

**HARNETT COUNTY PLAN REVIEW APPLICATION COVER LETTER
FOOD SERVICE ESTABLISHMENTS
CHANGE OF OWNERSHIP**

Potential owners are required to complete this application so we may collect the necessary information for the purpose of issuing a permit for an establishment that may have or has changed ownership. All questions must be completed so that we can determine if any operational changes may occur or if the type of food preparation will be modified. A proposed menu must be submitted with this application

This application will be 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. This application must be submitted to the local health department for approval **prior to** the change of ownership.

Submit completed application to: Central Permitting, 420 McKinney Pkwy., Lillington, NC 27546

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 proposed menu
- _____ A completed Food Service Plan Review Application/Change of Ownership
- _____ A site plan drawn to scale showing the placement of each piece of food service equipment, storage areas, trash can wash facilities, etc.

05/21
gv

Food Service Plan Review Application

Name of Establishment: Chopsticks
Physical Address: 133 W. Cornelius Harnett Blvd
City: Lillington State: NC Zip: 27546
Phone (if available): 910-984-1128 Fax: _____
Email: _____

Applicant: Jian Hui Xu
Address: 133 W Cornelius Harnett Blvd
City: Lillington State: NC Zip: 27546
Phone: 7044255070 Fax: _____
Email: 21548581@QQ.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: Jian Hui Xu Date: 12/30/21
(Applicant or Responsible Representative)

Hours of Operation:

Mon 11 - 9 Tues - Wed 11 - 9 Thurs 11 - 9 Fri 11 - 9 Sat 4 - 9 Sun 11 - 9

Number of Seats: 106

Facility total square feet: 5000

Projected start date: 11/1/2022

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): 3 times

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: BRADFORD WHITE
~~W32000~~ D100S1993N

Storage Capacity: 120 gallons

- Electric water heater: _____ kilowatts (kW)
- Gas water heater: 199999 BTU's

Water heater recovery rate: 193.9 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: Jianhui Xu
Program ANSI Cert. # 21307773 Exp. Date 11/26/2026

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>Concept Food</u>	<u>2</u>
2.	<u>US Foods</u>	<u>2</u>
3.	<u>Cheney Brothers</u>	<u>1</u>
4.	_____	_____

Time/Temperature Control for Food Safety

Foods that will be held hot before serving: Rice, Sweet carrots and soup and chicken

Foods that will be held cold before serving: Salad, sauces and vegetables and steak and shrimp

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: steak and shrimp

Describe utensils and methods used to cool foods: Steak is spread out on a sheet pan after cooked and will be put away in the walk-in cooler to cool down to 41°F within 6 hours.
Shrimp will be soaked in ice bath immediately after cooked and cooled down to 41°F.

Dry Storage

Frequency of deliveries per week: 2 Number of dry storage shelves: 30

Square feet shelf space: 240 ft²

Is a separate room designated for dry storage? yes.

Food Preparation Facilities

Number of food prep sinks: 2 Are separate sinks provided for vegetables and meats? yes

Size of sink drain boards (inches): _____

How will sinks be sanitized after use or between meat species? Sinks will be scrubbed with soap, cleaned with water and sanitized with bleach after each use.

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: 3

Size of sink compartments (inches): Length 24" Width 24" Depth 12"

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) _____

Mechanical Dishwashing

Will a dishmachine be used? Yes No

Dishmachine manufacturer and model: ES 2000

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? We scrub with soap and then clean with bleach after each use.

How many air drying shelves will you have? 20

Calculate the square feet of total air drying space: 150 ft²

Hand washing

Indicate number and locations of hand sinks in the establishment: Total of ⁷ hand sinks.
One at the server station; one at prep area; one at ~~server station~~ 3-comp. sink
and ^{two} one at the women's bathroom, one at the men's bathroom; and
one at the staff bathroom.

Employee Area

Indicate location for storing employees' personal items: Employee lockers are
located by the side door.

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: There is a dedicated can wash room located next to the kitchen. Kitchen.

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 cycle will pick up the grease periodically.

Is there a contract for grease trap cleaning? Yes.

Are doors self-closing? Yes. Fly fans provided? No.

Where will chemicals be stored? In a closet by the office

Where will clean linen be stored? In the office

Where will dirty linen be stored? In the bag provided by linen service at the back door.

CHICKEN – Chicken breasts come in fresh twice a week. They will be stored in the walk-in cooler before used. Fresh chicken breasts are cut into cubes on the prep table every morning. The cut chicken will be stored in the walk-in cooler before using. We will cook them in small batches throughout the day. They will be cooked until the internal temperature reach 165 F; then they are transferred to half-sized stainless steel pans and stored on top of the prep-fridge by the cooking area for **FOUR** hours. Any left-overs will be discarded after FOUR hours.

STEAK – Steak comes in fresh twice a week. They will be stored in the walk-in cooler before using. Fresh steak is cut into cubes on the prep table every morning. The cut steak will be stored in the walk-in cooler before using. We will cook them in small batches throughout the day. They will be cooked until the internal temperature reach 145 F; then they are transferred to a sheet pan and will be stored in the walk-in cooler to reach 41 F within **SIX** hours.

SHRIMP – Shrimp comes in frozen twice a week. They will be stored in the walk-in freezer before using. Frozen shrimp will be thawed in the walk-in cooler before using. A small portion will be stored in the prep fridge by the cooking area and will be cooked fresh when ordered.

BROCCOLI – Broccoli comes in fresh twice a week. They will be stored in the walk-in cooler before using. Fresh broccoli is cut into small pieces and will be stored in the walk-in cooler before using. We will cook them until they are soft and immediately transfer them in an ice bath until they reach 41 F. Then the cooled broccoli will be put in large bins and stored in the walk-in cooler. A small portion will be stored in the prep fridge by the cooking area and will be cooked when ordered.

VEGETABLES – All other vegetables come in fresh twice a week. They will be stored in the walk-in cooler before using. Every morning they will be cut into desirable sizes and stored in the walk-in cooler before using. A small portion will be stored in the prep fridge by the cooking area and will be cooked fresh when ordered.

NOODLES – Noodles come in frozen once a week. They will be stored in the walk-in freezer before using. No thawing is required for noodles. We will cook them until they are soft and immediately transfer them in an ice bath until they reach 41 F. Then they will be portioned and stored in the walk-in cooler for future use. A small portion will be stored in the prep fridge by the cooking area and will be cooked when ordered.

RICE – Rice come in bags and will be stored in the dry storage area across from the walk-in fridge. They will be cooked in the rice cooker. After the rice is cooked, it will be immediately transferred to sheet pans and stored in the walk-in cooler to reach 41 F within **SIX** hours. Cold rice will be cooked with soy sauce, corns and onion bits until it reaches 165 F to make fried rice, transferred into stainless steel pans, and stored in a stand-alone warmer. Fried rice will be held hot at 135 F or higher for **FOUR** hours. Any left-overs will be discarded after FOUR hours. **White rice** will be transferred immediately into a rice warmer from the rice cooker and held hot at 135 F or higher for **FOUR** hours. Any left-overs will be discarded after FOUR hours.

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 _____

FOOD PRODUCT _____

FOOD PRODUCT _____

FOOD PRODUCT _____

FOOD PRODUCT _____

*****ADDITIONAL SHEETS ARE AVAILABLE**

FOOD PRODUCT _____

FOOD PRODUCT _____

FOOD PRODUCT _____

*****ADDITIONAL SHEETS ARE AVAILABLE**