

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

Hours of Operation:

Mon 8 - 3 Tues 8 - 3 Wed 8 - 8 Thurs 8 - 8 Fri 8 - 9 Sat 8 - 9 Sun 8 - 6

Number of Seats: 100

Facility total square feet: 2500

Projected start date: Done

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): X Single-use (disposable): _____

Food delivery schedule (per week): 2 TIMES

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: ruud pe 2-80-2

Storage Capacity: 80 gallons

- Electric water heater: 5.4 kilowatts (kW)
- Gas water heater: _____ BTU's

Water heater recovery rate: 56 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? YES

Eligible Person In Charge: Ronald Jones
Program learn to serve Cert. # 12s-fh-28855430 Exp. Date 5/20/2026

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

Eligible Person In Charge: Anyah Mills
Program servSafe Cert. # 23083122 Exp. Date 1/5/2028

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>USFoods</u>	<u>2</u>
2.	<u>Performance</u>	<u>2</u>
3.	<u>Chaney Bros</u>	<u>2</u>
4.	_____	_____

Time/Temperature Control for Food Safety

Foods that will be held **hot** before serving: _____ Soups _____

Foods that will be held **cold** before serving: _____ Meats, potatos, Eggs, Sauces _____

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: _____ Bacon, pasta, sauces _____

Describe utensils and methods used to cool foods: _____ Frequent stirring and Ice-water Baths and Ice paddles _____

Dry Storage

Frequency of deliveries per week: 2 Number of dry storage shelves: 25

Square feet shelf space: 300 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): 30

How will sinks be sanitized after use or between meat species? _____
yes after any usagage

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: 3

Size of sink compartments (inches): Length 20 Width 25 Depth 24

Length of drain boards (inches): Right 25 Left 25

Are the basins large enough to immerse your largest utensil? yes

What type of sanitizer will be used?

Chlorine _____ Quaternary x Hot water (171°F) X Other (specify) _____

Mechanical Dishwashing

Will a dishmachine be used? Yes X No _____

Dishmachine manufacturer and model: CMA est8H2

Hot water sanitizing ? x or chemical sanitizing? x

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? most will fit in the sink but if not will scrub after every yes leveraging the sink compartments and rinse hose

How many air drying shelves will you have? 2

Calculate the square feet of total air drying space: 164 ft²

Hand washing

Indicate number and locations of hand sinks in the establishment: 5
bar area, prep area and next to dishwasher and each bathroom

Employee Area

Indicate location for storing employees' personal items: currently have a cabinet that can be locked and will be looking for lockers in the near future

Finish Schedule

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	Done	Done	Done	Done
Bar	Done	Done	Done	Done
Food Storage	Done	Done	Done	Done
Dry Storage	Done	Done	Done	Done
Toilet Rooms	Done	Done	Done	Done
Garbage & Can Wash Areas	Done	Done	Done	Done
Other				
Other				

Garbage, Refuse and Other

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

Location and size of can wash facility: _____

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? no pickup

How will used grease be handled? Disposed of in remote container and contracted for pickup

Is there a contract for grease trap cleaning? _____

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

Where will chemicals be stored? Storage room

Where will clean linen be stored? Hung in storage room

Where will dirty linen be stored? Dirty linen bin to be picked up and cleaned every Monday

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 Appetizers- Jalapeno Poppers, Fried Mushrooms, bar prezels

Food will arrive frozen and stored in freezer until used.
 Individual serving will be removed from freezer and transferred immediately to fryer and fried.
 Food will not be used as leftover or in future dish

FOOD PRODUCT chicken breast,tenders & wings

Chicken will arrive fresh and immediately placed in refrigeration and stored there till use.
 Chicken portion for use will be removed from rfrigeration and immediately transferred to fryer or grill. If breasts or tenders are to be battered, then chicken will be immediately transferred from refrigeration, battered, and then to fryer.
 Food will not be used as leftovers or in future dish

FOOD PRODUCT Bacon Crusted Cheese Sticks

Mozzarella sticks are delivered cold and placed into walk-in cooler. Sticks are unwrapped, battered, rolled in breadcrumbs and cooked with bacon pieces in the prep area and then placed in freezer. Sticks will be transported to Anderson Creek Club in insulated freezer bags with ice and placed immediately in freezer. Portions will be removed from freezer and placed in deep fryer to cook and served immediately when ready. Sticks will not be used as leftover or as ingredient in future dish.

FOOD PRODUCT Fries and Sweet Potato Fries

Both products will be delivered frozen and placed directly in the freezer. Portions will be removed from freezer and placed directly into deep fryer. Once warmed, they will be served immediately. Product will not be used as leftover or as ingredient in any other dish

FOOD PRODUCT Salads

All salad components (i.e. lettuce, tomatoes, onions, cheeses, cucumbers, etc.) will be delivered fresh and chilled and placed immediately in refrigeration. Smaller portions will be removed from refrigeration and placed in refrigerated prep cooler. Salads will be built at prep cooler and delivered to customers immediately upon completion. Salads will not be used as leftover or as ingredient in future dish

*****ADDITIONAL SHEETS ARE AVAILABLE**

FOOD PRODUCT Chili and soups

Chili and all soups will be prepared in the prep area cooled immediately with ice paddles, and stored in walk-in.

Products

will then be reheated on stove and placed in soup holding pots.

Chili and soups will not be used as leftover or as ingredient in future dish.

FOOD PRODUCT Burgers

Burger will be delivered fresh in 10 lbs. tubes and placed in walk-in

Burger will be removed from tubes and portioned into 8 oz patties and placed in containers

Patties will be removed from refrigeration and cooked to temp, then served immediately to customers.

Exception is the Beyond burger. This plant-based patty is delivered frozen and placed immediately in the freezer. Patties are removed from freezer as needed and cooked immediately and served to customer.

Burgers will not be used as leftover or as ingredient in future dish.

FOOD PRODUCT Hot Dogs

Hot Dogs will be delivered frozen and placed immediately back into freezer.

Hot Dog packs will be

removed from freezer as needed at night and placed in refrigeration to thaw. Hot dogs will be removed from refrigeration when needed and immediately placed on grill to warm. Once warmed, they will be delivered immediately

Hot dogs will not be used as leftover or as ingredient in future dish.

*****ADDITIONAL SHEETS ARE AVAILABLE**

FOOD PRODUCT Sandwiches -

All components of sandwiches will be delivered fresh and portioned and/or sliced in the prep area. Components will be placed immediately in refrigeration. Portions will be placed in prep cooler until needed and then sandwiches will be built on prep table and immediately served to customers

FOOD PRODUCT Philly Cheese Steak

Eye round will be delivered fresh and sliced and portioned in the prep area at _____ Portions will immediately be placed in refrigeration and stored until needed. Once needed they will be removed from refrigeration and placed on flat top to cook. Once cooked to temp it will be served immediately to customer.
-Philly meat will not be used as leftover or as ingredient in future dish

FOOD PRODUCT _____

*****ADDITIONAL SHEETS ARE AVAILABLE**

FOOD PRODUCT _____

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