

November 3, 2022

Cynthia Davis
339 Dean Rd.
Lillington, NC 27546

RE: Aloha Time

Dear Mrs. Davis,

A plan review was received by this office concerning the construction of the above referenced facilities. Further information is needed for the review to continue:


- The application indicates that time will be used as a method of control for food safety. What food items will be held for time instead of temperature?
- No specification sheet was received for the following pieces of equipment: three comp sink, one comp prep sink, shelving, catering equipment
- Where is the location of the dry good storage room?
- Where are the air drying shelves located?
- Where is the chemical storage rack located?
- The food process sheets indicate pork and chicken will not be used as leftovers however there were also cooling procedures in the same process. Will meat items be cooked and cooled?

In addition the following are concerns with the current application:

- The proposed condiment cooler is undersized for the volume of food indicated to be stored.
- If the intention is to be majority caterer, the capacity of the current equipment appears to be undersized. There is not hot holding cabinet for bulk foods.

Any item not shown on the plans or referenced above will be required to comply with 15A NCAC 18A .2600, **“Rules Governing the Sanitation of Food Service Establishments”** and the **2017 NC Food Code**. This review does not cover any other aspects of construction regulated by other jurisdictions.

If you require further assistance, please call 910-893-7547.

Sincerely,

Cindy Pierce, REHS
Environmental Health Section
Harnett County Health Department