

**HARNETT COUNTY PLAN REVIEW APPLICATION COVER
LETTER FOOD SERVICE ESTABLISHMENTS**

Unless directed otherwise, all items are to be submitted through the Central Permitting Office at 420 McKinney Pkwy., Lillington, NC 27546 or by mail to PO Box 65, Lillington, NC 27546. You may contact the Central Permitting Office at 910-893-7525, Ext. 2. However, please contact our office with questions regarding the contents of this application.

Plans are 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. For additional information regarding facility design, you can access the plan review link of the Environmental Health section on the Health Department's website at www.harnett.org. Plans must be submitted to the local health department for approval **prior to** construction, renovation, or modification of such facilities.

**Franchised, chain, and prototyped facilities* are required to submit a separate application and plans to the Department of Public Health, Environmental Health Section Plan Review Unit at 5605 Six Forks Rd., Raleigh, NC 27609.

If you have questions, contact one of the following Food and Lodging staff listed below at 910-893-7547:

Gale Violette, REHS Jamie Turlington, REHS Food and Lodging Program Specialist
Environmental Health Specialist

Cindy Pierce, REHS Nikki Eason, REHS Environmental Health Specialist
Environmental Health Specialist

Plans must be submitted with the following supporting documentation: _____ A complete set of plans drawn to scale showing the placement of each piece of food service equipment, storage areas, trash can wash facilities, etc. along with general plumbing, electrical, mechanical, and lighting drawings

- Plans must include a site plan locating exterior equipment such as dumpsters or walk-in coolers
- A complete equipment list and corresponding manufacturer specification sheets
- A proposed menu
- A completed Food Service Plan Review Application
- \$200 Plan Review Fee

Received
4.5.22

✓ lease agreement
✓ zoning permit
✓ floor plan

05/21
gv

Food Service Plan Review Application

Type of plan: Remodel

Name of Establishment: Kandy And More

Physical Address: 1404 W. Cumberland St.

City: Dunn State: NC Zip: 28334

Phone (if available): (910) 304 1785 Fax: N/A

Email: cym@kandyandmore.com

- Applicant(s): Miguel Angel Betancourt

Address: 526 knollwood DR.

City: Selma State: NC Zip: 27576

Phone: 804 668 6625 Fax:

Email: piemigue@hotmail.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: Miguel Angel **Date:** 03-29-22

(Applicant or Responsible Representative)

Hours of Operation:

Mon 11-8 Tues 11-8 Wed 11-8 Thurs 11-8 Fri 11-8 Sat 11-8 Sun 11-8

Number of Seats: Take out only, No dine-inn

Facility total square feet: 900 sq. ft.

Projected start date: 05-28-21

Type of Food Service: Check all that apply

Restaurant _____ Sit down meals _____ Food Stand _____ Take-out meals

Drink Stand _____ Catering _____ Commissary _____ Meat Market _____

Other (explain): Its considered more of a snack (ice cream, fruit cocktails, etc.)

Utensils:

Multi-use (reusable): (in the kitchen area)

Single-use (disposable): (for customers)

Food delivery schedule (per week): Thursdays weekly (Fruits and Veggies)

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? Yes

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 Corporation Model RE16U6-1NAL

Storage Capacity: 6 gallons

• Electric water heater: 120 v kilowatts (kW)

• Gas water heater: N/A BTU's

Water heater recovery rate: N/A GPH

If tankless, 5-10 GPM ; Number of heaters: 1 heater

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: Miguel Betancourt Garcia

Program Safe Serv Cert. # 19885019 Exp. Date 10-7-25

For multiple shifts and/or occasions of absences, list all eligible Persons in Charge:

Eligible Person In Charge: Gabriela Custodio-Silva

Program Safe Serv 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. Velazquez Produce

once a week

Time/Temperature Control for Food Safety

Foods that will be held **hot** before serving: None

Foods that will be held **cold** before serving: Ice Cream and fruits/ veggies.

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: We will not be cooking anything for later use or as an ingredient, we'll be slicing fruit and vegetables, all according to orders only.

Describe utensils and methods used to cool foods: N/A

Dry Storage

Frequency of deliveries per week: once a week Number of dry storage shelves:

1

Square feet shelf space: 5x2 ft²

Is a separate room designated for dry storage? No we will have shelves and racks.

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): 22x26

How will sinks be sanitized after use or between meat species? Our business will not be offering anything with meat in it so we will not be dealing with meat species, all we will be offering would be ice cream, popsicles, and fruit cocktails.

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: 3

Size of sink compartments (inches): Length 2 Width 2 Depth 13.5

Length of drain boards (inches): Right 22x26in Left 22x26in

Are the basins large enough to immerse your largest utensil?

What type of sanitizer will be used?

Chlorine Quaternary Hot water (171°F) * Other (specify) memberbers mark sanitizer

Mechanical Dishwashing

Will a dish machine be used? No

Dishmachine manufacturer and model: N/A

Hot water sanitizing ? We will do 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?

How many air drying shelves will you have? One shelf

Calculate the square feet of total air drying space: 22x26ft²

Hand washing

Indicate number and locations of hand sinks in the establishment: 1 hand sink, in the back

Employee Area

Indicate location for storing employees' personal items: Next to the restroom entrance

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? No, all trash will be taken out at night.

If so, how will it be stored to prevent contamination? N/A

Location and size of can wash facility: N/A

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? We won't be handling grease

Is there a contract for grease trap cleaning? No

Are doors self-closing? Yes

Fly fans provided? No

Where will chemicals be stored? Under the sink

Where will clean linen be stored? In a rack labeled for clean linen.

Where will dirty linen be stored? In a basket, which do get taken everyday for washing.

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 The ice cream will be arriving in the coolers that maintain them cool (-25), then they get moved inside the store to the coolers until we need them

FOOD PRODUCT In there designated coolers which one is for ice cream and another fridge for fruits and vegetables

FOOD PRODUCT We don't have anything frozen.

FOOD PRODUCT The preparation of the food will be done on a sandwich table, sink that will be used is in the kitchen and everything will be cut on a cutting board.

FOOD PRODUCT The preparation of food will be everyday and every morning.

