

## Food Service Plan Review Application

Type of plan: New  Remodel

Name of Establishment: Gillian's Irish Pub

Physical Address: 1165 East Cumberland Street, Suite 106

City: Dunn State: NC Zip: 28334

Phone (if available): 910-591-9227 Fax: \_\_\_\_\_

Email: gilliansirishpub@gmail.com

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Applicant(s): Burke Design Group

Address: 3305 Durham Drive, Suite 109

City: Raleigh State: NC Zip: 27603

Phone: 919-771-1916 Fax: \_\_\_\_\_

Email: ben@bdg-nc.com

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Owner (if different from Applicant): Gillian's Irish Pub & Restaurant LLC

Address: 101 Lake Shore Drive

City: Benson State: NC Zip: 27504

Phone: 910-591-9227 Fax: \_\_\_\_\_

Email: gilliansirishpub@gmail.com

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: 8/1/23  
(Applicant or Responsible Representative)

**Hours of Operation:**

Mon <sup>11 AM</sup> 11 PM Tues <sup>11 AM</sup> 11 PM Wed <sup>11 AM</sup> 11 PM Thurs <sup>11 AM</sup> 11 PM Fri <sup>11 AM</sup> 2 AM Sat <sup>11 AM</sup> 2 AM Sun <sup>11 AM</sup> 11 PM

**Number of Seats:** 34 seats inside, 44 seats outside

**Facility total square feet:** 1,800

**Projected start date:** 9/1/23

**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): 3 - 5 times 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? \_\_\_\_\_

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: AO Smith, Model BTH-199xi

Storage Capacity: 100 gallons

- Electric water heater: \_\_\_\_\_ kilowatts (kW)
- Gas water heater: 199,900 BTU's

Water heater recovery rate: 235 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? Applied for

Eligible Person In Charge: To be hired  
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 Copy of Employee Health Policy and related documents included with application  
Are copies of signed Employee Health Policies on file? \_\_\_\_\_

**Food Sources**

Names of food distributors:	Deliveries/wk
1. <u>US Foods</u>	<u>3 - 5 times</u>
2. _____	_____
3. _____	_____
4. _____	_____

**Time/Temperature Control for Food Safety**

Foods that will be held **hot** before serving: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Foods that will be held **cold** before serving: Entree ingredients shall be held cold at a temp of 41° F prior to use

\_\_\_\_\_

\_\_\_\_\_

Will **time** be used as a method to control for food safety? 4 hours

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 for salad cooked to 165°F internal temp and cooled to a temp of 41°F within 4 hours, then held at temp until use

\_\_\_\_\_

Describe utensils and methods used to cool foods: \_\_\_\_\_

Chicken will be cooled in refrigeration in walk-in cooler box

\_\_\_\_\_

\_\_\_\_\_

**Dry Storage**

Frequency of deliveries per week: 3 - 5 Number of dry storage shelves: (2) freestanding & (1) wall mount in kitchen, cabinetry storage at bar

Square feet shelf space: 80 ft<sup>2</sup>

Is a separate room designated for dry storage? No

**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): 18

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

Sinks will be wiped down and sanitized with chlorine solution, then allowed to air dry

\_\_\_\_\_

**Dishwashing Facilities**

**Manual Dishwashing**

Number of sink compartments: 3

Size of sink compartments (inches): Length 16 Width 20 Depth 14

Length of drain boards (inches): Right 18 Left 18

Are the basins large enough to immerse your largest utensil? Yes

What type of sanitizer will be used?

Chlorine X Quaternary        Hot water (171°F)        Other (specify)       

**Mechanical Dishwashing**

Will a dishmachine be used? Yes X No       

Dishmachine manufacturer and model: Noble, Model UL30

Hot water sanitizing ?        or chemical sanitizing? X

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?       

Items will be wiped down and sanitized with chlorine solution, then allowed to air dry

How many air drying shelves will you have? (1) freestanding unit & (2) wall mount units

Calculate the square feet of total air drying space: 64 ft<sup>2</sup>

**Hand washing**

Indicate number and locations of hand sinks in the establishment:       

(2) hand sinks in kitchen, (1) hand sink in bar

**Employee Area**

Indicate location for storing employees' personal items:       

Office

**Finish Schedule**

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	Porcelain Tile	Coved tile	FRP	Washable Grid
Bar	LVT	Stained Wood	FRP / Ptd. Drywall	Ptd. Drywall
Food Storage	Porcelain Tile	Coved Tile	FRP	Washable Grid
Dry Storage	Porcelain Tile	Coved Tile	FRP	Washable Grid
Toilet Rooms	Sealed Conc.	Stained Wood	FRP	Acoustic Grid
Garbage & Can Wash Areas	Sealed Conc.	Stained Wood	FRP	Acoustic Grid
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: 30" x 36" can wash at rear of kitchen

Are hot and cold water provided as well as a threaded nozzle? Yes

Will a dumpster be provided? Yes (by landlord)

Do you have a contract with the dumpster provider for cleaning? No (by landlord)

How will used grease be handled? Grease interceptor

Is there a contract for grease trap cleaning? Yes (vendor to be determined)

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

Where will chemicals be stored? Open chemicals at can wash, closed chemicals on bottom shelf in office

Where will clean linen be stored? At dry storage / cabinetry shelving

Where will dirty linen be stored? Hamper on casters (not shown)

## 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 READY TO EAT ITEMS

#### READY TO EAT ITEMS

RTE foods shall be held in dry storage (i.e. canned items, etc.) or in refrigeration ( i.e. salsa, etc.) until use. All RTE foods shall be handled with plastic gloves or utensils after removal from packaging. All work areas shall be wiped down and sanitized with chlorine solution then allowed to air dry.

RTE items held in dry storage:      --Dressing, Caesar Shelf Stable  
--Sauce, A-1 Steak Shelf Stable      --Mayonnaise, Shelf Stable  
--Spice, Granulated Garlic Shelf Stable      --Spice, Bay leaf Shelf Stable  
Tortilla, White corn Shelf Stable  
--Oil, Olive Extra Virgin  
  
--Mustard, Shelf Stable

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

RTE items held in refrigeration:  
--Garlic, chopped in water tub  
--Dressing, Ranch Buttermilk



**FOOD PRODUCT PRODUCE**

Produce arrives both fresh and prepackaged. Prepackaged produce (i.e. shredded lettuce, etc.) will be held in refrigeration at 41 degrees F until use. All fresh produce shall be held in refrigeration at 41 degrees F until prepared on NSF approved surface. All produce shall be handled with utensils or plastic gloves. All work areas shall be wiped down and sanitized with a chlorine solution then allowed to air dry.

- Produce items prepackaged:  
--Potato, Chip sliced (frozen)  
--Potato, Skin medium (frozen)

**FOOD PRODUCT**

- Produce items fresh:  
--Mushrooms  
--Onion, green trimmed  
--Spinach\*\*not sure if fresh or not  
--Avocado  
--Tomato  
--Lettuce, Icebery  
--Salad Mix, Garden Iceberg  
Onoin, Yellow Jumbo  
--Celergy, Stalk  
--Tomato, Cherry  
--Lettuce, Roaine  
--Potato, white non-idaho  
--Leek  
--Cabbage, Green Jumbo

**FOOD PRODUCT MEATS & POULTRY**

**MEATS & POULTRY**

Meats and poultry shall arrive both frozen and fresh. All meats and poultry shall be handled with plastic gloves or utensils and shall be prepared on an NSF approved surface. Frozen items shall be thawed in refrigeration at 41 degrees F one day prior to use. Fresh items shall be held in refrigeration at 41 degrees F until use. Meats and poultry shall be cooked to an internal temperature of 155 and 165 degrees F, respectively, then served immediately. Items will not be cooled for later use and leftovers will not be kept for later use. All work areas shall be wiped down and sanitized with a chlorine solution then allowed to air dry.

\*\*\*ADDITIONAL SHEETS ARE AVAILABLE

## **FOOD PRODUCT**

**Dishes incorporating poultry:**

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**Grilled Chicken Sandwich**

--Chicken Breast Double-lobe 5 oz boneless skinless--Frozen

**Buffalo Wings**

--Chicken, Wing 1st & 2nd joint Jumbo Raw

**Dishes incorporating other Meats:**

**Whiskey Baby Back Ribs**

--Pork, Baby back unpeeled 1.7 lb. frozen

**Kerry Pork Tenderloin**

--Pork, Tenderloin 1.18 lb.

**Killarney Shepherds Pie**

--Beef Ground 81/19 Fine

**Riley's Corned Beef and Cabbage**

--Corned beef, brisket

**Gillian's Irish Nachos**

--Bacon

**Holly's Cobb Salad**

--Bacon

**Corned Beef on Rye**

--Corned beef

**Clara Grilled Bacon and Cheese**

--Bacon

**Sligo Burger**

--Beef, patty ground

## **FOOD PRODUCT**

### **SEAFOOD**

Seafood shall arrive frozen and shall be thawed in refrigeration at 41 degrees F one day prior to use. All seafood shall arrive ready to use without additional prep required. All seafood shall be cooked to internal temperature of 155 degrees F and served immediately. All work areas shall be wiped down and sanitized with a chlorine solution then allowed to air dry.

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**Entrees incorporating seafood:**

**Grilled Salmon**

--Salmon, Atlantic 6 Oz Skinless Raw

**Valentia Battered Halibut**

--Halibut, Fillet Boneless , Battered

**Dublin Beer-Battered Fish & Chips**

--Cod, Atlantic 4 Oz Loin Boneless Skinless pre breaded

**Potato & Crab Chowder**

**Crabmeat, Blue swimming special pasteurized**

Order Guide: New Local Order Guide, 999999  
(Local OG)

Order Guide - Price List

GILLIANS IRISH PUB (31533326)  
1165 E Cumberland St  
Et  
Dunn, NC 28334-8960  
(910) 591-9227

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Line #	Product Description	Pack Size	Brand	Prod Nbr	Price	Qty	Competitor	Savings
50000	Mushroom, Random Size Foodservice Fresh Re	10 Lb	Cross Valley	4355525	0.00 /Cs			
50001	Garlic, Chopped In Water Natural Tub Ref	Brk 6/32 Oz	Roseli	9330671	0.00 /Cs			
50002	Spice, Garlic Granulated Bag-in-box Shelf Stabl	5 Lb	Chef's Signa	2978393	0.00 /Cs			
50003	Oil, Olive Extra Virgin Imported Salad Plastic Bc	3/1 Ga	Filippo Berio	9572553	0.00 /Cs			
50004	Dressing, Ranch Buttermilk Plastic Jar Ref	Brk 4/1 Ga	Ken's	1317841	0.00 /Cs			
50005	Chicken, Wing 1st-&-2nd-joint Jumbo Raw Cvp	4/10 Lb	Patuxent Fai	2721173	0.00 /Cs			
50006	Sauce, Hot Cayenne Plastic Jug Shelf Stable	4/1 Ga	Bulliards	522839	0.00 /Cs			
50007	Tortilla, Chip Raw 4 Cut White Corn 6" Shelf Sta	30 Lb	La Banderite	6515688	0.00 /Cs			
50008	Potato, Chip Sliced 1/10" Skin-on Raw Frozen E	6/4 Lb	Chef's Line	7095673	0.00 /Cs			
50009	Onion, Green Trimmed Iceless Fresh Ref Scallio	Brk 4/2 Lb	Cross Valley	1326438	0.00 /Cs			
50010	Cheese, Queso Loaf Processed White Ez-melt I	6/5 Lb	Alejandro	4763124	0.00 /Cs			
50011	Potato, Skin Medium 200 Count Baked Frozen /	4/4.25 Lb	Mccain	987149	0.00 /Cs			
50012	Appetizer, Cheese Mozzarella Breaded Italian S	4/3 Lb	Molly's Kitch	5602354	0.00 /Cs			
50013	Appetizer, Jalapeno Cream Cheese Stuffed Bre:	4/3 Lb	Freds For St	7156730	0.00 /Cs			
50014	Corned Beef, Brisket Deckle Off Deli Trim Choic	10 Lba	Regal Chef	11338	0.00 /Lb			
50015	Bread, Rye Marble 16 Sliced 3/4" Loaf Baked Fr	8/36 Oz	Engelmans I	1759109	0.00 /Cs			
50016	Mustard, Dijon Whole Grain Can Shelf Stable In	Brk 6/8.6 Lb	Rykoff Sextc	7330202	0.00 /Cs			
50017	Bacon, Pork Real End & Piece .5" Hardwood Sr	2/5 Lb	Patuxent Fai	6957044	0.00 /Cs			
50018	Bacon, Pork 13-17 Count Sliced Laid Out Pecar	2/10 Lb	Old Smokeh	3798154	0.00 /Cs			
50019	Bread, Sourdough 16 Sliced 3/4" Loaf Split Top	8/35.4 Oz	Rotella's Ital	5339783	0.00 /Cs			
50020	Spinach, Flat Leaf Cleaned & Trimmed Californi	4/2.5 Lb	Cross Valley	4326419	0.00 /Cs			
50021	Cheese, Mozzarella Low-moisture-whole-milk Lc	Brk 8/6 Lba	Roseli	5332382	0.00 /Lb			
50022	Avocado, #2 Grade 60 Count Fresh Ref	60 Ea	Packer	2081156	0.00 /Cs			
50023	Tomato, 5x6 #1 Grade Round 1 Layer Box Fresh	10 Lb	Cross Valley	1355312	0.00 /Cs			
50024	Cheese, Gouda Smoked Sliced 32 Count Tff Pri	6/24 Oz	Great Lakes	3960614	0.00 /Cs			
50025	Beef, Patty Ground 75/25 Angus 4:1 Puck 1.25"	36/4 Oz	Schweid & S	9855432	0.00 /Cs			
50026	Lettuce, Iceberg Cleaned & Trimmed Fresh Ref	Brk 4/6 Ea	Cross Valley	5326426	0.00 /Cs			
50027	Salad Mix, Garden Iceberg Separate W/ Red Ce	Brk 4/5 Lb	Cross Valley	9332305	0.00 /Cs			
50028	Onion, Yellow Jumbo 3"+ Bag Fresh Ref	50 Lb	Cross Valley	8326696	0.00 /Cs			
50029	Chicken, Breast Double-lobe 5 Oz Boneless-ski	4/5 Lb	Patuxent Fai	2725695	0.00 /Cs			
50030	Mayonnaise, Extra-heavy Plastic Jug Shelf Stab	4/1 Ga	Harvest Valu	7329113	0.00 /Cs			
50031	Celery, Stalk Fresh Ref Box	6 Ea	Cross Valley	4725396	0.00 /Cs			
50032	Spice, Bay Leaf Leaf Plastic Bottle Shelf Stable	Brk 6/2 Oz	Durkee	8521762	0.00 /Cs			
50033	Egg, Hard Cooked Peeled Whole Ref Dry Pillow	12/1 Dz	Glenview Fa	827428	0.00 /Cs			
50034	Tomato, Cherry Red Cup Fresh Ref	12/1 Pt	Cross Valley	8353773	0.00 /Cs			
50035	Cheese, Cheddar Mild Shred Feather Yellow Re	Brk 4/5 Lb	Glenview Fa	5332630	0.00 /Cs			
50036	Lettuce, Romaine Cleaned & Trimmed Fresh Re	2/5 Lb	Cross Valley	3419645	0.00 /Cs			
50037	Dressing, Caesar Tff Traditional Plastic Jar Shel	Brk 4/1 Ga	Monarch	6342158	0.00 /Cs			
50038	Cheese, Parmesan Grated Bag Ref	4/5 Lb	Milano Grate	6698930	0.00 /Cs			
50039	Crabmeat, Blue Swimming Special Pasteurized	6/1 Lb	Harbor Bank	2518163	0.00 /Cs			
50040	Potato, White Non-idaho Random Chef Size #1	50 Lb	Cross Valley	3691359	0.00 /Cs			
50041	Pepper, Bell Green Choice #2 Grade Unsized B	25 Lb	Taqueria / P:	8085238	0.00 /Cs			
50042	Leek, Fresh Ref	12 Ea	Packer	6349583	0.00 /Cs			
50043	Thyme, Fresh Herb	8 Oz	Cross Valley	1332873	0.00 /Cs			
50044	Pork, Rib Baby Back Unpeeled 1.7 Lb Down Ra	30 Lba	Packer	5377866	0.00 /Lb			
50046	Salmon, Atlantic 6 Oz Portion Pbo Skinless Raw	10 Lb	Harbor Bank	3200145	0.00 /Cs			
50047	Pork, Tenderloin 1.18 Lb Raw Natural Ref Vacu	8/2/1.18 Lb	Patuxent Fai	1620353	0.00 /Lb			
50048	Halibut, Random Fillet Boneless Skin-on Raw R	JIT 10 Lba	Packer	2609519	0.00 /Lb			
50049	Beef, Ground 81/19 Fine Raw Ref Chub	8/10 Lba	Cattleman's	6567077	0.00 /Lb			

Order Guide - Price List

GILLIANS IRISH PUB (31533326)  
1165 E Cumberland St  
Et  
Dunn, NC 28334-8960  
(910) 591-9227

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Line #	Product Description	Pack Size	Brand	Prod Nbr	Price	Qty	Competitor	Savings
50050	Potato, Mashed Pearl Dehydrated Low Sodium	6/3.55 Lb	Basic Americ	2339265	0.00	/Cs		
50051	Sauce, Steak A-1 Plastic Jug Shelf Stable	2/1 Ga	A1	4007621	0.00	/Cs		
50052	Chicken, Pulled White Meat Fowl Cooked Froze	10 Lb	Patuxent Fai	8382756	0.00	/Cs		
50053	Dough, Puff Pastry 5" Square Tff Frozen	120/2 Oz	Hilltop Heart	5509366	0.00	/Cs		
50054	Cod, Atlantic 4 Oz Loin Boneless Skinless Raw	10 Lb	Harbor Bank	4774162	0.00	/Cs		
50055	Sausage, Banger Irish Pork Link 4 Oz 6" Natura	2/5 Lb	Cooper Rive	2665333	0.00	/Cs		
50056	Cabbage, Green Jumbo Box Fresh Ref	50 Lb	Cross Valley	4725735	0.00	/Cs		

Total Savings