

**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
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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

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Food Service Plan Review Application

Type of plan: New Remodel

Name of Establishment: Rudino's PIZZA & GRINDERS

Physical Address: 1574 N.C 87

City: CAmeron State: N.C Zip: 28326

Phone (if available): 910-366-5737 Fax: _____

Email: dougliggett@gmail.com

Applicant(s): Doug Liggett

Address: 7 Crows Nest

City: Whispering Pines State: N.C Zip: 28327

Phone: 919-349-1748 Fax: _____

Email: dougliggett@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:  Date: 1-5-23
(Applicant or Responsible Representative)

Hours of Operation:

Mon 11 - 11 Tues 11 - 11 Wed 11 - 11 Thurs 11 - 11 Fri 11 - 12 Sat 11 - 12 Sun 11 - 10

Number of Seats: 79

Facility total square feet: 2,400

Projected start date: 1-5-23

Type of Food Service:

Check all that apply

- Restaurant
- Food Stand
- Drink Stand
- Commissary
- Meat Market
- Other (explain): _____

- Sit down meals
- Take-out meals
- Catering

Utensils:

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

Food delivery schedule (per week): 2

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 240A2 (NG)

Storage Capacity: _____ gallons

• Electric water heater: _____ kilowatts (kW)

• Gas water heater: 13,300 BTU's

Water heater recovery rate: _____ GPH

If tankless, 5.6 GPM ; Number of heaters: 2

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: Robert Chuch RA 2BYTNIUK
Program SERVE SAFE Cert. # 20223143 Exp. Date 2-5-26

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

Eligible Person In Charge: JAMIE ZIMMARO
Program SERV SAFE Cert. # 20223142 Exp. Date 2-5-26

Eligible Person In Charge: RAYSHON THOMAS
Program ~~20223107~~ Cert. # 20223107 Exp. Date 2-5-26
SERVSAFE

*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>U.S. Foods</u>	<u>2</u>
2. <u>Coke</u>	<u>1</u>
3. <u>All Beer Co.</u>	<u>1</u>
4. _____	_____

Time/Temperature Control for Food Safety

Foods that will be held **hot** before serving: Pizza, Pasta, mild, Cheese,
And mushroom SAUCE will be held in warmers
At 140° until use.

Foods that will be held **cold** before serving: Bulk Packaged Meat will be held
in walk-in, sliced then stored in Grab cooler till
use held at 40°

Will **time** be used as a method to control for food safety? NO

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: LASAGNA, will be cooked portioned in pans
and placed in Grab cooler until use

Describe utensils and methods used to cool foods: LASAGNA cooked in metal hotel pan, portioned with
spatula in cook safe bowl, placed in Grab cooler
until use.

Dry Storage

Frequency of deliveries per week: 2 Number of dry storage shelves: 38

Square feet shelf space: 342 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 raw meats? Yes

Size of sink drain boards (inches): 18"

How will sinks be sanitized after use or between meat species? sinks will be wiped + sprayed with sanitizer.

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: 3

Size of sink compartments (inches): Length 23" Width 23" Depth 12"

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: Ecolab / ES 2000

Hot water sanitizing? _____ or chemical sanitizing? Quats

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? Mixing Bowl is the LARGEST item we have and it will fit in the Dish machine. Quats sanitized spray will be used at every station, along with slicer we also have sanitized buckets with towel at each station.

How many air drying shelves will you have? 5

Calculate the square feet of total air drying space: 45 ft²

Hand washing

Indicate number and locations of hand sinks in the establishment: 7 Hand sinks
2 - mens Room 2 - womens Room 1 - Behind BAR
2 - Kitchen

Employee Area

Indicate location for storing employees' personal items: They can use office wait station, or Host station

Finish Schedule

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	Apoxy	wood painted	FRP	Wash tile
Bar	Apoxy	Vinyl	FRP	Open
Food Storage	sealed concrete	Vinyl	metal	metal
Dry Storage	Apoxy	Vinyl	FRP	Wash Tile
Toilet Rooms	Sealed concrete	Vinyl	Paint Drywall	Wash Tile
Garbage & Can Wash Areas	Tile ^{can wash}	Tile	FRP	Wash Tile
Wait Station Other	sealed concrete	Vinyl	FRP	Wash Tile
Other				

walk-in

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: Located in Kitchen 3^{ft} x 3^{ft}

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? Order Grease Dump Bin

Is there a contract for grease trap cleaning? Yes (Valley Proteins)

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

Where will chemicals be stored? Dry Storage

Where will clean linen be stored? Dry Storage or Office

Where will dirty linen be stored? Outside in Fenced in Area

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 _____

FOOD PRODUCT Deli Meats, Pre Cooked, Veg.

Deli meat - Will arrive Packaged to walk-in cooler.
Will be sliced on site. Put in 1/6 pan and stored in GRAB cooler

Vegetables - will be handles same AS Deli meats.

We use pre cooked Burgers. Placed in GRAB cooler until use

We use pre cooked Steak. Placed in Prep table till use

FOOD PRODUCT Frozen Foods

Pickle chips, Potato skins, mozz. Stx. will be Delivered to Freezer, Kept Frozen to Cook.

FOOD PRODUCT Bread Products

• Bread and Dough will be made Daily, used By End of DA

• Pizza Dough will be stored in GRAB cooled till use.

• we will be makin 50 - 16" Pizza

50 - 12" Pizza

50 - Loafs of Bread

• 50^{lb} Bags of Flour will be stored in "Prep Room" on shelf.

• water for Bread will be from "Veg. sink"

• Bread mixed put in proofer then BAKed, cooled on BACK then Bagged till use.

***ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT RAW Chicken, Ground Beef

Chicken will be delivered to walk-in. Pulled from walk-in, washed and put in 12 quart and placed in GRAB cooler till use. when we get order we will grab from cooler to Fryer then to plate.

FOOD PRODUCT 3 Comp Sink, Dishwasher

The Large Sheet Pan Do not get washed
No RAW Product will go on the PANS. Only Bread Dough on sheet PANS and there will be wax paper between the Dough + Sheet Pan.
I am going to order a larger 3 comp sink that will handle sheet pans
All Bowls that we use can be placed in Dish machine.

FOOD PRODUCT _____

*****ADDITIONAL SHEETS ARE AVAILABLE**

FOOD PRODUCT Beer Kegs, Bottle Beer

Beer will Be Delivered to WALK-in. Empty Kegs
Will Be in Fenced in AREA

Bottle Kept in WALK-in, Pulled to Cooler Behind
BAR.

FOOD PRODUCT All Sauces

All Sauces will Be made AND stored in GRAB Cooler.
PASTA + PIZZA SAUCE will Be Kept in WARMER AT 140°
Until Use Along with BUTTER, MILD SAUCE, COOKED
MUSHROOMS, CHEESE SAUCE AND AUGUS
All SAUCES will Be made in PREP AREA.

FOOD PRODUCT TUNA

Tuna will Be made in 1/6 PAN, DATED AND Placed
in GRAB cooler.

***ADDITIONAL SHEETS ARE AVAILABLE