

### Food Service Plan Review Application

Type of plan: New  Remodel

Name of Establishment: Kicking Camel Grill

Physical Address: 174 W. McKinley St

City: Coats State: NC Zip: 27521

Phone (if available): \_\_\_\_\_ Fax: 1-910-312-3802

Email: brandon.king@kickingcamelgrill.com

Applicant(s): Brandon King

Address: 152 W. Darr Street

City: Angier State: NC Zip: 27501

Phone: 614-419-7350 Fax: Sam

Email: Sam

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:  Date: 3/31  
(Applicant or Responsible Representative)

**Hours of Operation:**

Mon ~~11-11~~ Tues 11-11 Wed 11-11 Thurs 11-12 Fri 11-1 Sat 8<sup>Am</sup>-1<sup>Am</sup> Sun 8<sup>Am</sup>-1<sup>Am</sup>  
CL

**Number of Seats:** 65

**Facility total square feet:** 2100

**Projected start date:** \_\_\_\_\_

**Type of Food Service:**

**Check all that apply**

- Restaurant
- Food Stand
- Drink Stand
- Commissary
- Meat Market
- Other (explain): \_\_\_\_\_

- Sit down meals
- Take-out meals
- Catering

**Utensils:**

Multi-use (reusable):  Single-use (disposable): \_\_\_\_\_

**Food delivery schedule (per week):** \_\_\_\_\_

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: Rinnai

Storage Capacity: \_\_\_\_\_ gallons

- Electric water heater: \_\_\_\_\_ kilowatts (kW)
- Gas water heater: 16,000/199,000 BTU's

Water heater recovery rate: \_\_\_\_\_ GPH

If tankless, 26-9.8 GPM ; Number of heaters: 2

**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: Branden King

Program ServSafe Cert. # 20454202 Exp. Date 4/18/2026

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>Cheney Brothers</u>	<u>4</u>
2.	<u>Sysco</u>	<u>1</u>
3.	<u>Repsi</u>	<u>2</u>
4.	_____	_____

**Time/Temperature Control for Food Safety**

Foods that will be held **hot** before serving: Soups, Sauces, Potatoes

Foods that will be held **cold** before serving: Vegetable, Cream, Cheese, Beef

Will **time** be used as a method to control for food safety? No  
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: Wing, Soup, Sauce

Describe utensils and methods used to cool foods: Time/Temp, Cooling Wands, Ice Baths

**Dry Storage**

Frequency of deliveries per week: 4 Number of dry storage shelves: 6  
Square feet shelf space: 400 ft<sup>2</sup>  
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 raw meats? Yes  
Size of sink drain boards (inches): 2x16'  
How will sinks be sanitized after use or between meat species? Chemical Sanitizer From Swisher or Bleach then Sanitizer



**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 16 Left 16

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: Swisher EST-AH (250EstAHX)

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? Soap water Chlorine Sanitizer

How many air drying shelves will you have? 3

Calculate the square feet of total air drying space: 21.25 ft<sup>2</sup>

**Hand washing**

Indicate number and locations of hand sinks in the establishment: 3

**Employee Area**

Indicate location for storing employees' personal items: Dry Storage lockers

**Finish Schedule**

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen				
Bar				
Food Storage				
Dry Storage				
Toilet Rooms				
Garbage & Can Wash Areas				
Other				
Other				

**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: 8yd

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? Valley Protiums

Is there a contract for grease trap cleaning? yes

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

Where will chemicals be stored? Dry Storage

Where will clean linen be stored? Back building

Where will dirty linen be stored? Container Back Dock







Stove

Floor

Dish Racks

Sink



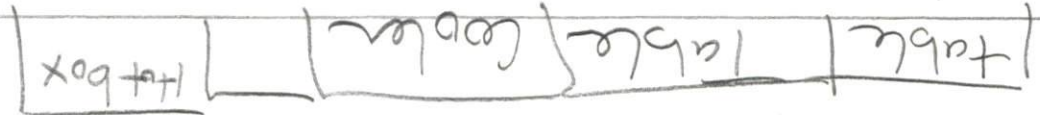
Sid

Can Rack

Cooler

Rishtank

Back Door



Cook line

Exit

Cooler

Chair

Hood

Flat top

Stove

Cooler/Floor



**BRANDON KING**

**OWNER/CHEF**

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The logo features the text 'PDCI' in a large, serif font, centered within a circular emblem. The emblem is composed of two concentric, hand-drawn style lines in a golden-brown color, with small dots scattered around the perimeter, resembling a starry sky or a celestial map. Below the main text, the words 'RESTAURANT GROUP LLC' are written in a smaller, all-caps, sans-serif font, also centered and partially enclosed by the lower portion of the circular emblem.

PDCI

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