

**HARNETT COUNTY PLAN REVIEW APPLICATION COVER LETTER
FOOD SERVICE ESTABLISHMENTS**

7.20.22

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: Bento Sushi

Physical Address: Campbell University 234 Day Dorm Rd.

City: Buies Creek State: NC Zip: 27506

Phone (if available): 910-893-1536 Fax: _____

Email: afriedman@bentosushi.com

Applicant(s): Bento Nouveau Inc.

Address: 501 Cambria Ave. Suite 124

City: Bensalem State: PA Zip: 19020

Phone: 917-275-3760 Fax: _____

Email: afriedman@bentosushi.com

Owner (if different from Applicant): Bento Nouveau Inc.

Address: 501 Cambria Ave. Suite 124

City: Bensalem State: PA Zip: 19020

Phone: 917-275-3670 Fax: _____

Email: afriedman@bentosushi.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: 6/13/2022
(Applicant or Responsible Representative)

Hours of Operation:

Mon 6a - 3p Tues 6a - 3p Wed 6a - 3p Thurs 6a - 3p Fri 6a - 3p Sat __ - __ Sun __ - __

Number of Seats: 0

Facility total square feet: _____

Projected start date: 08/15/2022

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): _____

Utensils:

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

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? See attached Variance approval letter

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: Aerco Smart Plate SPDW113

Storage Capacity: 0 gallons

- Electric water heater: N/A kilowatts (kW)
- Gas water heater: 4,094,572 BTU's

Water heater recovery rate: N/A GPH

If tankless, 48 GPM ; Number of heaters: One

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? ServSafe

Eligible Person In Charge: Adam Friedman

Program ServSafe Cert. # 17241858 Exp. Date 12/15/2023

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>JFC Food Services</u>	<u>1 per week</u>
2. _____	_____
3. _____	_____
4. _____	_____

Time/Temperature Control for Food Safety

Foods that will be held **hot** before serving: N/A

Foods that will be held **cold** before serving: N/A

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: N/A

Describe utensils and methods used to cool foods: N/A

Dry Storage

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

Square feet shelf space: 100 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 raw meats? Yes

Size of sink drain boards (inches): minimum of 36"

How will sinks be sanitized after use or between meat species? Food prep sinks will only be used for produce wash in the bento food prep area.

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: 1

Size of sink compartments (inches): Length 22 Width 28 Depth 14

Length of drain boards (inches): Right 42 Left 30

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

What type of sanitizer will be used?

Chlorine _____ Quaternary x Hot water (171°F) _____ Other (specify) _____

Mechanical Dishwashing

Will a dishmachine be used? Yes x No _____

Dishmachine manufacturer and model: Hobart # am15vlt

Hot water sanitizing ? Hot 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? N/A - All items will be able to be submerged in sinks and/ or run through the dishwasher.

How many air drying shelves will you have? 1

Calculate the square feet of total air drying space: 14 ft²

Hand washing

Indicate number and locations of hand sinks in the establishment: 3- See Floor Plan

Employee Area

Indicate location for storing employees' personal items: _____

Locker area is adjacent to the food service operation.

Finish Schedule

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	Fluid Applied Resinous	Integral Fluid Applied Resinous	Ceramic Tiles, Stainless Steel, FRP	Washable Acoustic Tiles
Bar	N/A	N/A	N/A	N/A
Food Storage	Fluid Applied Resinous	Integral Fluid Applied Resinous	Stainless Steel, FRP	Washable Acoustic Tiles
Dry Storage	Fluid Applied Resinous	Integral Fluid Applied Resinous	FRP	Washable Acoustic Tiles
Toilet Rooms	Ceramic Tile	Ceramic Tile	Ceramic Tile	Ceramic Tile
Garbage & Can Wash Areas	Sealed Concrete	Brick	Brick	N/A
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: Adjacent to loading Dock 11'4" x 5'

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

Will a dumpster be provided? No

Do you have a contract with the dumpster provider for cleaning? Campbell University Self- Op

How will used grease be handled? Filta Fry will remove

Is there a contract for grease trap cleaning? Yes

Are doors self-closing? Yes Fly fans provided? Yes

Where will chemicals be stored? Seperate storage closet

Where will clean linen be stored? N/A

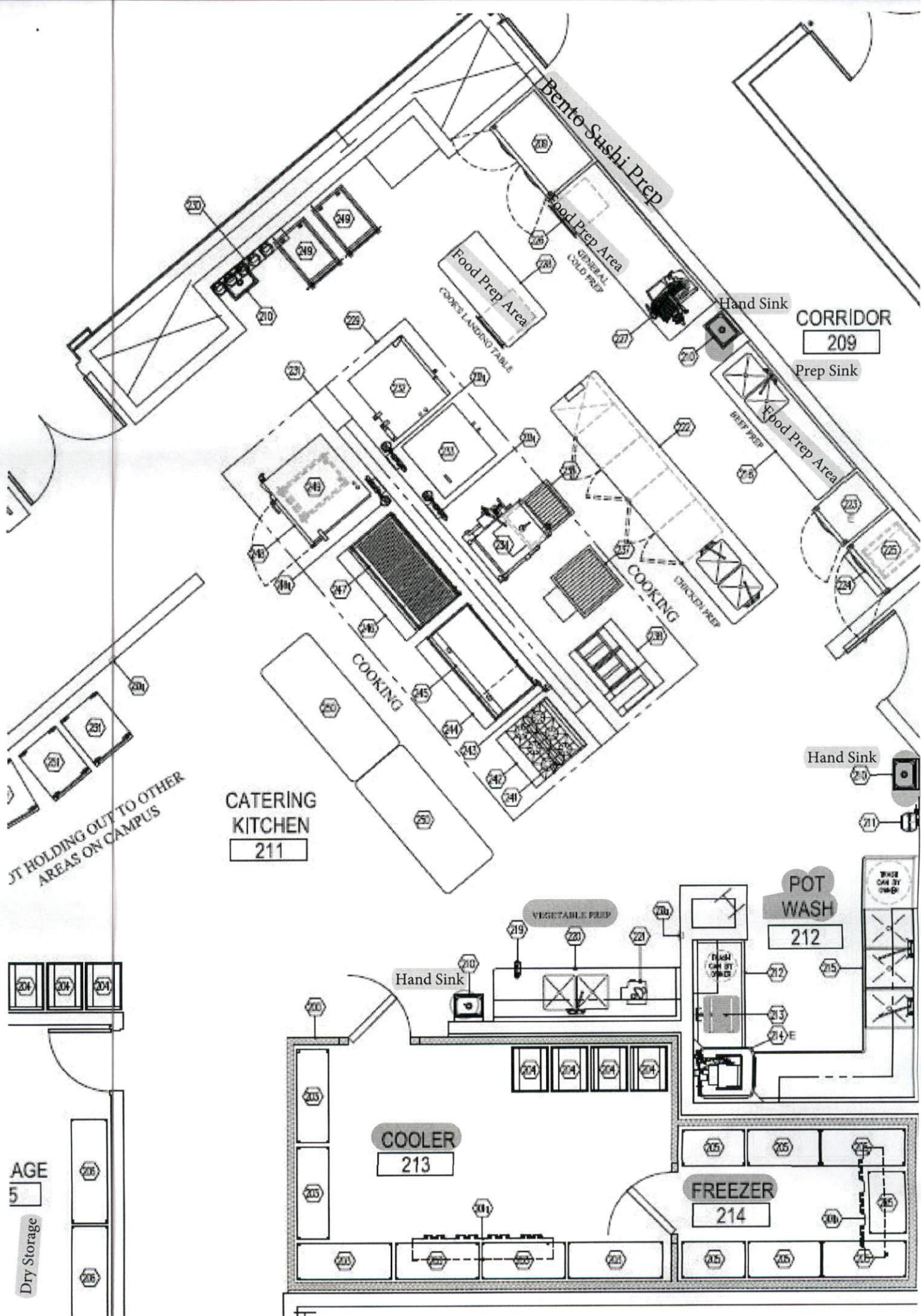
Where will dirty linen be stored? N/A

FOOD PRODUCT _____

FOOD PRODUCT _____

FOOD PRODUCT _____

*****ADDITIONAL SHEETS ARE AVAILABLE**





NC DEPARTMENT OF
**HEALTH AND
HUMAN SERVICES**

ROY COOPER • Governor

MANDY COHEN, MD, MPH • Secretary

KODY H. KINSLEY • Chief Deputy Secretary for Health

MARK T. BENTON • Assistant Secretary for Public

Health Division of Public Health

December 28, 2021

Adam Friedman
Bento Sushi
25 Centurian Drive, Suite #208,
Markham, ON, L3R 5N8

RE: Variance Application for Bento Sushi
APPROVED

Dear Mr. Friedman:

Thank you for submitting a Request for Variance for acidifying sushi rice to the North Carolina Variance Committee. The submitted application and documents have been reviewed and approved.

This variance approval is based on the following criteria:

1. The following location(s) in North Carolina:

Bento Sushi @ RDU Airport, 2400 John Brantley Blvd, Terminal 2, Morrisville, NC 27560
Bento Sushi @ East Carolina University, 100 College Hill Drive Greenville, NC 27858
Bento Sushi @ Wingate University, 211 Camden Rd. Wingate, NC 28174
Bento Sushi @ Wake Forest University, 1834 Wake Forest Rd. Winston-Salem, NC 27109
Bento Sushi @ University of NC-Chapel Hill, 36 Lenoir Hall CB 1505 Chapel Hill, NC 27599
Bento Sushi @ Campbell University, 143 Main St. Buis Creek, NC 27506
Bento Sushi @ Lenoir-Rhyne University, 625 7th Ave. NE Hickory, NC 28601
Bento Sushi @ Cape Fear Valley Medical Center, 1638 Owen Dr. Fayetteville, NC 28304
Bento Sushi @ Duke University Hospital, 2301 Erwin Rd. Durham, NC 27710
Bento Sushi @ Duke Clinic, 40 Medicine Circle, South Food Court, Durham, NC 27710

2. This variance does not extend to locations not listed above. As new locations are opened, the applicant shall notify the Variance Committee prior to implementing the production of the sushi rice so that the location can be added and the list of approved sites remains current.
3. Cooked sushi rice shall be prepared in accordance to the process described in the material accompanying the variance application, including a resulting pH 3.8 - 4.1 as a Critical Control Point (CCP).

NC DEPARTMENT OF HEALTH AND HUMAN SERVICES • DIVISION OF PUBLIC HEALTH

LOCATION: 5605 SIX FORKS RD, RALEIGH NC 27609
MAILING ADDRESS: 1632 MAIL SERVICE CENTER, RALEIGH NC 27699-1632
www.ncdhhs.gov • TEL: 919-707-5854 • FAX: 919-845-3972

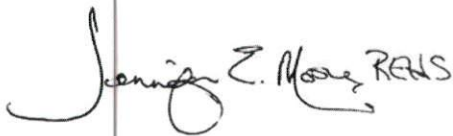
AN EQUAL OPPORTUNITY / AFFIRMATIVE ACTION EMPLOYER

4. Special process employees must be trained on the Sanitation Standard Operating Procedures (SSOP), pH verification procedures, and the sushi rice Hazard Analysis Critical Control Point (HACCP) Plan.
5. The Department shall be notified of any procedural or process changes in the product manufacturing process that may affect the accuracy of challenge studies or HACCP Plan criteria.
6. A copy of this approval letter and the HACCP plan must be kept in the establishment and readily available for review by the regulatory authority.
7. This variance approval may be revoked for failure to follow the approved process or if repeat violations are documented on inspection reports.

The regulatory authority will periodically verify this approval is being followed per the written procedures, and the person in charge is achieving active managerial control and has working knowledge of the processes.

Should you have any questions, please contact your local health department's Environmental Health Section for assistance. You may also contact ncvariancecommittee@dhhs.nc.gov.

Sincerely,



Jennifer E Moore
Chair, NC Variance Committee
DHHS/DPH Food Protection and Facilities Program
252-714-4146

cc. Variance Committee
Local Health Department

Commercial Rice Cooker & Warmer NYC-36



The NSF certified Commercial Rice Cooker & Warmer cooks up to 20 cups of rice. The unit automatically goes into keep warm mode after cooking, features durable stainless steel exterior and comes with an extra large rice spatula.

- 20-cup large rice cooker with automatic keep warm
- Durable stainless steel exterior
- Nonstick inner cooking pan with rinse-free rice water measure line
- Side condensation collector
- Detachable and washable inner lid
- Includes an extra large rice spatula
- cETLus listed, NSF certified

Model No.	NYC-36
Capacity	20 cups / 3.6 liters
Dimensions (W x D x H)	17-3/8 x 15-1/4 x 13-1/2 inches
Electrical Rating	120 volts / 1,300 watts
Color	Stainless Steel

	Product	UPC	Category
	Beef Bento	670452-10477-1	Bento Box
	Chicken Bento	670452-10477-1	Bento Box
	Inari Bento	670452-10477-1	Bento Box
	Chasu Bento	670452-10477-1	Bento Box
	Shrimp Tempura Bento	670452-10477-1	Bento Box
	Bento Green Tea	670452-10495-5	Beverage
	Made to Order Poke		Poke
	Salmon Poke Bowl	670452-11147-2	Poke
	Spicy California Poke Bowl	670452-11149-6	Poke
	Spicy Shrimp Poke Bowl	670452-11151-9	Poke
	Tuna Poke Bowl	670452-11148-9	Poke
	Tofu Poke Bowl	670452-11150-2	Poke
	Grab and Go Poke		Poke
	Salmon Poke Bowl	670452-11131-1	Poke
	Spicy California Poke Bowl	670452-11133-5	Poke
	Spicy Shrimp Poke Bowl	670452-11135-9	Poke
	Tuna Poke Bowl	670452-11132-8	Poke
	Tofu Poke Bowl	670452-11134-2	Poke
	Grab and Go Rice Bowls		
	Teriyaki Beef Rice Bowl	670452-10455-9	Rice Bowl
	Teriyaki Chicken Rice Bowl	670452-10995-0	Rice Bowl
	Made To Order Rice Bowls		
	Beef Donburi	670452-10475-7	Rice Bowl
	Chicken Donburi	670452-10475-7	Rice Bowl
	Inari Donburi	670452-10475-7	Rice Bowl
	Chasu Donburi	670452-10475-7	Rice Bowl
	Shrimp tempura Donburi	670452-10475-7	Rice Bowl
	Pork Dumpling - Gyoza	670452-10093-3	Side
	Seaweed Salad	670452-10102-2	Side
	Karaage Chicken	670452-10983-7	Side
	Tempura shrimp	670452-10982-0	Side
	Beef Udon Soup	670452-10476-4	Soup
	Chicken Udon Soup	670452-10476-4	Soup
	Inari Udon soup	670452-10476-4	Soup
	Shrimp Tempura Udon Soup	670452-10476-4	Soup
	Chasu Udon Soup	670452-10476-4	Soup
	Beef Miso Ramen	670452-10478-8	Soup
	Beef Tonkotsu Ramen	670452-10478-8	Soup
	Chasu Miso Ramen	670452-10478-8	Soup
	Chasu Tonkotsu Ramen	670452-10478-8	Soup
	Chicken Miso Ramen	670452-10478-8	Soup
	Chicken Tonkotsu Ramen	670452-10478-8	Soup
	Inari Miso Ramen	670452-10478-8	Soup
	Inari Tonkotsu Ramen	670452-10478-8	Soup
	Shrimp Tempura Miso Ramen	670452-10478-8	Soup

Shrimp Tempura Tonkotsu	670452-10478-8	Soup
Vegetable California Roll	670452-10029-2	Sushi
California Roll	670452-10002-5	Sushi
Spicy Cali Spring Roll	670452-20024-4	Sushi
Spicy California Roll	670452-10127-5	Sushi
Veg Green Dragon Crunch Roll	670452-10722-2	Sushi
Vegetable Spring Roll	670452-20027-5	Sushi
Angel Combo	670452-88702-5	Sushi
Spicy Cali Mango Crunch	670452-10714-7	Sushi
Spicy California Crunch Roll	670452-10655-3	Sushi
Teriyaki Chicken Roll	670452-10413-9	Sushi
Alaska Roll	670452-10715-4	Sushi
Philadelphia Roll	670452-18010-2	Sushi
Salmon Avocado Roll	670452-10240-1	Sushi
Shrimp Tempura Roll- USA	670452-10032-2	Sushi
Spicy Salmon Roll	670452-10010-0	Sushi
Spicy Tuna Roll	670452-10901-1	Sushi
Tuna Avocado Roll	670452-10902-8	Sushi
Cali Samurai Combo	670452-10151-0	Sushi
Green Dragon Roll	670452-10033-9	Sushi
Hikari Combo	670452-11059-1	Sushi
Kodama Combo	670452-11055-1	Sushi
Komachi Combo	670452-11058-1	Sushi
Salmon Samurai combo	670452-10707-9	Sushi
Shrimp Tempura Crunch Roll- USA	670452-10656-0	Sushi
Simply Shrimp Roll	670452-10254-8	Sushi
Spicy Shrimp Volcano Roll	670452-10877-9	Sushi
Spicy Spring Roll & Sushi Combo	670452-10242-5	Sushi
Toki Combo	670452-11056-1	Sushi
Tuna Samurai Combo	670452-10706-2	Sushi
Inari Dragon Crunch Roll	670452-10442-9	Sushi
Salmon Crunch Roll	670452-10713-0	Sushi
Salmon Lava Roll	670452-10836-6	Sushi
Salmon Volcano Roll	670452-10257-9	Sushi
Rainbow Roll	670452-10126-8	Sushi
Nigiri Combo	670452-10018-6	Sushi
Shrimp Lovers Combo	670452-10878-6	Sushi
Shrimp Shogun Combo	670452-10879-3	Sushi
Cali Shogun Combo	670452-10128-2	Sushi
Assorted Maki Boat	670452-10092-6	Sushi
Crunch Combo	670452-10717-8	Sushi
Deluxe Combo	670452-88703-2	Sushi
Salmon Sushi Combo	670452-10162-6	Sushi
Nozomi Combo	670452-11057-1	Sushi
Fiji Combo	670452-10260-9	Sushi
Salmon Sashimi	670452-10838-0	Sushi
Tuna & Salmon Sashimi	670452-10411-5	Sushi

Tuna Sushi Combo	670452-10436-8	Sushi
Beef Yaki Udon	670452-10479-5	Yaki Udon
Chciken Yaki Udon	670452-10479-5	Yaki Udon
Inari Yaki Udon	670452-10479-5	Yaki Udon
Chasu Yaki Udon	670452-10479-5	Yaki Udon
Shrimp Tempura Yaki Udon	670452-10479-5	Yaki Udon

ServSafe® CERTIFICATION

ADAM FRIEDMAN

for successfully completing the standards set forth for the ServSafe® Food Protection Manager Certification Examination, which is accredited by the American National Standards Institute (ANSI)-Conference for Food Protection (CFP).

17241858

CERTIFICATE NUMBER

10668

EXAM FORM NUMBER

12/15/2018

DATE OF EXAMINATION

12/15/2023

DATE OF EXPIRATION

Local laws apply. Check with your local regulatory agency for recertification requirements.



#0655

Sherman Brown
Executive Vice President, National Restaurant Association Solutions

