

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 <https://ehs.dph.ncdhhs.gov/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
- \$250 Plan Review Fee

07/23

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Food Service Plan Review Application

Type of plan: New _____ Remodel _____

Name of Establishment: B + B Catering, Inc

Physical Address: 697 Bethel Baptist Rd

City: Spring Lake State: NC Zip: 28390

Phone (if available): 910-476-4333 Fax: N/A

Email: _____

Applicant(s): William Pannhoff

Address: 797 Bethel Baptist Road

City: Spring Lake State: NC Zip: 28390

Phone: 910-476-4333 Fax: _____

Email: _____

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: 9/1/22
(Applicant of Responsible Representative)

Hours of Operation: Monday - Saturday / Hours Vary
Mon ___ Tues ___ Wed ___ Thurs ___ Fri ___ Sat ___ Sun ___

Number of Seats: 0

Facility total square feet: 6200

Projected start date: As soon as permit is received

Type of Food Service:

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

Check all that apply

- Sit down meals
- Take-out meals
- Catering

Utensils:

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

Food delivery schedule (per week): As Needed

Indicate any **specialized process** that will take place: None
 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: None

- 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 Tankless Outdoor Gas Water Heater
(Propane)

Storage Capacity: N/A gallons

- Electric water heater: N/A kilowatts (kW)
- Gas water heater: 19,000 BTU's

Water heater recovery rate: 92 GPH

If tankless, 180,000 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: William (Bill) Pennhoff
Program ServSafe Cert. # 21112673 Exp. Date 10/7/2026

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

Eligible Person In Charge: _____
Program _____ 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? yes

Food Sources

	Names of food distributors:	Deliveries/wk
1.	<u>US Foods</u>	<u>1</u>
2.	<u>Sam's</u>	<u>N/A</u>
3.	<u>Food Lion</u>	<u>N/A</u>
4.	_____	_____

Time/Temperature Control for Food Safety

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

All foods will be cooked in a double stack convection oven and if picked up at facility will be held in a hot steam at 160° for no longer than 30 minutes. Foods delivered will be brought to 160° + will be transported in cambrios.

Foods that will be held **cold** before serving: _____

Foods to be picked up will be held in commercial walk in refrigerator. Foods to be delivered will be held in pre-chilled cambrios.

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: _____

Describe utensils and methods used to cool foods: Blast Freezer, Ice Bath and Ice Buckets will be used to cool foods.

Dry Storage

Frequency of deliveries per week: 1 Number of dry storage shelves: 4

Square feet shelf space: 100 ft²

Is a separate room designated for dry storage? No

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): 16" x 22"

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

Sanitizer Wash Systems - Eco Lab

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: 3

Size of sink compartments (inches): Length 30" Width 24" Depth 10 1/2"

Length of drain boards (inches): Right 16 1/2" x 24" Left 16 1/2" x 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: AF-3D Dish Machine (ADS)

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? Sanitizer Bottles and Sanitizer Buckets used through daily procedure. These will be air dried after sanitation.

How many air drying shelves will you have? 4

Calculate the square feet of total air drying space: 120 ft²

Hand washing

Indicate number and locations of hand sinks in the establishment: 5

3 located in food prep area and 2 located at each restroom exit.

Employee Area

Indicate location for storing employees' personal items: _____

Locker located outside of restroom.

Finish Schedule

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	Sealed Concrete	Acrylic Enamel over Cinder Block	Acrylic Enamel over Cinder Block	Acrylic Enamel over Sheetrock
Bar	N/A	N/A	N/A	N/A
Food Storage	Sealed Concrete	Acrylic Enamel over Cinder Block	Acrylic Enamel over Cinder Block	Acrylic Enamel over Sheetrock
Dry Storage	" "	" "	" "	" "
Toilet Rooms	" "	Acrylic Enamel over Sheetrock	Acrylic Enamel over Sheetrock	Acrylic Enamel over Sheetrock
Garbage & Can Wash Areas	" "	Cinderblock Acrylic Enamel	" "	N/A
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: Building # 3
6' 14" x 20'

Are hot and cold water provided as well as a threaded nozzle? yes

Will a dumpster be provided? No

Do you have a contract with the dumpster provider for cleaning? N/A

How will used grease be handled? No Frying

Is there a contract for grease trap cleaning? No

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

Where will chemicals be stored? outside Wood Shed

Where will clean linen be stored? Building # 2

Where will dirty linen be stored? Building # 2

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 Produce

Produce upon arrival will be washed in washing sink, rinsed, shocked and placed in ice bath with salt for five minutes, then drained and placed into drain lexans. Then placed in cooler.

FOOD PRODUCT Seafood

Seafood will be wrapped, shocked in ice bath then placed in drain lexan with ice on bottom then layer of food service film. Then will lay down and be covered with film again then ice bags will be placed atop and then will be placed in walk-in cooler.

FOOD PRODUCT Pork / Red Meat

Pork and Red Meat will be cut on a color coded cutting board and cut with a color coded knife.

FOOD PRODUCT _____

FOOD PRODUCT _____

*****ADDITIONAL SHEETS ARE AVAILABLE**