

**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

Food Service Plan Review Application

Name of Establishment: Texas Pit BBQ NC Inc.
Physical Address: 546 W Church Street
City: Angier State: NC Zip: 27501
Phone (if available): 919-331-4136 Fax: _____
Email: _____

Applicant: Kenneth McGlothlin
Address: 97 Shooting Star Lane
City: Fuquay Varina State: NC Zip: 27526
Phone: 919-669-7026 Fax: _____
Email: kmcinc.kenneth@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: Kenneth McGlothlin **Date:** July 27, 2022
(Applicant or Responsible Representative)

Hours of Operation:

Mon ___ - ___ Tues 11-8 Wed 11-8 Thurs 11-8 Fri 11-9 Sat 11-9 Sun 11-3

Number of Seats: 70

Facility total square feet: 1900

Projected start date: 8/1/2022

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): _____ Single-use (disposable): x

Food delivery schedule (per week): twice

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: Rinnai (Rev-KB3237WD-US)

Storage Capacity: _____ gallons

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

Water heater recovery rate: _____ GPH

If tankless, 9.8 GPM ; Number of heaters: 1

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

Eligible Person In Charge: Salvador Munoz

Program Serv Safe Cert. # 20806501 Exp. Date 07/13/2026

For multiple shifts and/or occasions of absences, list all eligible Persons in Charge:

Eligible Person In Charge: Dallas Harrell

Program Serv Safe Cert. # 20806498 Exp. Date 07/13/2026

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>Cheney Brothers</u>	<u>2</u>
2. _____	_____
3. _____	_____
4. _____	_____

Time/Temperature Control for Food Safety

Foods that will be held **hot** before serving: Casserole, Corn Pudding, Collards
Green beans, Brisket, Pork, Ribs, Chicken, MeatLoaf, Baked beans

Sides at 135 °F or higher

Foods that will be held **cold** before serving: Coleslaw, Potato salad, Red potatoes

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

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: Green beans, Collards, Cheese sauce, Casserole, Corn pudding, Baked Beans

Describe utensils and methods used to cool foods: Blast chiller

Dry Storage

Frequency of deliveries per week: 2 Number of dry storage shelves: 4

Square feet shelf space: 35 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): 24"

How will sinks be sanitized after use or between meat species?
They will be scrubbed down with Ajax cleaner then with hot soapy water then rinsed
off then wiped down with sanitizer

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: 3

Size of sink compartments (inches): Length 30 Width 24 Depth 14

Length of drain boards (inches): Right 28 Left 28

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: _____

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? With hot soapy water and rag. Then left to dry and wipe down with sanitizer

How many air drying shelves will you have? 1

Calculate the square feet of total air drying space: 6.11 ft²

Hand washing

Indicate number and locations of hand sinks in the establishment: 3

Employee Area

Indicate location for storing employees' personal items: Back office area

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: 4'x4'

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

Will a dumpster be provided? yes

Do you have a contract with the dumpster provider for cleaning? yes

How will used grease be handled? recycling bin

Is there a contract for grease trap cleaning? yes

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

Where will chemicals be stored? stored under the sink

Where will clean linen be stored? in a basket under the bar

Where will dirty linen be stored? in a basket provided by the linen company under the sinks

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 Brisket

The brisket will arrive packaged/ fresh from food distributor.

Brisket will be stored at 40°F in refrigerator.

We will prep the brisket on our prep table in the smoke room. It will be seasoned with our rub and placed in the smoker that will already be hot and ready.

Briskets will be smoked to 180°F internal temperature. After cooking they will be bagged and vented and placed in the blast chiller until 40 °F internal temperature is reached.

When ready to serve we will place the brisket in the alto sham and set it to cook at 325° until it reaches an internal temperature of 180° F.

FOOD PRODUCT Pork Butts

The pork will arrive packaged/ fresh from food distributor. Pork will be stored at 40°F in the refrigerator. We will prep the pork butts on our prep table in the smoke room and place in the smoker that will already be hot and ready.

Pork will be smoked to 180°F internal temperature. Once removed from smoker they will be placed in the blast chiller until internal temperature reaches 40 °F.

When ready to serve they will be placed in a 6 inch pan filled half way with water, wrapped in aluminum foil and placed in the oven at 350 ° until they reach 180°F internal temperature.

FOOD PRODUCT Ribs

The ribs will arrive frozen from food distributor. Ribs will be stored at 40°F in the refrigerator. Thawing will take place in the refrigerator.

Once thawed we will prep the ribs on our prep table in the smoke room. They will be seasoned with our rub and placed in the smoker that will already be hot and ready.

Ribs will be smoked for 6 hours or until they reach 180 °F internal temperature.

Once removed from smoker they will be placed in the blast chiller until an internal temperature of 40 ° is reached.

When ready to serve they will be individually wrapped and placed in the oven at 350° until they reach 180°F internal temperature

FOOD PRODUCT Chicken

Chicken will arrive packaged/ frozen by our food distributor. Upon arrival it will be stored in the refrigerator at 40°F. Chicken will thawed in the refrigerator. It will be prepped on the prep table in our smoke room and placed in the smoker that will already be hot and ready.

It will be cooked to 165-180°F internal temperature. Chicken will go from the smoker to the blast chiller to be cooled until an internal temperature of 40 °F is reached.

When ready to serve chicken is placed in the oven at 350° until it reaches 165 - 180 °F internal temperature

FOOD PRODUCT Turkey

Turkey will arrive frozen from our food distributor and stored in the refrigerator at 40 °F until thawed. We prep turkey on the prep table in the smoke room.

Once seasoned it is placed in the smoker that will already be hot and ready.

Turkey will be cooked to 180°F internal temperature. Turkey will go from the smoker to the blast chiller to be cooled until an internal temperature of 40 °F is reached.

When ready to serve turkey is placed in a 6 inch dish and filled half way with water and placed in the oven at 350 ° until it reaches 180 °F internal temperature

*****ADDITIONAL SHEETS ARE AVAILABLE**

FOOD PRODUCT Macaronni and cheese

The ingredients for macaroni and cheese will arrive packaged from food distributor and includes noodles, cheddar cheese, white loaf cheese and milk garlic powder, onion powder, chili flakes, flour. We will place the refrigerated items in the refrigerator and keep the dry ingredients in the dry goods storage area. Prepping we will mix all the ingredients except the pasta to make the cheese sauce. The noodles and cheese sauce will be cooked separately on the stove top. Then the cheese sauce will be poured over cooked and strained noodles. Any excess cheese sauce will be placed in the blast chiller until 40 °F internal temperature and then refrigerated. Macaronni and cheese will be held to temperature 135 °F on steam table.

FOOD PRODUCT Apple Cobbler

Ingredients will arrive from our food distributor packaged. Refrigerated ingredients will be stored in the refrigerator at 40 °F. Dry goods will be stored in our dry goods storage area. Ingredients consist of apple topping, margarine, milk, sugar and flour. All ingredients will be mixed together and then placed in the oven and baked at 350 ° for one and a half hours and then held to 135°F on warming tray.

FOOD PRODUCT Banana Pudding

Ingredients will arrive from our food distributor packaged/ fresh. Refrigerated ingredients will be stored in the refrigerator at 40 °F. Dry goods will be stored in our dry goods storage area. Ingredients include vanilla wafers, vanilla pudding, milk, cream cheese and bananas. When prepped it will be stored in the refrigerator at 40 °F.

FOOD PRODUCT Red Potatoes

Ingredients will arrive through our food distributor fresh. Red potatoes will be stored in a container. To prep potatoes will be diced and seasoned with salt, black pepper and vegetable oil. Potatoes will be placed in a pan and wrapped with foil and placed in the oven at 350 ° for two hours. Once cooked to 135 °F they will be placed in the blast chiller until 40 °F internal temperature and then refrigerated. They will be held in the refrigerator at 40 °F until needed and flash fried to order.

FOOD PRODUCT Mini Corn Dogs

Corn dogs will arrive from the food distributor frozen and are stored frozen. They will be cooked in the fryer to order.

FOOD PRODUCT Peach Cobbler

Ingredients will arrive from our food distributor packaged. Refrigerated ingredients will be stored in the refrigerator at 40 °F. Dry goods will be stored in our dry goods storage area. Ingredients consist of peaches, flour, sugar, margarine and milk. All ingredients will be mixed together and baked in the oven at 350 ° for one and half hours. and then held to 135°F on warming tray.

FOOD PRODUCT Corn Pudding

Ingredients will arrive from our food distributor canned / fresh. Canned good will be stored in a can organizer in the kitchen. Refrigerated ingredients will be stored in the refrigerator at 40 °F. Dry goods will be stored in our dry goods storage area. Ingredients include margarine, cream of corn, corn, sugar, flour, hushpuppy mix, eggs, salt and cheddar cheese. Ingredients will be mixed together and put in two-inch trays and placed in the refrigerator. When ready to cook trays will placed in the oven at 350 °F and cooked until they reach an internal temperature of 135°F then kept at holding temperature on a steam table.

FOOD PRODUCT Slaw

Ingredients will arrive from our food distributor fresh/ packaged. Refrigerated items will be stored in the refrigerator at 40 °F. Dry goods will be stored in our dry goods storage area. Ingredients consisting of cabbage, sugar, carrots, lemon juice, apple cider, pepper, mayonnaise and onion will be mixed together and then stored in the refrigerator and held at 40 °F and will be served cold.

FOOD PRODUCT Potato Salad

Ingredients will arrive from our food distributor fresh/ packaged. Refrigerated ingredients will be stored in the refrigerator at 40 °F. Dry goods will be stored in our dry goods storage area. Ingredients consist of red potatoes, eggs, mayonnaise, onions, pickles, salt, pepper and instant potatoes will be mixed together then stored in the refrigerator at 40 °F and served cold.

FOOD PRODUCT Meatloaf

Ground beef will arrive from our food distributor frozen and will be placed in the refrigerator to thaw. Once thawed it will be mixed with other ingredients including hush puppies, sweet red chili sauce, eggs, pepper, salt, Worcestershire sauce and mayonnaise. Once prepped meatloaf is placed in the smoker and cooked until it reaches an internal temperature of 180°F. Once removed from the smoker it will be placed in the blast chiller until 40 °F internal temperature and then refrigerated. When ready to serve it will be placed in the oven at 350° and cooked to an internal temperature of 180 °F.

FOOD PRODUCT Wings

Wings will arrive from our food distributor frozen and stored frozen. They will be cooked in the fryer to order.

FOOD PRODUCT Fried Okra

Okra will arrive from our food distributor frozen and stored frozen and will be cooked in the fryer to order.

FOOD PRODUCT Collards

Collards will arrive from our food distributor packaged fresh and we will refrigerate them at 40 °F. To cook they will be boiled in hot water with onion powder, granulated garlic, red chili flakes, chicken bouyon and brisket. Collards will be cooked for three and a half hours then placed in six-inch containers and put in the blast chiller until 40 °F internal temperature and then refrigerated. Once cooled they will be held in the refrigerator at 40°F. When ready to serve they will be placed on the stove top and heated to a safe serving temperature of 135 °F and will be held to temperature on a steam table.

FOOD PRODUCT Green Beans

Ingredients will arrive from food distributor canned and stored in a can organizer in the kitchen. To cook we will fill a pot with water to cover the green beans and cook them on the stove top with salt, pepper and chicken bouyon for three and a half hours. Then green beans will be placed in six-inch pans in the blast chiller until 40 °F internal temperature and then refrigerated. When ready to serve they will be placed on the stove top and heated to a safe serving temperature of 135 °F and will be held to temperature on a steam table.

FOOD PRODUCT Hashbrown Casserole

Hashbrowns will arrive frozen and are thawed in the refrigerator. To prep ingredients will be mixed together including cream of chicken soup, sour cream, cheddar cheese, chili powder, onion powder, black pepper, salt and milk. Once combined ingredients will be placed in a two-inch tray and baked in the oven for one and a half hours. Casserole will be held to 135 °F internal temperature for serving on a steam table.

FOOD PRODUCT Hushpuppies

Hushpuppies will arrive frozen from food distributor and stored frozen and cooked in fryer to order.

FOOD PRODUCT French Fries

Fries will arrive frozen from food distributor and will be stored frozen and cooked in fryer to order.

FOOD PRODUCT Chicken nuggets

Chicken nuggets will arrive frozen from food distributor and will be stored frozen and cooked in fryer to order.

FOOD PRODUCT Spicy baked beans

Ingredients will arrive from food distributor packaged/ fresh. Ingredients will be mixed together including beans, onions, jalapenos, garlic powder, onion powder, chili flakes, water and cooked brisket. Beans will be cooked in the oven to 165 °F and held at 135°F internal temperature on a steam table.

FOOD PRODUCT Ice cream

Ice cream will arrive from food distributor frozen and will be stored frozen and served to order.