

Food Service Plan Review Application

Type of plan: New _____ Remodel

Name of Establishment: Panaderia La Florida Inc

Physical Address: 61 W. Williams st.

City: Angier State: NC Zip: 27501

Phone (if available): (919) 756-9478 Fax: _____

Email: moiemiar@gmail.com

Applicant(s): Raquel Peratta - Castillo

Address: 311 N 4th st.

City: Smithfield State: NC Zip: 27577

Phone: (919) 756-9478 Fax: _____

Email: moiemiar@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: RaqueL PERATTA-CASTILLO Date: 08-15-2023
(Applicant or Responsible Representative)

Hours of Operation:

Mon 9-9 Tues 9-9 Wed 9-9 Thurs 9-9 Fri 9-9 Sat 9-9 Sun 9-9

Number of Seats: _____

Facility total square feet: _____

Projected start date: _____

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: Navien NPE 240SZ

Storage Capacity: 237 gallons

- Electric water heater: _____ kilowatts (kW)
- Gas water heater: 199,900 BTU's

Water heater recovery rate: 5.8 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: Nequiel Peratta Castillo
Program Serv Safe Cert. # 18131596 Exp. Date 07-08-2024

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. _____	_____
2. _____	_____
3. _____	_____
4. _____	_____

Time/Temperature Control for Food Safety

Foods that will be held **hot** before serving: Barbacoa, Lengua, Frijoles y arroz

Foods that will be held **cold** before serving: El Pollo, La Carne de res y la carne de puerco y los vegetales.

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: Las Carnes preparadas (Res y Pollo)

Describe utensils and methods used to cool foods: Utencillos de acero inoxidable (Bandejas) se utiliza agua fria con hielo

Dry Storage

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

Square feet shelf space: 120 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): _____

How will sinks be sanitized after use or between meat species? Tallar con jabon y cloro, despues enjuagar con suficiente agua.

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: 1-3

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? En la parte de afuera hay una llave drain donde se pueden lavar.

How many air drying shelves will you have? 2

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

Hand washing

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

Entrando en la cocina a la derecha junto al refrigerador

Employee Area

Indicate location for storing employees' personal items: En el cuarto de

articulos de limpieza

Finish Schedule

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	VCT tile	rubber coving	FRP	washable tiles
Bar				
Food Storage				
Dry Storage				
Toilet Rooms	Ceramic Tile	A/A	Tile/Brick	Washable tiles
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: _____

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

Will a dumpster be provided?

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

How will used grease be handled? _____

Is there a contract for grease trap cleaning? _____

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

Where will chemicals be stored? En cuarto de limpieza

Where will clean linen be stored? _____

Where will dirty linen be stored? _____

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 Pollo

El pollo va a llegar fresco
En el refrigerador
En el sink se limpia, se corta y se condimenta
después la cocino en la plancha y por último la
enfrias en agua con hielo para finalmente colocarlo
en bolsas ziplock y usar o poner en el congelador
con la fecha en que fue preparada.
Los Lunes y Jueves por la mañana entre 8 a 10 am.

FOOD PRODUCT Porcó

Llega fresco
En el refrigerador
En el sink se corta y se lava
En la mesa se pone en un contenedor y se marina
En la plancha se cocina
En el sink se coloca en contenedor para enfriar con agua y hielo
Se utiliza la mesa para empaquetar la carne en bolsas ziplock
una vez este frío y se pone en el congelador con fecha
de preparación
Se va a preparar los Lunes y Jueves

FOOD PRODUCT Pes

Va a llegar fresco

Lo pongo en el refrigerador hasta el momento de hacerlo

Se pone en el sink para cortarlo y lavarlo

Se prepara y marina en la mesa

Se cocina en la plancha

Se coloca en un utensilio para enfriar en agua y hielo

Se pone en la mesa para colocar en bolsos Ziplock

una vez este frio, despues colocar en el congelador con fecha de preparacion.

Se va a preparar los lunes o Jueves en la mañana

FOOD PRODUCT Pollo Empanizado.

llega fresco

en el refrigerador

en el sink se lava

en la mesa de preparacion lo empanizo

Lo coloco en un recipiente con fecha en el refrigerador hasta el momento de cocinarlo.

Lo prepara los Lunes o Jueves en la mañana

FOOD PRODUCT (Vegetales) Cilantro, jalapeño, cebolla, Lechuga y Limón

llegan frescos

Se lavan en el sink de vegetales

se pican en la mesa de preparacion

Se colocan en recipientes para poner en el refrigerador sandwich salad.

Los Martes y Viernes por la mañana.

*** ADDITIONAL SHEETS ARE AVAILABLE