

April 6, 2023

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Salah Nouaim
11380 US 401 N
Fuquay Varina, NC 27526
RE: Dabbing Chicken

Harnett County Government Complex
307 W. Cornelius Harnett Boulevard
Lillington, NC 27546

ph: 910-893-7547

fax: 910-893-9371

Dear Mr. Nouaim,

A plan review was received by this office concerning the construction of the above referenced facility. The plans are not approved and the application is being returned at this time with the following comments:

- Food process sheet for chicken is missing information about how and where chicken will be breaded. Specify details and equipment used for breading and frequency of breading.
- Do you intend to keep any leftovers? If so, specify what foods and how they will be cooled.
- Do you intend to have lettuce, tomato or other condiments for burgers or sandwiches? If so, provide the details of how these foods will be received, stored, washed, cut, cooked, etc. The frequency of preparation of these foods and how they are held once prepared or cooked.
- Refer back to the application, re-submitted on 4-3 and answer the questions left blank. Information on the application pertaining to Food Preparation Facilities has incorrect information provided for size of sink drain boards. Provide correct measurement of sink drainboard size in inches.
- The application indicates that a separate room designated for dry storage is not provided. Do you intend to use the back storage room off the main store area? If this room is used for storage it shall be indicated on the application and provide a site plan with equipment shown on the site plan.
- Manual dishwashing sink compartments and drainboard measurements are not correct. Provide correct measurements on the application for these items.
- Be more specific as to where the employees' personal items will be stored. You stated "in the back". Describe where this is in relation to the kitchen. If you intend to use the storage room in the back of the store, than indicate on the site plan where the employees' items will be stored.
- Location and can size of can wash facility is blank on application.
- Indicate the intended use of the panini press and small stove range. What foods will you cook on this equipment?

A walk through of the facility was completed and the following items were noted as not in compliance. This is not a complete list, but items observed during walk through.

- Rust present on interior and exterior fryer surfaces. All equipment must meet 2017 NC Food Code Sections 4.1 and 4.2. Used equipment must meet all requirements in Sections 4.1 and 4.2.
- Lights flickering in kitchen and not working properly.
- Kitchen walls are damaged, paneling and wall trim loose. Holes present in FRP.
- Door frames damaged.
- Floor tiles damaged, water damaged floor tiles present.

- Approved NSF or equivalent shelving must be provided.
- Holes present in coving and wall/floor junctures.
- Book shelf in storage room is not approved for use in facility and must be removed.
- Kitchen handsink pipe leaking.
- Reach in freezer shelving has cracked coating along with rust present.
- Cleaning needed throughout kitchen, bathroom and storage rooms.

Bathroom:

- Provide a self-closure on bathroom door.
- Cracked and broken floor tiles.
- Paneling loose and falling off around hot water heater.
- Bad caulk in corner of bathroom.
- Soap was not provided.

Back Storage Room Outside of Kitchen:

- Ceiling tiles missing and insulation hanging down from ceiling.
- Spray foam is not approved to close holes and was present along floor and wall juncture.
- More lighting is needed.

An inspection by the Fire Marshal's office is required to evaluate the hood suppression system and cooking equipment placement. You will need to contact the Town of Angier to find out what information is required to be submitted for this review.

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,



Jamie Turlington, REHS
Cindy Pierce, REHS
Harnett County Environmental Health
Harnett County Health Dept.