

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

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Kicking Camel
174 N. McKinley St.
Coats, NC 27521

Re: Plan Review Kicking Camel

Thank you for the submittal of the information last week. I've reviewed all the information submitted pertaining to the plan review for the Kicking Camel Grill. While I have received drawings and pictures of the kitchen and bar, I do not have a site plan to scale of the entire kitchen, bar and seating areas. Due to changes in the layout of equipment, a constructed full bar, changes in seating, and proposed use of the detached building, it is required by the Rule .2658 Compliance and Enforcement that plans drawn scale for independent food establishments shall be submitted for review and approval of the local health department. Plumbing and electrical work done, but not permitted or inspected by Building Dept. will hold up a permit from Environmental Health. Submit the site plan to scale to Donna Johnson at Central Permitting. Additional copies of the site plan may be required for Building and Fire. Call Donna with questions pertaining to permits required for electrical and plumbing. I have discussed the need for a handsink in the bar area with our State Regional Specialist, Thomas Jumalon and he agrees a handsink in the bar is required. The full bar is in a separate room from the single kitchen handsink, which is located towards the back of the kitchen. The single kitchen sink is conveniently located for cooks and food handlers. The wait staff and bartenders need a handsink in the bar area that is easily accessible. In addition, the dispensing of ice and changing tasks from handling soiled glassware to clean would require a handwashing step. 5-204.11 Handwashing sinks-A handwashing sink shall be located (a) to allow convenient use by employees in food preparation, food dispensing, and warewashing areas. The detached building was proposed for use of reach in refrigeration and storage. Additional refrigeration is required to replace food storage area lost in the cooler. Cooler drawings show different areas designated for food storage in the cooler. One drawing shows food and kegs on the left side and right side of the cooler, the other shows kegs on the left and food on the right. Clarify this on a site plan drawn to scale. Specify use for the exterior building, provide a site plan to scale with finishes indicated, and any equipment located in building. Is the bar already constructed? If so, provide pictures along with the site plan. Did the glycol system require hard wiring or plumbing work?

The plan review is disapproved until the requested information is received and reviewed.

Thank you,



Jamie Turlington, REHS
Harnett County Environmental Health