

5.27.22

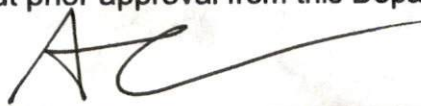
Food Service Plan Review Application

Name of Establishment: Good Times Cafe
 Physical Address: 16 N Broad St e
 City: ~~Angier~~ Angier State: NC Zip: 27501
 Phone (if available): 919.995.1555 Fax: _____
 Email: Addisencocciolone@yahoo.com

Applicant: Addisen Cocciolone
 Address: 169 Sandee dr.
 City: Angier State: NC Zip: 27501
 Phone: 919.995.1555 Fax: _____
 Email: Addisencocciolone@Yahoo.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:  Date: 05.24.2022
 (Applicant or Responsible Representative)

**HARNETT COUNTY PLAN REVIEW APPLICATION COVER LETTER
FOOD SERVICE ESTABLISHMENTS
CHANGE OF OWNERSHIP**

Potential owners are required to complete this application so we may collect the necessary information for the purpose of issuing a permit for an establishment that may have or has changed ownership. All questions must be completed so that we can determine if any operational changes may occur or if the type of food preparation will be modified. A proposed menu must be submitted with this application

This application will be 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. This application must be submitted to the local health department for approval **prior to** the change of ownership.

Submit completed application to: Central Permitting, 420 McKinney Pkwy., Lillington, NC 27546

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 proposed menu
- _____ A completed Food Service Plan Review Application/Change of Ownership
- _____ A site plan drawn to scale showing the placement of each piece of food service equipment, storage areas, trash can wash facilities, etc.

05/21
gv



Hours of Operation:

Mon 3-12 Tues 3-12 Wed 3-12 Thurs 3-12 Fri 3-12 Sat 11a-12 Sun 11a-12

Number of Seats: ~~100~~ 60

Facility total square feet: 1800

Projected start date: 06.01.2022

Type of Food Service:

- Restaurant
- Food Stand
- Drink Stand
- Commissary
- Meat Market
- Other (explain): _____

Check all that apply

- Sit down meals
- Take-out meals
- Catering

Utensils:

Multi-use (reusable): X Single-use (disposable): X

Food delivery schedule (per week): 1-3

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

A

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: Reliance 6-40-EORS 110

Storage Capacity: 40 gallons

• Electric water heater: 4500 kilowatts (kW)

• Gas water heater: _____ BTU's

Water heater recovery rate: 51-75 GPH

If tankless, _____ GPM ; Number of heaters: _____



Person in Charge (PIC) and Employee Health (Working on getting ALL kitchen staff trained and tested)
Are Persons in Charge certified food protection managers who have passed a test accredited by an approved ANSI program? Yes

Eligible Person In Charge: Tammy Pope
Program Servsafe Cert. # 15581599 Exp. Date 09.18.2022

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? Yes

Food Sources

Names of food distributors:	Deliveries/wk
1. <u>Restarant Depot</u>	<u>1-3</u>
2. _____	_____
3. _____	_____
4. _____	_____

A

Time/Temperature Control for Food Safety

Foods that will be held **hot** before serving: Mac & cheese

Foods that will be held **cold** before serving: Cole slaw; Ice cream

Will **time** be used as a method to control for food safety? Yes
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: chicken wings; wing sauces
~~Ases to large pa~~

Describe utensils and methods used to cool foods: Fry chicken wings; Move to large storage pan; cover with lid; label with date and time; move to cooler to cool down

Dry Storage

Frequency of deliveries per week: 1-3 Number of dry storage shelves: 7

Square feet shelf space: 30 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 meats? Yes

Size of sink drain boards (inches): 16x20

How will sinks be sanitized after use or between meat species? Wipe sink with fresh Rag using proper disinfectant spray. Let sink air dry between meats



Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: 3

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

Length of drain boards (inches): Right 16.5x20 Left 16.5x20

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 _____

Dishmachine manufacturer and model: ECOLAB ES-2000

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? Fresh rag; wipe down with sanitizer/disinfectant; let air dry. For tougher

messes, Repeat wiping until clean

How many air drying shelves will you have? 4

Calculate the square feet of total air drying space: 30.5 ft²

Hand washing

Indicate number and locations of hand sinks in the establishment: 4

1. in dish washing Room 2. Behind counter against the back wall

3. In kitchen area Next to meat sink, with splash guard

4. Next to Rest Room area

Employee Area

Indicate location for storing employees' personal items: Prefer employees leave personal items in car But limited space is available in the office area.



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: 4 x 4 ft Located behind Building to the Right located next to chemical Room.

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? No

How will used grease be handled? Yes

Is there a contract for grease trap cleaning? No

Are doors self-closing? Yes Fly fans provided? No

Where will chemicals be stored? Chemical Room is located behind Building

Where will clean linen be stored? In storage Room

Where will dirty linen be stored? In container In dishwasher Room



FOOD PRODUCT

Fries

1. Fresh potatoes
2. stored in dry storage before cut. stored in cooler after being cut.
3. No thaw
4. Potatoes will be cut and washed at vegetable sink. Transferred to fresh water for a salt and sugar marinade. Soak potatoes for approximately ONE hour, then drain and move into plastic pan to finish drying and store in cooler until use.
- When used transfer portion into fryer and cook until done.
5. will be handled before store open each day and then again when ready to cook per meal.
6. No left overs
7. N/A

FOOD PRODUCT

Mac & cheese

1. packed/fresh
2. ingredients will be stored in dry storage & in cooler
3. No thaw
4. cook noodles in boiling water on counter. take noodles and put in metal pan with oiled sides. Mix together cheese blend & milk in pot on counter. Once fully mixed & heated pour cheese sauce over noodles. Bake in oven for approximately one hour. Remove from oven and place pan in warming table to keep hot for use. Any pans that are not baked right away will be stored in cooler until needed. Labelled and dated.
5. Food will be handled before open, served when ordered, and baked as needed to replace on hot table.
6. Leftovers will be discarded and thrown away in the trash.
7. Extra pans of mac & cheese will be cooled in cooler if they are not baked right away.

FOOD PRODUCT

Wing Sauces.

1. Packed/fresh
2. stored in cooler once made.
3. No thaw
4. Wing sauces will be made from a variety of ingredients, mixed in pans and bowls depending on what ingredients are used. Peppers will be cut at vegetable sink and washed then blended and cooked down with hot sauce & margarine. After sauce is mixed together and blended they will be placed in cooler until ready for use. Sauces will be made during prep shift then used as ordered throughout the day. ~~6. After~~ sauces will be used to coat the wings.
7. Sauces would be cooled in containers in coolers.

***ADDITIONAL SHEETS ARE AVAILABLE

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:

1. How the food will arrive (frozen, fresh, packaged, etc.)
2. Where the food will be stored
3. Where and how the food will be thawed
4. Where (prep tables, sink, counter, etc.) the food will be handled (washed, cut, marinated, breaded, cooked, etc.)
5. When (time of day and frequency/day) food will be handled
6. Whether or not the food or any part of the food will be used as leftovers or as any ingredient in a future dish
7. How the food will be cooled if applicable

FOOD PRODUCT Chicken Wings

1. Fresh
2. In cooler on lowest shelf
3. No thaw
4. Processed and trimmed at the meat sink, transferred to fryer to par cook, transferred to clean pan, lid & dated, transferred to cooler until used for meal. Fried again when ready to serve, tossed in sauce then plated.
5. Par cooked as soon as we get ready to open. Cools throughout day to order.
6. No leftovers will be used.
7. ~~the~~ wings will be cooled in a clean pan after par cook, lid & dated.

FOOD PRODUCT Burger Patties

1. Fresh
2. in cooler designated for meats.
3. No thaw
4. seasoned and mixed in bowl at meat sink, weighed and placed on Bakey sheets. Plastic wrap cover with date. Ready to be grilled on flat top when ordered.
5. handled as part of prep list along with when ordered.
6. No leftovers
7. N/A

FOOD PRODUCT Tomatoes; Lettuce; onion; other Burger Vegetables

1. Fresh
2. stored in cooler
3. No Thaw
4. Vegetables will be cleaned and cut at vegetable sink then placed in storage containers ready for use. plastic wrap on top. Packed. They will be transferred to sandwich unit when supply runs low and used to top burgers.
5. handled as an as needed basis.
6. No Leftovers
7. N/A

FOOD PRODUCT Cole slaw

1. Fresh/packaged
2. stored in containers dated in cooler.
3. No Thaw
4. cabbage will be shredded at vegetable sink then mixed with other ingredients to make cole slaw at the counter. Transfer into a storage container to be stored for use in cooler.
5. will be made during Prep shift then used as needed to complete orders.
6. left over at the end of the day will be left in cooler and will have a 2 DAY shelf life.
7. N/A

FOOD PRODUCT Pre-sliced cheese

1. Packaged
2. cooler
3. No Thaw
4. stored in cooler also ready to use in sandwich unit.
5. During shipment require to label and put away & used for orders when guest order cheese.
6. No Left overs.
7. N/A.

***ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT Mustard; Ketchup; Mayo; etc condiments.

1. Packaged
2. In cooler
3. No Thaw.
4. USED AT SANDWICH unit.
5. USED when Ordered On Burger
6. NO LEFT OVERS.
7. N/A

FOOD PRODUCT Burger Buns/Breads

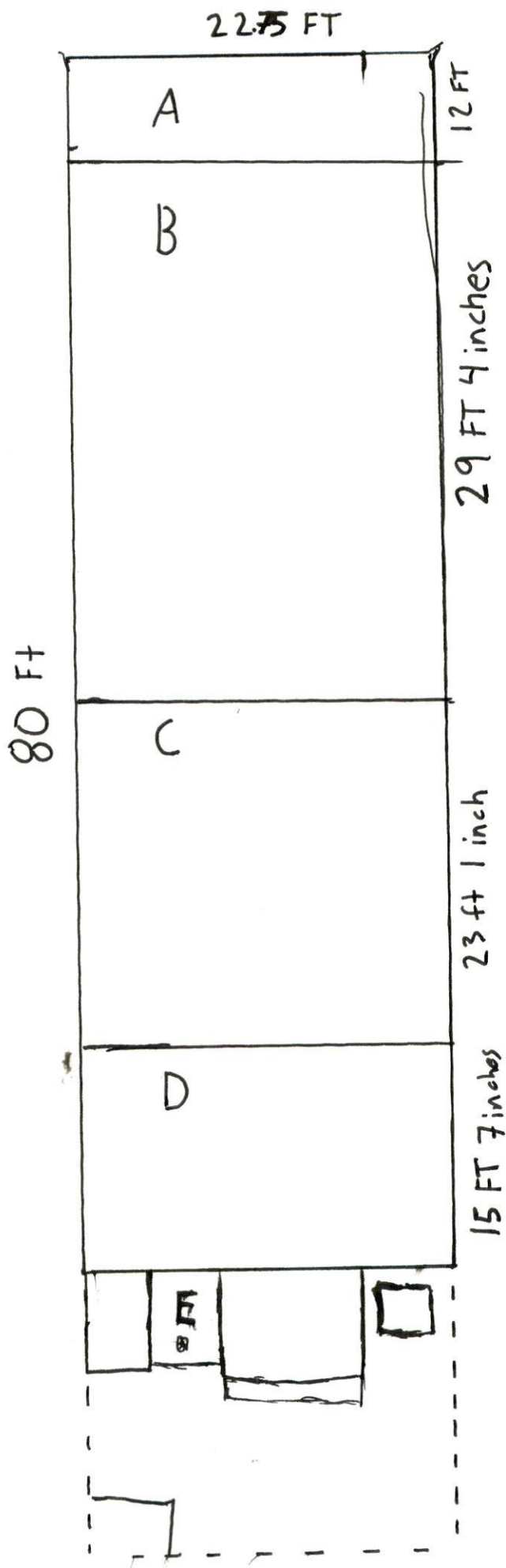
1. Packaged
2. Dry storage/above sandwich unit for ready to use.
3. No Thaw
4. At sandwich unit
5. Handled per order while building sandwiches.
6. No left overs
7. N/A

FOOD PRODUCT Carrots & celery

1. Fresh
2. cooler
3. No Thaw
4. They will be washed & cut at the vegetable sink and then packaged to individual order sizes.
5. will be washed and packed during pre open prep shift then again as ordered for meals.
6. No left overs.
7. N/A

***ADDITIONAL SHEETS ARE AVAILABLE

Building over View.

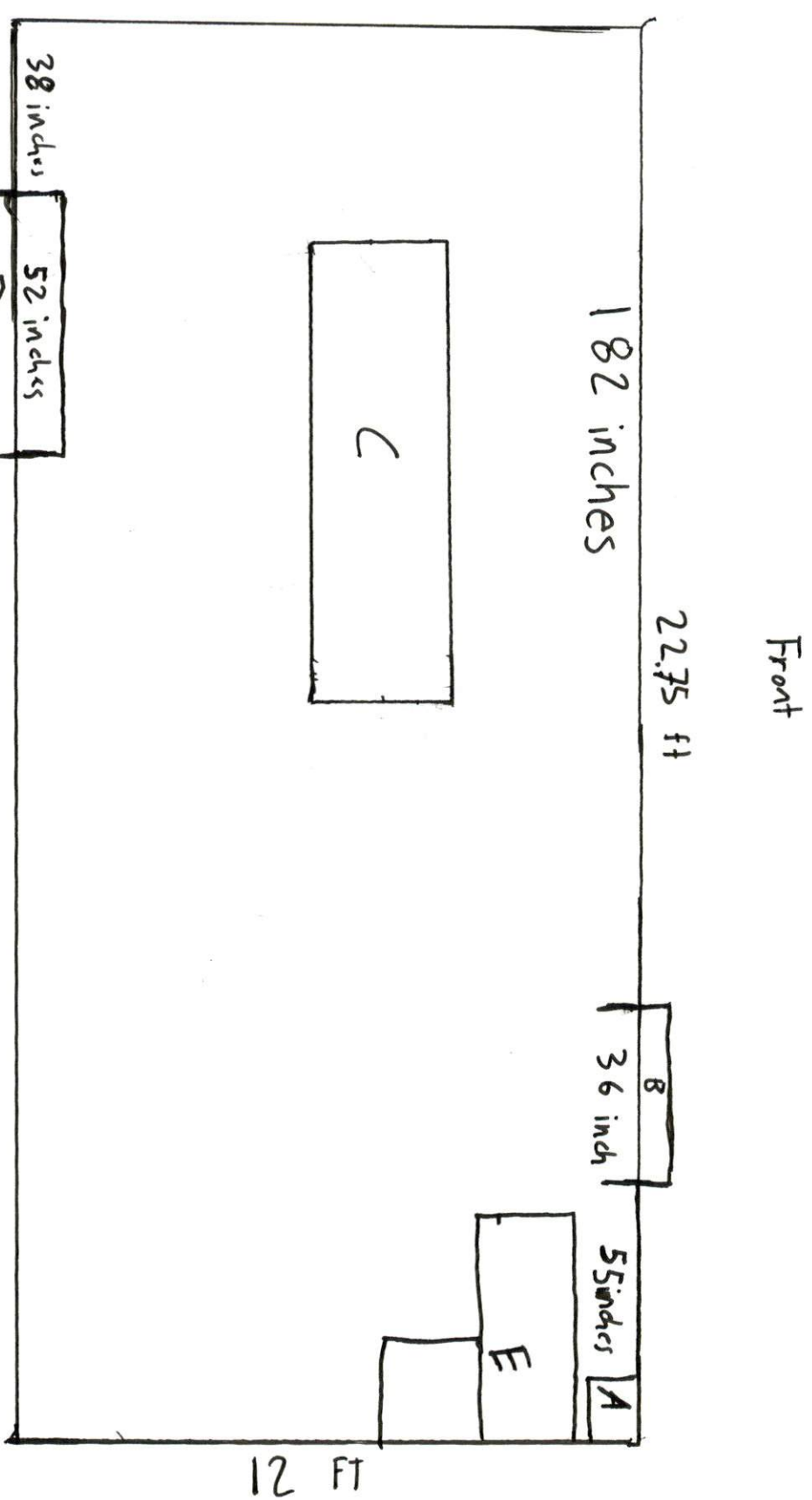


Section	Purpose
A	Front entrance Large party seating
B	Kitchen Main dining
C	Seated counter Main dining
D	Restrooms; storage; Dish Room
E	Chemical Room Trash can Wash Drain Recycled oil Storage

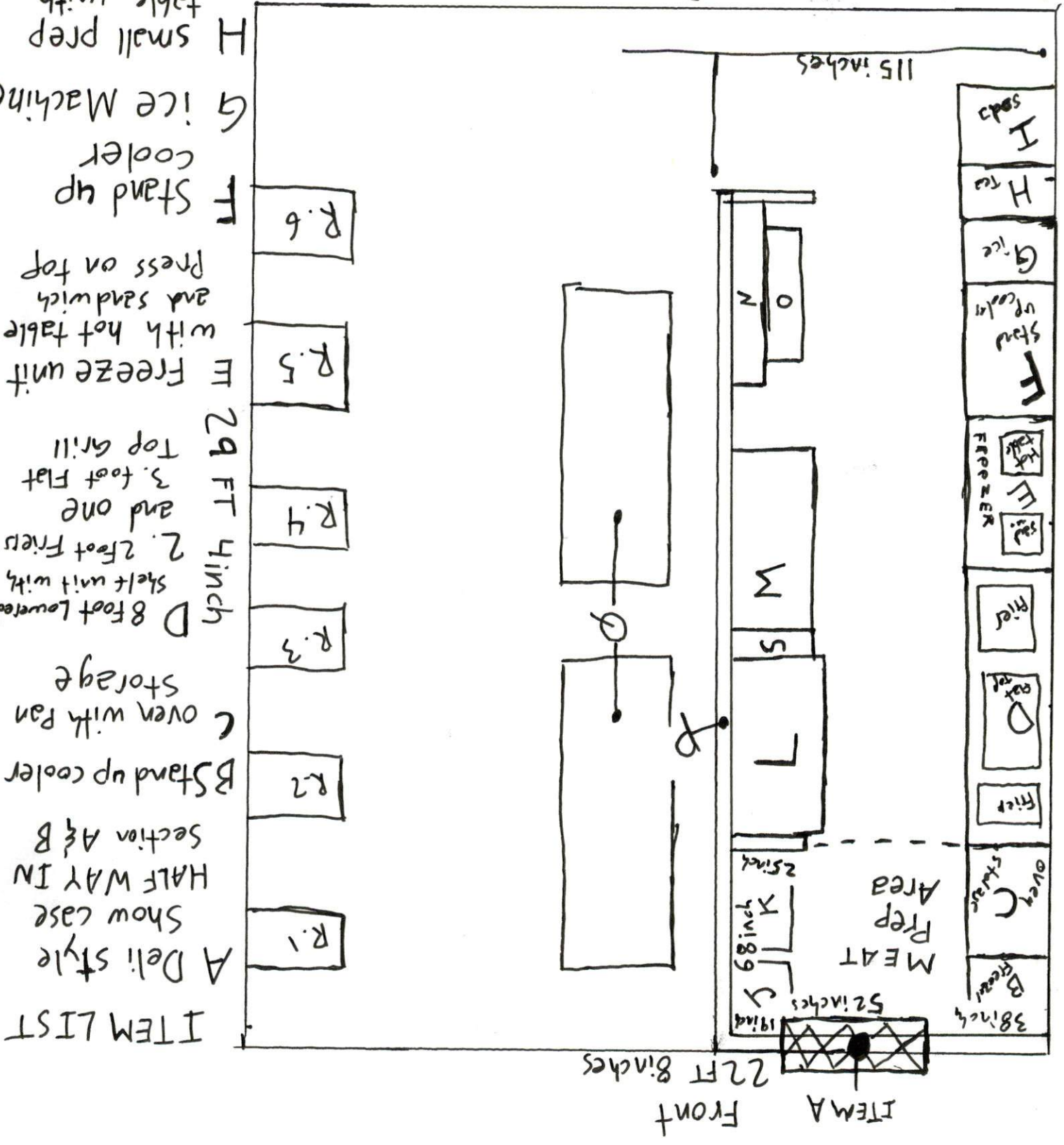
Section A

ITEM List:

- A Fire Extinguisher
- B Front door way with overhead Exit sign
- C Table for Large parties
- D Deli style cooler for Show casing (between section A & B half way in both)
- E Tables designated for online order Pick up

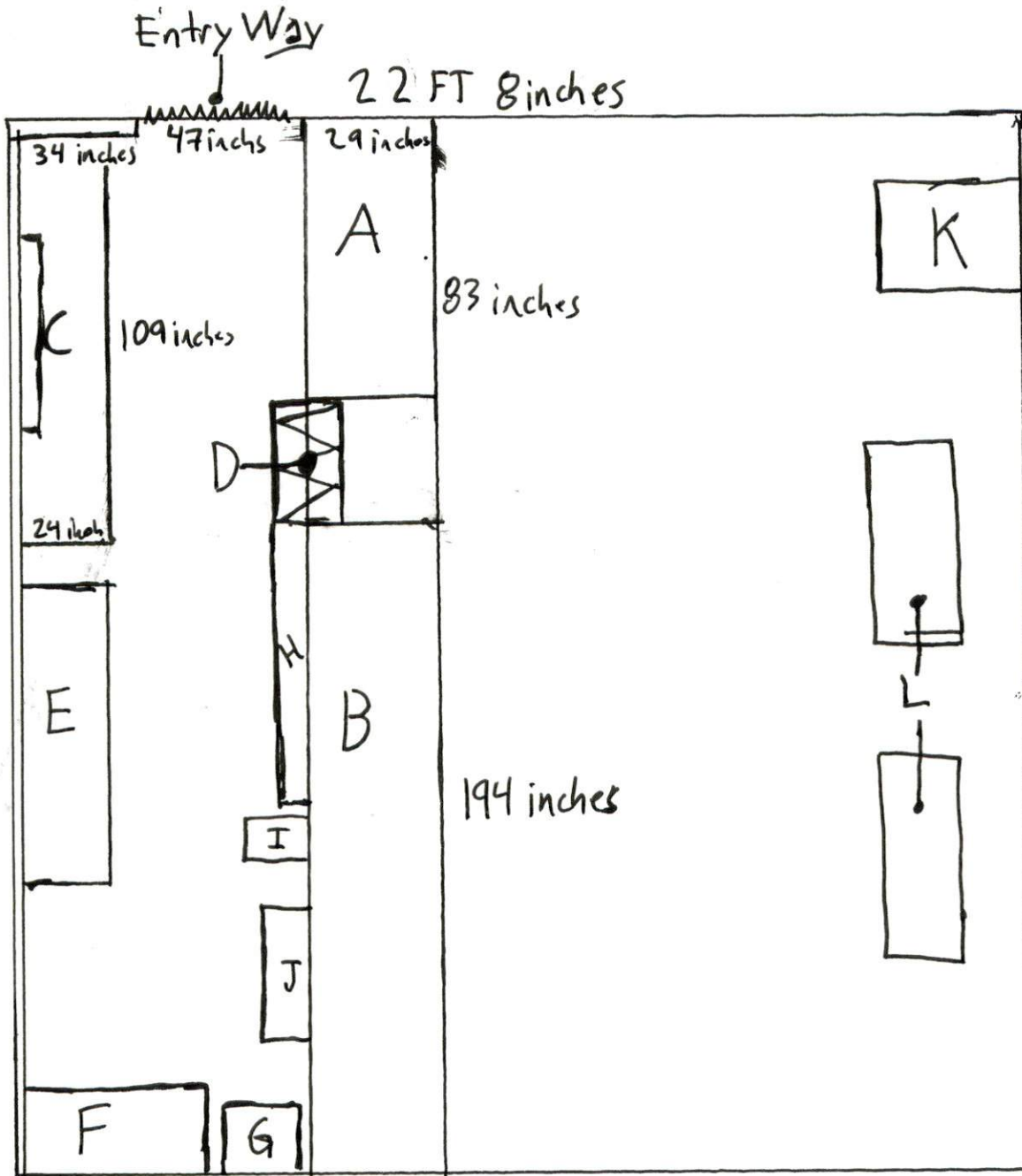


Section B



- ITEM LIST
- A Deli style Show case
 - HALF WAY IN Section A & B
 - B Stand up cooler
 - C Oven with Pan storage
 - D 8 Foot lowered shelf unit with 2.2 Foot Friers and one 3. foot Flat Top grill
 - E Freeze unit with hot table and sandwich press on top
 - F Stand up cooler
 - G Ice Machine
 - H Small prep table with 2 Ice Tea units
 - I Soda Machine
 - J Hand wash sink with splash guard
 - K Meat Sink 3 of 6
 - L sandwich unit
 - M sandwich unit
 - N sheet with warmer
 - O Veggie sink
 - P Plate and Bread shelves
 - Running entire kitchen length
 - Q Large Party seating
 - R-1-6 Main dining Seating
 - S Trash can

Section C



ITEM List:

A Counter with POS system and Under Counter server item storage

B Seated Counter for Guest

C Counter space with under Storage and above Rack Storage

D ice chest with Quick Service drink Gun

E Drink Cooler with above Mixed drink Ingredient storage

F Stand up Cooler for Server COLD Items

G Hand sink

H Mixed drink Station with Dump sink

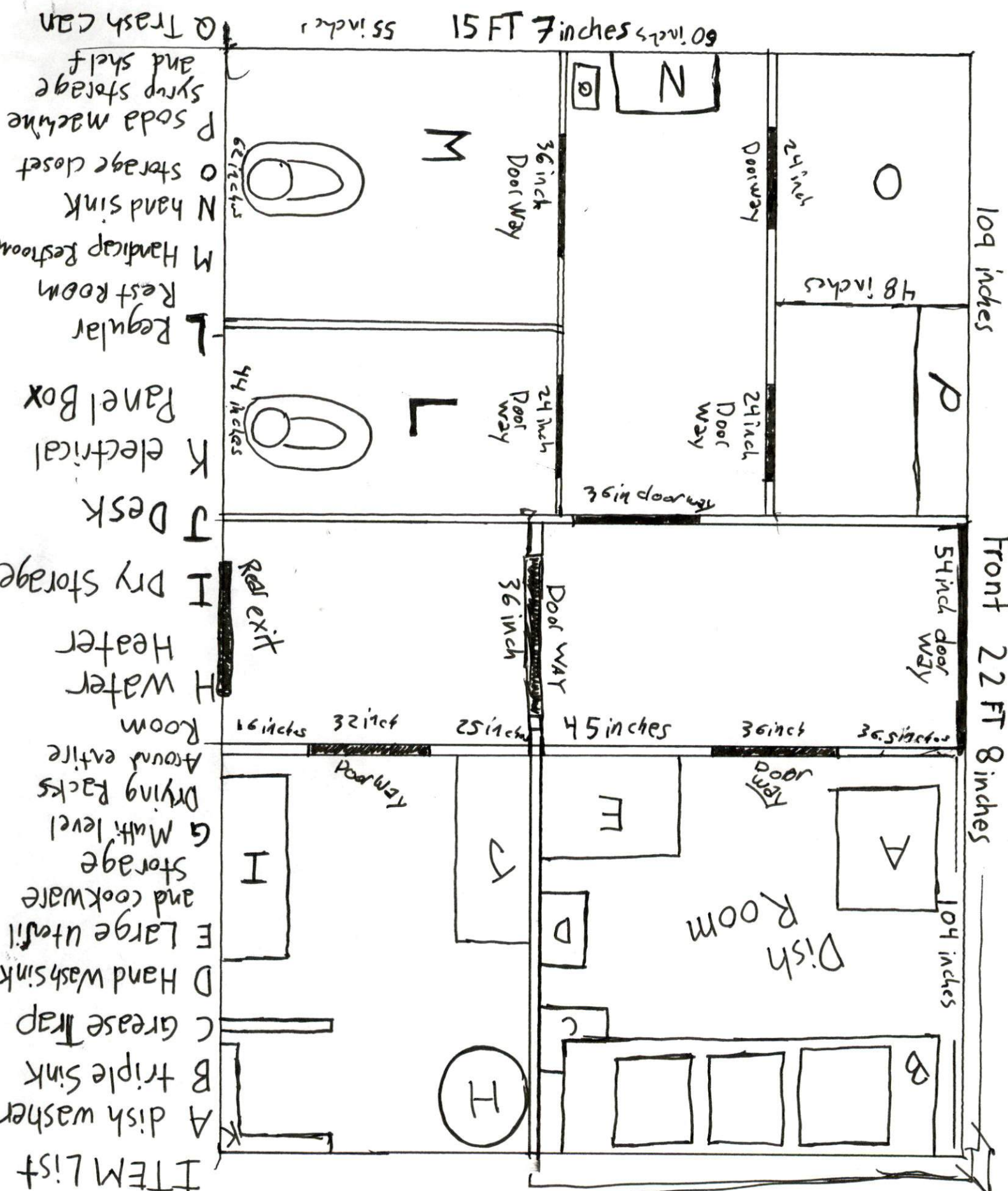
I Trash can

J Fancy/mixed drink Glassware Storage

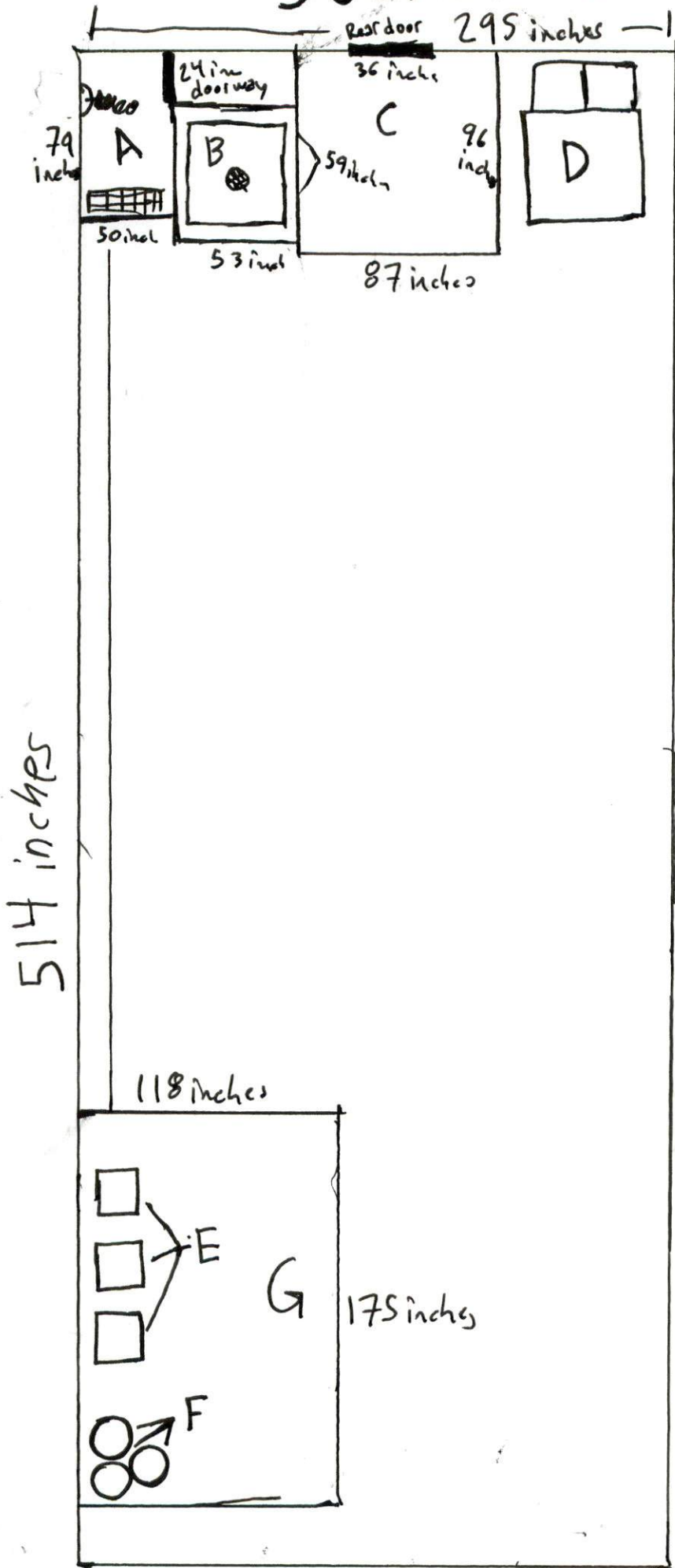
K main dining area seating

L Boothed dining Room seating

Section D



Section E



- ITEM List:
- A Chemical Room with chemical storage Rack, hot water hook up and Hose
 - B Trash can wash drain / water dump drain
 - C Back Porch
 - D Air conditioning Unit
 - E Trash can / Dumpsters and Recycling
 - F 3 oil Recycling 64 gallon Drums
 - G Cement slab

Employee Health Policy Agreement

Reporting: Symptoms of Illness

I agree to report to the manager when I have:

1. Diarrhea
2. Vomiting
3. Jaundice (yellowing of the skin and/or eyes)
4. Sore throat with fever
5. Infected cuts or wounds, or lesions containing pus on the hand, wrist, an exposed body part (such as boils and infected wounds, however small).

Reporting: Diagnosed Illnesses

I agree to report to the manager when I have:

1. Norovirus
2. Salmonella Typhi (typhoid fever)
3. Shigella spp. infection
4. E. coli infection (Escherichia coli O157:H7 or other EHEC/STEC infection)
5. Hepatitis A

Note: The manager must report to the Health Department when an employee has one of these illnesses.

Reporting: Exposure of Illness

I agree to report to the manager when I have been exposed to any of the illnesses listed above through:

1. An outbreak of Norovirus, typhoid fever, Shigella spp. infection, E. coli infection, or Hepatitis A.
2. A household member with Norovirus, typhoid fever, Shigella spp. infection, E. coli infection, or hepatitis A.
3. A household member attending or working in a setting with an outbreak of Norovirus, typhoid fever, Shigella spp. infection, E. coli infection, or Hepatitis A.

Exclusion and Restriction from Work

If you have any of the symptoms or illnesses listed above, you may be excluded* or restricted** from work.

*If you are excluded from work you are not allowed to come to work.

**If you are restricted from work you are allowed to come to work, but your duties may be limited.

Returning to Work

If you are excluded from work for having diarrhea and/or vomiting, you will not be able to return to work until more than 24 hours have passed since your last symptoms of diarrhea and/or vomiting.

If you are excluded from work for exhibiting symptoms of a sore throat with fever or for having jaundice (yellowing of the skin and/or eyes), Norovirus, Salmonella Typhii (typhoid fever), Shigella spp. infection, E. coli infection, and/or Hepatitis A, you will not be able to return to work until Health Department approval is granted.

Agreement

I understand that I must:

1. Report when I have or have been exposed to any of the symptoms or illnesses listed above; and
2. Comply with work restrictions and/or exclusions that are given to me.

I understand that if I do not comply with this agreement, it may put my job at risk.

Food Employee Name (please print) _____

Signature of Employee _____ Date _____

Manager (Person-in-Charge) Name (please print) _____

Signature of Manager (Person-in-Charge) _____ Date _____

These are some of the Bacterium and Viruses spread from Food Handlers to Food

E. Coli

Overview: A bacterium that can produce a deadly toxin and causes an estimated 70,000 cases of foodborne illnesses each year in the U.S.

Sources: Meat, especially undercooked or raw hamburger, produce and raw milk.

Incubation period: 2-10 days

Symptoms: Severe diarrhea, cramping, dehydration

Prevention: Cook implicated food to 155F, wash hands properly and frequently, correctly wash rinse and sanitize food contact surfaces.

Shigella

Overview: Shigella is a bacterium that causes an estimated 450,000 cases of diarrhea illnesses each year. Poor hygiene causes Shigella to be easily passed from person to person.

Sources: Salad, milk, and dairy products, and unclean water.

Incubation period: 1-7 days

Symptoms: Diarrhea, stomach cramps, fever, chills and dehydration

Prevention: Wash hands properly and frequently, especially after using the restroom, wash vegetables thoroughly.

Salmonella

Overview: Salmonella is a bacterium responsible for millions of cases of foodborne illnesses a year. Elderly, infants and individuals with impaired immune systems are at risk to severe illness and death can occur if the person is not treated promptly with antibiotics.

Sources: raw and undercooked eggs, undercooked poultry and meat, dairy products, seafood, fruits and vegetables

Incubation period: 5-72 hours (up to 16 days has been documented for low doses)

Symptoms: Nausea, vomiting, cramps, and fever

Prevention: Cook all food to proper temperatures, chill food rapidly, and eliminate sources of cross contamination (i.e. proper meat storage, proper wash, rinse, and sanitize procedure)

Hepatitis A

Overview: Hepatitis A is a liver disease caused by the Hepatitis A virus. Hepatitis A can affect anyone. In the United States, Hepatitis A can occur in situations ranging from isolated cases of disease to widespread epidemics.

Incubation period: 15-50 days

Symptoms: Jaundice, nausea, diarrhea, fever, fatigue, loss of appetite, cramps

Prevention: Wash hands properly and frequently, especially after using the restroom.

Norovirus

Overview: This virus is the leading cause of diarrhea in the United States. Any food can be contaminated with norovirus if handled by someone who is infected with the virus. This virus is highly infectious.

Incubation period: 6-48 hours

Symptoms: Nausea, vomiting, diarrhea, and cramps

Prevention: Wash hands properly and frequently, especially after using the restroom: obtain food from a reputable food source: and wash vegetables thoroughly.

Staph (Staphylococcus aureus)

Overview: Staph food poisoning is a gastrointestinal illness. It is caused by eating foods contaminated with toxins produced by Staphylococcus aureus. Staph can be found on the skin, in the mouth, throat, and nose of many employees. The hands of employees can be contaminated by touching their nose, infected cuts or other body parts. Staph produces toxins that are extremely heat stable and are not inactivated by normal reheating temperatures. It is important that food contamination be minimized.

Incubation period: Staph toxins are fast acting, sometimes causing illness in as little as 30 minutes after eating contaminated foods, but symptoms usually develop within one to six hours.

Sources: Ready-to-eat foods touched by bare hands. Foods at highest risk of producing toxins are those that are made by hand and require no cooking.

Symptoms: Patients typically experience several of the following: nausea, vomiting, stomach cramps, and diarrhea. The illness lasts one day to three days. In a small minority of patients the illness may be more severe.

Prevention: No bare hand contact with ready-to-eat foods. Wash hands properly. Do not prepare food if you have a nose or eye infection. Do not prepare or serve food for others if you have wounds or skin infections on your hands or wrists. If food is to be stored longer than two hours, keep hot foods hot (over 135°F) and cold foods cold (41°F or under). Properly cool all foods.

Ways of Prevention

1. Handwashing is the MOST CRITICAL control step in prevention of disease

Invest 20 seconds to follow these 6 simple steps:

1. Wet your hands and arms with warm running water.
2. Apply soap and bring to a good lather.
3. Scrub hands and arms vigorously for 10 to 15 seconds (clean under nails and between fingers).
4. Rinse hands and arms thoroughly under running water.
5. Dry hands and arms with a single-use paper towel or warm-air hand dryer.
6. Use the towel to turn off faucets and open door handles so you don't re-contaminate your hands

2. Don't go to work when you are sick

3. No bare hand contact with ready-to-eat foods.

WINGS

Fill in circles to make your selections
Upcharged item pricing is inside circles

ORDER SIZE

- By the half pound, market price*
- 1/2 lb
 - 1 lb
 - 1 1/2 lbs
 - 2 lbs
 - drums only (+2)
 - flats only (+2)

SIDES

- cole slaw (4)
- baked mac-n-cheese (4)
- extra carrots (2)
- extra celery (2)
- extra carrots + celery (3)

HAND-CUT FRIES

- By the half pound*
- 1/2 lb (2)
 - 1 lb (4)
 - 1 1/2 lbs (6)
 - 2 lbs (8)

FRY SEASONING

- none
- salt
- salt + pepper
- cajun

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

An automatic 18% gratuity will be added to parties of 6 or more people.

SAUCES

- Numbers indicate heat*
- mild
 - medium (1)
 - hot (2)
 - extra hot (3)
 - honey jalapeno (1)
 - pineapple habanero (1)
 - Carolina reaper (1)
 - lemon pepper stepper
 - lemon pepper sweater (1)
 - cocunut curry (1)
 - pad thai hot **peanut allergy* (1)
 - honey BBQ
 - sweet + sour/teriyaki
 - jamaican jerk

WINGS

Fill in circles to make your selections
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 - 2 lbs (8)

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- salt + pepper
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SIDES

- cole slaw (4)
- baked mac-n-cheese (4)
- extra carrots (2)
- extra celery (2)
- extra carrots + celery (3)

HAND-CUT FRIES

- By the half pound*
- 1/2 lb (2)
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 - 1 1/2 lbs (6)
 - 2 lbs (8)

FRY SEASONING

- none
- salt
- salt + pepper
- cajun

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SAUCES

- Numbers indicate heat*
- mild
 - medium (1)
 - hot (2)
 - extra hot (3)
 - honey jalapeno (1)
 - pineapple habanero (1)
 - Carolina reaper (1)
 - lemon pepper stepper
 - lemon pepper sweater (1)
 - cocunut curry (1)
 - pad thai hot **peanut allergy* (1)
 - honey BBQ
 - sweet + sour/teriyaki
 - jamaican jerk

BURGERS

Fill in circles to make your selections
Upcharged item pricing is inside circles

BREAD

- brioche
- texas toast
- wheat multigrain
- gluten-free
- no bun

PROTEIN \$8

- Each patty is 1/3 lb*
- angus beef
 - grilled chicken
 - turkey
 - impossible
 - double it! +4
 - triple it! +8

CHEESE

- By the slice* 2X 4X
- cheddar 1.5 3
 - pepperjack 1.5 3
 - monterey jack 1.5 3
 - swiss 1.5 3
 - monsieur 2 4
 - smoked gouda 2 4
 - ghost pepperjack 2 4
 - blue 2 4
 - extra-sharp cheddar 2 4

SIDES

- cole slaw 4
- baked mac-n-cheese 4

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

An automatic 18% gratuity will be added to parties of 6 or more people.

TOPPINGS

- | | lite | reg | xtra |
|-------------------|--------------------------------------|------------------------------------|-----------------------|
| lettuce | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| arugula | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| tomatoes | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| onions | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| pickles | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| jalapenos | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| cole slaw | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| onion tanglers | <input checked="" type="radio"/> 1 | <input checked="" type="radio"/> 3 | |
| fried egg | <input checked="" type="radio"/> 1 | <input checked="" type="radio"/> 3 | |
| peanut butter | <input checked="" type="radio"/> 1 | <input checked="" type="radio"/> 3 | |
| grilled mushrooms | <input checked="" type="radio"/> 1 | <input checked="" type="radio"/> 3 | |
| turkey bacon | <input checked="" type="radio"/> 1.5 | <input checked="" type="radio"/> 3 | |
| bacon | <input checked="" type="radio"/> 1.5 | <input checked="" type="radio"/> 3 | |

SAUCES

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| ketchup | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| mayo | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| yellow mustard | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| deli mustard | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| salsa | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| horse radish mayo | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| ranch | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| BBQ sauce | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| wing sauce variety | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |

HAND-CUT FRIES

- By the half pound*
- 1/2 lb 2
 - 1 lb 4
 - 1 1/2 lbs 6
 - 2 lbs 8

FRY SEASONING

- none
- salt
- salt + pepper
- cajun

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