

**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](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
- \$250 Plan Review Fee

07/23  
gv



**Hours of Operation:**

Mon 11-11 Tues 11-11 Wed 11-11 Thurs 11-12 Fri 11-12 Sat 11-12 Sun 11-11

**Number of Seats:** 149

**Facility total square feet:** 4862

**Projected start date:** 12-15-23

**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):** 2

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: Rinnai

Storage Capacity: \_\_\_\_\_ gallons

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

Water heater recovery rate: \_\_\_\_\_ GPH

If tankless, 11 GPM ; Number of heaters: 1

**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: Delroy Rhodes  
Program Serv Safe Cert. # 24228566 Exp. Date 6/30/28

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

Eligible Person In Charge: Dallas Harrell  
Program Serv Safe Cert. # 24806498 Exp. Date 7/13/26

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

### Time/Temperature Control for Food Safety

Foods that will be held **hot** before serving: • white/yellow queso  
• au jus • chili

Foods that will be held **cold** before serving: • fruit and vegetables  
• all sauces

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: Chicken wings, bone-in, cooked to 165° then fast chilled to 40°. After fast chill, wings stored in walk-in cooler.

Describe utensils and methods used to cool foods: Full sheet pans, spread thin and immediately placed in walk-in cooler, metal hotel pans on ice in walk-in, blast chiller.

### Dry Storage

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

Square feet shelf space: TBD 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): \_\_\_\_\_

How will sinks be sanitized after use or between meat species? Cleaned with sanitizer, disinfectant, and hot water, then rinsed.

**Dishwashing Facilities**

**Manual Dishwashing**

Number of sink compartments: 3

Size of sink compartments (inches): Length 24" Width 18.5" Depth 14"

Length of drain boards (inches): Right 22.5" Left 22.5"

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: Pure Force ES 2000

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? Wiped down with cleaner/

Sanitizer/hot water

How many air drying shelves will you have? 3

Calculate the square feet of total air drying space: 84 ft<sup>2</sup>

**Hand washing**

Indicate number and locations of hand sinks in the establishment: 7

• Bathrooms (2) • Behind bar • Walk-in cooler area (2)

• Dishwashing area (2)

**Employee Area**

Indicate location for storing employees' personal items: Office area

Shelving

**Finish Schedule**

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	Sealed Concrete	Vinyl Base	FRP/Stainless	Vinyl Tile
Bar	Sealed Concrete	Vinyl Base	FRP/Stainless	Vinyl Tile
Food Storage	Sealed Concrete	Vinyl Base	FRP	Vinyl Tile
Dry Storage	Sealed Concrete	Vinyl Base	Sealed Block	FRP/Aluminum
Toilet Rooms	Sealed Concrete	Vinyl Base	FRP/Wood	Vinyl Tile
Garbage & Can Wash Areas	Sealed Concrete	Vinyl Base	FRP	Vinyl Tile
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: outside 6x6

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? Placed in recycle tank in dumpster area.

Is there a contract for grease trap cleaning? yes

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

Where will chemicals be stored? Dishwash area

Where will clean linen be stored? Office area

Where will dirty linen be stored? Dishwash area



## 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 Chicken wings

- Arrive fresh, packaged
- Stored in walk-in cooler
- No thawing
- Prepped in sink and prep table, put on tray's (Sheet pans), cook in oven to 165° for 40 mins at 500°
- Cooled to 40° in blast chiller after removal from oven
- Placed in walk-in until food service.
- Food prepped during mornings and afternoons (9am - 2pm)
- At service, wings are deep-fried to 200°, then sauced.
- No leftovers, not used in future dish.

### FOOD PRODUCT Chicken - boneless

- Arrive fresh, packaged
- Stored in walk-in cooler.
- No thawing
- Handled on prep tables, cut, and portioned
- Stored in walk-in cooler before service.
- When ordered, dipped in buttermilk, then flour, and deep-fried to 200° to serve.

**FOOD PRODUCT** Vegetables

- Arrive freshly packaged
- Stored in walk-in cooler
- No thawing
- Washed in sink and prepped on prep table
- Vegetables are chopped or sliced by hand.
- Handled during morning and afternoon preptime (9am-2pm)

**FOOD PRODUCT** Frozen Items

- Arrive packaged
- Stored in freezer
- Fish, Shrimp, and Steak - thawed overnight in walk-in
- After thawing, stored properly on cook line
- Prepared to order on grill, flat top, or deep fryer.

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

\*\*\*ADDITIONAL SHEETS ARE AVAILABLE