

**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 NEW Remodel _____

Name of Establishment: TRITON QUICK MART

Physical Address: 205 E JACKSON BLVD

City: ERWIN State: NC Zip: 28339

Phone (if available): 919-339-8998 Fax: _____

Email: SMHOLDINGINC@gmail.com

Applicant(s): SURMEET KAUR

Address: 108 TAYBERRY CT

City: HOLLY SPRINGS State: NC Zip: 27540

Phone: 919-525-7800 Fax: _____

Email: SMHOLDINGINC@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: Surmeet Kaur Date: 4-11-23
(Applicant or Responsible Representative)

Hours of Operation:

Mon 5:30-3 Tues 5:30-3 Wed 5:30-3 Thurs 5:30-3 Fri 5:30-3 Sat 6-3 Sun 6-3

Number of Seats: 0

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): C-Store

Utensils:

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

Food delivery schedule (per week): one

Indicate any **specialized process** that will take place:

NA Curing NA Acidification (sushi, etc.) NA Smoking

NA 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? NA

Indicate any of the following **highly susceptible populations** that will be catered to or served:

NA Nursing/Rest Home NA Child Care Center NA Health Care Facility

NA Assisted Living Center NA 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: A-O. Smith Corporation E6-49245DV110

Storage Capacity: 40 Gall. gallons

- Electric water heater: 3380 kilowatts (kW)
- Gas water heater: _____ BTU's

Water heater recovery rate: _____ 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: Surmeet Kaur
Program Sevesof Cert. # 17806046 Exp. Date 4/29/24

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

Eligible Person In Charge: Murphy Lferrel
Program Sevesof 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>SYSCO</u>	<u>Wkly</u>
2. <u>Core Mark</u>	<u>Wkly</u>
3. _____	_____
4. _____	_____

Time/Temperature Control for Food Safety

Foods that will be held **hot** before serving: Fried Chicken, Mac + Cheese
Jambalaya, Crisptos, Corn Dog, Biscuits, Potato Veggies
Shrimp fish Filet

Foods that will be held **cold** before serving: N/A

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: N/A

Describe utensils and methods used to cool foods: N/A

Dry Storage

Frequency of deliveries per week: _____ Number of dry storage shelves: _____
Square feet shelf space: _____ ft²
Is a separate room designated for dry storage? _____

Food Preparation Facilities

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

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: 3

Size of sink compartments (inches): Length 7.5^{ft} Width 22^{inches} Depth 1ft

Length of drain boards (inches): Right 16^{inch} Left 18^{inch}

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: N/A

Hot water sanitizing? N/A or chemical sanitizing? N/A

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? N/A

How many air drying shelves will you have? 2 Shelves

Calculate the square feet of total air drying space: 168 ft²

Hand washing

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

Employee Area

Indicate location for storing employees' personal items: office

Finish Schedule

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen				
Bar				
Food Storage				
Dry Storage				
Toilet Rooms				
Garbage & Can Wash Areas				
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: Near Dumpster

Are hot and cold water provided as well as a threaded nozzle? Hot + Cold

Will a dumpster be provided? Yes

Do you have a contract with the dumpster provider for cleaning? No

How will used grease be handled? Disposed and Hauled off

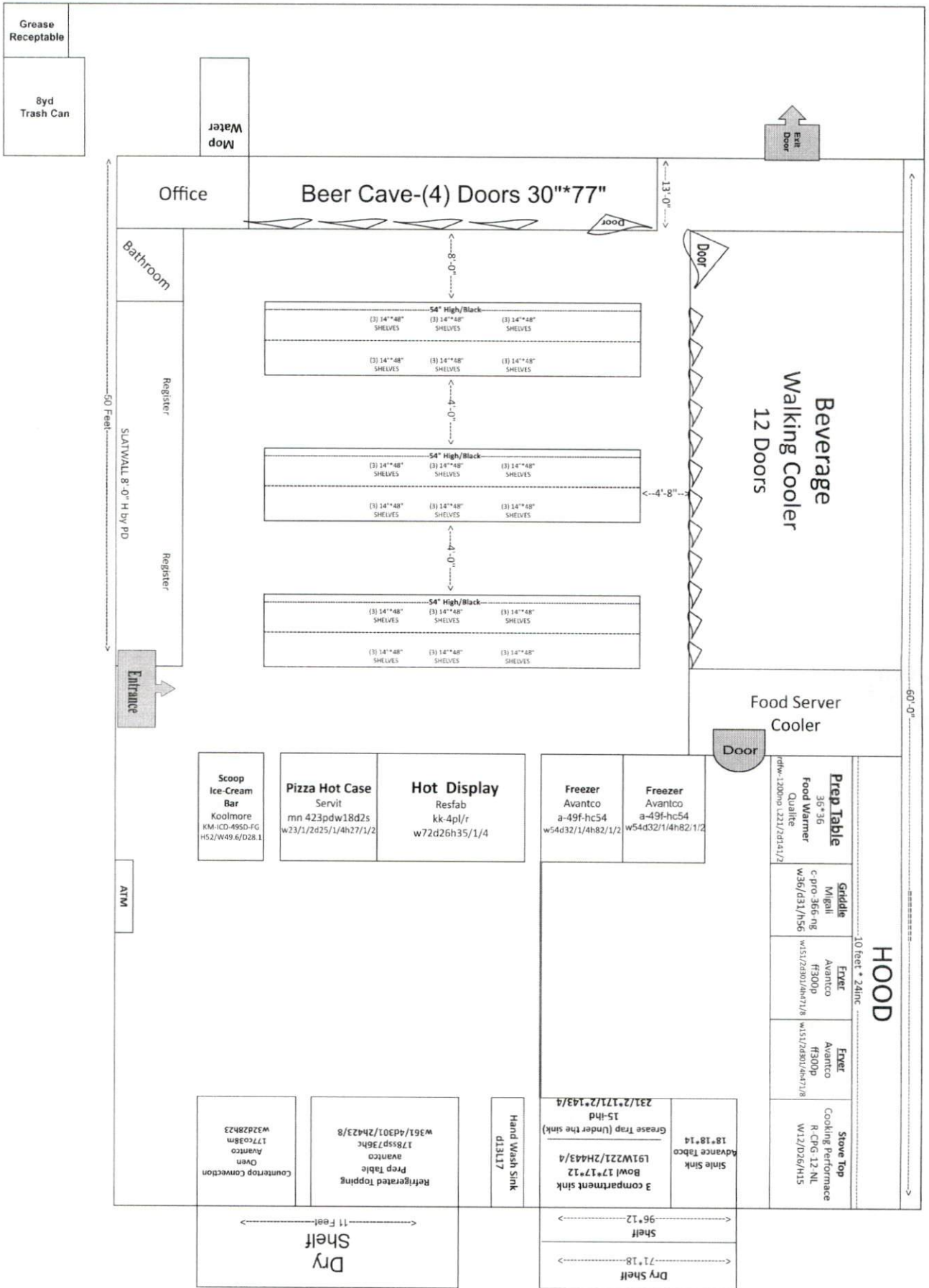
Is there a contract for grease trap cleaning? _____

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

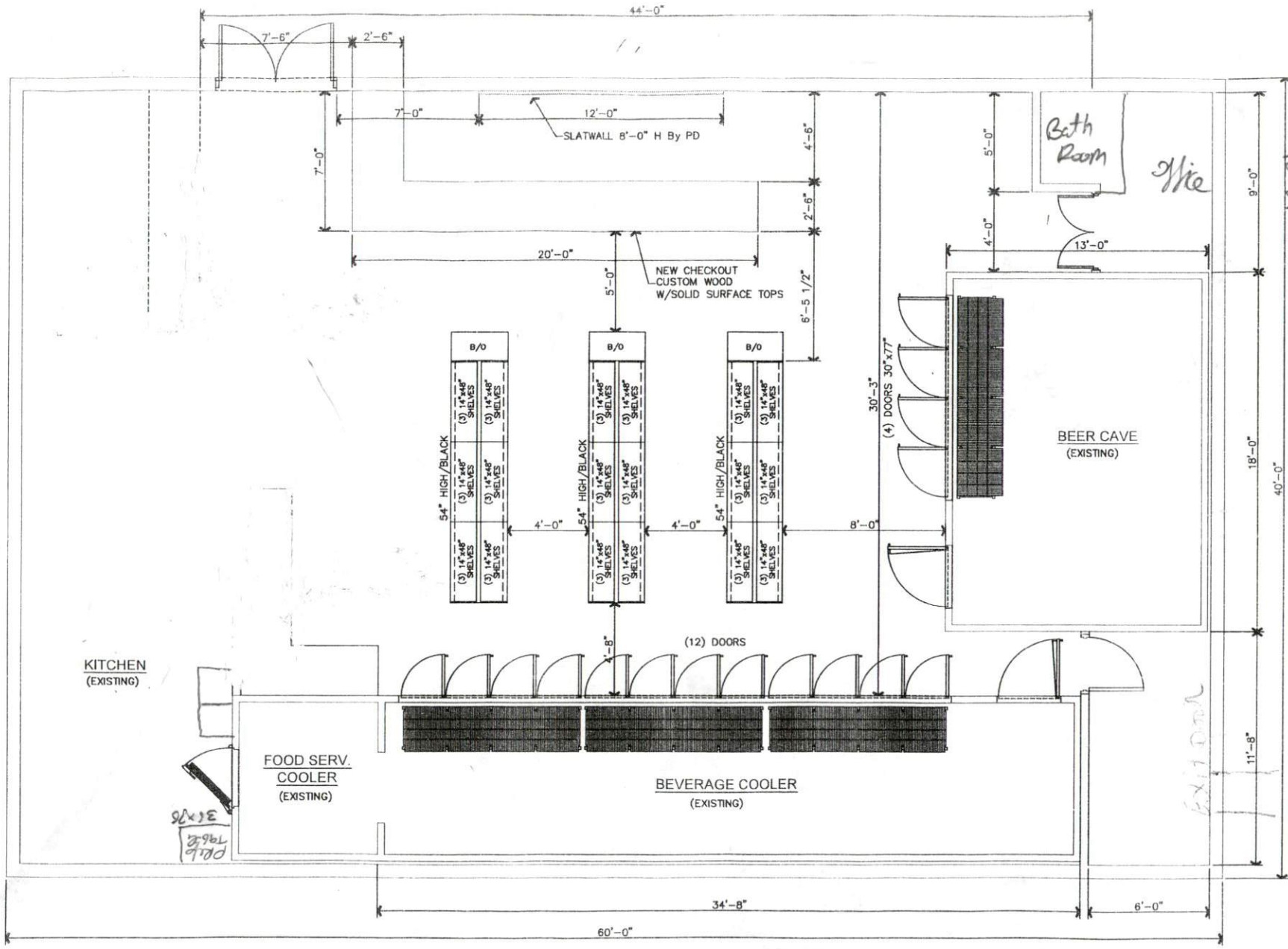
Where will chemicals be stored? _____

Where will clean linen be stored? N/A

Where will dirty linen be stored? N/A



8YRD
TRUCK
CANOPY
← Grease
Recycle
↓
Mop
Washer
Dryer



PROPOSED FLOOR PLAN
TRITON QUICK MART
 205 E. JACKSON BLVD.
 ERWIN, NC 28339

DATE: 3.30.2021
 SALESMAN: WT
 SCALE: N.T.S.
 DRAWING NO.: 201319



PRICE-DAVIS
 EQUIPMENT SOLUTIONS FOR THE CONVENIENCE STORE & RESTAURANT INDUSTRIES
 P.O. BOX 190 IRON STATION, NC 28080
 P 800-456-1014 F 704-732-2655
 www.pricedavisllc.com

Bone In Chicken / Chicken Tenders / Joint Wings

All chicken will arrive fresh, never frozen pre-cut, pre-marinated from the chicken producer. The chicken is packed in clear plastic bags and placed into wax-lined boxes. Chicken is delivered by Sysco in refrigerated trucks. Once chicken is prepped, store will dry bread with our premixed breading, deep fry at 350 degrees using the proper cooking time depending on the product and placed in the hot food case for sale to customers.

Fish / Shrimp / Cracklins / Boneless Wings / Crispitos / Wedges (fries)

These menu items will come in frozen pre-breaded and go directly from the freezer to the deep fryer. Once cooked, items to be placed in the hot food case for sale.

Chicken Sandwich – Patty will come in frozen, cooked and placed on a bun. No lettuce or tomato or any garnish will be added to the sandwich. The sandwich goes into a foil-lined bag (like chic fil a) and placed into the hot food case.

Corn Dogs – Arrive frozen. Corn dogs are thawed by being placed in the cooler to thaw a day before prior to cooking. They are deep fried using the proper cooking time and placed in a transfer pan with grate to drain out any excess oil. Internal temp must be 165 degrees which will be measured with a probe thermometer. Placed in the hot food case to sell.

Red Beans and Rice – Rice arrives frozen – Rice is placed in a colander inside adequate sized container in sink with hot water poured over the rice until thawed. The rice will continue to be heated to 165 degrees in a microwavable container measured by a probe thermometer.

The red beans arrived frozen pre-cooked and are heated in the microwave the same way as the rice. The two items are kept separate and hot in the food warmer held hot at 145 degrees and placed in a side cup with lids as ordered.

Jambalaya – Arrives dry in pre-measured packets. Contents are poured into a rice cooker with 4 cups of water. We add 2 cups of sliced precooked sausage and mixed well. The rice cooker is placed at the proper setting to cook. The product is immediately transferred to the table top warmer and held at 145 degrees. From there it is portioned into side cups to sell as ordered.

Mac n Cheese – Arrives frozen pre-cooked. The pack is placed in the cooler to be thawed. The desired amount to be cooked is placed in a microwave safe container and heated to 165 degrees and measured by a probe thermometer. From there it is placed in the table top warmer and held at 145 degrees and portioned into side cups to be sold as ordered.

Mashed Potatoes – 1 quart of water heated to 190 degrees or higher by using a probe thermometer. Heated water goes into the mixing bowl while the packet of potatoes are poured in and whisked for 1 minute until smooth and fluffy. Potatoes are poured in to a pan that will be placed in the tabletop warmer for holding at 145 degrees and portioned into side cups to be sold as ordered.

FOOD PRODUCT PIZZA PIE / SLICE (FROZEN)

DOUGH / PIE COMES IN FROZEN
PIE IS THAWED OVERNIGHT IN COOLER
ALL TOPPINGS (BEEF, PEPPERONI, SAUSAGE, MUSHROOMS ALL
COME IN FROZEN (NO RAW VEGES OR FRESH MEAT)
TOPPINGS ARE THAWED IN COOLER DAILY AND PLACED
ON PIES AS NEEDED - COOKED IN CONVECTION OVEN
AND PLACED IN HOT HOLD PIZZA DISPLAY ON COUNTER
FOR CONSUMPTION

FOOD PRODUCT _____

FOOD PRODUCT _____

***ADDITIONAL SHEETS ARE AVAILABLE