

**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


Food Service Plan Review Application

Name of Establishment: DK Foods dba Dogleg Cafe
Physical Address: 216 Country Club Drive
City: Lillington State: NC Zip: 27546
Phone (if available): 910-893-1313 Fax: _____
Email: doglegdkfoods@gmail.com

Applicant: Kimberly Fonder
Address: 611 Pungo Lake Drive
City: Fuquay Varina State: NC Zip: 27526
Phone: 336-269-1034 Fax: _____
Email: doglegdkfoods@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: 8/1/23
(Applicant or Responsible Representative)

Hours of Operation:

Mon 11-3:30 Tues 9:30-3:30 Wed 9:30-3:30 Thurs 9:30-3:30 Fri 9:30-3:30 Sat 8-3:30 Sun 8-3:30

Number of Seats: 38

Facility total square feet: 881.67 sq feet

Projected start date: 8/20/23

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): _____

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: Rheem-Ruud Universal Gas Commercial
water Heater

Storage Capacity: 91 gallons

• Electric water heater: _____ kilowatts (kW)

• Gas water heater: 199,900 BTU's

Water heater recovery rate: 193.8 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: Kimberly Fonder
Program AAA Food safety Cert. # 108-77637 Exp. Date 5/1/28
1682949549-8

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

Eligible Person In Charge: LaDean Victor
Program AAA Food Handler Cert. # 1682560093-8-77849 Exp. Date 4/26/26

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? yes

Food Sources

Names of food distributors:	Deliveries/wk
1. <u>US Foods</u>	<u>1-2</u>
2. _____	_____
3. _____	_____
4. _____	_____

Time/Temperature Control for Food Safety

Foods that will be held **hot** before serving: Chili, Hot Dogs

Foods that will be held **cold** before serving: Sandwiches (meat), BBQ, Slaw

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: Potato Salad, Chicken Salad

Describe utensils and methods used to cool foods: Shallow pan, Spoons

Dry Storage

Frequency of deliveries per week: 1-2 Number of dry storage shelves: 33

Square feet shelf space: 191.40 ft²

Is a separate room designated for dry storage? yes

Food Preparation Facilities

Number of food prep sinks: 0 Are separate sinks provided for vegetables and meats? NO

Size of sink drain boards (inches): 24

How will sinks be sanitized after use or between meat species? Hot soapy water and Clorox spray

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: 3

Size of sink compartments (inches): Length 18 Width 18 Depth 14

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? Hot soapy water towel, rinsed, then a sanitizing spray and wiped.

How many air drying shelves will you have? 3

Calculate the square feet of total air drying space: 16 ft²

Hand washing

Indicate number and locations of hand sinks in the establishment: 1 by refrigerator / dish wash area

Employee Area

Indicate location for storing employees' personal items: Back room and Under register

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: outside to side of building

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? Campbell University

How will used grease be handled? in container outside

Is there a contract for grease trap cleaning? yes

Are doors self-closing? yes Fly fans provided? no

Where will chemicals be stored? in side room

Where will clean linen be stored? in side room

Where will dirty linen be stored? in bucket

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 please see attached handout

FOOD PRODUCT _____

Hand Washing Procedure: Pull down towel. Lather and wash hands in hot water for 20+ seconds. Rinse hands with hot water and dry with ready towel. Use towel to turn off water. Discard towel.

Refrigerator Storage at 39 degrees or less

Freezer Storage at 0 degrees or less

Food Product: **Hash Browns**

Arrival to cafe frozen from US Foods truck. Food will be stored in freezer. Thawing process includes running warm water in food prep sink to hydrate. Drain water off the hashbrowns and put in shallow pan to bring to 39 degrees. Put in container with label including date the hashbrowns were hydrated. Store in container in the refrigerator for one week then discard any leftover. Small amounts to be gathered for individual orders, not to be returned to storage container. Place butter on grill, add hashbrowns. When golden brown (165 degrees), flip with clean spatula and cook until golden brown on the other side.

Food Product: **Breakfast Sandwich/Breakfast Plate**

Eggs arrive to cafe at 39 degrees, bread, bacon, and sausage arrives from US foods frozen at below 39 degrees and placed in freezer. Eggs placed in refrigerator from US foods truck. Process: Perform hand washing procedure. Don single use glove and put egg on grill (see **Eggs** below). Doff glove and rewash hands. Don a new glove and toast bread. Doff glove, then add bacon or sausage to grill and cook to 165 degrees. Cook egg to well done. Place in single use container.

Food Product: **Eggs**

Eggs arrive fresh in package from US Foods and stored in refrigerator. To prepare, perform hand washing procedure. Don single use gloves. Crack eggs onto grill and throw shells and gloves away. Rewash hands, then cook eggs to well done or scrambled.

Food Product: **Pimento Cheese**

All products arrive unopened from US Food truck with cheeses arriving at 39 degrees or less and to be stored immediately in the refrigerator. Other products arrive in sealed containers to be stored on shelf until opened. Once opened they are stored in the refrigerator. Perform hand washing procedure. Don single use gloves. Grind up cheeses in clean bowl. Doff gloves then add Mayo, Pimentos, Seasoning and mix with clean spoon. Use spoon to scoop pimento cheese into storage container. Label with date made and keep in refrigerator for up to 7 days. Remove for brief periods of time to scoop single serving portion out of container with clean spoon. Do not touch spoon to another surface and place spoon in area for dirty dishes. Place container back inside refrigerator immediately after use. Discard any leftovers after 7 days.

Food Product: **Cole Slaw**

Foods arrive by US Foods Truck in precut up containers refrigerated and immediately transferred to our refrigerator. Perform hand washing procedure. Don single use gloves. Cabbage comes precut. Remove from bag and place in clean bowl. Doff gloves. Mix together cabbage and pre-shredded carrots in same bowl. Add in other ingredients and mix with clean

spoon. Place slaw in storage container and place spoon in dirty dish area. Label with date and keep in refrigerator for 7 days. Take out of refrigerator for brief periods of time to use clean spoon to remove single portion sizes being careful to not touch any other surface with spoon. Put container back in refrigerator immediately until next use. Discard remaining after 7 days.

Food Product: Potato Salad

Ingredients arrive on US Foods truck and stored appropriately immediately upon arrival. Perform hand washing technique. Cut up potatoes on clean cutting board. Cook potatoes in pot until tender. Cool them in shallow pan ice bath until 39 degrees. Cook eggs by bringing them to a boil and then cook for 15-20 minutes. Place in ice bath until 39 degrees. Place potatoes in large clean bowl to mix all cold ingredients with clean spatula/spoon. Small portions made a few times a week.

Food Product: Hamburgers

Food arrive by US Foods Truck frozen at 0 degrees or less and immediately stored in Freezer. To prepare, begin with hand washing procedure. Place gloves on and premake disposable tray with bun and toppings. Throw away gloves and wash hands again using hand washing procedure. Place gloves on and put frozen meat on grill. Throw away glove and rewash hands using hand washing procedure. Place another glove on and complete making hamburger to 165 degrees internally. Place on premade, disposable serving container.

Food Product: Hot Dogs

Food arrives in US Foods Truck frozen in box and placed in freezer. Perform hand washing technique. With gloves on, take hot dog out of refrigerator and place in fryer. Take off gloves and throw them away. Wash hands. Cook to 165 degrees in fryer. Use tongs to place hot dog onto bun in a disposable container. Rewash hands and add toppings to hot dog with individual spoons for each topping.

Food Products: Cold Sandwich (Artisan BLT, Club Sandwich, Deli Sandwich, Cranberry Chicken Salad)

Food arrives in US Foods Truck and stored in freezer, refrigerator or on shelf as appropriate for food type. Perform hand washing technique. Don gloves and put desired choice of bread on a disposable container and add condiments and toppings as ordered. Remove gloves and wash hands.

Food Product: BBQ Sandwich

Food arrives frozen in US Foods Truck and placed in freezer. Wash hands using hand washing technique. Don gloves and placed precooked, frozen BBQ on grill top and heat up to 165 degrees. Doff gloves and wash hands. Don gloves and place bun/condiments on disposable tray. Place cooked pork on the premade disposable container/bun. Take off gloves and wash hands.

Food Product: Grilled Chicken Sub

Food arrives in US Foods Truck with precooked chicken frozen. Stored immediately as appropriate with chicken going into freezer. Perform hand washing technique. Take frozen chicken and place on grill and cook to 165 degrees. Wash hands and don gloves to prepare bun, condiments on a disposable container. Take off gloves and wash hands. Place chicken on bun and serve.

Food Product: **Omelet**

Food arrives on US Foods truck refrigerated and immediately stored in refrigerator. Pour liquid egg onto grill top. Cook for one minute and flip over using clean spatula. Perform hand washing technique. Don gloves and put in desired cheese, fold over cheese and cook to 165 degrees. Doff gloves and wash hands. Don gloves and add cold, precooked meats. Doff gloves and wash hands. Cook meat to 165 degrees and place on disposable container for serving.

Food Product: **Quesadilla**

Food arrives on US Foods Truck with cheese refrigerated and placed immediately in the refrigerator. Wraps stored in dry storage at room temperature. Perform hand washing technique. Place wrap on grill and add cheese and/or precooked frozen chicken in the middle, then fold. Heat to 165 degrees and then flip to heat other side. Place on disposable container to serve.

Food Product: **Grilled Pimento Cheese**

Food arrives on US Foods Truck. Please see Pimento Cheese Prep above. Perform hand washing technique. Don gloves and place toast with scoops of pimento cheese on disposable container to serve. Doff gloves and wash hands.

Food Product: **Pancake**

Food Arrives on US Food Truck and stored on shelf. Mix water with batter per container instructions. Pour onto grill and wait for bubbles. Flip with clean spatula and done when golden brown. Place pancake on disposable container for serving.

Food Product: **French Toast**

Eggs arrive on US Food Truck refrigerated and immediately placed in refrigerator. Perform hand washing technique and place liquid egg in bowl. Wash hands. Gather bread and dip bread in egg. Place on grill and heat to golden brown (165 degrees). Flip and bring other side to golden brown.

Food Product: **Bacon**

Food arrives on US Foods truck and refrigerated at 39 degrees. Immediately placed in refrigerator upon arrival. Perform hand washing technique. Cook bacon to crispy on both sides on the grill and stored in a covered pan.

Food Product: **Sausage**

Food arrives fully cooked on US Foods Truck frozen. Immediately it is stored in freezer. Sausage is removed from freezer and placed on grill and cooked to 165 degrees. Flip to other side to complete cooking. Place on disposable container for serving.

Food Product: **Chili Cheese Fries/Fries**

Fries arrive by US Foods Truck frozen and immediately place in freezer. Hand washing technique is performed. Fries are placed in fryer to 165 degrees. They are poured into disposable container. For chili cheese fries, heat precooked, frozen chili in small pot then bring to 165 degrees. Then add cheese and place in oven until cheese is melted at 165 degrees.

Food Product: **Grilled Cheese Sandwich**

Bread and cheese arrives on US Foods truck and stored in dry food/refrigerator as appropriate. Perform hand washing technique. Place bread and cheese on grill. Heat to cheese is melted and then flip to other side until golden brown. Place on disposable container for serving.

Food Product: **Grilled Chicken Salad/Salad**

Foods arrives by US Foods truck with salad items refrigerated and precooked chicken frozen. Chicken is cooked to 165 degrees and then placed in running ice bath until 39 degrees or less. Chicken placed in refrigerator and placed on salad when prepared. Salad vegetables precut and prewashed. Vegetables can be cut further on individual cutting boards with individual knives first thing in the morning and stored in a covered container in the refrigerator.

Food Product: **Chicken Tenders**

Food arrives precooked and frozen on US Foods truck. It is immediately placed in freezer. Chicken taken from freezer and placed directly into fryer and cooked to 165-200 degrees. Then placed on disposable container for serving.

Food Product: **Chicken Wings**

Food arrives precooked and frozen on US Foods truck. It is immediately placed in freezer. Wings are taken from freezer and placed directly in fryer and cooked to 165-200 degrees. They are placed in bowl with sauce and coated. Wings are transferred to disposable container for serving.

These are some of the Bacterium and Viruses spread from Food Handlers to Food

E. Coli

Overview: A bacterium that can produce a deadly toxin and causes an estimated 70,000 cases of foodborne illnesses each year in the U.S.

Sources: Meat, especially undercooked or raw hamburger, produce and raw milk.

Incubation period: 2-10 days

Symptoms: Severe diarrhea, cramping, dehydration

Prevention: Cook implicated food to 155F, wash hands properly and frequently, correctly wash rinse and sanitize food contact surfaces.

Shigella

Overview: Shigella is a bacterium that causes an estimated 450,000 cases of diarrhea illnesses each year. Poor hygiene causes Shigella to be easily passed from person to person.

Sources: Salad, milk, and dairy products, and unclean water.

Incubation period: 1-7 days

Symptoms: Diarrhea, stomach cramps, fever, chills and dehydration

Prevention: Wash hands properly and frequently, especially after using the restroom, wash vegetables thoroughly.

Salmonella

Overview: Salmonella is a bacterium responsible for millions of cases of foodborne illnesses a year. Elderly, infants and individuals with impaired immune systems are at risk to severe illness and death can occur if the person is not treated promptly with antibiotics.

Sources: raw and undercooked eggs, undercooked poultry and meat, dairy products, seafood, fruits and vegetables

Incubation period: 5-72 hours (up to 16 days has been documented for low doses)

Symptoms: Nausea, vomiting, cramps, and fever

Prevention: Cook all food to proper temperatures, chill food rapidly, and eliminate sources of cross contamination (i.e. proper meat storage, proper wash, rinse, and sanitize procedure)

Hepatitis A

Overview: Hepatitis A is a liver disease caused by the Hepatitis A virus. Hepatitis A can affect anyone. In the United States, Hepatitis A can occur in situations ranging from isolated cases of disease to widespread epidemics.

Incubation period: 15-50 days

Symptoms: Jaundice, nausea, diarrhea, fever, fatigue, loss of appetite, cramps

Prevention: Wash hands properly and frequently, especially after using the restroom.

Norovirus

Overview: This virus is the leading cause of diarrhea in the United States. Any food can be contaminated with norovirus if handled by someone who is infected with the virus. This virus is highly infectious.

Incubation period: 6-48 hours

Symptoms: Nausea, vomiting, diarrhea, and cramps

Prevention: Wash hands properly and frequently, especially after using the restroom: obtain food from a reputable food source: and wash vegetables thoroughly.

Staph (Staphylococcus aureus)

Overview: Staph food poisoning is a gastrointestinal illness. It is caused by eating foods contaminated with toxins produced by Staphylococcus aureus. Staph can be found on the skin, in the mouth, throat, and nose of many employees. The hands of employees can be contaminated by touching their nose, infected cuts or other body parts. Staph produces toxins that are extremely heat stable and are not inactivated by normal reheating temperatures. It is important that food contamination be minimized.

Incubation period: Staph toxins are fast acting, sometimes causing illness in as little as 30 minutes after eating contaminated foods, but symptoms usually develop within one to six hours.

Sources: Ready-to-eat foods touched by bare hands. Foods at highest risk of producing toxins are those that are made by hand and require no cooking.

Symptoms: Patients typically experience several of the following: nausea, vomiting, stomach cramps, and diarrhea. The illness lasts one day to three days. In a small minority of patients the illness may be more severe.

Prevention: No bare hand contact with ready-to-eat foods. Wash hands properly. Do not prepare food if you have a nose or eye infection. Do not prepare or serve food for others if you have wounds or skin infections on your hands or wrists. If food is to be stored longer than two hours, keep hot foods hot (over 135°F) and cold foods cold (41°F or under). Properly cool all foods.

Ways of Prevention

1. Handwashing is the MOST CRITICAL control step in prevention of disease

Invest 20 seconds to follow these 6 simple steps:

1. Wet your hands and arms with warm running water
2. Apply soap and bring to a good lather.
3. Scrub hands and arms vigorously for 10 to 15 seconds (clean under nails and between fingers).
4. Rinse hands and arms thoroughly under running water.
5. Dry hands and arms with a single-use paper towel or warm-air hand dryer.
6. Use the towel to turn off faucets and open door handles so you don't re-contaminate your hands

2. Don't go to work when you are sick

3. No bare hand contact with ready-to-eat foods.

Employee Health Policy Agreement

Reporting: Symptoms of Illness

I agree to report to the manager when I have:

1. Diarrhea
2. Vomiting
3. Jaundice (yellowing of the skin and/or eyes)
4. Sore throat with fever
5. Infected cuts or wounds, or lesions containing pus on the hand, wrist, an exposed body part (such as boils and infected wounds, however small).

Reporting: Diagnosed Illnesses

I agree to report to the manager when I have:

1. Norovirus
2. Salmonella Typhi (typhoid fever)
3. Shigella spp. infection
4. E. coli infection (Escherichia coli O157:H7 or other EHEC/STEC infection)
5. Hepatitis A

Note: The manager must report to the Health Department when an employee has one of these illnesses.

Reporting: Exposure of Illness

I agree to report to the manager when I have been exposed to any of the illnesses listed above through:

1. An outbreak of Norovirus, typhoid fever, Shigella spp. infection, E. coli infection, or Hepatitis A.
2. A household member with Norovirus, typhoid fever, Shigella spp. infection, E. coli infection, or hepatitis A.
3. A household member attending or working in a setting with an outbreak of Norovirus, typhoid fever, Shigella spp. infection, E. coli infection, or Hepatitis A.

Exclusion and Restriction from Work

If you have any of the symptoms or illnesses listed above, you may be excluded* or restricted** from work.

*If you are excluded from work you are not allowed to come to work.

**If you are restricted from work you are allowed to come to work, but your duties may be limited.

Returning to Work

If you are excluded from work for having diarrhea and/or vomiting, you will not be able to return to work until more than 24 hours have passed since your last symptoms of diarrhea and/or vomiting.

If you are excluded from work for exhibiting symptoms of a sore throat with fever or for having jaundice (yellowing of the skin and/or eyes), Norovirus, Salmonella Typhii (typhoid fever), Shigella spp. infection, E. coli infection, and/or Hepatitis A, you will not be able to return to work until Health Department approval is granted.

Agreement

I understand that I must:

1. Report when I have or have been exposed to any of the symptoms or illnesses listed above; and
2. Comply with work restrictions and/or exclusions that are given to me.

I understand that if I do not comply with this agreement, it may put my job at risk.

Food Employee Name (please print) _____

Signature of Employee _____ Date _____

Manager (Person-in-Charge) Name (please print) _____

Signature of Manager (Person-in-Charge) _____ Date _____