

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:

- ★ { - JJ 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
- JJ 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
- ✓ EE A proposed menu
- ✓ EE 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: Simple Twist

Physical Address: 1125 E. Cumberland St.

City: Dunn State: NC Zip: 28334

Phone (if available): (919) 601-5498 Fax: _____

Email: simpletwistjoane@gmail.com
Please with copy to meda@tilghmanandco.com

Applicant(s): Colleen Roby, owner, Simple Twist

Address: 1125 E. Cumberland St.

City: Dunn State: NC Zip: 28334

Phone: (919) 601-5498 Fax: _____

Email: simpletwistjoane@gmail.com

Owner (if different from Applicant): Meda Williams (TTP East Pointe LLC)

Address: 27-107 Annette Dr. (building owner)

City: Benson State: NC Zip: 27504

Phone: (919) 934-1900 Fax: (919) 934-0081

Email: meda@tilghmanandco.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: Meda Williams Date: 7/6/22
(Applicant or Responsible Representative)

Hours of Operation:

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

Number of Seats: 128 inside, 20 outside

Facility total square feet: 4,219

Projected start date: 6/15/22

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): _____

Food delivery schedule (per week): attached

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: Navien NPN-199E (see attached)

Storage Capacity: _____ gallons

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

Water heater recovery rate: _____ GPH

If tankless, _____ GPM ; Number of heaters: 3

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? _____

Eligible Person In Charge: **COLLEEN ROBY** Program **ServSafe MFPC Cert. #**
_____ Exp. Date **07/14/2024**

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

Eligible Person In Charge: **MORGAN MCCONCHIE** Program **ServSafe MFPC. #**
_____ Exp. Date

Eligible Person In Charge: _____
Program **ServSafe MFPC** Cert. # _____ Exp. Date **06/13/2021**

***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 | 2x/Week |
| 1. Cheney Brothers Inc (CBI) | 1 Small/Week, | Desserts |
| 2. Sherry's Signature Cakes | 1 Small/Week, | Bread |
| 3. Neomone Baking Company | | |
| 4. _____ | | |

Dry Storage

Frequency of deliveries per week: 2x/wk (plus 1 small dessert & 1 small bread delivery/wk combined avg <\$400/wk)

Time/Temperature Control for Food Safety

Foods that will be held **hot** before serving: **Rice, Garlic Mashed Potatoes, ?????**

Foods that will be held cold before serving: **Cheese, cut/cooked produce, sauce, mixes,**

Cooling:

*List foods that will be cooked and cooled for later use or added to another food as an ingredient: **Rice, garlic mashed potatoes,***

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

Procedure: Label w/common name, time (when time control began - time must be discarded). Time cannot exceed 4 hours & confirmed either 41* or lower, or 135* or higher when time begins. Once time control begins, all product used or discarded, but never returned to temp controlled measures. Hot time controlled TCS product is verified to be cooked to the applicable cook temp 1st.

Will a buffet be provided? No If so, attach a list of foods that will be on the buffet. N/A

Cooling CCP/SOP:

- Cook to required cooked temp based on protein (listed on recipe cards).
- Batches are split into smaller portions <1gallon.
- Cover w/loose film (not ROP)
- Clean & sanitize prep sink &/or ice bath container, make ice bath (1/3 ice, 1/3 product, 1/3 potable cold water) & place cooling product in ice bath (ice bath must reach height product filled min).
- Stir throughout cooling w/ice or chill paddle. Label w/exp date, common name & final cook temp.

Critical Limits:

- when time begins, confirm min 135°F.
- 2 hrs max: 135°F - 70°F or lower.
- 4 hrs max: 70°F - 41°F or lower. -
- *Stored until use at 41°F or colder for less than 7 days (recipe less). All reheated product: max 2 hrs reheat & min recook temp 165°F or higher. Then can be hot held @135°F or higher.

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: **3 Comp Sink**

Size of sink compartments (inches): **Length 36" Width 120" Depth 36"**

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 50-99 PPM or Quaternary 200-400 Hot water (171°F). N/A Other (specify) N/A

Mechanical Dishwashing Will a dishmachine be used? Yes **X** No _____ Dishmachine manufacturer and model: **Ecolab, Manufacturer# =Ecolab providing shortly** Hot water sanitizing ? **N/A**

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? **"5 Step Process" itemized earlier on app.**

How many air drying shelves will you have? **5** (Calculate the square feet of total air drying space: **41ft²**)

Hand washing

Indicate number and locations of hand sinks in the establishment: **1) End Cook Line 2) Dish Station & 3) Back kitchen by WI Freezer**

Employee Area

Indicate location for storing employees' personal items: **Employees have lockers By the back door of the kitchen. Employee items not permitted in customer areas, food storage areas or crossing over with her contact surfaces. Active employee beverages consumed while working hard to have a lid and straw & stored in designated play beverage stations, separated from food and food contact services.**

* All areas listed on above chart & materials used are verified & selected based on compliance w/being:
 -Smooth -Durable -Easily Cleanable -Nonporous/Nonabsorbent -Free of gaps, holes or other areas
 for bacteria/pathogens to hide/grow.

Finish Schedule

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	Ceramic Tile	Coving	FRP	Drop Ceiling
Bar	Ceramic Tile	Coving	Sheetrock Green/ Board Painted**	Acoustic Tiles
Food Storage	Ceramic Tile	Coving	FRP	Drop Ceiling
Dry Storage	Ceramic Tile	Coving	FRP	Drop Ceiling
Toilet Rooms	Ceramic Tile	Coving	FRP	Drop Ceiling
Garbage & Can Wash Areas	Ceramic Tile	Coving	Sheetrock Green/ Board Painted**	Acoustic Tiles
Other				
**Epoxy paint or scrub-able painted surface				

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? **N/A**

Location and size of can wash facility: **Service Sink at back door, full size & protect w/approval, dual backflow or prevention device.**

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? **Yes**

How will used grease be handled? **Grease stored in grease container in our enclosed dumpster area after use. Grease is pumped regularly (w/service contract) & removed.**

Is there a contract for grease trap cleaning? **Yes**

Are doors self-closing? **Yes**

Fly fans provided? **Yes**

Where will chemicals be stored? **Shelving physically separated in back of kitchen from all food/food contact surfaces.**

Where will clean linen be stored?

Designated area in dry storage, protected from contamination.

Where will dirty linen be stored? **Linen company provided, clean bags that's sole use is holding soiled linens, until linen company regularly picks up for laundering & replaces w/new, clean linens.**

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

SALADS: All produce & other salad ingredients delivered by CBI & received at 41°F or colder & stocked on the line (UC Cooler) & excess stored in our WI Cooler. Both are maintained at 41°F or colder.

Morning prep team washes & cuts produce ingredients, labels w/common name & expiration date. ST shelf life varies based on which type of produce & each's ability to maintain quality measures, but all are significantly less than the 7 day max.

*All ready-to-eat products required disposable gloves to be handed (w/hands properly washed & dried before putting gloves on or changing gloves).

Line assembles salads to order, using the cold held products stored in the line coolers below 41°F. Protier

FOOD PRODUCT

BURGERS: All ground beef is delivered by CBI refrigerated at 41°F or colder.

ST also stores all ground beef refrigerated at 41°F or colder.

Burgers are delivered already ground & made into patties.

Burgers are made to order & a consumer advisory is on our menus w/products applicable noted.

Bread is delivered room temperature, fully cooked, bagged & labeled.

Line cooks toast buns to order on flattop while burger is cooking.

Burgers w/eggs are included on the advisory & topping ready-to-eat follow the steps same as

the salads above. Bacon is also cooked on the flattop, either to order or by prep in the morning & cold held until

FOOD PRODUCT

FOOD PRODUCT

SALADS: All produce & other salad ingredients delivered by CBI & received at 41°F or colder & stocked on the line (UC Cooler) & excess stored in our WI Cooler. Both are maintained at 41°F or colder.

Morning prep team washes & cuts produce ingredients, labels w/common name & expiration date. ST shelf life varies based on which type of produce & each's ability to maintain quality measures, but all are significantly less than the 7 day max.

*All ready-to-eat products required disposable gloves to be handed (w/hands properly washed & dried before putting gloves on or changing gloves).

Line assembles salads to order, using the cold held products stored in the line coolers below 41°F. Proteins added to salads is cooked to order (except bacon pcs are ready to eat & cold held) & line cooks temp each protein to ensure min temps before plating.

FOOD PRODUCT

BURGERS: All ground beef is delivered by CBI refrigerated at 41°F or colder.

ST also stores all ground beef refrigerated at 41°F or colder.

Burgers are delivered already ground & made into patties.

Burgers are made to order & a consumer advisory is on our menus w/products applicable noted.

Bread is delivered room temperature, fully cooked, bagged & labeled.

Line cooks toast buns to order on flattop while burger is cooking.

Burgers w/eggs are included on the advisory & topping ready-to-eat follow the steps same as

the salads above. Bacon is also cooked on the flattop, either to order or by prep in the morning & cold held until use, labeled & exp date...based on volume. Bacon is cooked until crispy & verified over 150°F.

FOOD PRODUCT

FRIED/BREADED: Line breads & fries to order:

- Fresh Egg cracked & whisked in food containers stored on the line, new each time
- Savaday-equal parts all purpose flour & either panko or corn meal.
- Line dips in each & drop into fryer & fried until golden brown & center cooks per protein's required temp, drain Savaday before plating.

TEMPS@PROTEIN:

- Chicken: 165°F or higher
- Pork/Seafood/Fish/whole beef: 150°F or higher
- Ground Beef: 155°F or higher
- Produce/Ready-to-Eat: 135°F or higher

***All reheated items previously cooked & chilled by prep team
Defaults to a new cook temp of 165°F or higher!

MIXES/Dressings: Pimento Cheese, Krab Dip Mix, Smokey Ranch, Sin Mayo
Made by AM Prep & temp controlled in UC cooler at 41°F or colder on line until used.
Labeled w/common name & expiration date based on product but always well below the 7 day max.

Prep cook/cooling procedure: listed earlier in app.

PreCooked/Preped Recipes
Held Cold: BBQ Chicken Pks

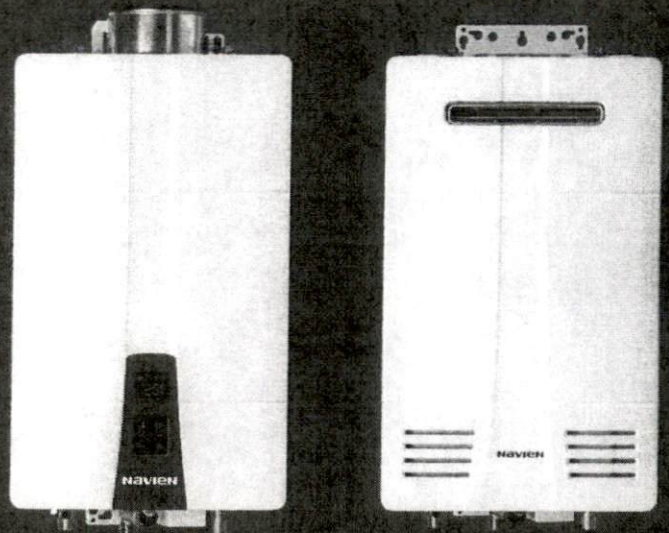
Held Hot: Rice, Garlic Mashed Potatoes
-Prep prepares from scratch heating to the appropriate temperatures,
Varying by ingredients
-Holds at 135°F or hold & holds same temp on line

NPN Series

NAVIENT

NPN-Universal & **NPN-E**xterior Premium Tankless Water Heaters

Navien
innovation
now in
non-condensing
tankless



NaviLink Wi-Fi remote control system...
available as an add-on accessory.



NON-CONDENSING TANKLESS REINVENTED

NPN NAVIEN PREMIUM NON-CONDENSING TANKLESS WATER HEATERS

No one has put more non-condensing ingenuity into tankless than Navien

The new Navien NPN series is the first and only non-condensing tankless water heater series that offers a durable stainless-steel heat exchanger and a patented stainless steel burner design, all with Navien's dedication to advanced engineering, elegant design and exceptional product quality and support.

- Patented NaviTech[®] stainless steel heat exchanger and stainless steel burner with precision control flame technology for eco-friendly low NO_x emissions comparable to condensing burners
- 0.81 Uniform Energy Factor (UEF) for all models
- Choice of universal indoor/outdoor or outdoor only operation
- Strong residential and commercial warranties
- NaviVent[™] concentric 3" x 5" venting
- Units available in either Natural Gas (NG) or Liquid Propane (LP) gas

NAVITECH
STAINLESS STEEL
HX AND BURNER

PREMIUM
INTEGRATED
CONTROL

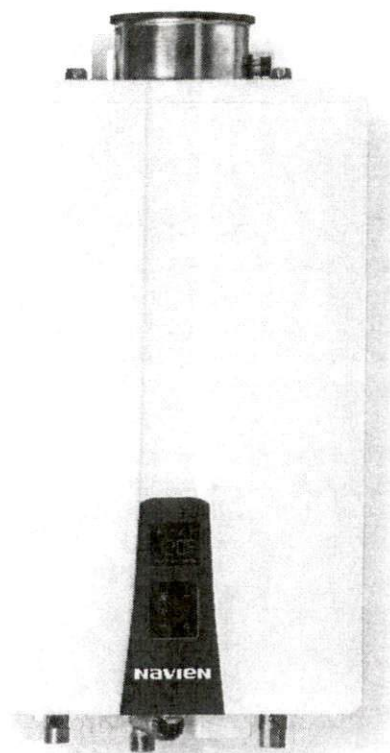
0.81 UEF

98°-140°
TEMP RANGE

9.5 GPM
@ 35° TEMP RISE

RESIDENTIAL &
COMMERCIAL

CASCADE
CAPABLE

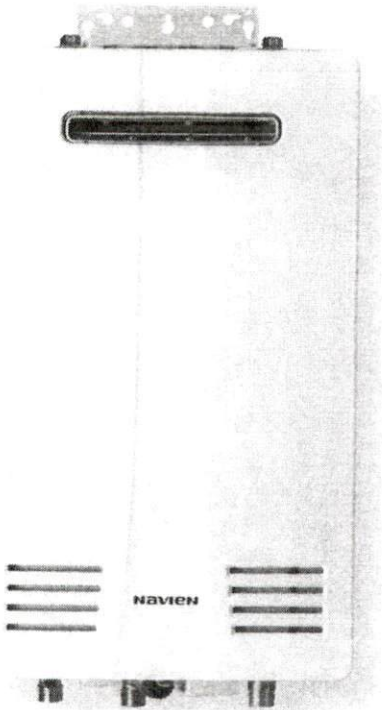


NPN-Universal
Indoor/outdoor

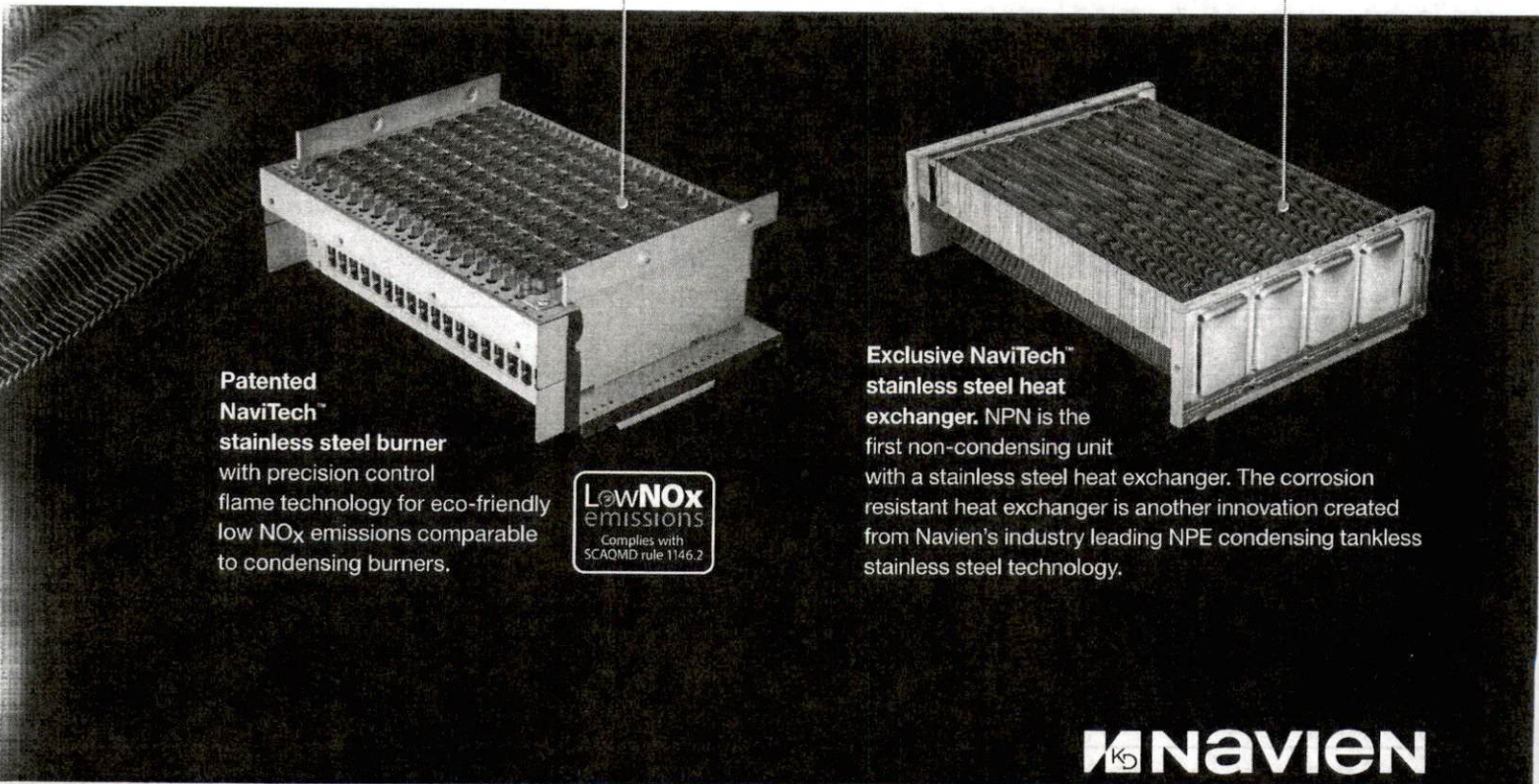
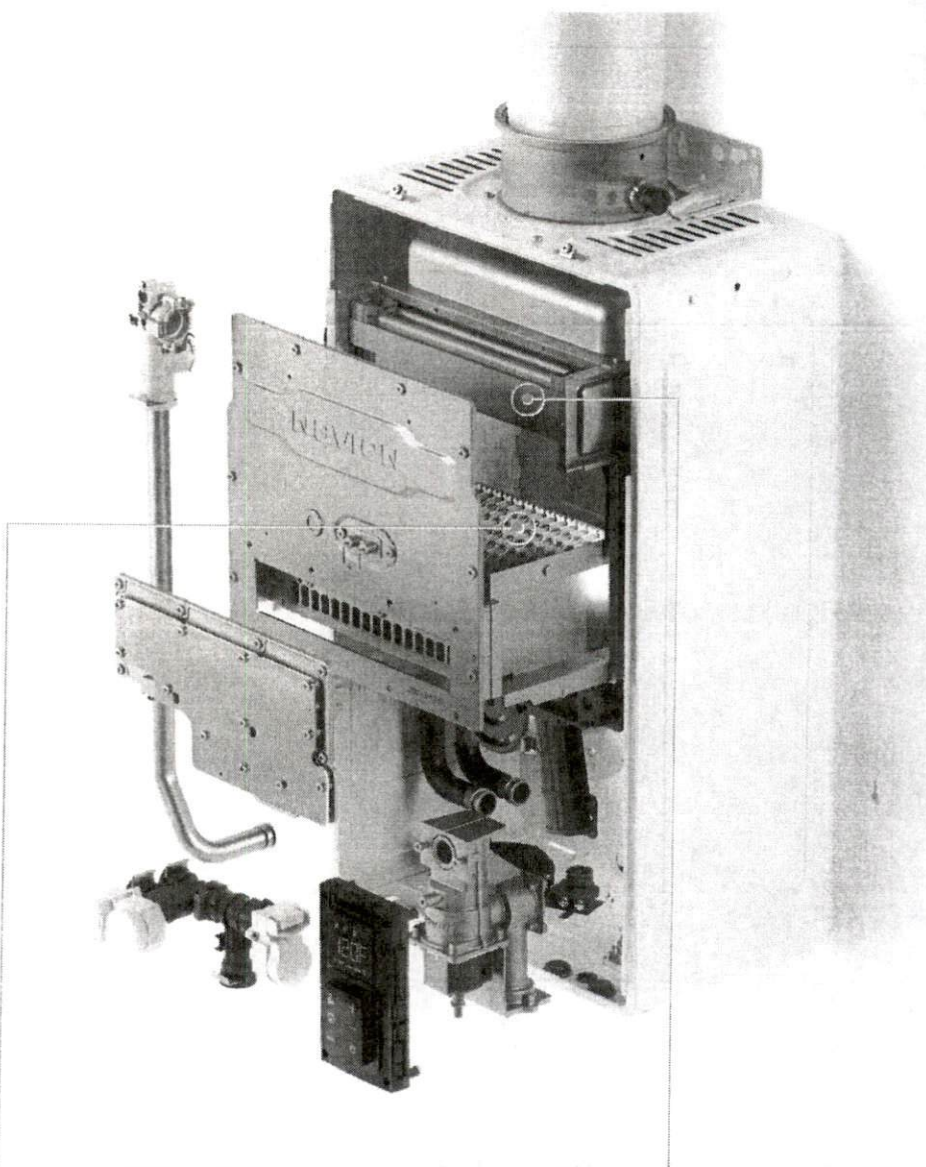
NaviTech[™] PATENTED NON-CONDENSING STAINLESS STEEL TECHNOLOGY

Navien NPN stainless steel heat exchangers and burners give you unmatched performance and durability

N O N - C O N D E N S I N G T A N K L E S S R E I N V E N T E D



NPN-Exterior
Outdoor only



Patented NaviTech™ stainless steel burner with precision control flame technology for eco-friendly low NO_x emissions comparable to condensing burners.



Exclusive NaviTech™ stainless steel heat exchanger. NPN is the first non-condensing unit with a stainless steel heat exchanger. The corrosion resistant heat exchanger is another innovation created from Navien's industry leading NPE condensing tankless stainless steel technology.



COMPARE OUR ADVANTAGES TO OTHER NON-CONDENSING TANKLESS

Flexible Navien NPN-Universal indoor or outdoor unit and **NPN-Exterior** dedicated outdoor unit. NPN-E outdoor models also feature remote control and built-in button controls for easy service.



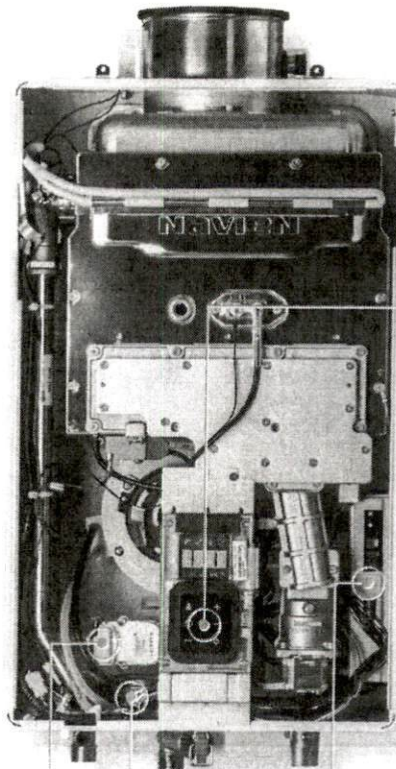
NPN-Universal indoor configuration.



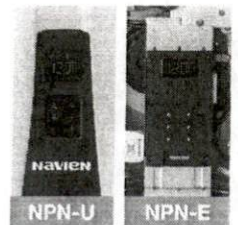
NPN-Universal with vent cap for outdoor use.



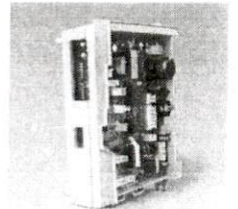
NPN-Exterior outdoor use only.



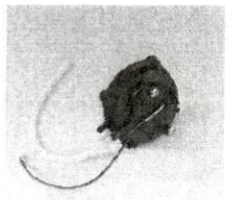
• **NPN series integrated control panel** allows you to adjust water temperature, operation status and troubleshooting.



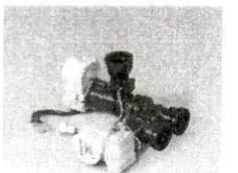
• **Circuitry with built-in recirculation control and software.** No need to add separate controller saving installation time and money.



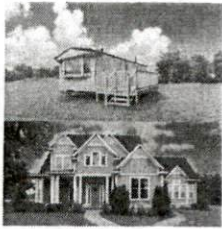
• **Built-in Air Pressure Sensor (APS)** monitors and maintains air/gas pressure ratio during operation. Also ensures consistent DHW output during partial air blockage.



• **Built-in Water Adjustment Valve (WAV) and Mixing Valve** controls flow to maintain setpoint and stabilizes temperature during flow changes.

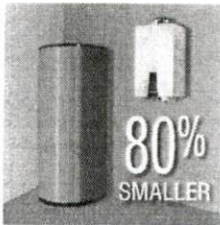


N O N - C O N D E N S I N G T A N K L E S S R E I N V E N T E D



Approved for mobile/manufactured homes.

Navien NPN Series is the perfect domestic hot water system for eco-friendly tiny houses to larger high-tech homes.



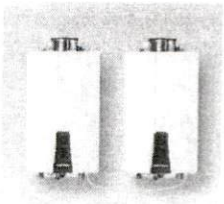
Space saving and lighter weight design.

These sleek wall-hung units use much less space and are substantially lighter than traditional tank water heaters.



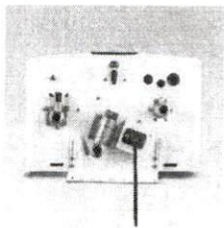
Low noise levels.

Installations in or near media rooms, recreation rooms or any living areas of the house are possible with the quiet running NPN water heaters.



Cascading capability.

For increased domestic hot water flow demand, the NPN can be cascaded with another NPN unit.



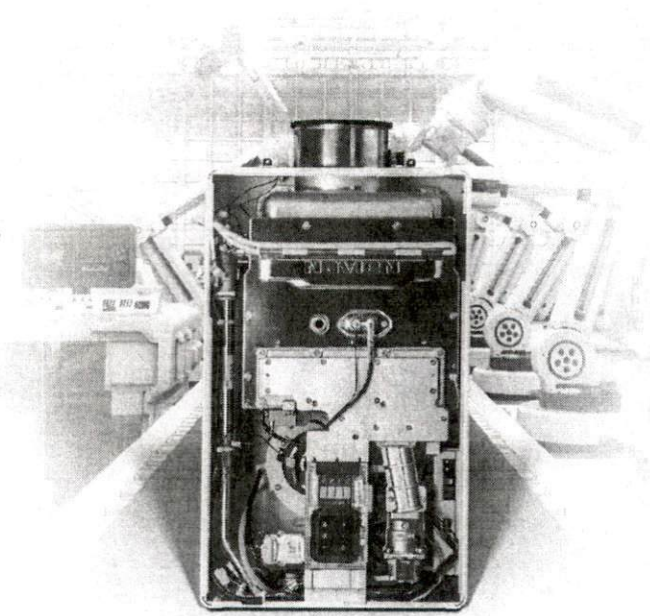
Pin-to-pin design.

Matches configuration of other tankless models for easy retrofit installation.



Low NO_x.

The NPN series non-condensing eco-friendly stainless steel burner emits very low NO_x levels, like our industry leading NPE series condensing tankless water heaters.



90%+ OF NPN IS DESIGNED AND BUILT BY NAVIEN

Navien is the only non-condensing tankless water heater manufacturer to design and produce stainless steel heat exchangers and high efficiency NaviTech™ burners. Instead of assembling parts from various suppliers, we engineer and produce 90% of the components in our NPN series units and use advanced robotics to assure manufacturing integrity.

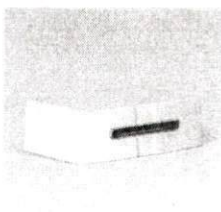


NPN

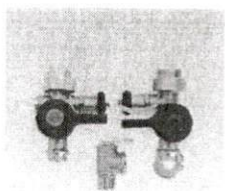
WATER HEATER ACCESSORIES



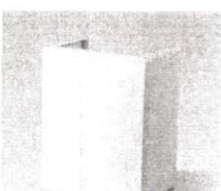
PeakFlow[®]S
scale prevention
system
GPWC110001AC001



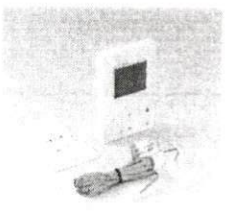
**Outdoor
vent cap kit**
(NPN-U only)
30023991A



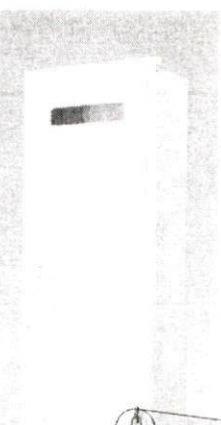
**Plumb easy
valve set (V2)**
3/4" with
relief valve
GXXX002139



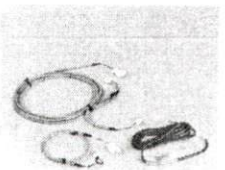
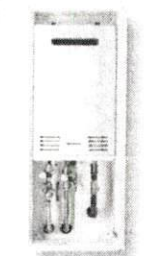
Pipe cover
NPN series
30024017A



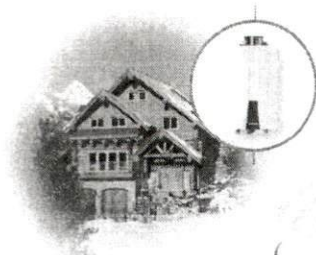
**Remote
controller**
(optional for
NPN-U models)
30022717B



Recess box
(NPN-E only)
30023550A
(Lock not
included)



Cascade cable
GXXX000546
**External
pump wire**
GXXX001319



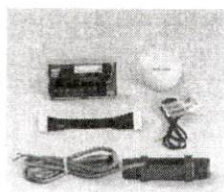
NaviLink™

Wi-Fi remote control

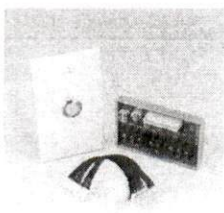
This optional accessory enables you to control temperatures remotely, access usage data and receive diagnostic notifications from your smart phone or tablet.



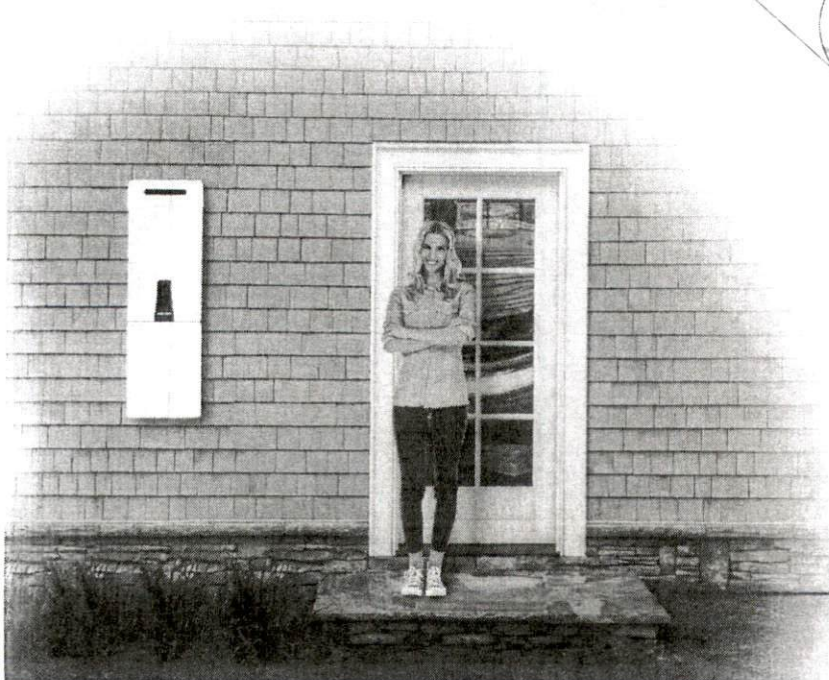
**NaviLink™
Wi-Fi control**
PBCM-AS-001



H₂Air™ kit
AHU optimizer
PNBD-000001



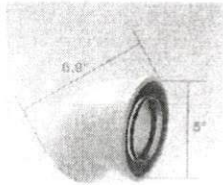
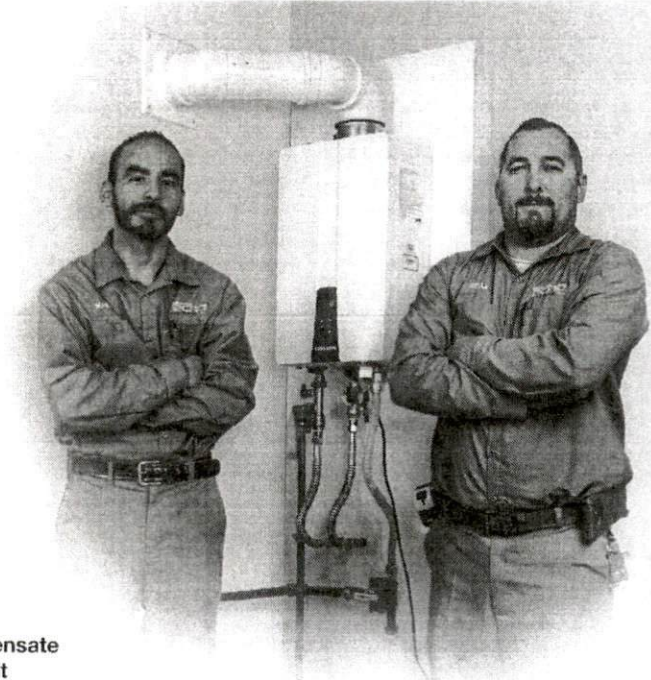
**HotButton™
control kit**
PZZZ-00046
Wall plate
GXXX001427
Push button
GXXX001426



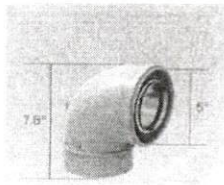
Navient™

Powered by DuraVent

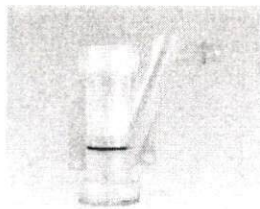
3" x 5" CONCENTRIC VENTING ACCESSORIES



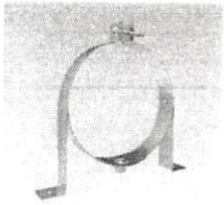
Elbow
80-125 mm 45°
GXXX001894



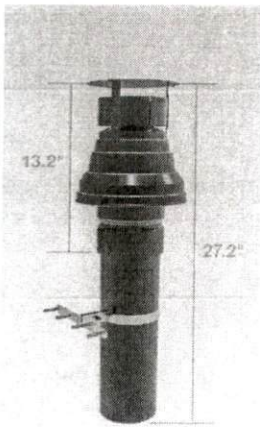
Elbow
80-125 mm 90°
GXXX001895



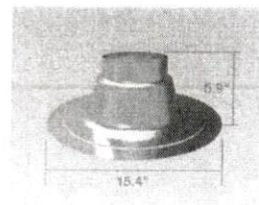
Condensate trap kit
GXXX001952



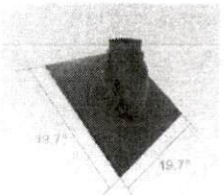
Metal wall strap
GXXX001902



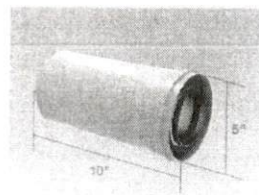
Concentric roof termination
13" (330mm)
GXXX001893



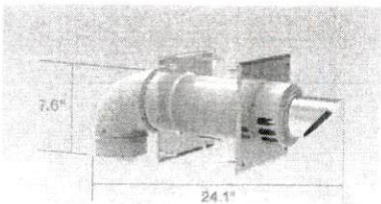
Flat roof flashing
GXXX001900



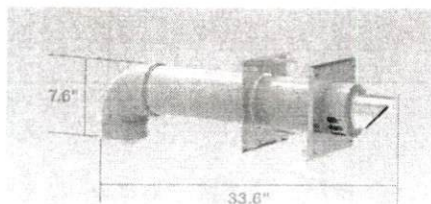
Adjustable roof flashing
GXXX001901



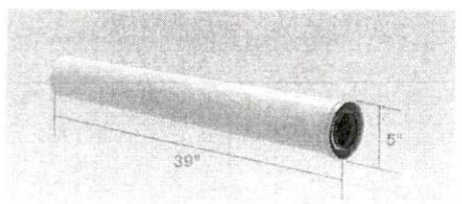
Vent pipe extension
10" (254mm)
GXXX001896



Sidewall termination kit
11.5" (292mm)
GXXX001891

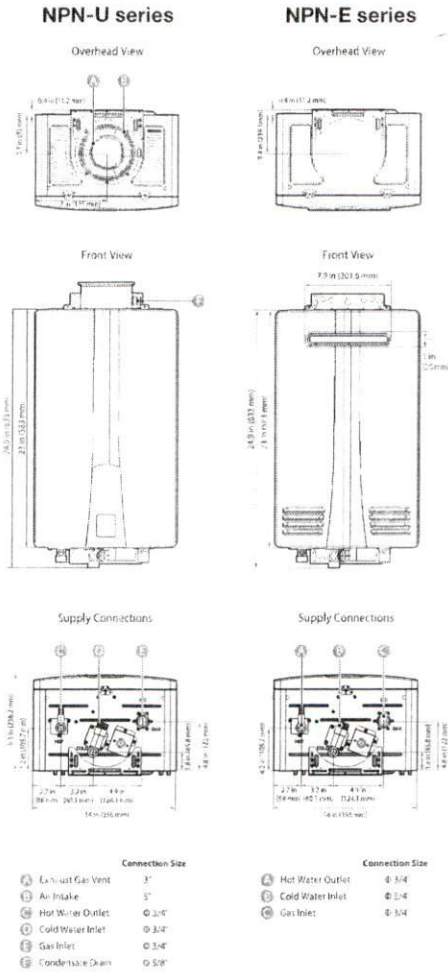


Sidewall termination kit
21" (533mm)
GXXX001892



Vent pipe extension
39" (991mm)
GXXX001897

Dimensions



Ratings & specifications

Item	NPN-Universal Model			NPN-Exterior Model			
	NPN-160U	NPN-180U	NPN-199U	NPN-120E	NPN-160E	NPN-180E	NPN-199E
Heat capacity (input) natural gas/propane gas	10,700–160,000 (BTU/H)	10,700–180,000 (BTU/H)	10,700–199,900 (BTU/H)	10,700–120,000 (BTU/H)	10,700–160,000 (BTU/H)	10,700–180,000 (BTU/H)	10,700–199,900 (BTU/H)
Efficiency Rating for NG & LP	0.81 UEF						
Flow rate (DHW)	35°F (19°C) temp rise	7.6 GPM (28.8 L/m)	8.5 GPM (32.2 L/m)	9.5 GPM (36.0 L/m)	5.6 GPM (21.2 L/m)	7.6 GPM (28.8 L/m)	8.5 GPM (32.2 L/m)
	45°F (25°C) temp rise	5.8 GPM (22.3 L/m)	6.6 GPM (25.0 L/m)	7.4 GPM (28.0 L/m)	4.4 GPM (17 L/m)	5.8 GPM (22.3 L/m)	6.6 GPM (25.0 L/m)
	67°F (37°C) temp rise	4.0 GPM (15.1 L/m)	4.5 GPM (17.0 L/m)	5.0 GPM (18.9 L/m)	2.9 GPM (11.0 L/m)	4.0 GPM (15.1 L/m)	4.5 GPM (17.0 L/m)
Dimensions	14.0" W x 23.0" H x 9.3" D						
Weight	55.0 lbs. (25 kg)	60.0 lbs. (27 kg)	60.0 lbs. (27 kg)	55.0 lbs. (25 kg)	55.0 lbs. (25 kg)	60.0 lbs. (27 kg)	60.0 lbs. (27 kg)
Installation type	Indoor or outdoor wall-hung (vent kit option for outdoor)			Only outdoor wall-hung			
Venting type	Concentric			No venting (outdoor installation only)			
Ignition type	Electronic ignition						
Water pressure	15–150 PSI						
Natural gas supply pressure (from source)	3.5" WC–10.5" WC						
Propane gas supply pressure (from source)	8" WC–13" WC						
Natural gas manifold pressure (min-max)	2.83" WC, 0.70" WC	2.25" WC, 0.53" WC	2.81" WC, 0.53" WC	2.99" WC, 0.67" WC	3.23" WC, 0.69" WC	2.38" WC, 0.53" WC	2.99" WC, 0.52" WC
Propane gas manifold pressure (min-max)	5.93" WC, 1.38" WC	5.28" WC, 1.31" WC	6.65" WC, 1.31" WC	6.65" WC, 1.54" WC	6.34" WC, 1.35" WC	5.39" WC, 1.28" WC	6.61" WC, 1.28" WC
Minimum flow rate	0.5 GPM (1.9 L/m)						
Connection sizes	Cold water inlet	3/4" NPT					
	Hot water outlet	3/4" NPT					
	Gas inlet	3/4" NPT					
Power supply	Main supply	120V AC, 60 Hz					
	Normal	90 W	68 W	120 W	90 W	90 W	88 W
	Standby	4 W					
	Anti-frost	114 W					
	External pump	< 150 W, 1.5 A					
Materials	Fuse	5.0 A					
	Casing	Cold rolled carbon steel					
Safety devices	Heat exchanger	Stainless steel					
		Flame rod, APS, overheat protection, ignition operation detector, water temperature high limit switch, power surge fuse					

Warranty

Application	Labor	Parts	Heat Exchanger
Residential	Standard	1 year	5 years
	Uncontrolled Recirculation ²	1 year	3 years
Commercial or Combi ¹	Standard	1 year	5 years
	Uncontrolled Recirculation ²	1 year	3 years

¹Combi refers to a combination potable water and space heating application. Water heaters cannot be used in space heating only applications.

²Uncontrolled-Recirculation: External pumps configured to circulate continuously through the water heater are subject to the uncontrolled recirculation warranty terms. An aquastat is the minimum pump control requirement for DHW or storage tank recirculation in order to maintain the full controlled recirculation warranty.

For complete details please refer to the full warranty at NavienInc.com.

Navien reserves the right to change specifications at any time without prior notice. Please refer to www.NavienInc.com to verify you have the most current information.



We are @navieninc everywhere.

Follow us to find out the latest updates on Navien products, training, trade shows, contests, & more.

Navien Inc., 20 Goodyear, Irvine, CA 92618 800-519-8794 Navieninc.com



N O N - C O N D E N S I N G T A N K L E S S R E I N V E N T E D

Small Plates

Dang Quesadill-uh

BBQ Chicken, Caramelized Onions, Cheddar, Spinach, Pico de Gallo, Sour Cream \$11

Fried Green Tomatoes

Corn Meal Dusted, Goat Cheese, Bacon, Basil Balsamic \$9

Mr. Krab's Dip

Cheesy Crab Dip, Tortilla Chips \$13

Twisted Guac

House Guacamole, Applewood Bacon, Danish Blue Cheese \$9

Smoked Chili Shrimp

Fried Shrimp, Smoked Chili Sauce, Pico de Gallo \$11

Hangover Fries*

Cheese Sauce, Bacon, Egg Over Easy, Scallions, Pico de Gallo \$10.5

Pimento Fritters

Fried, Crispy Prosciutto, Cranberry Chutney \$10

Pickle Chips

Fried, Smoky Ranch Sauce \$8

Chef's Choice

Shrimp -N- Grits

Sautéed Shrimp, White Cheddar Grits, Applewood Bacon, Mushrooms, Scallions, Lemon Cream Sauce \$17

Front Porch Salmon*

Grilled Salmon, Sweet Tea Glaze, Brown Rice, House Vegetables \$19

Return of the Mac

Lobster, Shrimp, Cheese Sauce, Fusilli Pasta, Herbed Bread Crumbs \$17

Three Little Birds

Jerk Marinated Chicken, Brown Rice, Black Beans, Sautéed Greens \$15

Mexicali Blues

Brown Rice, Roasted Tomatillo Salsa, Black Beans, White Cheddar, Lime Crema
Chicken \$13.50 Shrimp \$15 Steak \$15.5 Salmon \$16

Rasta Pasta

Blackened Chicken, Mushrooms, Peppers, Onions, Cream Sauce, Diced Tomatoes, Pasta \$15.5

Ribeye*

14 oz, choice of two sides \$32

NY Strip*

12 oz, Chimichuri, choice of two sides \$28



Side Items

Hand-cut Fries, Fresh Fruit, Pasta Salad, Brown Rice, House Vegetables, Seasonal Sautéed Greens,
Roasted Garlic Mashed Potatoes, Fried Sweet Potatoes \$2.5
Sub Home-Made Macaroni and Cheese \$2.5, Sub Simple Salad \$2.5

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

**A 20% gratuity will be added to parties of 8 or more.

***Some items may not be available due to product shortage.

Salads

Add Chicken \$5.50, Shrimp \$6, *Salmon \$6.50, *Steak \$7

Vinaigrettes: Bacon, Basil Balsamic, Mango-Lime Dressings: Ranch, Blue Cheese

Simple Salad

Iceberg, Romaine, Cucumber, Cherry Tomatoes, White Cheddar, Croutons \$7

Twist Salad

Mixed Greens, Cucumber, Cherry Tomatoes, Blue Cheese Crumbles, Candied Nuts, Croutons \$7.50

Spinach

Spinach, Cherry Tomatoes, Sliced Mushrooms, Bacon, White Cheddar, Egg, Pickled Red Onions, Croutons \$8

Kale Caesar

Romaine, Kale, Tomatoes, Croutons, Parmesan, House Caesar Dressing \$7

So Fresh and So Green

Iceberg, Romaine, Bacon, Danish Blue Cheese, Egg, Guacamole, Cucumber, Pickled Red Onion, Tomatoes \$9

Burgers*

Pickle Spear, Lettuce, Tomato, Pickled Onion, 1 Side Item. Sub Grilled Chicken for 8 oz. Burger \$1

Simple Cheeseburger

White Cheddar, American, Pepper Jack, or Swiss (single) \$12 (double) \$16

Twist Cheeseburger

Pimento Cheese, Applewood Bacon, Sinful Mayonnaise (single) \$13 (double) \$17

Stella Blue

Danish Blue Cheese, Devil Dust, Caramelized Onions, Simple Sauce (single) \$13 (double) \$17

Wake N' Bacon

White Cheddar, Applewood Bacon, Egg Over Easy (single) \$13 (double) \$17

Feed Your Head

Mushrooms, Caramelized Onions, Swiss Cheese, Horseradish Sour Cream Sauce (single) \$13 (double) \$17

Sandwiches

Pickle Spear, 1 Side Item.

JoCo Turkey

Roasted Turkey, Cheddar, Bacon, Smoky Ranch, Lettuce, Tomato, Pickled Red Onion, Ciabatta \$13.5

Los Pollos Hermanos

Grilled Chicken, Guacamole, Applewood Bacon, Swiss, Lettuce, Tomato, Cilantro Mayonnaise \$14

MotownPhilly

American Cheese, Peppers, Onions, Banana Peppers, Sin Mayonnaise (Chicken) \$13 (Steak) \$14

Peace Love and Veggies (Remix)

Portobello Mushrooms, Sweet Peppers, Spinach, Bruschetta, Goat Cheese \$11

Food Truck Tacos

Roasted Tomatillo Salsa, Cilantro-Lime Slaw, Onion, Crema (Mojo Roasted Pork) \$11.5 (Fried or Sautéed Shrimp) \$12.5

Chicken Fried

Pickle-Buttermilk Brine, Lettuce, Tomato, Pickles, Sinful Mayonnaise, Pickled Red Onion \$13

Salmon BLT*

Salmon, Applewood Bacon, Lettuce, Tomato, Mayonnaise \$14

Wrapper's Delight

Grilled Chicken, Fruit, Basil Balsamic Vinaigrette, Lettuce, Applewood Bacon, Goat Cheese, Candied Nuts \$12.5

Cohiba Havana

Mojo Roasted Pork, Black Forest Ham, Swiss, Pickles, Mustard, Jalapeños. \$12.5

SIMPLE TWIST

(Brunch)

Entrées

Served with one side item

Steak and Eggs

NY Strip, 2 Eggs Cooked to Order \$30

Western Omelette

Black Forest Ham, Peppers, Onions, Cheddar Cheese \$11.5

Veggie Omelette

Spinach, Goat Cheese, Peppers, Onions, Topped with Bruschetta \$11.5

Guacamole Toast

Sourdough, Guacamole, Bacon, Egg Over Easy \$11

Sourdough, Guacamole, Prosciutto, Tomato, Pickled Red Onion \$11

Breakfast Croissant

Eggs, Ham, Pepperjack Cheese \$11

Eggs, Bacon, Cheddar Cheese \$11

Brunch Wrap

Eggs, Ham, Cheddar Cheese, Tomatillo Salsa \$10.5

French Toast

Chocolate Sauce, Caramel Sauce, Powdered Sugar, Maple Syrup \$12

Plain, Maple Syrup \$11

Simple Eggs

3 Eggs, Cooked to Order, Toast \$10

Side Items

Bacon, Sausage, Fresh Fruit, Hash Browns \$2.5

White or Rye Toast \$1

Shrimp and Grits

Sautéed Shrimp, White Cheddar Grits, Bacon, Mushrooms, Scallions, Lemon Cream Sauce \$17

Sunshine Daydream

Pasta, Cheese Sauce, Sausage, Bacon, Hash Browns, Pico de Gallo, Egg Sunny Side Up \$15.5

Cocktails

Breakfast Martini

Seagrams Gin, Peach Schnapps, Orange Marmalade, Lemonade \$8

Mimosa

Champagne with Orange, Cranberry or Pineapple Juice \$6.5

Bloody Mary

Smirnoff Vodka, Zing Zang Bloody Mix \$7

Mango Bellini

Salmon Creek Sparkling Wine, Mango \$7

let's do
BRUNCH

ST Recipes:

Dang Ques:

Frd Green Tomatoes: 3 brded green tomatoes, fryer ~3 min golden brown, savaday to drain grease,

Top goat cheese fl oz, 1 fl ckd bacon crumbles, drizzle balsil balsamic w/side spring mix garnish-2 fl oz.
Small rd app plate

Mr. Krab's Dip: casserole 6 fl oz, paprika sprinkle toast in salamander until golden brown, tortilla chips (ckd) to fill plate.

Twstd Guac: 1 3 fl oz guac small soup cup, top .5 fl oz bacon pcs, bl cheese crmbles, cup into salad bowl large sald bowl fill.

Smkd Chili Shrimp: 20 shrmpr into small portion bag & add .5 fl oz buttermilk, flour cornmeal savaday, fry 4 min gld brwn sava drain small bowl bowl & top 3 fl ox pico d.g. drizzle 2 fl oz chili sauce (cold reach in).

Hangover fries: handcut fries blanched in uc cooler ~6 fl oz gld brown 4mins, 2 over easy eggs on flattop , drain fries savaday in small bowls, top 2 o.easy eggs in center, ~.5 ox green onion, 3 fl ox pico d g. top w/ cheese sauce: 3 flox hvy crm 2 slcd wht American cook till reduced top THEN 2 eggs & garnish.

Pimento fritters: pimento cheese 1-2 fl oz per ball, 3 balls brd (prep dip flour egg, & flour panko 1:1 breading held cold on line) fry golden ~4-5 mins brown crispy prosc, julienne it fry till crispy ~ 1 min ___plating? Cran chutchey (cold prep kitchen) 2 fl oz in ramekin.

Pickle Chips: 6 fl oz pickles drained, (prep) portion bag, line 1 fl oz buttermilk savaday flour, panko 1:1, fry 2 golden brown ~3mins, small bowl, 2 fl oz smoky ranch in ramekin (cold).

Shrimp & Grits: 25 shrimp sauteed 1 oz canola oil & 1 bfl oz **bacon grease**, sauté for 1 min flip sauté 1-2 mins until temps 145 degrees or higher, 1 oz mush & bacon pcs, splash lemon juice stored squirt btl cold & finish 3 fl oz hvy cream, reduce. Grits cup 5 fl oz microwave to 3 mins 165 degrees, scallions topped 1 fl oz. Large bowl.

Front porch salmon: 8 oz raw cut salmon, grill 8 mins total, diamond marks, min 150 degrees. Large dinner plate sauté sweet tea 2 fl oz to reduce & drizzle on salmon, brown rice & veg of day. Brown rice (prep) held on held hot 5 fl oz rice to side

Return of the Mac: sauté 1 fl oz canola oil in sauté pan heat pan, 2fl oz lobster, 10 shrimp ~4 min total until 150, 4 fl oz hvy cream, 2 fl oz shrd chdr & reduce & add portioned 6 fl oz cavatappi toss plate in large bowl topped w/herbed toasted bread crumbs 2 fl oz.

3 Little Birds: 3 pcs marinated chicken (jerk paste cbi) Grilled/score diamond 4 mins each 8 total till 165 degrees. Large bowl: 5 fl oz brown rice (held hot) , 2 fl oz (washed drained & stocked on line held cold) add blk beans on grill, grizzle water to steam ~ 1 min, Shingle ckn on top of brown rice, side black beans & sauteed greens (2 fl oz kale, preheated sauté, Chablis 1-2 fl oz chopped garlic s&pepper & splash lemon juice ~ 2 mins until limp) (pass-call out 3 little birds @grill, plating calls to sautee for greens/kale).

Mexicali Blues: 5 fl oz hot held brown rice to large bowl. Black beans 2 fl oz grill drizzle water on grill to steam layer on rice, Pico 3 fl oz, top 3 fl oz shrd white cheddar, top protein drizzle lime crema squirt btl held cold.

Add Stk: 1 pc cold held ram add steak, score mark, cooked to order.

Add Chicken: 1 6oz raw chn breast grilled to order scored & temp min 165 degrees. Slcd on a bias & plate.

Add Shrimp: 10 shrimp (15?) sauteed to order w/min temp 150 degree.

Add blkd chicken: 1 6oz raw chn breast sprinkle blackening seasoning & grilled to order scored & temp min 165 degrees. Slcd on a bias & plate.

Rasta Pasta: 1 blackened ckn brst* grilled, 1 slcd mush, mixed peppers (cold prep, cold julienne) & onion red julienned cold held) dcd toms, to preheated sauté pan & 4 fl oz hvy cream reduced. Add 5 fl oz cavatappi tossed...large bowl top w/blackened chicken. (Parm?)

Ribeye: 14oz raw ribeye & grill to ordered temp w/score/diamond mark. Mashed pot hot held 5 fl oz scoop & veg of day.

NY Strip: 12 oz, same as Ribeye, Add 2 fl oz cold chimichurri top NYS

Veg of day either summer squash mix or broc: Approx 4 fl oz pre-portioned pre grilled prep & microwaved to ordered min 165 degrees)

Salad: Eggs preboiled by prep, held cold, line quarters, toppings 2 fl oz of each... or 1 each for eggs & add side.

Burgers: 1 slcd cheese, grilled to order, bacon precook, held cold & topped cold, 1 spear, 1 pc lettuce, 1 slcd tom. Spread "sauce" thin layer over top of brioche bun. Butter bun at flip & toasted on grill. Large rectangle plate, 1 spear, 4 oz fries toss salt & pepper in stainless bowl, 2 fl oz ramekin ketchup (held cold).

Sandwich: long rectangle plate, choice of 1 side

JoCo Turkey: (prep kitchen) Roasted Turkey prep pre-portion 4 fl oz, buttered ciabatta grilled till toasted, smky ranch, 2 slcd chdr, bacon pcs 2 fl oz, 1 lett, tomato, pickle onions uc cooler

Close sandwich & cut on bias

Los Pollos Hermanos: 6oz grilled, sour dough, buttered grilled on grill, bacon pcs 2 fl oz, swiss 1 slcd melted on chicken & bacon on grill, cilantro mayo on top, guac on bottom 1 lett, 1 tom slcd, cut on bias, 1 side.

Motown Philly: Grill chicken or philly meat cold on line (received frzn, stored cooler) fl oz 2banana pepper peppers onions sauteed on grill top, add 2 slcd wht American cheese, sin mayo spread thin layer 1 side of hoagie roll (toasted).

Peace Love & Veggies: warm wheat wrap on grill add 2 oz slcd mush, sweet peppers spinach sautee on flattop, in wrap brucchetta & goat cheese w/drizzle of balsamic glazed

Frd chn hamburger bun, marinated chicken by prep.

Salmon BLT-Sour dough

Fruit: cut cantaloupe, grapes pineapple from side & further chopped in wheat wrap, & butter & grill full wrap, biased plate, pickle & 1 side

Cohiba: ham & pork pre-portioned & microwaved to 165 degrees ciabatta toasted grill, separate 2 swiss prk ham melt on grill, mustard on toasted bread

Mac -n -Cheese: sauteed pan 4 oz hvy crm, S&P to taste, 2 slcd ylw American, reduce, add pasta.

Prep: cut fries.

<u>SIMPLE TWIST, DUNN: Dry Storage</u>						<u># SHELVES</u>	<u>FT²</u>
A.) EXPO: X4 Stainless Steel Shelves, All Same Measurements							
<u>EXPO:</u>	<u>L = 8 FT</u>	X	<u>W = 1 FT</u>	=	<u>8 FT²</u>	X	4 = 32 FT ²
B.) x5 Dry Storage Racks, All Same Measurements							
<u>RACKS:</u>	<u>L = 12 FT</u>	X	<u>W = 2 FT</u>	=	<u>24 FT²</u>	X	5 = 120 FT ²
<u>TOTAL FT² DRY STORAGE</u>							152 FT²

<u>SIMPLE TWIST, DUNN: Shelves for Drying</u>						<u># SHELVES</u>	<u>FT²</u>
A.) 1x Commerical Grade (Shelving) Rack w/4 Shelves: Drying for Warewashing ONLY!							
<u>EXPO:</u>	<u>L = 4 FT</u>	X	<u>W = 2 FT</u>	=	<u>8 FT²</u>	X	4 = 32 FT ²
B.) x1 Overhead Stainless Steel Commerical Grade Shelf, over Dish Area							
<u>RACKS:</u>	<u>L = 6 FT</u>	X	<u>W = 3 FT</u>	=	<u>18 FT²</u>	X	1 = 18 FT ²

ServSafe® CERTIFICATION

CODY DAVIS

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).

20781312

CERTIFICATE NUMBER

10760

EXAM FORM NUMBER

7/12/2021

DATE OF EXAMINATION

7/12/2026

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



ServSafe® CERTIFICATION

CHRISTIAN JACKSON

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).

20781310

CERTIFICATE NUMBER

10760

EXAM FORM NUMBER

7/12/2021

DATE OF EXAMINATION

7/12/2026

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



ServSafe
National Restaurant Association

ServSafe® CERTIFICATION

MORGAN MCCONCHIE

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).

20781309

CERTIFICATE NUMBER

10760

EXAM FORM NUMBER

7/12/2021

DATE OF EXAMINATION

7/12/2026

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



In accordance with Maritime Labour Convention 2006, Resolution ADM N 068-2013 (Regulation 3.2, Standard A3.2).

©2017 National Restaurant Association Educational Foundation (NRAEF). All rights reserved. ServSafe® and the ServSafe logo are trademarks of the NRAEF. National Restaurant Association® and the arc design are trademarks of the National Restaurant Association.

This document cannot be reproduced or altered.
17110811

v.1711

Contact us with questions at 233 S. Wacker Drive, Suite 3600, Chicago, IL 60606-6383 or ServSafe@restaurant.org.

ServSafe® CERTIFICATION

DANIEL MEDINA NARANJO

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).

20781311

CERTIFICATE NUMBER

10760

EXAM FORM NUMBER

7/12/2021

DATE OF EXAMINATION

7/12/2026

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



ServSafe® CERTIFICATION

COLLEEM ROBY

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).

17998157

CERTIFICATE NUMBER

10697

EXAM FORM NUMBER

6/13/2019

DATE OF EXAMINATION

6/13/2024

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

