

Jamie Turlington

From: jturlington@harnett.org
Sent: Friday, July 8, 2022 9:11 AM
To: yassen muflahi
Subject: Re: Fairground express

Good afternoon Yassen,

A visit was made to Fairground Express yesterday to evaluate the equipment in the facility along with the menu and processes.

The following items are needed:

- 1-Provide a two door NSF/ANSI refrigerator. The equipment list shows a two door True cooler will be used. The two door in the facility is a True freezer not a refrigerator.
- 2-Provide a NSF/ANSI approved one door condiment cooler near cooking area. The Hunt Brothers is dedicated to pizza prep. Top portion of Hunt Bros unit was full of pizza toppings and is not adequate for additional condiments for new menu items.
- 3-Provide a NSF/ANSI approved breading container. Sterilite brand containers are not easily cleanable for the breading of chicken. The breading cart is not constructed to be easily cleanable for the chicken breading operation.
- 4-Provide a hot holding cabinet for bulk foods cooked and held hot. The Hunt Bros. hot holding unit is for the holding of Hunt Bros. packaged products.

The stainless steel table holding the griddle is approved.

Provide equipment spec sheets for review for any equipment proposing to use in the kitchen.

These items were discussed with the employee present at the time of the visit.

Please let me know if you have questions.

Jamie Turlington, REHS
Harnett County Environmental Health

Sent from my iPhone

On Jul 6, 2022, at 10:15 AM, yassen muflahi <akasouth1@gmail.com> wrote:

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No worries
Take your time time