

## Food Service Plan Review Application

Name of Establishment: NEEDS Grill

Physical Address: 201 W Cumberland St

City: DUNN State: N.C Zip: 28334

Phone (if available): 8042958570 Fax: \_\_\_\_\_

Email: MANJOTINC3@gmail.com

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Applicant: MANJIT SINGH SHERGILL

Address: 11017 Jeremaih St

City: Morrisville State: N.C Zip: 27560

Phone: 8042958570 Fax: \_\_\_\_\_

Email: MANJOTINC3@gmail.com

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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: Manjit Singh Date: 12/20/2022  
(Applicant or Responsible Representative)

**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, please contact an Registered Environmental Health Specialist staff at 910-893-7547:

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.

08/22  
gv

**Hours of Operation:**

Mon 6 - 10 Tues 6 - 10 Wed 6 - 10 Thurs 6 - 10 Fri 6 - 10 Sat 6 - 10 Sun 7 - 10

**Number of Seats:** 16

**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): \_\_\_\_\_

**Utensils:**

Multi-use (reusable): Yes Single-use (disposable): No

**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? \_\_\_\_\_

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 #Model → RL94e

Storage Capacity: \_\_\_\_\_ gallons

• Electric water heater: \_\_\_\_\_ kilowatts (kW)

• Gas water heater: 199,000 BTU H BTU's

Water heater recovery rate: 202.6 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? \_\_\_\_\_

Eligible Person In Charge: HARINDERJIT SIMHA  
Program ~~FS~~ \_\_\_\_\_ Cert. # 16576631 Exp. Date 6/16/2023

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>U.S. Food</u>	<u>2 time</u>
2. <u>SYSCO</u>	<u>1 time</u>
3. _____	_____
4. _____	_____

**Time/Temperature Control for Food Safety**

Foods that will be held **hot** before serving: ~~Hot~~ Fried Chicken  
Potato wedges Okra Rice

Foods that will be held **cold** before serving: Coleslaw

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: Rice

Describe utensils and methods used to cool foods: Spread on Sheet  
Tray and cooled in walk-in

**Dry Storage**

Frequency of deliveries per week: \_\_\_\_\_ Number of dry storage shelves: \_\_\_\_\_  
Square feet shelf space: \_\_\_\_\_ ft<sup>2</sup>  
Is a separate room designated for dry storage? \_\_\_\_\_

**Food Preparation Facilities**

Number of food prep sinks: 2 Are separate sinks provided for vegetables and meats? Yes  
Size of sink drain boards (inches): \_\_\_\_\_  
How will sinks be sanitized after use or between meat species? With Quat

**Dishwashing Facilities**

**Manual Dishwashing**

Number of sink compartments: 3

Size of sink compartments (inches): Length 134 Width 30 Depth 15 inc

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? Cleaned with Soap and Sanitizer with Quat.

How many air drying shelves will you have? 2

Calculate the square feet of total air drying space: 80 ft<sup>2</sup>

**Hand washing**

Indicate number and locations of hand sinks in the establishment: 2

- 1. Next to Fryer and Chicken Sink
- 2. Next to veg Sink and 3 compartment Sink

**Employee Area**

Indicate location for storing employees' personal items: in Office

**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: Behind Building + 5x5

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 Tank outside (Cross Valley)

Is there a contract for grease trap cleaning? Yes

Are doors self-closing? \_\_\_\_\_ Fly fans provided? \_\_\_\_\_

Where will chemicals be stored? Mop Room

Where will clean linen be stored? in office

Where will dirty linen be stored? Bin outside



FOOD PRODUCT Rice / Dry Item

Rice will be kept Dry until it is needed  
then cooked + cooled on sheet pan

Flour / Breading will be kept in containers when  
they come in

FOOD PRODUCT \_\_\_\_\_

FOOD PRODUCT \_\_\_\_\_

\*\*\* ADDITIONAL SHEETS ARE AVAILABLE

## 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 fresh Product

Will be stored in cooler and put away properly until it is ready to cook

(this is fresh + will be held cold till cooked)  
potatoes will be held cold + cooked as needed

FOOD PRODUCT frozen Product

frozen products will be kept frozen when arrived before it is used.  
when ready to cook it will go straight to the fryer/oven as needed

Okra frozen

HOOD HOOD

Fryer | Fryer | oven Grill | cooler

Prep Table

Sheet

Handwash Sink

Meat Sink

WALL

Air Drier Sink

Sink

Cooler/Freezer

3 Compartment

Prep Table

Fire Exit Door

HAND WASH SINK

veg Sink

Seaming Area  
Warmer Hood

NEEDS GRILL

(MENU Proposed)

## NEEDS GRILL

COMES W/2POTATO WEDGES &ROLL

2PC FRIDE CHICKEN  
2PC WHITE  
LIVER OR GIZZARD  
3PC CHICKEN WINGS  
3PC CHICKEN TENDER

### SIDES

FRIES  
WEDGES  
OKRA

### FAMILY

COMES W/ 2 SIDES OR 6 WEDGES

9PC FRIED CHICKEN + 4 ROLLS  
12PC FRIED CHICKEN + 6 ROLLS  
6PC CHICKEN TENDER + 4 RPLLS  
12PC FRIED CHICKEN - + 12 WEDGES  
20PC CHICKEN TENDERS + 6 ROLLS

(12)

FOOD PRODUCT: POTATO will arrive fresh in 20lb in case be stored in refrigeration cooler (1) one bag will be taken to the designated VEG prep sink from the cooler (2) open put into two gallon NSA approved containers label dated placed back in the cooler and stored on bottom shelf (3) at start service one container cooler to next to fryer and floured and fried for service for the following menu item

## 1. POTATO WEDGES

All of the above are served in its entirety and will not be reused in any other item or ingredients to other item

(2.)

FOOD PRODUCT: CHICKEN will arrive fresh in 4/10lb cyrovac bag per case and be stored in refrigeration cooler (1) one bag will be taken to the designated chicken prep sink from the cooler (2) open put into two gallon NSA approved containers label dated placed back in the cooler and stored on bottom shelf (3) at start service one container cooler to next to fryer and floured and fried for service for the following menu item

1. FRIED CHICKEN
2. CHICKEN TENDER
3. CHICKEN WINGS

All of the above are served in its entirety and will not be reused in any other item or ingredients to other item

( 3.)

FOOD PRODUCT: LIVER,GIZZARD arrive fresh in 4/10lb cyrovac bag per case be stored in refrigeration cooler (1)one bag will be taken to the designated chicken prep sink from the cooler (2) open put into two gallon NSA approved containers label dated placed back in the cooler and stored on bottam shelf (3) at start service one container cooler to next to fryer and floured and fried for service for the following menu item

1. FRIED LIVER
2. CHICKEN GIZZARDS

All of the above are served in its entirety and will not be reused in any other item or ingredients to other item

(4.)

FOOD PRODUCT: OKRA, FRIES will arrive frozen in 20lb in case be stored in freezer (1) at start service one bag will be taken to freezer will be transfer in cooler (2) until next to fryer with label dated placed in the cooler (3) at start service one bag cooler to next to fryer and fryed for service for the following menu item

1. OKRA

2. FRIES

All of the above are served in its entirety and will not be reused in any other item or ingredients to other item



(5.)

FOOD PRODUCT: RICE will arrive in 4/5lb bags in case

(1) stored in dry store on shelf

(2) one bage will be taken out to veg sink

(3) wash and rinse put into nsa approved containers

(4) add in pot water and ingerdients cook in oven

(5) after cook and talken to be coolerto be coold down to blew

40 degrees once properly cooled stored with labeled and dated

for use on following item

## 1. RICE

None of the product frome item will be reused in any other item  
or ingredients

**ServSafe**  
National Restaurant Association

# ServSafe® CERTIFICATION

## HARINDERJIT SINGH

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).

16576631

CERTIFICATE NUMBER

10591

EXAM FORM NUMBER

6/16/2018

DATE OF EXAMINATION

6/16/2023

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



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

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



# Certificate of Achievement

This certificate is awarded to  
**MAGDALENA DIOSDADO**



#0655  
ASTM E2659  
Certificate Issuer

Congratulations! You have completed  
**ServSafe® Food Handler**  
Employee Food Safety Online Course and Exam

National Restaurant Association  
233 S. Wacker Drive, Suite 3600  
Chicago, IL 60606-6383  
800.765.2122 in Chicago area 312.715.1010  
Restaurant.org | ServSafe.com

Certificate Number **4504348**

Date **5/12/2020**

Expiration Date **5/12/2023**





# Certificate of Achievement

This certificate is awarded to  
**TERESITA BALTIERREZ**



#0655  
ASTM E2659  
Certificate Issuer

Congratulations! You have completed  
**ServSafe® Food Handler**  
Employee Food Safety Online Course and Exam

**National Restaurant Association**  
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Chicago, IL 60606-6383  
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Restaurant.org | ServSafe.com

Certificate Number **4498703** Date **5/11/2020**

Expiration Date **5/11/2023**

