Customer Reviews





☰ Enter keyword(s)/SKU

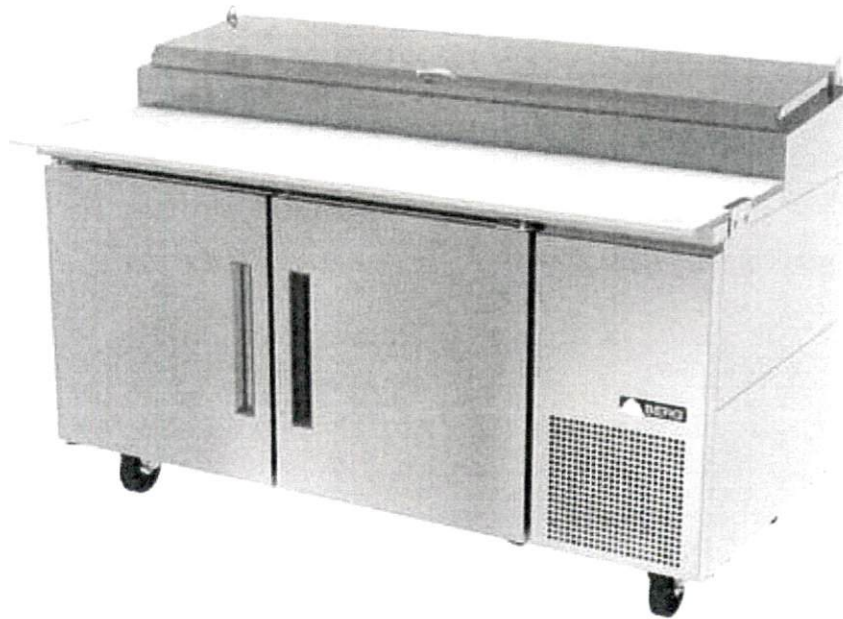
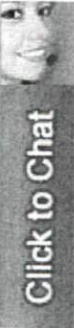


Berg EDPT67 - B 2-Door Pizza Prep Table 67-1/2"W

SKU # 754067 MFR # EDPT67 - B Brand: Berg

Be the first to review this product!

FREE
SHIPPING
LIFT GATE
CALL AHEAD



+
zoom



Manufacturer
Specs



User
Manual

SHARE THIS
PRODUCT

9

add to
favorites

\$2,699 Each



4.8 ★★★★★
Google
Customer Reviews



☰ Enter keyword(s)/SKU



Turbo-Air EST-72-N-V E-Line 18 Pan 3-Door Sandwich Prep Table 72-5/8"W

SKU # TA1028DF MFR # EST-72-N-V Brand: Turbo-Air

Be the first to review this product!

FREE
SHIPPING
LIFT GATE
CALL AHEAD



+
zoom



Manufacturer
Specs



Warranty
Info

SHARE THIS
PRODUCT

3

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\$2,512.14 Each

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WS-6PH 9" Serrated Butter Spreader with Plastic Handle

SKU: 367477

\$1.69 EACH

1

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Winco KSTK-92 SofTek 9" Offset Bread Knife with Soft Grip Handle

SKU: LA6357

\$12.99 EACH

1

Add to Cart



BA-PGN 2-Pocket Economy Full Length Green Bib Apron

SKU: 369983

\$4.49 EACH

1

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PRODUCT DETAILS ▾

CUSTOMER REVIEWS ▾

LEASING & FINANCING ▾

SHIPPING ▾

Specifications

Certifications	ETL Sanitation ETL
Specials	Free Shipping
Type	Prep Tables

Downloads



Manufacturer Specs



Warranty Info

Certifications



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4.8 ★★★★★

Google
Customer Reviews

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Restaurant Equippers works with a number of top-level providers of financing and leasing solutions. Listed below are several companies that may meet your needs in helping to assist you in getting the equipment you need for your business.

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- Freight costs include a lift gate and delivery notification at no additional cost.

Click here for more information about Restaurant Equippers' shipping and freight policy.

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Google
Customer Reviews

**8700085269 Heavy Duty
Pizza Dough Box 18"L x 26"W
x 3"H**

SKU: EE8263
\$31.49 EACH

Add to Cart

**American Metalcraft
MPCUT4 Pizza Cutting Guide
Board 20"L x...**

SKU: 049004
\$84.99 EACH

Add to Cart

**American Metalcraft PKR-20
20" Stainless Steel Rocking
Pizza Knife**

SKU: 040220
\$54.09 EACH

Add to Cart

PRODUCT DETAILS ▾

CUSTOMER REVIEWS ▾

LEASING & FINANCING ▾

FREE SHIPPING ▾

Specifications

Certifications	ETL Sanitation ETL
Specials	Free Shipping
Type	Prep Tables

Downloads



Manufacturer
Specs



User
Manual

Certifications



Product Ratings and Reviews

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Google
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27041 Greenfield Rd Southfield, MI 48076



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PAYMENTS ACCEPTED



Cash and checks accepted in-store and by phone only.



4.8 ★★★★★
Google
Customer Reviews



4.8 ★★★★★
Google
Customer Reviews

Leasing & financing

More Ways to Pay - Apply Online

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Google
Customer Reviews

N030-TT60 14" x 17" White Cotton Cleaning Cloth 60-Pack

SKU: LE6060

\$24.99 PACK OF 60

Add to Cart

JW-P122 1/2-Size Clear Food Pan 12-3/4"L X 10-1/4"W X 2-1/2"H

SKU: PA1022

\$4.89 EACH

Add to Cart

P-102P-W 4-Quart White Round Food Storage Container

SKU: PA0072

\$2.59 EACH

Add to Cart

PRODUCT DETAILS ▾

CUSTOMER REVIEWS ▾

LEASING & FINANCING ▾

SHIPPING ▾

Specifications

Certifications	ETL Sanitation ETL
Features	Undercounters
Specials	Free Shipping
Type	Freezers

Downloads



Manufacturer Specs



Warranty Info

Certifications



Product Ratings and Reviews

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4.8 ★★★★★
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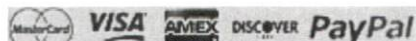
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5241 State Hwy 70 Pennsauken, NJ 08109

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PAYMENTS ACCEPTED



Cash and checks accepted in-store
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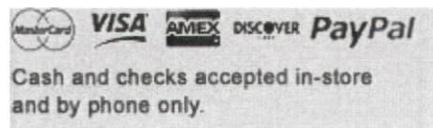
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Controls

- Thermostat maintains temperature between 200°(93°C) and 400°F(204°C)
- Integrated gas control valve acts as a manual and pilot valve, automatic pilot valve, gas filter, pressure regulator and automatic main valve
- Gas control valve prevents gas flow to the main burner until pilot is established and shuts off all the gas flow automatically if the pilot flame goes out
- Temperature limit automatically shuts off all gas flow if the fryer temperature exceeds 450°F(232°C)

Product Ratings and Reviews

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☆☆☆☆☆ 0 out of 5 stars

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Sauber RE-7548-SCK3 3/4" x 48" Quick Disconnect Gas Hose...

SKU: BR7548

\$139 EACH

Add to Cart

Chef Master 90053 L-Shaped High Heat Fryer Brush

SKU: BJ6890

\$7.99 EACH

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FSG-1820-318 Universal Fryer Splash Guard

SKU: DF1563

\$49.99 EACH

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PRODUCT DETAILS ▾

CUSTOMER REVIEWS ▾

FREE SHIPPING ▾

Specifications

Type	Fryers Floor Model
Type of Power	Liquid Propane

Downloads



Manufacturer Specs



User Manual

Certifications



Construction

- Welded 16 gauge stainless steel tank with a super smooth machine finish ensures easy cleaning
- Long lasting baffles are mounted in the heat exchange tubes to provide maximum heating and combustion efficiency
- Standing pilot light design provides a ready flame when heat is required
- Cabinet is constructed of stainless steel front and door with galvanized sides and back

Standard Accessories

- Two nickel plated oblong wire mesh baskets
- One nickel plated tube rack
- One drain extension
- 6" Casters

Operations

- Standing pilot and thermostat maintain temperature automatically at the selected temperature (200°F(93°C) and 400°F (204°C))
- Front 1-1/4" drain, for quick draining

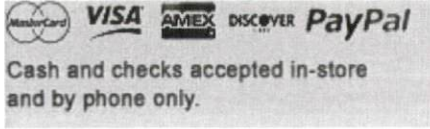
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CUSTOMER REVIEWS ▾

SHIPPING ▾

Specifications

Type	Griddles
------	----------

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Manufacturer Specs



User Manual

Certifications



SANITATION

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Combatting Misinformation

Help make sure that the information your employees is getting is coming directly from reliable resources. Use resources from a trusted source like the [CDC](#) or [NCDHHS](#) to promote behaviors that prevent the spread of COVID-19.

It is recommended that restaurants:

- Provide workers with education about COVID-19 strategies, using methods like videos, webinars, or FAQs. Some reliable sources include [NC DHHS COVID-19](#), [Know Your W's: Wear, Wait, Wash](#), [NC DHHS COVID-19 Latest Updates](#), [NC DHHS COVID-19 Materials & Resources](#)
- Promote informational helplines like 211 and Hope4NC and other [Wellness Resources](#).
- Put up signs and posters, such as those found [Know Your W's: Wear, Wait, Wash](#) and those found [Social Media Toolkit for COVID-19](#).
- Message through media and social media.

Water and Ventilation Systems

Reduced use of water and ventilations systems can pose their own health hazards. There is increased risk for Legionella and other from stagnant or standing water.

Before reopening, it is recommended that:

- Follow the CDC's [Guidance](#) for Reopening Buildings After Prolonged Shutdown or Reduced Operation to minimize the risk of diseases associated with water.
- Ensure ventilation systems operate properly and increase circulation of outdoor air as much as possible by opening windows and doors, using fans, or other methods. Do not open windows and doors if they pose a safety or health risk to people using the facility.

Additional Resources

- NC DHHS: [North Carolina COVID-19](#)
- CDC: [Interim Guidance for Businesses and Employers](#)
- CDC: [Cleaning and Disinfecting Your Facility](#)
- CDC: [Reopening Guidance](#)
- EPA: [Disinfectants for Use Against SARS-CoV-2](#)
- FDA: [Food Safety and the Coronavirus Disease 2019 \(COVID-19\)](#)
- HHS/OSHA: [Guidance on Preparing Workplaces for COVID-19](#)
- DHS: [Guidance on the Essential Critical Infrastructure Workforce](#)



#StayStrongNC

Staying apart brings us together.
Protect your family and neighbors.

Learn more at nc.gov/covid19.



NC DEPARTMENT OF
HEALTH AND
HUMAN SERVICES

NC DEPARTMENT OF HEALTH AND HUMAN SERVICES

If they develop symptoms, they should notify their supervisor and stay home. More information on [how to monitor for symptoms](#) is available from the CDC.

Restaurants are [required](#) to:

- Conduct daily [symptom](#) screening (use this standard interview questionnaire) ([English](#) | [Spanish](#)) of employees at entrance with immediately sending symptomatic workers home to [isolate](#).
- Post signage at the main entrance requesting that people who have been symptomatic with fever and/or cough not enter, such as [Know Your Ws/Stop if You Have Symptoms](#) flyers (English - Color, Black & White; Spanish - Color, Black & White).
- Employees who have symptoms when they arrive at work or become sick during the day should immediately be separated from other employees, customers, and visitors and sent home.

It is recommended that restaurants:

- Have a plan in place for immediately removing employees from work if symptoms develop.
- Establish and enforce sick leave policies to prevent the spread of disease, including:
 - o Enforcing employees staying home if sick.
 - o Encouraging liberal use of sick leave policy.
 - o Expanding paid leave policies to allow employees to stay home when sick.
- Per [CDC guidelines](#), if an employee has been diagnosed with COVID-19 or is presumed positive by a medical professional due to symptoms, the employee should be excluded from work until:
 - o No fever for at least 72 hours since recovery (without the use of fever-reducing medicine) AND
 - o Other symptoms have improved (e.g., coughing, shortness of breath) AND
 - o At least 10 days have passed since first symptoms
- Per [CDC guidelines](#), if an employee has been diagnosed with COVID-19 but does not have symptoms, they should remain out of work until 10 days have passed since the date of their first positive COVID-19 diagnostic test results, assuming they have not subsequently developed symptoms since their positive test.
- Require symptomatic employees to wear masks until leaving the facility. Cleaning and disinfecting procedure should be implemented by designated personnel following [CDC guidelines](#) once sick employee leaves.
- Provide employees with information on help lines to access information or other support in reference to COVID-19, e.g. 211 and Hope4NC Helpline (1-855-587-3463)

Protecting Vulnerable Populations

Information on who is at higher risk for severe disease is available from the [CDC](#) and [NC DHHS](#).

It is recommended that restaurants:

- Designate a specific time for persons at higher risk to access the restaurant without the general population (such as early morning, or late afternoon).
- Enable employees to self-identify as high risk for severe disease and reassign work to minimize face-to-face contact and to allow them to maintain a distance of six feet from others, or to telework if possible.

- Please share guidance to employees on use, wearing, and removal of cloth face coverings, such as [CDC's guidance on wearing and removing cloth face masks](#), [CDC's use of cloth face coverings](#), and [CDC's cloth face coverings FAQ's](#).

Cleaning and Hygiene

Washing hands with soap and water for 20 seconds or using hand sanitizer reduces the spread of transmission.

Restaurants are required to:

- Perform ongoing and routine environmental cleaning and disinfection of high-touch areas (e.g., doors, doorknobs, rails) with an [EPA approved disinfectant for SARS-CoV-2](#) (the virus that causes COVID-19), and increasing disinfection during peak times or high customer density times and all shared objects (e.g., payment terminals, tables, countertops/bars, receipt trays, condiment holders) between use.
 - Disinfect dining tables and booths, including condiment containers and reusable menus, between each use, allowing the disinfectant to sit for the necessary contact time recommended by the manufacturer.
- Promote frequent use of hand washing and hand sanitizer for wait/food service staff upon reporting to work and frequently throughout shift. Hand washing is required to at least meet the requirements as specified in the [North Carolina Food Code Manual](#), Sections 2-301.12, 2-301.14, and 2-301.15.

It is recommended that restaurants:

- Systematically and frequently check and refill hand sanitizers (at least 60% alcohol) and assure soap and hand drying materials are available at sinks.
- Use disposable menus, a menu display board, or mobile options, between customers/groups.
- Use single use/disposable linens when possible. If using disposable linens is not possible, sanitize cloth linens after each customer.
- Provide, whenever available, hand sanitizer (with at least 60% alcohol) at the entrance and other areas.
- Avoid offering any self-serve food or drink options, such as buffets, salad bars, and drink stands.
- If self-serve is used:
 - Provide an attendant at buffet areas to monitor social distancing and remove any contaminated food or utensils.
 - Change, clean, and sanitize serving utensils (e.g., tongs, bulk food dispenser spoons) every 30 minutes.
 - Have employees plate food for customers or provide increased monitoring of self-service areas.
 - Encourage handwashing and hand sanitizer use among customers before using self-service area. Provide hand sanitizer at the beginning of each service line and post signage requesting use before handling utensils.

Monitoring for Symptoms

Monitoring for Symptoms

Conducted regular screening for symptoms can help reduce exposure to COVID-19. Encourage employees to self-monitor for symptoms such as fever, cough, or shortness of breath.

NC DEPARTMENT OF HEALTH AND HUMAN SERVICES

- Post signage reminding people about social distancing (staying at least 6 feet away from others). Know Your W's sign templates are available in English and Spanish on the NC DHHS COVID-19 response website.
- Mark six (6) feet of spacing in lines at high-traffic areas for customers, such as any cash register or any place where customers wait to be seated

It is recommended that restaurants:

- Allow no more than 6 people at a table, unless they are a family from the same household. You do not need to ask whether groups are a family.
- Don't use shared tables among multiple parties unless the seats can be arranged to maintain social distancing between parties.
- Require patrons to wait outside, with markings to ensure 6 feet apart, with floor markings and instructions for social distancing.
- Provide hand sanitizer (with at least 60% alcohol) at the entrance when available.
- Provide education to employees on how to properly wear, remove, and wash or dispose of face coverings.
- Install physical barriers, such as sneeze guards and partitions at cash registers, or other food pickup areas where maintaining physical separation of 6 feet is difficult.
- Advise all waitstaff to stay 6 feet away from customers to the extent possible.
- Advise all employees to stay 6 feet away from each other to the extent possible.
- Stagger seating times to the extent possible by using reservation systems or other methods; rotate or stagger shifts to limit the number of employees in the workplace at the same time
- Consider alternative options to gathering lots of people in a small area, such as having people wait in their cars and alerting them by phone when their table is ready.
- Staff meetings should be held virtually or provided by written notes instead of congregating.
- Reduce condiments and other items on the table for use between customers; provide condiments by request only; or provide disposable condiment packs.
- Continue to provide take-out, curbside pickup, and delivery options.
- Use rolled utensils and discontinue preset table settings.
- Continue to offer contactless payment options, curbside pickup, and delivery; if possible, use phone app technology to alert patrons when their table is ready to avoid use of pagers or buzzers.
- Use touchless payment options as much as possible. Ask customers and employees to exchange cash or card payments by placing on a receipt tray or on the counter rather than by hand. Wipe any pens, counters, or trays between use and between customers with a disinfecting wipe.
- Designate an ordering area at bars when wait staff are not available to visit each table. The ordering area should be at least 6 feet from other patrons seated at bar.

Cloth Face Coverings

- It is strongly recommended that all employees and customers wear a cloth or disposable face covering when they may be near (less than 6 feet from) other people in the restaurant. A FAQ about face coverings is available in English and Spanish.
- It is encouraged that businesses provide face coverings for employees and customers. If provided, they must be single use or properly laundered using hot water and a high heat dryer between uses.



Interim Guidance for Restaurants (May 22, 2020)

Governor Cooper has implemented a three-phased approach to slowly lift restrictions while combatting COVID-19, protecting North Carolinians and working together to recover the economy.

When NC enters Phase 2, businesses and organizations should follow the guidelines below to prevent the spread of COVID-19.

Guidelines for Restaurants: Any place where people gather poses a risk for COVID-19 transmission. Restaurants should create and implement a plan to minimize that risk. The guidance below will help restaurants reduce the spread of COVID-19 in their communities.

This guidance covers the following topics:

- Social Distancing and Minimizing Exposure
- Cloth Face Coverings
- Cleaning and Hygiene
- Monitoring for Symptoms
- Protecting Vulnerable Populations
- Combatting Misinformation
- Water and Ventilation Systems
- Additional Resources

Social Distancing and Minimizing Exposure

Social distancing is a key tool to decrease the spread of COVID-19. Social distancing ("physical distancing") means keeping space between you and other people outside of your home. Stay at least 6 feet (about 2 arms' length) from other people; do not gather in groups; stay out of crowded places and avoid mass gatherings. Phase 2 includes several requirements and recommendations to support social distancing in spaces where the public may gather.

Restaurants are required to:

1. Ensure social distancing by arranging tables and seating to achieve at least 6-foot separation between parties for indoor and outdoor dining.
 - o Each group of people sitting at a counter should be separated by six (6) feet.
2. Permit no more than 50% of maximum occupancy as stated in fire capacity. Restaurants may permit up to 12 people per 1,000 feet if there is not a fire code number available.
2. Post the reduced "Emergency Maximum Capacity" in conspicuous place. Sign templates are available in English and Spanish on the NC DHHS COVID-19 response site.

Employee Health Policy Agreement

Reporting: Symptoms of Illness

I agree to report to the manager when I have:

1. Diarrhea
2. Vomiting
3. Jaundice (yellowing of the skin and/or eyes)
4. Sore throat with fever
5. Infected cuts or wounds, or lesions containing pus on the hand, wrist, an exposed body part (such as boils and infected wounds, however small).

Reporting: Diagnosed Illnesses

I agree to report to the manager when I have:

1. Norovirus
2. Salmonella Typhi (typhoid fever)
3. Shigella spp. infection
4. E. coli infection (Escherichia coli O157:H7 or other EHEC/STEC infection)
5. Hepatitis A

Note: The manager must report to the Health Department when an employee has one of these illnesses.

Reporting: Exposure of Illness

I agree to report to the manager when I have been exposed to any of the illnesses listed above through:

1. An outbreak of Norovirus, typhoid fever, Shigella spp. infection, E. coli infection, or Hepatitis A.
2. A household member with Norovirus, typhoid fever, Shigella spp. infection, E. coli infection, or hepatitis A.
3. A household member attending or working in a setting with an outbreak of Norovirus, typhoid fever, Shigella spp. infection, E. coli infection, or Hepatitis A.

Exclusion and Restriction from Work

If you have any of the symptoms or illnesses listed above, you may be excluded* or restricted** from work.

*If you are excluded from work you are not allowed to come to work.

**If you are restricted from work you are allowed to come to work, but your duties may be limited.

Returning to Work

If you are excluded from work for having diarrhea and/or vomiting, you will not be able to return to work until more than 24 hours have passed since your last symptoms of diarrhea and/or vomiting.

If you are excluded from work for exhibiting symptoms of a sore throat with fever or for having jaundice (yellowing of the skin and/or eyes), Norovirus, Salmonella Typhii (typhoid fever), Shigella spp. infection, E. coli infection, and/or Hepatitis A, you will not be able to return to work until Health Department approval is granted.

Agreement

I understand that I must:

1. Report when I have or have been exposed to any of the symptoms or illnesses listed above; and
2. Comply with work restrictions and/or exclusions that are given to me.

I understand that if I do not comply with this agreement, it may put my job at risk.

Food Employee Name (please print) _____

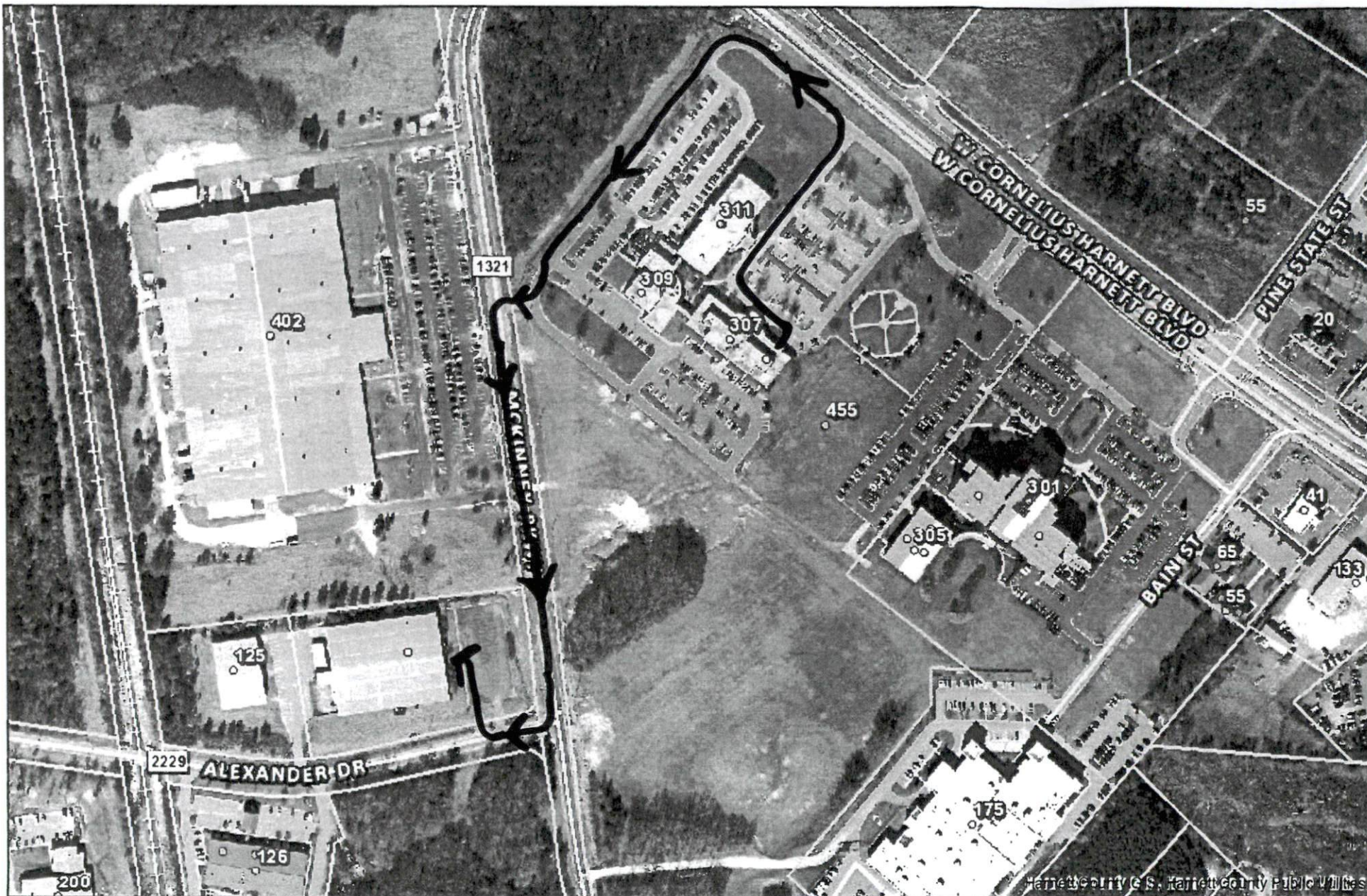
Signature of Employee _____ Date _____

Manager (Person-in-Charge) Name (please print) _____
















Signature of Manager (Person-in-Charge) _____ Date _____

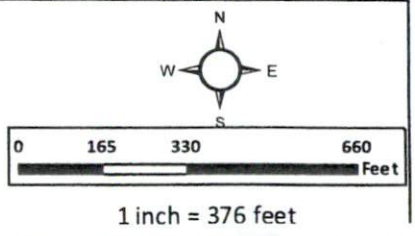
Harnett GIS

NOT FOR LEGAL USE




Harnett COUNTY
 NORTH CAROLINA
 GIS/E-911 Addressing
 October 8, 2021

- | | | | |
|---|---|--|---|
|  Recycle Center |  Harnett County Boundary |  NC |  Parcels |
|  Landfills |  Address Numbers |  US | |
|  Surrounding County Boundaries |  Airport |  Roads | |
|  Federal Property | Major Roads |  Mile Markers | |
|  City Limits |  Interstate |  Railroad | |



Harnett County GIS, Harnett County Public Utilities