

## 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](http://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

## Food Service Plan Review Application

Type of plan: New  Remodel

Name of Establishment: Harvey Johns Steakhouse

Physical Address: 1501 F N. Raleigh St

City: Angier State: NC Zip: 27501

Phone (if available): 919-400-1525 Fax: \_\_\_\_\_

Email: SCOTT H@HarveyJohns.com

Applicant(s): SCOTT HARVEY

Address: 2933 Tram Rd

City: Equay Vanna State: NC Zip: 27524

Phone: 919-400-1525 Fax: \_\_\_\_\_

Email: SCOTT H@HarveyJohns.com

Owner (if different from Applicant): \_\_\_\_\_

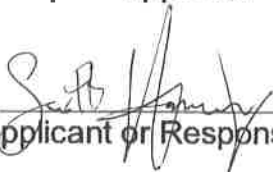
Address: \_\_\_\_\_

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: 8-16-23  
(Applicant or Responsible Representative)

**Hours of Operation:**

Mon 4-9 Tues 4-9 Wed 4-9 Thurs 4-9 Fri 4-10 Sat 4-10 Sun Closed

**Number of Seats:** 64

**Facility total square feet:** 3,493

**Projected start date:** ASAP

**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? In Process

**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: State # SBS75-75NE

Storage Capacity: 75 gallons

- Electric water heater: \_\_\_\_\_ kilowatts (kW)
- Gas water heater: 75,000 BTU's

Water heater recovery rate: 125 GPH

If tankless, ~~10.5~~ 10.5 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: Scott Harvey  
Program ServSafe Cert. # 24146204 Exp. Date 6-5-2028

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>Sysco</u>	<u>2/wk</u>
2. _____	_____
3. _____	_____
4. _____	_____

**Time/Temperature Control for Food Safety**

Foods that will be held hot before serving: All proteins via sous-vide. All hot sides via sous-vide. Baked potatoes.

Foods that will be held cold before serving: All produce, dairy products, dressings, and ~~meats~~ RTE proteins for salad bar.

Will time be used as a method to control for food safety? yes

Will a buffet be provided? yes 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: Unopened sous-vide vacuum packed proteins + sides. Unsold baked potatoes

Describe utensils and methods used to cool foods: Cooling will take place in ice baths that are ~~not~~ circulated w/ the sous-vide machine to accelerate cooling. Food will be cooled to ~~70~~ 70° in 2 hrs and down to 40° in 4 hrs.

**Dry Storage**

Frequency of deliveries per week: 2 Number of dry storage shelves: 5 w/ 4 shelves each.

Square feet shelf space: 152 ft<sup>2</sup>

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): 24" for veggie. 60" table for meat/poultry. No drainboard.

How will sinks be sanitized after use or between meat species? ~~They will be sanitized.~~

They will be cleaned of physical debris Washed with an approved cleaner. Rinsed. Then, Sanitized

**Dishwashing Facilities**

**Manual Dishwashing**

Number of sink compartments: 3

Size of sink compartments (inches): Length 24" Width 24" 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: CMA AH

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? They will be cleaned of physical debris washed w/ an approved cleanser. Rinsed. Then, sanitized w/ an approved product.

How many air drying shelves will you have? 1 a w/ 4 shelves

Calculate the square feet of total air drying space: 40 ft<sup>2</sup>

**Hand washing**

Indicate number and locations of hand sinks in the establishment: 2 2 4  
1 b/n dish + prep. 1 near the hood. 1 at the bar. 1 in the server station

**Employee Area**

Indicate location for storing employees' personal items: In the office.

**Finish Schedule**

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

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

Please Refer to  
A-3

**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: 3' x 3' located in dry storage.

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 cooking grease (no fryers)

Is there a contract for grease trap cleaning? yes

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

Where will chemicals be stored? Near walk-in.

Where will clean linen be stored? In office

Where will dirty linen be stored? In a bin @ rear of kitchen



## 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 Meats

Meat will arrive fresh and IQF. It will be stored in the walk-in. They will be removed from packaging, and vacuum sealed once seasoned. They will be labeled & held in the proper hierarchy until sous-vide. Then, they will go in the water bath for 2 hrs @ 135° until seared to service.

Any unsold meats will be cooked in an ice bath to 70° in 2 hrs and down to 40° in the next 2 hrs.

### FOOD PRODUCT Poultry

Poultry will arrive fresh and pre-halved. It will be held in the walk-in in the proper hierarchy. They will be brined for 4 hrs, then dried & held in a labeled container, covered. They will be roasted for service.

Any unsold chicken will be ~~cooked~~ cooked to 70° in 2 hrs and ~~down~~ down to 40° in 4 hrs.

**FOOD PRODUCT** Seafood

All seafood will come in IQF and will be held in the walk-in cooler after pull-thaw from frozen.

They will be sous-vide in the IQF packaging prior to being served.

They will be cooled in an ice bath down to 70° in 2hrs and 40 in 4hrs.

**FOOD PRODUCT** Produce

Produce will arrive fresh and will be held in the walk-in or dry storage as necessary. All prep takes place prior to service. Prepped veggies will be held in the walk-in, labeled and covered. All prep will take place in it's appropriate sink.

**FOOD PRODUCT** \_\_\_\_\_

\*\*\*ADDITIONAL SHEETS ARE AVAILABLE