

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
gv

Food Service Plan Review Application

Type of plan: New _____ Remodel

Name of Establishment: One Life Bowls & Blends

Physical Address: 106 ~~400~~ W Edgerton St

City: Dunn State: NC Zip: 28334

Phone (if available): 910-261-6717 Fax: _____

Email: crsquared18@gmail.com

Applicant(s): Linda Seaman

Address: 7208 Leando Dr.

City: Willow Spring State: NC Zip: 27592

Phone: 910-261-6717 Fax: _____

Email: crsquared18@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: Linda Seaman Date: 8/1/23
(Applicant or Responsible Representative)

Hours of Operation:

Mon 10-6 Tues 10-6 Wed 10-6 Thurs 10-6 Fri 10-6 Sat 10-6 Sun Closed

Number of Seats: 5

Facility total square feet: 260

Projected start date: August 2023

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): 1

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 establish

- Yes
- No

Wastewater System:

Type of wastewater system: (check one)

- Public sewer
- On-site septic system

Water Heater:

Manufacturer and Model: E6-40R45DV

Storage Capacity: 40 gallons

- Electric water heater: 2 x 4.5 kilowatts (kW)
- Gas water heater: _____ BTU's

Water heater recovery rate: 20.7 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? Not yet

Eligible Person In Charge: Linda Seaman

Program _____ Cert. # _____ Exp. Date _____

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? _____

Food Sources

Names of food distributors:	Deliveries/wk
1. <u>UNFI</u>	<u>1</u>
2. <u>Webstaurant.com</u>	<u>1</u>
3. <u>SYSCO</u>	<u>1</u>
4. _____	_____

Time/Temperature Control for Food Safety

Foods that will be held hot before serving: none

Foods that will be held cold before serving: fruits for acai bowl toppings
fruits for smoothies

Will time be used as a method to control for food safety? _____
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: none

Describe utensils and methods used to cool foods: _____

Dry Storage

Frequency of deliveries per week: 1 Number of dry storage shelves: 4
Square feet shelf space: 10 ft²
Is a separate room designated for dry storage? Yes

Food Preparation Facilities

Number of food prep sinks: 1 Are separate sinks provided for vegetables and raw meats? NO raw meat
Size of sink drain boards (inches): 18"

How will sinks be sanitized after use or between meat species? _____
① clean with soap and water
② disinfect with epa approved disinfectant (diluted bleach)

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: 3

Size of sink compartments (inches): Length 10" Width 14" Depth 12"

Length of drain boards (inches): Right 12" Left 12"

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

What type of sanitizer will be used?

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

Mechanical Dishwashing

Will a dishmachine be used? Yes _____ No X

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? ① remove any visible debris ② wash with warm, soapy water, ③ rinse ④ Sanitize with chlorine solution and allow to dry

How many air drying shelves will you have? 1

Calculate the square feet of total air drying space: 3 ft²

Hand washing

Indicate number and locations of hand sinks in the establishment: 1

behind cash register - before prep area

Employee Area

Indicate location for storing employees' personal items: employee break room

Finish Schedule

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	sealed concrete	cove base	high gloss scrubable paint	high gloss scrubable paint
Bar	sealed concrete	cove base	high gloss scrubable paint	high gloss scrubable paint
Food Storage	sealed concrete	cove base	high gloss scrubable paint	high gloss scrubable paint
Dry Storage	sealed concrete	cove base	high gloss scrubable paint	high gloss scrubable paint
Toilet Rooms	vinyl tile	cove base	high gloss scrubable paint	high gloss scrubable paint
Garbage & Can Wash Areas	sealed concrete	cove base	high gloss scrubable paint	high gloss scrubable paint
Other				
Other				

Garbage, Refuse and Other

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

Location and size of can wash facility: extra bathroom

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? Yes

How will used grease be handled? NO grease

Is there a contract for grease trap cleaning? _____

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

Where will chemicals be stored? Extra bathroom/Cabinet

Where will clean linen be stored? none

Where will dirty linen be stored? none

FOOD PRODUCT _____

FOOD PRODUCT _____

FOOD PRODUCT _____

*****ADDITIONAL SHEETS ARE AVAILABLE**

Proposed Menu One Life Bowls & Blends

Acai Bowls

To be served in disposable containers with disposable cutlery

Choice of Base:

Acai, Pitaya, Blue Spirulina or Coconut

- all arrive frozen in 3 gallon containers
- will be stored in ice cream dipping freezer
- no cook step
- will be kept frozen and will be handled (scooped) only when ordered

Dry Shelf Stable Toppings:

Granola, Coconut Flakes, Hemp Seeds, Chia Seeds, Goji Berries, Sliced Almonds, Chopped Walnuts, Protein Powder

- all arrive in pre-packaged bulk cartons
- bulk will be stored in airtight containers in dry storage area, daily amount will be stored in airtight containers near prep refrigerator
- no cook step
- will be handled only when served

"Wet" Shelf Stable Toppings:

Peanut Butter, Almond Butter, Honey

- all arrive in pre-packaged bulk jars
- will be stored in original airtight containers near prep refrigerator
- no cook step

- will be handled (scooped) only when served

Frozen Fruit Toppings:

Strawberries, Blueberries, Mango, Pineapple

- will arrive frozen
- will be stored in freezer until day of use- then stored in refrigerated compartment on top of prep refrigerator, allowing them to thaw slightly
- handled only when served
- no cook step
- will also be used in smoothies

Fresh Fruit Toppings: Bananas

- will be brought in fresh
- stored in prep area
- no cook step
- cut & handled only when served on prep table
- will also be used in smoothies

Smoothies

Base: Frozen Fruit or Vegetable

- arrive frozen
- will be stored in freezer
- no cook step
- handled only when ordered

Liquid: Water, Almond Milk, Coconut Milk, and Milk

- Almond Milk, Coconut Milk, and Milk will arrive fresh/refrigerated
- will be stored in the prep refrigerator
- no cook step
- will only be handled when ordered

Ice from NSF rated Ice Machine on premises

Detox: Frozen Kale, Frozen Pineapple, Frozen Ginger, Water, Ice and Lemon juice (prepackaged Lemon Juice in glass bottle, refrigerated in prep tabel after opening) will be blended together until smooth, served in disposable drink cups

Strawberry-Banana: Strawberry, Banana, Ice blended with choice of milk will be blended together until smooth, served in disposable drink cups

Peanut Butter Chocolate: Almond Milk, Chocolate Protein, Peanut Butter, Ice blended together until smooth, served in disposable drink cups

Acai: Acai, Strawberry, Banana, Ice blended with choice of milk until smooth, served in disposable drink cups

Tropical: Pineapple, Mango, Banana, Ice blended with coconut milk and served in disposable drink cup