

HARNETT COUNTY PLAN REVIEW APPLICATION COVER LETTER  
FOOD SERVICE ESTABLISHMENTS

Received  
5.13.22

Unless directed otherwise, all items are to be submitted through the Central Permitting Office at 108 East Front St., 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](http://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

09/19  
gv

## Food Service Plan Review Application

Type of plan: New \_\_\_\_\_ Remodel

Name of Establishment: FAIRGROUND EXPRESS

Physical Address: 1001 FAIRGROUND ROAD

City: Dunn State: NC Zip: 28334

Phone (if available): 910-230-3737 Fax: N/A

Email: aka.south12@gmail.com

Applicant: YASSER MIFLAHI

Address: 197 CLARK LANE

City: TAPPAHANNOCK State: VA Zip: 22560

Phone: 540-684-7309 Fax: N/A

Email: aka.south1@gmail.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: Yasser Miflaha Date: 3-30-21  
(Applicant or Responsible Representative)

**Hours of Operation:**

Mon 6-10 Tues 6-10 Wed 6-10 Thurs 6-10 Fri 6-10 Sat 6-10 Sun 6-10

Number of Seats: 0

Facility total square feet: \_\_\_\_\_

Projected start date: 4-31-2021

**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): HUNT BROTHERS  
GRAB N-GO PIZZA AND WINGS

**Utensils:**

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

Food delivery schedule (per week): ONCE

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: RUDD E550 -12-G-1

Storage Capacity: 50 GALLONS gallons

- Electric water heater: 12 kilowatts (kW)
- Gas water heater: \_\_\_\_\_ BTU's

Water heater recovery rate: 50 GPH

If tankless, \_\_\_\_\_ GPM ; Number of heaters: \_\_\_\_\_

**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? NONE

Eligible Person In Charge: \_\_\_\_\_

Program \_\_\_\_\_ Cert. # \_\_\_\_\_ Exp. Date \_\_\_\_\_

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: <u>HUNT BROTHERS</u>		Deliveries/wk
1.	<u>PIZZA WHOLESALER OF WASHINGTON</u>	<u>1</u>
2.	<u>US Food</u>	<u>1</u>
3.	_____	_____
4.	_____	_____



**Time/Temperature Control for Food Safety**

Foods that will be held **hot** before serving: PIZZA, WINGS AND WINGBITES

HELD IN HATCO - APPROX 3 TIER WARMER

2. Steak, burger, chicken held warmer  
HATCO

Foods that will be held **cold** before serving: PIZZA CONDIMENTS

NSF APPROVED DELFIELD PREP TABLE

Will **time** be used as a method to control for food safety?

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: PIZZA TOPPINGS WILL BE HELD IN PREP TABLE  
UNTIL THEY ARE ADDED TO PIZZA AND PLACED  
ON CONVEYOR OVEN.

~~steak~~ steak, burger, egg toppings will be held  
Describe utensils and methods used to cool foods: PREP TABLE

N/A

**Dry Storage**

Frequency of deliveries per week: once Number of dry storage shelves: 4

Square feet shelf space: 12 ft<sup>2</sup>

Is a separate room designated for dry storage? Kitchen + BACK ROOM STORAGE

**Food Preparation Facilities**

Number of food prep sinks: 0 Are separate sinks provided for vegetables and meats? \_\_\_\_\_

Size of sink drain boards (inches): \_\_\_\_\_

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

**Dishwashing Facilities**

**Manual Dishwashing**

Number of sink compartments: 4

Size of sink compartments (inches): Length 29 Width 18 Depth 14

Length of drain boards (inches): Right 24 Left 24

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) Sanitizer BC-100

**Mechanical Dishwashing**

Will a dishmachine be used? Yes \_\_\_\_\_ No

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? W/A

How many air drying shelves will you have? 4

Calculate the square feet of total air drying space: 48 ft<sup>2</sup>

**Hand washing**

Indicate number and locations of hand sinks in the establishment: one located next to the coffee area

**Employee Area**

Indicate location for storing employees' personal items: In office area or back room area

**Finish Schedule**

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	Ceramic Tile	plastic	FRP	washable ceiling panels
Bar				
Food Storage	Tile	plastic	FRP	washable ceiling panels
Kitchen Dry Storage	Tile	plastic	FRP	washable ceiling tiles
Toilet Rooms	Tile	plastic	FRP	ceiling grid panels
Garbage & Can Wash Areas	concrete	concrete	concrete block	N/A
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: BACK OF BUILDING OUTSIDE  
24" X 36"

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? GREASE TRAP OUTSIDE NEXT TO DUMPSTER

Is there a contract for grease trap cleaning? YES

Are doors self-closing? YES Fly fans provided? NO

Where will chemicals be stored? STORAGE ROOM BEHIND COOLER

Where will clean linen be stored? KITCHEN DRY STORAGE 2nd

Where will dirty linen be stored? STORAGE ROOM / MARKED CONTAINER



## 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 SEE ATTACHED DOCUMENT

PIZZA CRUST ARRIVE FROZEN - STORED AT -8 DEGREE  
IN FREEZER (NSF)

ALL TOPPING AND CHICKEN WING/WING BITE PRODUCTS  
ARRIVE - FROZEN - AND ARE COOKED FROM FROZEN  
STATE ON CONVEYOR OVEN.

BONE IN WINGS ARE (SLACED) THAWED) IN NSF  
PREP TABLE BEFORE COOKING ON CONVEYOR OVEN.

OTHER TOPPING (MUSHROOM, OLIVES, BANANA PEPPERS, JALAPENOS  
ARE STORED IN CONTAINERS IN REFRIGERATION PREP TABLE.

FOOD PRODUCT \_\_\_\_\_

PIZZA WILL BE MADE TO ORDER THROUGHOUT  
THE DAY - AND ALSO SLICES OF PIZZA AND  
WING PRODUCTS - COOLED PLACED IN WARMER  
DEPENDING ON DAILY FOOT TRAFFIC AND EXPECTED  
DEMAND

3 COMP SINK USED TO DRAIN VEGETABLES IN  
CANS

FOOD PRODUCT \_\_\_\_\_

Steak and burger and Chicken Arrive  
Frozen at degrees

All Topping and cheese product arrive.  
Frozen.

Other Topping Tomatoes, onions, peppers, lettuce  
stored in refrigerator.

FOOD PRODUCT \_\_\_\_\_

eggs arrive and stored refrigerator.

FOOD PRODUCT fried, chicken arrive frozen  
Stored at 8 degrees.

\*\*\*ADDITIONAL SHEETS ARE AVAILABLE