



December 1, 2021

Rodney Rowland  
PO Box 1238  
Dunn, NC 28335

Harnett County Government Complex  
307 W. Cornelius Harnett Boulevard  
Lillington, NC 27546

ph: 910-893-7547

fax: 910-893-9371

Re: Dunn Police Athletic League  
1501 S. Clinton Ave.  
Dunn, NC 28334

Mr. Rowland:


The application for your proposed food service establishment has been reviewed but not approved. Below is a list of a few of the reasons for the denial:

1. A complete menu was not provided. The food process sheets must be completed for all items you propose to sell.
2. The floor plan you provided is not drawn to scale.
3. The equipment specifications were not provided for all of the equipment. All proposed equipment must be indicated on site plan including counter-top equipment.
4. You indicated that time will be used as a safety measure for TCS foods, but it is unclear which foods will be held with time.
5. There was not a complete explanation of the methods that would be used to rapidly cool foods. You indicated that foods will be cooled in sealed containers and set on prep table to cool. This is not an approved cooling method. There is inadequate refrigeration in the kitchen to properly cool foods.
6. You indicated that food supplies will be picked up instead of delivered. Describe the equipment that will be used to transport the food to maintain proper temperatures and provide the equipment specification sheets.
7. You indicated that hot water in addition to chlorine would be used to sanitize utensils. What type of equipment is available to provide sanitizing in water at 171F or above if manual dishwashing or at least 180F if mechanical? Usually this is only achieved with a commercial dish machine.
8. You indicated that there are two food preparation sinks, one for meat and one for vegetables; however, the plans show only one prep sink.
9. The application indicated that multi-use utensils will be used. A dish machine is required if multi-use utensils are used. Multi-use utensils include plates, glassware, forks, knives, spoons, etc.
10. The food process sheets stated that meats will not be used as leftovers; however, you indicated in the application that foods will be cooled. As stated in #5, there is inadequate equipment for properly cooling foods.
11. The food process sheets stated that pork will be cooked in the smoker. The plans did not show a smoker. Provide location and specification sheets of smoker.
12. You indicated on the application that food would be provided by Recruiters for Christ and Dunn Ministerial Food Bank. These are not approved sources of food for permitted facilities. Only

regulated food distributors may be used to provide food for your food service. All food sources will be required to be verified by receipts.

The review of this plan was made using 15A NCAC 18A .2600, "Rules Governing the Food Protection and Sanitation of Food Establishments," and the "North Carolina Food Code Manual". This review does not cover any other aspects of construction regulated by other jurisdictions.

If you have comments or questions, please feel free to contact this office at (910) 893-7547 between 8-9 a.m. Monday-Friday.

Gale Violette, REHS   
Harnett County Environmental Health

# 5 Week Cycle Menu

PAL Culinary Kitchen

	Monday	Tuesday	Wednesday	Thursday	Friday
Week 1	<p>Sailbury Steak/Gravy Home Fries Green Beans WG Roll snack: Fruit Cup C.C. Cookie Low Fat Milk</p>	<p>Baked Chicken Breast Mashed Potatoes Spinach WG Bread snack: Pudding Cup Oranges Low Fat Milk</p>	<p>Pork Tenderloin Steamed Potatoes Peas WG Roll snack: Apple Cheese-Its Low Fat Milk</p>	<p>Turkey Sandwich Potato Salad Peaches WG Bun snack: Goldfish Crackers Banana Low Fat Milk</p>	<p>Fried Tilapia/Hush Puppies Cole Slaw Green Beans WG Bread snack: Banana Cheese Stick Low Fat Milk</p>
Week 2	<p>Beef Stew Mixed Vegetables Steamed Potatoes WG Roll snack: Potato Chips Orange Low Fat Milk</p>	<p>Honey Baked Ham Cauliflower Green Beans WG Roll snack: Banana Goldfish Crackers Low Fat Milk</p>	<p>Baked Spaghetti Tossed Salad w/ Low Cal dressing WG Garlic Bread snack: Fruit Cup Cheese Stick Low Fat Milk</p>	<p>All Beef Hot Dog Baked Beans Onion Rings WG Bun snack: Pudding Cup Graham Crackers Low Fat Milk</p>	<p>Chicken Fajita Strips Mexican Salad Mixed Fruit WG Tortila snack: Cookies 100% Pineapple Juice Low Fat Milk</p>
Week 3	<p>Meatball Stroganoff Peas Carrots WG Egg Noodles snack: Cheese Stick Fruit Cup Low Fat Milk</p>	<p>Baked Chicken Tenders Macaroni &amp; Cheese Green Beans WG Roll snack: Orange Ice Cream Cup Low Fat Milk</p>	<p>Baked Meatloaf Mashed Potato Lima Beans WG Roll snack: Sliced Peaches Goldfish Crackers Low Fat Milk</p>	<p>Baked Breaded Pork Chop Garlic Mashed Potato Broccoli &amp; Cauliflower WG Roll snack: Graham Cracker Apple/Bananas Low Fat Milk</p>	<p>Baked Turkey Mashed Potato Carrots WG Roll snack: Cheese-its Pears Low Fat Milk</p>

Week  
4

Baked Ziti/ Cream Sauce Corn on the Cob Tossed Salad w/ Low Calorie Dressing WG Noodles snack: Orange Goldfish Crackers Low Fat Milk	Boneless Chicken Wing French Fries Steamed Broccoli WG Bread snack: Goldfish Crackers Banana Low Fat Milk	Pepperoni Pizza Tossed Salad w/ Low Calorie Dressing Cucumbers/Tomatoes WG Crust snack: Graham Crackers Fruit Cup Low Fat Milk	Baked Ham Mashed Sweet Potato Green Beans WG Roll snack: Jello Orange Low Fat Milk	Fried Chicken Sweet Potato Fries Steamed Cabbage WG Roll snack: Orange Goldfish Crackers Low Fat Milk
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Week  
5

Baked Pork Chop Seasoned Rice Green Beans WG Roll snack: Pear 100% Apple Juice Low Fat Milk	Baked Lasagna Tossed Salad w/ Low Calorie Dressing Spinach WG Garlic Bread snack: Apple Jello Low Fat Milk	Beef Taco WG Mexican Rice Re-fried Beans Corn Tortilla snack: Orange Goldfish Crackers Low Fat Milk	Baked Chicken Drum Stick Potatoes Broccoli & Carrots WG Roll snack: Pudding Grapes Low Fat Milk	Fried Whiting/hush puppies Potato Salad Steamed Cabbage WG Roll snack: Orange Cookies Low Fat Milk
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Dunn PAL Concession Trailer Menu

BBQ Shredded Pork Sandwich

w/ Cole Slaw on top  
Side of French Fries

Cheese Burger w/ choice of toppings

Bacon  
Lettuce  
Tomato  
Chilli  
Onion  
Pickles  
Slaw  
Ketchup  
Mayonnaise  
Mustard  
Side of French Fries

Hot Dog on a Bun w/ choice of toppings

Pickle  
Relish  
Slaw  
Chilli  
Ketchup  
Mustard

Chicken Tenders on a Bun

Lettuce  
Tomato  
Mayonnaise  
Side of French Fries

Fried Bologna Sandwich

Two slices of fried Bologna  
w/ choice of bread and toppings  
Lettuce  
Tomatoes  
Cheese  
Side of French Fries

Grilled Cheese Sandwich

American Cheese melted on  
choice of grilled bread  
Side of French Fries

Regular Sides

French Fries  
Fried Okra  
Tator Tots  
Potato Chips  
Potato Salad  
Tomatoes

Premium Sides

Cheese Sticks  
Cole Slaw  
Cheese Fries  
w/ Bacon or Chilli  
Onion Rings  
Side Salad  
Sweet Potato Fries



## ***Dunn Police Athletic & Activities League, Inc.***

1501 S. Clinton Ave. / Post Office Box 1238 Dunn, N.C. 28335

Office 910-892-1873 / Fax 910-292-4046

[www.dunnpal.org](http://www.dunnpal.org) / Internet TV [www.dpaltv.com](http://www.dpaltv.com)

**FILLING PLAYGROUNDS, NOT PRISONS**



### **Kitchen**

1. Handwashing Sink
2. Vegetable Prep Sink
3. Fire Extinguisher
4. Garbage Can
5. Meat Prep Sink
6. Wash Sink
7. Rinse Sink
8. Sanitization Sink
9. Drying Counter
10. Ice Machine
11. Meat Freezer
12. Supply Shelf (Cups, Plates, Etc.)
13. Dry Good Storage Shelf
14. Pots and Pans Storage Shelf
15. Wet Storage Shelf (Canned Good, Oils, Etc.)
16. General Purpose Refrigerator
17. Pressurized Freezer
18. Meat Refrigerator
19. Can Opening Station
20. Coffee Prep Station
21. Serving Window with Roll-Up Gate
22. Prep Table
23. Rolling Cutting Board
24. Meat Prep Table
25. Deep Fryer
26. 6 Range Gas Stove with Bottom Oven
27. Double Stacked Oven (Double Doors)
28. Hood With Fire Extinguisher Nozzles
29. Dry Storage Are
30. Washout
31. Grease Trap
32. Dry Good Storage Shelf
33. Dry Good Storage Shelf
34. Supply Shelf (Utensils, Etc.)
35. Storage Area



**Chief of Police Clark White**  
**PAL Board**  
**Executive Director Capt. R. W. Rowland**



## Dunn PAL Kitchen Breakdown

1501 S. Clinton Street  
Dunn NC 28334

### By the Numbers

- 1- Handwashing Sink
- 2- Fire Extinguisher
- 3- Trash Can
- 4- Meat Prep Sink
- 5- Wash Sink
- 6- Rinse Sink
- 7- Sanitization Sink
- 8- Drying Counter
- 9- Ice Maker
- 10- Meat Freezer
- 11- Double Stacked Oven (Double Doors)
- 12- 6 Range Gas Stove with bottom oven
- 13- Deep Fryer
- 14- Hood with Fire Extinguisher Nozzles
- 15- Prep Table
- 16- Rolling Cutting Board
- 17- Meat Prep Table
- 18- Serving Window with Roll Up Gate
- 19- Coffee Prep Station
- 20- Meat Refrigerator
- 21- Pressurized Freezer
- 22- General Purpose Refrigerator
- 23- Storage Area
- 24- Wet Storage Shelf (Canned Good, Oils, Etc.)
- 25- Pots and Pans Storage Shelf
- 26- Dry Good Storage Shelf
- 27- Supply Shelf (Cups, Plates, Etc.)
- 28- Can opening Station
- 29- Grease Trap
- 30- Washout



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FILLING PLAYGROUNDS, NOT PRISONS



### Concession Trailer

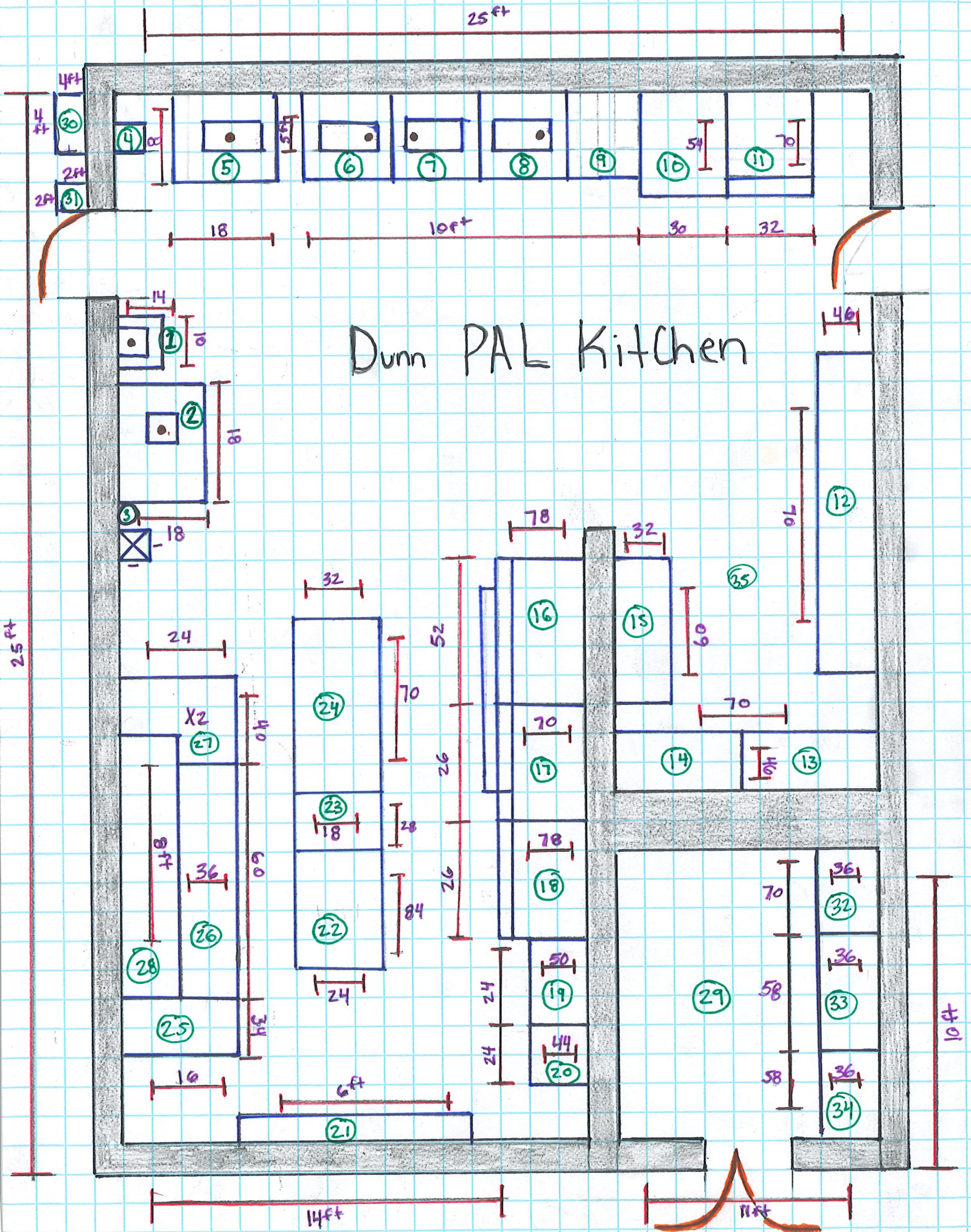
1. Handwashing Sink
2. Rinse and Dry Sink
3. Wash Sink
4. Sanitize Sink
5. Steam Table with two Eyes
6. Grill
7. Deep Fryer
8. Refrigerated Condiment Table
9. Storage Shelf
10. Refrigerator
11. AC/ Heat Unit
12. Double Freezer
13. Serving Window
14. Counter/Storage
15. Heating Cabinet
16. Table
17. 10 Ft Hood



Chief of Police Clark White  
PAL Board  
Executive Director Capt. R. W. Rowland

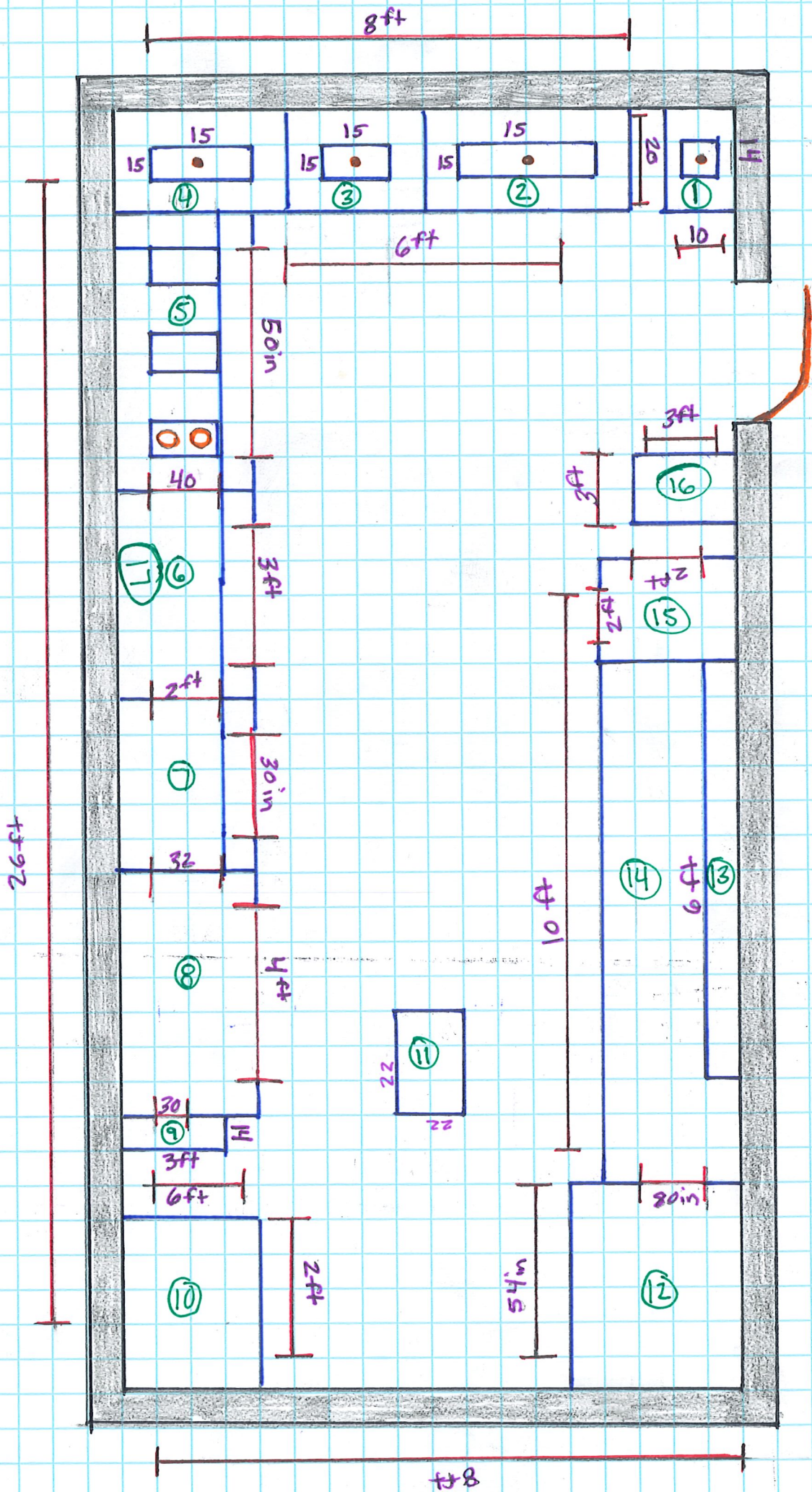








# Concession Trailer





CITY OF  
**DUNN**

PLANNING AND INSPECTIONS

102 N Powell Ave • PO Box 1065 • Dunn, North Carolina 28335  
(910) 230-3505 • CityofDunn.org

## CERTIFICATE OF USE AND OCCUPANCY

North Carolina Residential Code or North Carolina Building Code

ISSUED: 02/02/2022

TYPE: Commercial Building

NAME OF PROJECT: Dunn Police Athletic & Activities League

Address: 1501 S. Clinton Ave

OWNER: Dunn Police Athletic and Activities League Inc  
Dunn, NC 28334

TYPE OF WORK: BLDG-COM USE ZONE:

CONSTRUCTION CLASS: Remodel

INSPECTION: 10/28/2021

The above has been inspected and does not pose any health or safety hazards at time of inspection. The use and occupancy is hereby authorized.

\_\_\_\_\_  
BUILDING CODE OFFICIAL

Date: 2/2/22

\_\_\_\_\_  
ZONING CODE OFFICIAL

Date:

\_\_\_\_\_  
Fire Code Official

Date: 2/2/22

*Where community begins!*

# Dunn

Occupancy: **Dunn PAL**  
Occupancy ID: **ClintonS.1501**  
Address: **1501 S Clinton AVE**  
**Dunn NC 28334**

Inspection Type: **Annual**  
Inspection Date: **2/7/2022** By: **Johnson, Slater**  
Time In: **10:00** Time Out: **10:30**  
Authorized Date: **Not Authorized** By:

Form: Dunn Inspections  
Department - Fire Inspection  
Form

## Inspection Description:

Mailing: Dunn Inspections Dept P.O. Box 1065 Dunn, NC 28335 Phone: (910) 230-3505

## Inspection Topics:

## Additional Time Spent on Inspection:

Category	Start Date / Time	End Date / Time
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Notes: No Additional time recorded

**Total Additional Time: 0 minutes**  
**Inspection Time: 30 minutes**  
**Total Time: 30 minutes**

## Summary:

**Overall Result:** Passed  
**Inspection Billable Amount:** \$75.00  
**Total Observations Amount:** 0.00  
**Total Amount:** \$75.00  
**Inspector Notes:** \$75.00 FIRE INSPECTION FEE DUE.

## Closing Notes:

Please remit your payment to : City of Dunn P.O. Box 1065 Dunn, NC 28335. In accordance with N.C. General Statue 25-3-506, the fee for all returned checks is \$25.00.

## Inspector:

Name: Johnson, Slater  
Rank:  
Work Phone(s): None on file  
Email(s): msjohnson@dunn-nc.org

Signature

Date

## The flow of Food: Preparation

Answers to the questions posed by the Harnett County, Division of Environmental Health North  
Below is a list of responses to the reasons for the denial:

### Question 5

**There was not a complete explanation of the methods that would be used to rapidly cool foods.**

**You indicated that foods will be cooled in sealed containers and set on prep table to cool. This**

**Is not an approved cooling method. There is inadequate refrigeration in the kitchen to properly**

**Cool foods.**

### Answer

When you do not serve cooked food immediately, you must get it out of the temperature danger zone as quickly as possible. It must also be reheated correctly. This facility plans to reduce the size of thickness or density of food being held, by transferring food into stainless steel containers. Also the utilization of shallow pans, shallow pans let the heat from food disperse faster than deep pans.

The use of Ice-water bath and dividing food into smaller containers, place them in a clean prep sink filled with ice water, assist in the more rapid cool down. The utilization of Ice paddle that can be filled with ice. Food stirred with these paddles will cool quickly.

### Question 6

**You indicated that food supplies will be picked up instead of delivered. Describe the equipment that will be used to transport the food to maintain proper temperatures and provide the equipment specifications sheets.**

### Answer

US. Foods Raleigh NC has been contact, Brandon Bullard Territory Manager will be our representative. US. Foods has an outstanding reputation for sales and service and should answer all questions related to food maintaining proper temperature during delivery.

Equipment specifications sheets included in this packet.



Question 7

**You indicated that hot water in addition to chlorine would be used to sanitize utensils. What type of equipment is available to provide sanitizing in water at 171F or above if manual dishwashing or at least 180F if mechanical? Usually this is only achieved with a commercial dish machine.**

Answer

Wrapped disposable single service ware to be utilized during all meal service. Kitchen utensils pots, and pans to be washed in 3 compartment sink. The water temperature at least 110F.

All items will be air-dry before return to service.

Question 8

**You indicated that there are two food preparation sinks, one for meat and one for vegetables; however, the plans show only one prep sink.**

Answer

One sink located to the left of the 3 compartment sink. The other sink is located next to the convection oven.

Question 9

**The Application indicated that multi-use utensils will be used. A dish machine is required if multi-use utensils are used. Multi-use utensils include plates, glassware, forks, knives, spoons, etc.**

All plates, glassware, forks, knives, spoons will be disposable only.

Question 10

**The food process sheets stated that meats will not be used as leftovers; however, you indicated in the application that foods will be cooled. As stated in #5, there is inadequate equipment for properly cooling foods.**

Answer

The culinary department will follow all state guidelines pertaining the cooling down of meat or food product as outlined in #5.

Question 11

**The food process sheets stated that pork will be cooked in the smoker. The plans did not show a smoker. Provide location and specification sheets of smoker.**

Answer

The pork cooker/smoker will be located to the rear of the facility.

Question 12

**You indicated on the application that food would be provided by Recruiters for Christ and Dunn Ministerial Food Bank. These are not approved sources of food for permitted facilities. Only regulated food distributes may be used to provide food for your food service. All food sources will be required to be verified by receipts.**

Answer 12

Effective immediately US Foods Service is our approved food supplier.