

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 Greene, REHS
Food and Lodging Program Specialist

Jamie Turlington, REHS
Environmental Health Specialist

Cindy Pierce, REHS
Environmental Health Specialist

Plans must be submitted with the following supporting documentation:

- 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 ins
- A complete equipment list and corresponding manufacturer specification sheets
- A proposed menu
- A completed Food Service Plan Review Application
- \$200 Plan Review Fee

11/12
99

Food Service Plan Review Application

Type of plan: New X Remodel _____

Name of Establishment: The Little Goat Soda Fountain + Candy

Physical Address: 28 E Depot St.

City: Angier State: NC Zip: 27501

Phone (if available): 252-469-0450 Fax: _____

Email: thelittlegoatangier@gmail.com

Applicant: Jennifer Sloan

Address: 27 Wilma St.

City: Angier State: NC Zip: 27501

Phone: 252-469-0450 Fax: _____

Email: jsloan78@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: Jennifer D Sloan Date: _____
(Applicant or Responsible Representative)

Hours of Operation:

Mon 3-8 Tues 12-8 Wed 12-8 Thurs 12-8 Fri 12-10 Sat 12-10 Sun - - -

Number of Seats: 25

Facility total square feet: 1295

Projected start date: 11/17/2023

Type of Food Service:

Check all that apply

Restaurant

Sit down meals

Food Stand

Take-out meals

Drink Stand

Catering

Commissary

Meat Market

Other (explain): _____

Utensils:

Multi-use (reusable): Single-use (disposable): _____

Food delivery schedule (per week): once

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: A.O. Smith (EG-40R45DV 110)

Storage Capacity: 37 gallons

• Electric water heater: 4.5 kilowatts (kW)

• Gas water heater: _____ BTU's

Water heater recovery rate: 55 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? in progress (AAA Food Handler)

Eligible Person In Charge: Jennifer Sloan

Program _____ Cert. # _____ Exp. Date _____

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? no employees yet other than P.I.C.

Food Sources

Names of food distributors:	Deliveries/wk
1. <u>Sysco</u>	<u>1/wk</u>
2. <u>Pride of the Morning</u>	<u>1/wk</u>
3. _____	_____
4. _____	_____

Time/Temperature Control for Food Safety

Foods that will be held hot before serving: ~~hot~~ hot fudge

Foods that will be held cold before serving: ice cream, whipped topping, pineapple topping, cherries, milk

Will time be used as a method to control for food safety? no
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: none

Describe utensils and methods used to cool foods:

Dry Storage

Frequency of deliveries per week: 1 Number of dry storage shelves: 2
Square feet shelf space: 384 ft²
Is a separate room designated for dry storage? yes

Food Preparation Facilities

Number of food prep sinks: 0 Are separate sinks provided for vegetables and meats? _____
Size of sink drain boards (inches): _____
How will sinks be sanitized after use or between meat species? no meat

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: 3

Size of sink compartments (inches): Length 14" Width 10" Depth 10"

Length of drain boards (inches): Right 11³/₄" Left -

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: Noble Warewashing (495HTGW22)

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? wash, rinse, sanitize

How many air drying shelves will you have? _____

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

Hand washing

Indicate number and locations of hand sinks in the establishment: 2; 1 in restroom, 1 behind serving counter

Employee Area

Indicate location for storing employees' personal items: storage room

Finish Schedule

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen				
Bar	LVP		painted drywall	tin tile
Food Storage				
Dry Storage	LVP		painted drywall	painted drywall
Toilet Rooms	LVP		painted drywall	painted drywall
Garbage & Can Wash Areas	concrete		brick	exposed beams
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: back storage room; utility tub - 18" x 24 1/2"

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? -

How will used grease be handled? N/A

Is there a contract for grease trap cleaning? N/A

Are doors self-closing? no Fly fans provided? no

Where will chemicals be stored? separate shelf in storage room

Where will clean linen be stored? rack in storage room

Where will dirty linen be stored? hamper in storage room

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 cake cones

arrives packaged in bags, sealed in boxes
stored unopened in dry storage on rack
once opened, stored in glass jar w/ lid

FOOD PRODUCT sugar cones

arrives packaged in boxes
stored unopened in dry storage on rack
once opened, stored in glass jar w/ lid

FOOD PRODUCT cocoa mix

arrives packaged bag in box
stored dry storage on rack
once opened, stored in storage tub w/lid

FOOD PRODUCT coffee grounds

arrives packaged bag in box
stored dry storage on rack
once opened, stored in storage tub w/lid

FOOD PRODUCT ice cream

arrives frozen in tubs
stored in freezer

***ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT peanut butter sauce

arrives packaged in jars
stored in dry storage on rack

FOOD PRODUCT sprinkles

arrives packaged bags in box
stored in dry storage on rack
once opened, stored in storage tub w/lid or glass jar w/lid

FOOD PRODUCT whole milk

arrives refrigerated in gallon jugs
stored in refrigerator

*****ADDITIONAL SHEETS ARE AVAILABLE**

FOOD PRODUCT Cookie crumbs

arrives packaged bags in box

stored unopened on rack

once opened, stored in tub w/lid or glass jar w/lid

FOOD PRODUCT nuts (granulated peanuts)

arrives packaged bags in box

stored unopened on rack

once opened, stored in tub w/ lid or glass jar w/lid

FOOD PRODUCT crushed pineapple

arrives packaged in cans in boxes

stored unopened on rack

once opened, stored in refrigerator in tub w/lid

*****ADDITIONAL SHEETS ARE AVAILABLE**

FOOD PRODUCT malted milk powder (Carnation)

arrives packaged in resealable cans in box
stored unopened on storage rack
once opened stored in resealable can

~~**FOOD PRODUCT** chocolate chip cookies (Ohs Spunkmeyer)~~

~~arrives frozen packed as pre-portioned packages in bags in box
store in freezer
to prepare: frozen packages will be baked in cookie
convection oven~~

FOOD PRODUCT bananas

arrives fresh
stored on countertop
prepped (sliced in half) on cutting board, as needed

*****ADDITIONAL SHEETS ARE AVAILABLE**

FOOD PRODUCT Caramel topping

arrives packaged in cans in boxes
stored on storage rack
once opened, stored in squeeze bottles

FOOD PRODUCT marshmallow creme topping

arrives packaged in cans in boxes
stored in dry storage on storage rack
once opened, stored in squeeze bottles

FOOD PRODUCT Cherries

arrives packaged in jars in box
stored in dry storage on storage rack
once opened, stored in refrigerator in jar

***ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT strawberry topping

arrives packaged in cans in box

stored in dry storage on storage rack

once opened, stored in storage tub w/lid (ambient 7-10 days)

FOOD PRODUCT hot fudge

arrives packaged in cans in box

stored in dry storage on storage rack

once opened, served using hot fudge warmer

FOOD PRODUCT chocolate sauce (Ghirardelli)

arrives packaged in squeeze bottles in box

stored in dry storage on storage rack

once opened, stored on countertop

*****ADDITIONAL SHEETS ARE AVAILABLE**

FOOD PRODUCT Bag in box soda syrups

arrives packaged in box

stored on storage rack or on BIB rack off floor

FOOD PRODUCT Monin syrups

arrives bottled in case

stored on storage rack

once opened, stored w/ pump on countertop

FOOD PRODUCT chocolate chip cookies (Costco)

arrives packaged in clamshell, ready to eat

stored in glass jar w/ lid

*****ADDITIONAL SHEETS ARE AVAILABLE**