

April 29, 2022

Brandon King
152 N. Dam Street
Angier, NC 27501

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

ph: 910-893-7547

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Re: Kicking Camel Grill Plan Review
174 N. McKinley St.
Coats, NC 27521

Dear Mr. King,

The food service application and site plan, submitted on 4-27, for the above referenced facility were reviewed, but cannot be approved at this time. Refer to the attached application cover sheet for a checklist of items that are required for plan review. Several of these items were not included with the application and must be submitted for review. Please review the following list and submit the requested information:

- 1- Plans must include a site plan locating exterior equipment such as dumpsters, can wash and grease receptacle.
- 2- A complete equipment list and corresponding manufacturer specification sheets for each piece of equipment, existing and new. Indicate on food specification sheet if you intend to bring in used equipment. Provide the most updated site plan with a corresponding equipment list and specification sheets. The equipment list submitted did not include all equipment and corresponding specification sheets are missing.
- 3- Provide a completed food process sheet for the following foods: ham, turkey, chicken salad, pimento cheese, salsa, chorizo, fresh fruit, potato soup, mac n cheese, whipped potatoes, marinated cabbage, green beans, and potato cakes. Fill out food process sheets completely, explaining the entire food handling procedure.
- 4- Incomplete food service application attached for review. Page eight of the food service application, Finish Schedule, not complete. Single service not checked on application, but you have stated you intend to have disposables. See attached application and make necessary changes or complete where information is missing.
- 5- Application and food process sheets indicate you intend to hot hold the following: soups, sauces, potatoes, sausage gravy, chili, queso, hashbrown casserole, biscuits, homefries. A steamer well and/or hot holding cabinet is required to hold these items. Provide specification sheet of hot holding equipment and indicate on site plan location of hot holding equipment.
- 6- Indicate on plan the location of any of the following: microwave, blenders, toaster, and other tabletop equipment.

- 7- Provide location for storage of empty kegs.
- 8- Application shows you intend to have a chemical dishmachine Swisher EST-AH (250Estahx). A separate submittal shows Noble Warewashing HT-180 High Temp Machine as the provided dishmachine. Provide an equipment specification sheet for the machine you intend to use.
- 9- A floor drain in the bar area is not shown on the site plan.
- 10- Indicate location of Chargrill on site plan.

Sincerely,



Jamie Turlington, REHS
Harnett County Health Dept.
Harnett County Environmental Health