

Food Service Plan Review Application

Type of plan: New _____ Remodel

Name of Establishment: Sarkus Express Japanese Restaurant

Physical Address: 827 S 8th st

City: Lillington State: NC Zip: 27546

Phone (if available): 910-984-1226 Fax: _____

Email: Im-out-4-life@yahoo.com

Applicant(s): Carlos R. Carraval Portillo

Address: 1509 Friendship Dr

City: Sanford State: NC Zip: 27330

Phone: 919-605-8853 Fax: _____

Email: Im-out-4-life@yahoo.com

Owner (if different from Applicant): Same

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: Carlos R. Carraval Date: 04-11-2022
(Applicant or Responsible Representative)

**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
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 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

05/21
gv

Hours of Operation:

Mon 11-9 Tues 11-9 Wed 11-9 Thurs 11-9 Fri 11-9 Sat 11-9 Sun 12-7

Number of Seats: 26

Facility total square feet: _____

Projected start date: ~~Soon~~ Soon as possible

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): 2

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 RU 799 in

Storage Capacity: _____ gallons

- Electric water heater: _____ kilowatts (kW)
- Gas water heater: _____ BTU's

Water heater recovery rate: 5.7 GPH

If tankless, 5.7 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: Carlos R. Canajal (owner)
Program ServSafe Cert. # 16715977 Exp. Date 7-25-2023

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

Eligible Person In Charge: Silvia M. Portillo
Program ServSafe Cert. # 20936496 Exp. Date 08-24-2026

Eligible Person In Charge: Brenda B. Martinez
Program ServSafe Cert. # 14750278 Exp. Date 02-26-2023

*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>US Foods</u> | <u>Mondays</u> |
| 2. | <u>Performance food service</u> | <u>Thursdays</u> |
| 3. | _____ | _____ |
| 4. | _____ | _____ |

Time/Temperature Control for Food Safety

Foods that will be held **hot** before serving: Rice, Chicken, Carrots

Foods that will be held **cold** before serving: Steak, Shrimp, broccoli
Mushrooms, Zucchini, Onions, Yaki Chicken,
yaki steak, filet mignon

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: Rice, teriyaki sauce.

Describe utensils and methods used to cool foods: paper container
plastic and Aluminum.

Dry Storage

Frequency of deliveries per week: 2 Number of dry storage shelves: 3

Square feet shelf space: 80 ft²

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): 72 in

How will sinks be sanitized after use or between meat species? _____

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: 3

Size of sink compartments (inches): Length 72 Width 18 Depth 12

Length of drain boards (inches): Right 3 Left 3

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 X

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? Do not have large utensils

How many air drying shelves will you have? None

Calculate the square feet of total air drying space: N/A ft²

Hand washing

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

Employee Area

Indicate location for storing employees' personal items: Storage

Finish Schedule

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	tile ceramic	Pvc vinyl	TRP	wash vinyl tile
Bar	N/A	N/A	N/A	N/A
Food Storage	hard wood tile	vinyl	FRP	vinyl tile
Dry Storage	hard wood	vinyl	FRP	vinyl tile
Toilet Rooms	hard wood	vinyl	FRP	vinyl tile
Garbage & Can Wash Areas	Tile ceramic	vinyl	Drywall	vinyl tile
Other				
Other				

Garbage, Refuse and Other

Will trash be stored in the restaurant overnight? Yes _____ No X If so, how will it be stored to prevent contamination? _____

Location and size of can wash facility: back of building

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? Container on back of building

Is there a contract for grease trap cleaning? yes

Are doors self-closing? yes Fly fans provided? no

Where will chemicals be stored? Dry storage

Where will clean linen be stored? Dry storage

Where will dirty linen be stored? ~~Dry storage~~ none will be stored

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 Shrimp

frozen, stored in freezer,

FOOD PRODUCT Egg rolls, Spring Rolls, Dumpling

frozen, store in freezer.

FOOD PRODUCT ~~Steak~~, Chicken, Steak
fresh, in coolers, cut daily to small
pieces

FOOD PRODUCT broccoli, Mushrooms, Zucchini
fresh, coolers, cut daily to
small pieces, broccoli will be boiled.
~~STEAK~~

FOOD PRODUCT Onions
proper container, cut as we need it

***ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT Scallops

frozen, freezer.

FOOD PRODUCT Sugar, Rice

Stored in Dry Area proper Containers
Level

FOOD PRODUCT Liquid Margarine, Wheep Margarine
Stored in Coolers, Use to Cook and
Make White Rice.

***ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT Wings

frozen, Pre cooked, store in frizer.

FOOD PRODUCT _____

FOOD PRODUCT _____

*****ADDITIONAL SHEETS ARE AVAILABLE**

Office
Fire
Exit
Main door

Main door

Ordering Area

fridge

Computers

Fridge

Hand Sink

Tea Table
Pepsi machine

work Table
Shelf

AC
Refrigerator

fire extinguishers

3 Compartment Sink

Hand Sink
Washbasin

work Table

Dining Area

36" Griddle
2 burner
Fryer
Rice w/ water
Hand Sink
Sinks

Prep Cooler
Prep Cooler

work Table
Refrigerator
2 door

Dining Area

Fire
extinguishers

work table

P/C

Ice Machine

Storage

Fire extinguishers

2 door Refrigerator

3 door freezer
Kris dom