

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 a Registered Environmental Health Specialist at 910-893-7547:

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

08/22

gv

Food Service Plan Review Application

Type of plan: New _____ Remodel

Name of Establishment: Chill Stop

Physical Address: 908 n Clinton Road

City: Dunn State: NC Zip: 28334

Phone (if available): 910-292-2400 Fax: _____

Email: AKASouth1@gmail.com

Applicant(s): Yassen Muflah

Address: 197 Clarke Lane

City: Tappahanack State: VA Zip: 22560

Phone: 540-684-7309 Fax: _____

Email: AKASouth1@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: y Date: 11-16-22
(Applicant or Responsible Representative)

Hours of Operation:

Mon 6 - 11 Tues 6 - 11 Wed 6 - 11 Thurs 6 - 11 Fri 6 - 11 Sat 6 - 11 Sun 6 - 11

Number of Seats: _____

Facility total square feet: _____

Projected start date: _____

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): Coopers
Coopers

Utensils:

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

Food delivery schedule (per week): Once

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: Craft Master E2F80HD045V

Storage Capacity: 80 gallons

• Electric water heater: 12 kilowatts (kW)

• Gas water heater: _____ BTU's

Water heater recovery rate: 80 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? None

Eligible Person In Charge: _____

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

Are copies of signed Employee Health Policies on file? _____

Food Sources

Names of food distributors:	Deliveries/wk
1. <u>South Co</u>	0 <u>Once week</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: _____

Will **time** be used as a method to control for food safety? _____
Will a buffet be provided? _____ 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: _____

Describe utensils and methods used to cool foods: _____

Dry Storage

Frequency of deliveries per week: Once Number of dry storage shelves: 4
Square feet shelf space: 12 ft²
Is a separate room designated for dry storage? Kitchen and Back Room

Food Preparation Facilities

Number of food prep sinks: 1 Are separate sinks provided for vegetables and raw meats? Yes
Size of sink drain boards (inches): 24
How will sinks be sanitized after use or between meat species? Bleach and Sanities

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: 3

Size of sink compartments (inches): Length 12 Width 12 Depth 10

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 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? Bleach and Sanities water

How many air drying shelves will you have? 2

Calculate the square feet of total air drying space: 16 ft²

Hand washing

Indicate number and locations of hand sinks in the establishment: 1

Employee Area

Indicate location for storing employees' personal items: Back Storage Room

Finish Schedule

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	Tile	Vinyl wick plate	FRP	Washable Ceiling tile
Bar	Tile	Vinyl	FRP	Washable Ceiling tile
Food Storage	Tile	Vinyl	FRP	Washable ceiling tile
Dry Storage	Tile	Vinyl	FRP	Washable ceiling tile
Toilet Rooms	Tile	Vinyl	FRP	Washable ceiling
Garbage & Can Wash Areas	Concrete	Concrete	Concrete Block	N/A
Other				
Other				

Garbage, Refuse and Other

Will trash be stored in the restaurant overnight? Yes _____ No If so, how will it be stored to prevent contamination? _____

Location and size of can wash facility: Outside back of building
24x36

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 Dumpster Contracted

Is there a contract for grease trap cleaning? Yes

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

Where will chemicals be stored? Storage Area behind cooler

Where will clean linen be stored? Kitchen Dry Storage

Where will dirty linen be stored? Storage Room Marked Containers

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 _____

FOOD PRODUCT _____

Attached

Coopers express

Cold food well maintained at 40oF or lower and
hot food be maintained at 140oF or higher for safety and quality.

Food will come in frozen
Food will be stored at 8 degrees. (True freezer)
all other refrigerator will be stored (True refrigerator)
products arrive to cook
all coopers products made to order and depending on daily traffic

No leftover will be used for other dishes.

Food product

Chicken tenders
Chicken bites
Potato wedges
Cinnamon apples
Green beans
French fries
Mashed potatoes and gravy

Held in display warmer(Hatco)

please see chicken program operations manual for more information!