

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 108 East Front St., 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. 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 one of the following Food and Lodging staff listed below at 910-893-7547:

Gale Violette, REHS
Food and Lodging Program Specialist

Jamie Turlington, REHS
Environmental Health Specialist

Cindy Pierce, REHS
Environmental Health Specialist

Nikki Eason, REHS
Environmental Health Specialist

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

09/19
gv

Food Service Plan Review Application

Type of plan: New _____ Remodel _____

Name of Establishment: BRIDANYCAKES COLOMBIAN RESTAURANT

Physical Address: 827AS 8th St.

City: Willington State: NC Zip: 27546

Phone (if available): 9192920361 Fax: _____

Email: Juanislu527@hotmail.com

Applicant: JUANA VARGAS-BORNSCHEIN

Address: 1347 OHIO LN.

City: SANFORD State: NC Zip: 27332

Phone: 5164699682 Fax: _____

Email: Juanislu527@hotmail.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: 10-09-2023
(Applicant or Responsible Representative)

Hours of Operation:

Mon 0-0 Tues 11-8 Wed 11-8 Thurs 11-8 Fri 11-9 Sat 11-9 Sun 11-7

Number of Seats: 40

Facility total square feet: 1500 sq feet

Projected start date: November 1st

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): 12 times ing hours 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: RUJ99IN

Storage Capacity: Tankless gallons

- Electric water heater: NO kilowatts (kW)
- Gas water heater: YES BTU's

Water heater recovery rate: 5.7 GPH

If tankless, 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: Carlos Carrugal

Program _____ Cert. # 16715977 Exp. Date 07/25/2024

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. | <u>PFS company</u> | <u>1</u> |
| 2. | <u>Concept</u> | <u>2</u> |
| 3. | <u>USFOODS</u> | <u>1</u> |
| 4. | <u>RESTAURAN DEPOOT</u> | <u>2 TIMES PER WEEK</u> |

Time/Temperature Control for Food Safety

Foods that will be held **hot** before serving: _____

RICE 150°F
BEANS 150°F
SOUPS 150°F

Foods that will be held **cold** before serving: _____

Shrimp 40°F in the preparation table.
Salad 40°F in the preparation table.

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

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: _____

Potatoes to make salad

Describe utensils and methods used to cool foods: _____

Refrigerator, Plastic container with top and ziploc bags.

Dry Storage

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

Square feet shelf space: 150 ft²

Is a separate room designated for dry storage? Yes in the back of the restaurant.

Food Preparation Facilities

Number of food prep sinks: 3 Are separate sinks provided for vegetables and meats? Yes

Size of sink drain boards (inches): 18" x 22"

How will sinks be sanitized after use or between meat species? _____

We use chlorine

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: 3

Size of sink compartments (inches): Length 98 Width 20 Depth 20

Length of drain boards (inches): Right 20 Left 20

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? with chloring and hot

Water.

How many air drying shelves will you have? 3 I have 6 shelves

Calculate the square feet of total air drying space: 15 ft²



Hand washing

Indicate number and locations of hand sinks in the establishment: The number of sinks is 3 one in the area of the preparation other in the area of dishes and other in the front area of the counter.

Employee Area

Indicate location for storing employees' personal items: IN THE FRONT COUNTER WE HAVE STORAGE FOR THE EMPLOYEES AND PERSONAL ITEMS.

Finish Schedule

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	Tile	Vinyl	Vinyl	Vinyl
Bar	Tile	Vinyl	Vinyl	Vinyl
Food Storage	Vinyl	Vinyl	Vinyl	Vinyl
Dry Storage	Vinyl	Drywall	Drywall	Drywall
Toilet Rooms	Tile	Drywall	Drywall	Drywall
Garbage & Can Wash Areas	Tile	Vinyl	Vinyl	Vinyl
Other	N/A	N/A	N/A	N/A
Other	N/A	N/A	N/A	N/A

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: Back of the kitchen
24 x 24 in. 20 gal.

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

Will a dumpster be provided? No

Do you have a contract with the dumpster provider for cleaning? The owner of the building

How will used grease be handled? Container behind Building

Is there a contract for grease trap cleaning? Bullard septic Service

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

Where will chemicals be stored? IN THE BACK OF THE KITCHEN

Where will clean linen be stored? IN THE BACK OF THE KITCHEN

Where will dirty linen be stored? IN A SPECIAL CONTAINER
IN THE BACK OF THE 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 Beef

Fresh and refrigerate

- * We have a designated refrigerator and freezer to storage
- * We have a special table to manipulated the product.
- * THE meet come in 3 different presentation.
 - Carne encebollada → meat in onions sauce 145° for 7 to 9 minutes.
 - Carne asada → Roast meat 135° F for 7 to 8 minutes.
 - Carne molida → Ground meat 160° F for 15 minutes.
- * THE meet come cookin depends of the orders
- * We have a special sink to clean this product.
- * After the preparation the area is clean to the next preparation.

FOOD PRODUCT Chicken

Fresh and refrigerate

- * We have a designated refrigerator and freezer to storage
- * We have special table to manipulated the product.
- * THE chicken in the menu come in different presentation.
 - chicken soup 170° F For more the 1 hour.
 - Roast chicken 160° F 5 minutes for both sides 19 minutes total.
- * THE chicken are cook per order and for the day of the soup.
- * We have special sink to clean this product.
- * After the preparation the area is clean to next preparation.

FOOD PRODUCT Pork

Fresh and Frozen

- * We have a designed freezer and refrigerator with special space to storage.
- * We have special table to manipulated this products and special area.
- * The pork what we offered come in 2 presentation.
 - Belly pork → cook time 20 minutes. We boil first and the second step is fry for 15 minutes more 185°F.
 - Pork ribs boiled and fried. Total time 30 minutes 180°F.
- * We have special sink to clean and manipulated this product.
- * After the preparation, we clean and disinfect the area.

FOOD PRODUCT Seafood

* Frozen

- * Special space in the freezer for storage.
- * The product come defrost in the refrigerator 12 hours before of cook.
- * We have in the kitchen special table and sink to clean and manipulated the product.
- * The seafood have a special preparation table and refrigerator.
- * The cook time is the 15 minutes and 145°F
- * We cook depend the order.
- * We clean the surface before and after of the preparation.

FOOD PRODUCT Dairy and eggs

* Fresh

- * We storage this products in the refrigerator
- * The products are part of the recipes and we used depend of the orders

*** ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT Potatoes, yuca and plantain
Frozen and Fresh.

* They have special frozen rack in the kitchen.

* We used in the preparation of soups and fry machine this don't need come defrost.

* The fresh potatoes are storage down of the preparation table in a container.

FOOD PRODUCT Vegetables and fruit pulp
Frozen.

* We used without defrost to the preparation of the recipes.

* The storage is in the vegetable freezer.

FOOD PRODUCT Salads and Avocados
Frozen and Fresh.

* They are stored in the refrigerator and the freezer.

* They come to the preparation salad table.

* We have a sink for clean and manipulated this product.

***ADDITIONAL SHEETS ARE AVAILABLE