

697 Bethel Baptist Church

Spring Lake, NC 28390

Phone : 910-497-8228 Fax : 910-497-6984

E-Mail : pannhoff@earthlink.net Web Site : bnb catering.com



old 2008
APP --

February 15, 2008

Harnett County Health Department
Attn: Jaime
307 Cornelius Harnett Blvd
Lillington, NC 27546

Dear Jaime-

Attached please find our Food Service Establishment Plan Review Application with our proposed menus, numbered site plans, and numbered cut sheet of equipment that corresponds with the numbered site plans. I am also attaching our handwashing and dishwashing procedures that are posted in our current kitchen.

I appreciate so much your willingness to review these for us, and your help in getting us through this complicated process. Thank you for putting up with our ignorance in this process! You have been so helpful to us already.

Sincerely,

William R. Pannhoff
Rom 10 :13
Owner / Chef

WRP/clc

Attachments: Food Service Establishment Plan Review Application
Numbered Site Plan drawn to scale
Numbered Equipment Cut Sheet
Proposed Menus
Handwashing Procedures
Dishwashing Procedures

Food Establishment Plan Review Application

Type of Construction: NEW REMODEL
Name of Establishment: B&B Catering inc.
Address: 697 Bethel Baptist Rd.
City: Spring Lake Zip Code: 28390 County: HARNETT
Phone (if available): 910 - 497 - 8228 Fax: 910 - 497 - 6984


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Owner or Owner's Representative: Rob Masone
Address: 5800 Horton place
City & State: FAYETTEVILLE NC. Zip Code: 28314
Telephone: 910 - 916 - 6841 Fax: 910 - 497 - 6984
E-mail Address: ChefinizeASY@aol.com

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Applicant: _____
Address: _____
City & State: _____ Zip Code: _____
Telephone: _____ - _____ - _____ Fax: _____ - _____ - _____
E-mail Address: _____
Title (owner, manager, architect, etc.): _____

I hereby certify that the information in this application is correct, and I understand that any deviation without prior approval from this Health Regulatory Office may nullify plan approval.

Signature:  _____
(Owner or Responsible Representative)

HOURS OF OPERATION:

Sun _____ Mon X Tue X Wed X Thu X Fri _____ Sat _____

Projected number of meals to be served: Breakfast _____ Lunch _____ Dinner _____

Number of seats: 0 Facility total square feet: 6200

Projected start date of construction: ASAP Projected completion date: ASAP

FEB 08

MAY 08

TYPE OF FOOD SERVICE:

CHECK ALL THAT APPLY

_____ Restaurant

_____ Sit-down meals

X Food Stand

_____ Take-out meals

_____ Drink Stand

X Catering

_____ Commissary

Single-service (disposable):

X Plates X Glassware

X Silverware

_____ Meat Market

Multi-use (reusable):

_____ Plates _____ Glassware

_____ Silverware

_____ Other (explain): _____

Check categories of Potentially Hazardous Food (PHF) to be prepared and served:

- 1. X Meat
- 2. X Seafood
- 3. X Poultry
- 4. X Other (explain): Game

COLD STORAGE

Provide the method used to determine cold storage requirements: Thermometers internal/external

Provide total square-feet of space dedicated to walk-in cold storage:

- a) Walk-in Refrigeration storage 339 ft²
- b) Walk-in freezer storage 108 ft² + 200 = 308 ft² - including Ice Freezer

Provide total square-feet of space dedicated to reach-in cold storage:

- a) Reach-in refrigeration storage 37 ft²
- b) Reach-in freezer storage ~~24.96~~ 24.96 ft²

Number of refrigeration units: 4

Number of freezer units: 4

Thawing Process	Meat	Seafood	Poultry	Other
Refrigeration	X	X	X	X
Running Water less than 70°F (21°C)				
Cooked Frozen				
Microwave				

HOLDING

How will hot potentially hazardous food (PHF) be maintained at 140°F (60°C) or above during holding for service? Indicate type and number of hot holding units.

Cambrio - 15 EACH
 Crescore - Electric - 2 EACH

How will cold potentially hazardous food (PHF) be maintained at 45°F (7°C) or below during holding for service? Indicate type and number of cold holding units.

Cambrio - 15 EACH

List any food that will be held between 45°F (7°C) and 140°F (60°C) for any of the following that apply, and indicate how long the food will be held in each category.

STORAGE: vegetables - 2 hrs, Cheeses - 2 hrs,
 DISPLAY: Vegetable Display - 1.5 hrs., Cheese Display - 1.5 hrs.
 SERVICE: SALAD - 45 min., PASTA SALAD - 45 min.

COOLING

Indicate by checking the appropriate boxes how potentially hazardous food (PHF) will be cooled to 45°F (7°C) within 6 hours. If "Other" is checked indicate type of food: PASTA'S

Cooling Process	Meat	Seafood	Poultry	Other
Shallow Pans	X	X	X	
Ice Baths				X
Rapid Chill				

How will ingredients for cold ready-to-eat foods such as tuna, mayonnaise and eggs for salads and sandwiches be pre-chilled before being mixed and/or assembled? IN WALK IN and REACH in Coolers, when being prepped Items will sit in ICE BATH to insure optimal Temp.

- Types of food prepared or handled
- Time of day food is prepared or handled
- Equipment used for preparation or handling

If your company has developed food preparation procedures, they should be submitted.

1. PRODUCE PREPARATION PROCEDURE

- a. Will produce be washed, rinsed or otherwise handled prior to use? Yes No
- b. Is there a location used for washing or rinsing produce? Yes No
- c. Will it be used for other operations? Yes No

Indicate location of produce washing or handling equipment and describe the procedure. Include time of day and frequency of produce preparation, and menu items that contain produce.

Produce washing Sink,
 SALAD MIX SUCH AS ICEBERG LETTUCE WILL BE CORED, RINSED, SHUCKED, AND PLACED
 IN ICE BATH WITH SALT FOR FIVE MINUTES THEN DRAINED AND PLACED INTO
 DRAIN LEXANS AND PLACED IN PRODUCE COOLER, THIS WILL HAPPEN IMMEDIATELY UPON ARRIVAL

2. SEAFOOD PREPARATION PROCEDURE

- a. Will seafood be washed, rinsed or otherwise handled prior to use? Yes No
- b. Is there a location used for washing or rinsing seafood? Yes No
- c. Will it be used for other operations? Yes No

Indicate location of seafood washing or handling (cutting, marinating, shelling, shucking, etc.) equipment and describe the procedure. Include time of day and frequency of seafood preparation, and menu items that contain seafood.

SEAFOOD SUCH AS SALMON WILL BE SKINNED UPON ARRIVAL, INDIVIDUALLY WRAPPED AND SHUCKED IN
 ICEBATH THEN PLACED IN DRAIN LEXANS WITH ICE ON BOTTOM THEN LAYER OF FOOD SERVICE FILM
 THEN FISH WILL LAY DOWN AND BE COVERED WITH FILM AGAIN THEN ICE BAGS WILL BE PLACED
 AROUND THE LOINS AND PLACED IN WALK-IN COOLER, GRILLED SALMON, NEWBURG PASTA

3. POULTRY PREPARATION PROCEDURE

- a. Will poultry be washed, rinsed or otherwise handled prior to use? Yes No
- b. Is there a location used for washing or rinsing poultry? Yes No
- c. Will it be used for other operations? Yes No

Indicate location of poultry washing or handling (cutting, marinating, etc.) equipment and describe the procedure. Include time of day and frequency of poultry preparation, and menu items that contain poultry.

POULTRY WILL BE CUT ON A COLOR CODED CUTTING BOARD WITH A COLOR CODED KNIFE
 THIS WILL BE THE ONLY ITEM CUT ON THESE BOARDS. CHICKEN ENCAJOLITA, CHICKEN TENDERS

- b. Is there a location used for washing or rinsing pork and/or red meat? Yes _____ No _____
- c. Will it be used for other operations? Yes _____ No

Indicate location of pork/red meat washing or handling (cutting, marinating, aging, etc.) equipment and describe the procedure. Include time of day and frequency of pork and/or red meat preparation, and menu items that contain pork/red meat.

Pork And Red meat will be cut on a color coded cutting Board and color coded knife
bacon & rosemary flank steaks

DRY STORAGE

Provide information on the frequency of deliveries and the expected gross volume that is to be delivered each time: Tues. morning Depending on volume of week \$2-3 Thousand Dollars Supplement orders
will com in on Thursday AM.

Provide total square feet of shelf space dedicated to dry storage: 100 ft²

Where will dry goods be stored? Metro NSF shelving RACKS

FINISH SCHEDULE

Indicate floor, wall and ceiling finishes (i.e., quarry tile, stainless steel, vinyl coated acoustic tile)

Area	Floor	Base	Walls	Ceiling
Kitchen	Sealed Concrete	Acrylic Enamel over Cenderblock	← SAME	Acrylic Enamel over Sheetrock
Bar				
Food Storage	" "	" "	" "	" "
Dry Storage	" "	" "	" "	" "
Toilet Rooms	" "	Acrylic Enamel over Sheetrock	← SAME	← SAME
Dressing Rooms	"N/A"	N/A	N/A	N/A
Garbage & Refuse Storage	" "	N/A	N/A	N/A
Mop Service Basin Area	" "	Cenderblock Acrylic Enamel	Acrylic Enamel over Sheetrock	N/A
Other				
Other				

8/10/05 * Kitchen will be Cenderblock building

1. Is water supply: Municipal Well _____ Is sewer: Municipal _____ Septic
2. Will ice: be made on premises or purchased _____
3. Water heater make and model: _____
4. Water heater storage capacity: _____ gallons.
5. Water heater recovery rate (gallons per hour at 100°F temperature rise): 92 gallons per hour.
(See Water Heater Calculation Worksheet – Page 9 to calculate recovery rate needed)
6. Check the appropriate box for indicating equipment drains:

Plumbing Fixtures	Indirect Waste			Direct Waste
	Floor sink	Hub Drain	Floor Drain	
Dishwasher				
Garbage Grinder	N/A	N/A	N/A	
Ice Machine				
Ice Storage Bins	N/A	N/A	N/A	
Food Prep Sinks			<input checked="" type="checkbox"/>	
Utensil/Pot Wash Sinks				
Steam Tables	N/A	N/A	N/A	<input checked="" type="checkbox"/>
Dipper Wells	N/A	N/A	N/A	
Refrigeration				
Potato Peeler	N/A	N/A	N/A	
Other				
Other				
Other				

1. Number of sink compartments: 3
Size of sink compartments (inches): _____ Length: 16" Width: 15" Depth: 6"
Length of drainboards (inches): _____ Right: _____ Left: _____

2. What type of sanitizer will be used?

Chlorine: _____ Iodine: _____ Quaternary Ammonium: Hot Water: _____ Other (specify): _____

b. Mechanical dishwashing

1. Will a Dishmachine be used? Yes No _____

Dishmachine manufacturer and model: AF-3D Dish machine (ADS)

2. Type of sanitization: Hot water (180°F) _____ Chemical

c. General

1. Describe the procedure of how cooking equipment, cutting boards, counter tops and other food contact surfaces that cannot be submerged in sinks or put through a dishwasher will be cleaned and sanitized?
SANITIZER BOTTLES AND SANITIZER BUCKETS USED THROUGHOUT DAILY PROCEDURES
THESE WILL BE AIR DRIED AT NIGHT OR AFTER USE

2. Describe location and type (drainboards, wall-mounted or overhead shelves, stationary or portable racks) of air drying space
PORTABLE RACKS, BESIDE DISH MACHINE, AT THE END OF THE BELT.

Provide total square feet of air drying space: 120 ft²

HANDWASHING/TOILET FACILITIES

Is there a hand washing sink (with soap and hand-drying device) in each food preparation and warewashing area? Yes No _____

EMPLOYEE AREA

Is space provided for employee's personal items? Yes No _____

If so, describe location: Locker outside Restroom

If so, where _____

- 2. Provision for garbage disposal: Dumpster Compactor _____
- 3. Provision for cleaning dumpster/compactor: On-site _____ Off-site
If off-site cleaning, provide name of cleaning contractor: WASTE MANAGEMENT
- 4. Describe location for storage of recyclables: (cooking grease, cardboard, glass, etc.)
outside packing shed, wrapped in film after sanitation & air drying

CLEANING FACILITIES

- 1. Specify location and size of area for washing of garbage cans and storage of mops:
Building #3 0'14" - CAN-WASH
- 2. Is a separate mop basin provided? Yes No _____
If so, describe type and location: in Building #3
- 3. Indicate location of cleaning chemical system and chemical storage:
outside wood shed, this will house only chemicals & insecticides

INSECT AND RODENT

- 1. Are all outside doors self-closing with rodent-proof flashing? Yes No _____
- 2. How is fly protection provided on all outside doors?
Self-closing door _____ Fly Fan Screen Door _____
- 3. How is fly protection provided on windows?
Self-closing _____ Fly Fan _____ Screening _____ - no windows
- 4. Indicate location of insecticide/rodenticide storage:
outside wood shed
- 5. Location of clean linen storage:
Building #2 packing area
- 6. Location of dirty linen storage:
outside, Bin

Water Heater Calculation Worksheet

Equipment	Quantity	Times	Size		GPH
One-Comp. Sink (See Note)	X	X	16 x 28 x 18	=	
Two-Comp. Sink (See Note)	X	X	___ x ___ x ___	=	
Three-Comp. Sink (See Note)	1	X	57" x 26" D	=	
Four-Comp. Sink (See Note)	X	X	___ x ___ x ___	=	
One-Comp. Prep Sink	2	X	5 GPH	=	
Two-Comp. Prep Sink	X	X	10 GPH	=	
Three-Comp. Prep Sink	X	X	15 GPH	=	
Three Comp. Bar Sink (See Note)	X	X	___ x ___ x ___	=	
Four Comp. Bar Sink (See Note)	X	X	___ x ___ x ___	=	
Hand Sink	4	X	5 GPH	=	
Pre-Rinse	1	X	45 GPH	=	
Can Wash	1	X	10 GPH	=	
Mop Sink	X	X	5 GPH	=	
Dishmachine	1	X	GPH = 70% of "Final Rinse Usage"	=	
Cloth Washer	1	X	15 GPH	=	
Hose Reel	5	X	5 GPH	=	
Other Equipment		X		=	
Other Equipment		X		=	
Gallons per hour (GPH) Recovery Rate needed (based on 100 ⁰ F temperature rise)				Total	

Note: GPH Calculation for Sinks	$\text{GPH} = \frac{(\text{Sink size in cu. in.}) \times (7.5 \text{ gal./cu. ft.}) \times (\# \text{ compartments} \times .75 \text{ capacity})}{1,728 \text{ cu. in./cu. ft.}}$
Short version for above	$\text{GPH} = (\text{Sink size in cu. in.}) \times (\# \text{ compartments}) \times (.003255/\text{cu. in.})$ Example: (24" x 24" x 14") x (3 compartments) x (.003255) = 79 GPH