

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

Food Service Plan Review Application

Type of plan: New _____ Remodel _____

Name of Establishment: Gillian's Irish Pub & Restaurant LLC

Physical Address: 1165 Cumberland Street Hwy 421 (East Point Plaza)

City: DUNN State: NC Zip: 28334

Phone (if available): 910-591-6333 Fax: _____

Email: gilliansirishpub@gmail.com

Applicant(s): William J Johnson

Address: 101 lakeshore Drive

City: Benson State: NC Zip: 27504

Phone: 9105916333 Fax: _____

Email: gilliansirishpub@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: William J Johnson Date: 06/08/2022
(Applicant or Responsible Representative)

Hours of Operation:

Mon 11-11 Tues 11-11 Wed 11-11 Thurs 11-11 Fri 11-1a Sat 11-1a Sun 1-7pm

Number of Seats: 100

Facility total square feet: 1800

Projected start date: 06/01/2022

Type of Food Service:

Check all that apply

- Restaurant
- Food Stand
- Drink Stand
- Commissary
- Meat Market
- Other (explain): BAR/PUB

- Sit down meals
- Take-out meals
- Catering

Utensils:

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

Food delivery schedule (per week): _____

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? N/A

Indicate any of the following **highly susceptible populations** that will be catered to or served: N/A

- 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:

Model# E2F80HD045V

Manufacturer and Model: WhirlPool (Craftmaster Water Heater Company)

Storage Capacity: 40 gallons

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

Water heater recovery rate: _____ 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? yes: Learn2Serve ANSI

NOTE: All personnel will be certified/

Eligible Person In Charge: (currently taking applications/interviewing several chefs)

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:

Deliveries/wk

- | | | |
|----|-----------------|---------------|
| 1. | <u>US FOODS</u> | <u>Weekly</u> |
| 2. | _____ | _____ |
| 3. | _____ | _____ |
| 4. | _____ | _____ |

Time/Temperature Control for Food Safety

Foods that will be held **hot** before serving: Guinness Stew, soup of the day, cabbage

Foods that will be held **cold** before serving: spinach/artichoke, avocado dip, salad

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: potatoes, grilled chicken,

Describe utensils and methods used to cool foods: foods such as mashed potatoes, dips & grilled chicken will be temporarily chilled (when necessary due to down times & low volume) all food prep guidelines followed. Stainless Steel sanitized bowls with proper coverings.

Most (90%) of all food will be cooked to order. Examples: Pastas, meats, fish n' chips, shepherds pie, pork chops, burgers, sausages, etc..

Dry Storage

Frequency of deliveries per week: 1 Number of dry storage shelves: 8

Square feet shelf space: 50 ft²

Is a separate room designated for dry storage? Yes

Food Preparation Facilities

Number of food prep sinks: 3 Are separate sinks provided for vegetables and raw meats? 1

Size of sink drain boards (inches): 24'

How will sinks be sanitized after use or between meat species? Sinks will be continuously wiped down with approved disinfectants as well as washed/scrubbed with hot water between usage and at the end of every day.

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: 2

Size of sink compartments (inches): Length 6 ft Width 36' Depth 24'

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) yes Other (specify) sanitizing solution

Mechanical Dishwashing

Will a dishmachine be used? Yes yes No _____

Dishmachine manufacturer and model: CMA Dishmachines Model# E-AH-EXT

Hot water sanitizing ? _____ or chemical sanitizing? YES

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? Chemical Sanitizers, hand scrubbed/cleaned

How many air drying shelves will you have? 2

Calculate the square feet of total air drying space: 12 ft²

Hand washing

Indicate number and locations of hand sinks in the establishment: See plans attached:

3 behind bar (2 on west end of bar)/ 1 on east end.; 3 in kitchen, 3 total in restrooms.

9 hand sinks in total

Employee Area

Indicate location for storing employees' personal items: There is a Dry Store located in a room by the panel box and also a private office. Both with doors that are locked at all times.

Finish Schedule

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	commercial tile	vinyl baseboard	drywall/sheetrock	Acoustic
Bar	tile/ bar mats	baseboard	wood backbar glass	drop with lighting
Food Storage	tile	vinyl baseboard	drywall	acoustic
Dry Storage	tile	vinyl baseboard	drywall	acoustic
Toilet Rooms	tile	vinyl baseboard	drywall	acoustic
Garbage & Can Wash Areas	tile	vinyl baseboard	drywall	acoustic
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: behind plaza area where dumpsters & water spigots are located

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? included with lease/plaza

How will used grease be handled? grease trap

Is there a contract for grease trap cleaning? yes, it's included with rental agreement

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

Where will chemicals be stored? in the "dry store" located at far back of bar/restaurant

Where will clean linen be stored? in the "dry store closet" back corner of space

Where will dirty linen be stored? It will be taken off the premises every day.

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

~~our food distributor US Foods. It will be boiled in water then blended with cheese that will~~
~~Broccoli & cheese soup- broccoli will be delivered in frozen bags by~~

~~be melted in a po on the stove then blended with cream & milk.~~

~~Spinach Artichoke dip will be made fresh daily. the 2 vegetables will be bought fresh~~
~~daily (or every other day), chopped, blended and covered to be stored in fridge for~~
~~serving.~~

~~Mozzarella Sticks (with marinara sauce)- packaged frozen, thawed & air fried (less~~
~~grease)~~

~~Cream Of Potato & Leak soup - All potato dishes will be served fresh- peeled potatoes-~~
~~blended, chopped or sliced; Leaks (also tomatoes, broccoli, cabbage, peas, carrots,~~
~~etc..) will always be thoroughly washed and prepared fresh daily.~~

~~Buffalo Wings; purchased in frozen bags, thawed (spices added) then air-fried or fried~~
~~in the deep fat frier with oil.~~

~~Gillian's Loaded Nachos- Fresh hot tortilla chips with ground beef, melted American~~
~~cheese, jalapeno peppers and tomatoes~~

FOOD PRODUCT

~~Sligo Burger- Hamburger/Cheeseburger - Made to order; All ground beef will be ordered~~
~~frozen then thawed every morning before opening time at 11:30.~~

~~The meat will be "pattied out" and placed in a covered tray. Before serving spices will be~~
~~added (our Irish recipe). The "chips" or potatoes will be freshly cooked.~~

~~Irish Grilled Cheese; Consists of our fresh Irish sharp cheddar carved off a block and~~
~~served with a grilled "rasher" or Irish bacon on toasted sourdough bread.~~

~~Mozzarella, tomato & avocado sandwich; Fresh mozzarella slices (carved off a block)~~
~~with sliced fresh tomatoes with avocado spread with Irish spices on sourdough bread.~~

~~Grilled Chicken Sandwich- Fresh cutlet / breast marinated with Irish spices, then grilled~~
~~to perfection with your choice of cheese & toppings on toasted sourdough bread.~~

~~Corned beef on Rye with thick cut (hand sliced potato fries /chips), mustard on the side~~
~~Entrees;~~

FOOD PRODUCT Corned Beef on Rye- Delicious, hot, thick-sliced corned beef (with a

special blend of "Gillian's" Irish spices served on toasted sourdough bread w/ mustard
on the side

Gillian's Club Sandwich - Served hot or cold/ Lettuce & tomato, Fresh turkey, black forest
ham topped with bacon (an Irish Rasher) with mayo or mustard on the side. Served with
a dill pickle and freshly cut "chips" or fries.

ENTREES;

Kerry Pork Chop- crispy, well-cooked, center-cut pork chop served with fries (or on a bed
of mashed potatoes) with mixed veg & side of gravy.

Valentia Sirloin Steak- A juicy, cooked-to-order 8 ounce sirloin steak marinated with special
Irish spices served with mixed veg & brown gravy on the side.

Galway Corned Beef & Cabbage- Thick slices of Fresh, hot corned beef on a bed of cabbage
with mashed potatoes & gravy on the side.

FOOD PRODUCT Kilkenny Shepherd's Pie- A real Irish treat! Fresh ground beef mixed
with carrots & peas topped with a layer of crispy baked mashed
potatoes.

Dublin Fish n' Chips - Fresh Cod (or Haddock) served with cole slaw & tartar sauce with
hot, crispy chips (fries). With Malt Vinegar.

Kilarney Chicken- Our tender breat of chicken sauteed with lemon/garlic, served over
mashed potatoes (or Linguini) with cream sauce & mixed veg.

Bangers And Mash- An Irish favorite! 2 Irish sausages served over mashed potatoes & gravy

Gaelic Salmon- Grilled "wild caught" Salmon served over a bed of linguini with cream sauce.

Guinness Stew- Tender, slow-baked Lamb served with oxtail sauce, carrots, potatoes,
& brown/soda bread on the side.

Sauteed garlic butter shrimp served over a bed of linguini (or angel hair) pasta.

FOOD PRODUCT _____

***** ADDITIONAL SHEETS ARE AVAILABLE**