

August 28, 2023

Scott Harvey
2933 Tram Rd.
Fuquay Varina, NC 27501
RE: Harvey John's Steakhouse

Harnett County Government Complex
307 W. Cornelius Harnett Boulevard
Lillington, NC 27546

ph: 910-893-7547
fax: 910-893-9371

Dear Mr. Harvey,

A plan review was received by this office concerning the construction of the above referenced facility. Additional information is needed for the review to continue:

- Please provide a full set of food process sheets. Food process sheets were not complete for each food type or menu product.
 - No food process sheets were included for side dishes.
 - Are deli meats received pre-sliced/cubed or will they be sliced/cubed in house from chubs?
 - Are salad bar ingredients received pre-cut or will all items be washed and cut in house?
 - Will there be bread and if so, will it be baked in house or received ready to eat?
- No specification sheets were provided for the walk-in cooler, ROP machine, sous vide equipment, or any other table top equipment. Will there be a food processor, mixer, slicer, etc?
- Indicate location of tabletop equipment such as ROP machine, sous vide machine etc on plans.
- The only hot holding equipment specified is a cabinet. Where will items such as bone marrow gravy, compound butter or sides be held? Will there be hot holding wells and if so where will they be located?
- No information or description of ROP and sous vide volume, procedures and frequency provided.
- Indicate intended use for millwork table located next to salad buffet unit.
- Provide specifications for sneeze guards for salad bar unit.
- Where will kegs be stored when empty? Will kegs be pre-chilled in walk-in?
- Catering was indicated as a type of service you will provide. Will this be offsite service? If so, describe the type of temperature maintenance equipment you will use and where it will be stored.
- Indicate proposed use of tables placed near prep sinks. One compartment meat sink is effectively blocking the left side of the table placed next to the vegetable sink. Splashguards would make this area difficult to use.
- The consumer advisory is incomplete. The reminder statement should include the items allowed to be ordered undercooked. Two sizes of symbols appear to be used on menu.
- It is recommended an additional light be placed near vegetable prep area. All work spaces must be 50 foot candles or more of light intensity.
- Consider a hot water sanitizing dish machine. Utensil air drying area is limited and hot water sanitizing would assist in compliance.
- Buffet unit as indicated on provided specification sheet appears to be insufficient to handle all proposed cold held salad bar items.
- All used equipment will be field evaluated for NSF/ANSI equivalence.

Any item not shown on the plans or referenced above will be required to comply with 15A NCAC 18A .2600, **"Rules Governing the Sanitation of Food Service Establishments"** and the **2017 NC Food Code**. This review does not cover any other aspects of construction regulated by other jurisdictions.

If you require further assistance, please call 910-893-7547.

Sincerely,



Cindy Pierce, REHS

Environmental Health Section

Harnett County Health Department

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