

Food Service Plan Review Application

Name of Establishment: Grill 27
Physical Address: 4853 Hwy 27
City: Wilmington State: NC Zip: 27546
Phone (if available): 910-322-1152 Fax: _____
Email: Grill272022@gmail.com

Applicant: Connie Bush
Address: 191 Sessions Naylor Lane
City: Roseboro State: NC Zip: 28382
Phone: 919-610-6122 Fax: _____
Email: Playgirlie1967@gmail.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: Connie Bush Date: 2/1/2022
(Applicant or Responsible Representative)

**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

Hours of Operation:

Mon 5-3 Tues 5-3 Wed 5-3 Thurs 5-3 Fri 5-3 Sat 5-3 Sun -

Number of Seats: 20

Facility total square feet: 1128

Projected start date: 2-15-2022

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): 1

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: Rheem - PRDG50-36P-BH6D

Storage Capacity: 50 gallons

• Electric water heater: _____ kilowatts (kW)

Gas water heater: 36,000 BTU's

Water heater recovery rate: _____ GPH

If tankless, 5 3/2 GPM ; Number of heaters: 1

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: Connie Bush

Program Sevy Safe Cert. # 19714166 Exp. Date 8/12/2025

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. US Foods
2. _____
3. _____
4. _____

1 time a week

Time/Temperature Control for Food Safety

Foods that will be held **hot** before serving: Vegs, Hamburgers,
Chicken

Foods that will be held **cold** before serving: Chicken Salad, potato
Salad, Slaw, eggs, lettuce, tomatoes

Will **time** be used as a method to control for food safety? _____
Will a buffet be provided? _____ 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: potato Salad, Chicken Salad,

Describe utensils and methods used to cool foods: ice bath,

Dry Storage

Frequency of deliveries per week: 1 Number of dry storage shelves: 2

Square feet shelf space: 18 ft²

Is a separate room designated for dry storage? NO

Food Preparation Facilities

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

Size of sink drain boards (inches): 26" / 22"

How will sinks be sanitized after use or between meat species? _____
Washed, Rinse, and Chlorine Sanitized

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: 3

Size of sink compartments (inches): Length 23 Width 23 Depth 12

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) _____

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? Washed with Hot Water

Rinsed & Sanitized with a Chlorine
Sanitizer

How many air drying shelves will you have? ~~2~~ 3

Calculate the square feet of total air drying space: 15 ft²

Hand washing

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

One Handwashing Sink on
wall in kitchen.

Employee Area

Indicate location for storing employees' personal items: in their Car. or

office

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: 42 X 40

Located Back of Store to the Right of Door

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? Waste

Is there a contract for grease trap cleaning? NO

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

Where will chemicals be stored? under Wash Sink

Where will clean linen be stored? on shelf in Kitchen

Where will dirty linen be stored? Kitchen Area

FOOD PRODUCT Cheese Sliced + Shredded

Comes in packaged. Stored in Fridge
Handled at Prep table.

Used Breakfast 5am - 10:30am
Lunch 10:30am - 3pm

Left Over Stored in Prep tables +
prep fridge.

FOOD PRODUCT Biscuit Mix

Packaged

Stored on Shelf in Kitchen
Handled at prep table

Used Breakfast - 5am - 10:30am
Cooked in Oven.
NO left over

FOOD PRODUCT Gruts

Packaged - Stored on Shelf in Kitchen
Handled at prep table

Used Breakfast 5am - 10:30am
NO left overs.

***ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT Corn dogs

Frozen. Keepin Frozen

thawed in fridge. Used at lunch 10:30am - 3pm

NO left overs
cooked to orders.

FOOD PRODUCT Hot Wing

Comes in fresh - stored in freezer.
thawed in fridge. Handled at kaw meat
prep sink. Cooked + held in ~~the~~ Hot Box
NO ~~left~~ left overs

Used - lunch 10:30am - 3pm.

FOOD PRODUCT Sand Ham + Turkey

Packaged Frozen. stored Frozen.

thawed in fridge. Handled at Prep table

Used lunch 10:30am - 3pm

leftover stored in Prep Fridge.

***ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT Bread

Comes in packaged,
stored on shelf in kitchen
Used Breakfast 5Am - 10:30Am
Lunch 10:30Am - 3pm

FOOD PRODUCT Hot Dogs

Packaged comes in paper
thawed in fridge. Handled at Prep
table
Used lunch 10:30 - 3
Cooked to order
NO left overs.

FOOD PRODUCT Hamburgers

Freezer ~~standard~~ stored in freezer,
Handled at low prep sink
Used at lunch 10:30Am - 3pm
Cooked to order
NO left overs

***ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT Red Hot

Comes in frozen. stored in freezer
thawed in fridge. Handled at prep
sink.

Use - Breakfast 5AM - 10:30AM
Lunch 10:30AM - 3pm
Cook to order
NO left overs.

FOOD PRODUCT Eggs

Packaged.
Stored in fridge
Handled at prep table + stove
Used Breakfast 5AM - 10:30AM

Cook to order
NO left overs

FOOD PRODUCT Gravy

Comes in packaged. stored on Dry Stock
shelf in kitchen

Handled at stove
Used Breakfast 5AM - 10:30AM
Lunch 10:30AM - 3

left overs stored in fridge.
Cooled in ice bath.

***ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT Lettuce

Bagged 6 Head Heads
Stored in fridge on prep table
Left overs Dalford + Gene in prep cooler
Used Breakfast 5am - 10:30am
Lunch - 10:30am - 3pm

FOOD PRODUCT Bologna

Comes in frozen ~~Box~~ Stored in
Freezer Thawed in fridge. Held in prep fridge
Used Beef 5am - 10:30am
Lunch 10:30am - 3pm
Cooked to order NO left overs

FOOD PRODUCT French Fries

Packaged + Frozen
Stored in Freezer
Lunch 10:30am - 3pm
Cooked to order
NO left overs

***ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT Bacon

Comes in Frozen, Stored in freezer
Thawed in Fridge, Handled at prep table

Used Breakfast 5Am - 10:30Am

Lunch 10:30Am - 3pm

Left overs used for Omelets ect.
Cooked to order.

FOOD PRODUCT Link and Patty Sausage

Comes in Fresh, Store in freezer
Thaws in fridge. Handle at Back meat
prep sink.

Used Breakfast 5Am - 10:30Am

Left overs used for Hobo meat.

Cool with ice Bath.

FOOD PRODUCT Tomatoes

Briefed

Stored in fridge. Handled at Veg prep sink.

Sliced and stored in prep cooler with Dato + terio.

Used - Breakfast - 5Am - 10:30Am

Lunch 10:30Am - 3pm

Left overs stored in prep cooler.

***ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT Country Ham

Frozen, Freezer, Thawed in the fridge.

Handled at Prep table.

Breakfast - 5AM - 10:30AM

Cooked to order.

NO cooling needed

FOOD PRODUCT Pasty (Chicken)

Frozen, Freezer, Cooked Frozen NO thawing

Handled at prep table

Used for lunch 10:30AM - 3pm

Hold in hot Bar, NO left overs.

Chicken

Frozen, Freezer, Cooked to thawed.

Handled at Prep Sink

Use for lunch 10:30AM - 3pm

Chicken Pasty NO left overs.

NO cooling needed.

FOOD PRODUCT Steak Patty

Comes in frozen, stored in freezer

will not be thawed, handled at Prep table

used for breakfast 5AM - 10:30AM

cooked to order.

***ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT Hash Browns

Package in Boxes

NO Thawing Needed

Used Breakfast 5am - 10:30am
Handled at prep table.

Left Overs Stored in prep cooler
Cook to order.

FOOD PRODUCT Wieners + Bignards

Packed fresh, Stored in Freezer
thawed in fridge.

Used - Lunch 10:30am - 3pm

NO left overs

FOOD PRODUCT Potato Wedges + Onion Ring

Package thawed Stored in Freezers

Handled Lunch - 10:30am - 3pm

NO left overs - Handled at prep table

Cook to order

***ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT Pork Chops

Packaged Frozen - Store in Freezer
Thawed in Fridge
Handled at Prep Sink + Prep table
Used - Lunch 10:30am - 3pm
NO left overs

FOOD PRODUCT Chili

Packaged frozen stored freezer
Thawed in fridge
Used Lunch 10:30am - 3pm
left overs stored in fridge

FOOD PRODUCT Ribs

Packaged - stored frozen in freezer
Thawed in fridge
Use - Lunch 10:30am - 3pm
NO left overs

***ADDITIONAL SHEETS ARE AVAILABLE