

## 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

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## Food Service Plan Review Application

Type of plan: New  Remodel

Name of Establishment: Abby's Empanadas

Physical Address: 8108 Elliott Bridge Rd

City: Spring Lake State: NC Zip: 28390

Phone (if available): (910) 987-4112 Fax: \_\_\_\_\_

Email: abbys empanadas@gmail.com

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Applicant(s): Alberto Lagos

Address: 2036 River Rd.

City: Fayetteville State: NC Zip: 28312

Phone: (910) 366-1316 Fax: \_\_\_\_\_

Email: alberto.lagos64@yahoo.com

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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: Albago Date: 10/25/23  
(Applicant or Responsible Representative)

**Hours of Operation:**

Mon 6-6 Tues 6-6 Wed 6-6 Thurs 6-6 Fri 6-6 Sat 6-6 Sun X-X

**Number of Seats:** 20

**Facility total square feet:** \_\_\_\_\_

**Projected start date:** DEC. 1, 2023

**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): FOR SIT-DOWN Single-use (disposable): FOR TAKE-OUT

**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? \_\_\_\_\_

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 SAND BLASTER WATER HEATER MODEL CSB8218SFENCX 100

Storage Capacity: 80.0 gallons

- Electric water heater: 180 kilowatts (kW)
- Gas water heater: \_\_\_\_\_ BTU's

Water heater recovery rate: 0.65 % 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? Yes

Eligible Person In Charge: Alberto Lagos

Program ServSafe Cert. # 23804974 Exp. Date 04/28/2028

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? YES

**Food Sources**

Names of food distributors:

Deliveries/wk

- |                            |          |
|----------------------------|----------|
| 1. <u>PERFORMANCE</u>      | <u>1</u> |
| 2. <u>Restaurant Depot</u> | <u>0</u> |
| 3. <u>Sam's Club</u>       | <u>0</u> |
| 4. _____                   | _____    |

**Time/Temperature Control for Food Safety**

Foods that will be held **hot** before serving: empanadas, black beans, white rice

Foods that will be held **cold** before serving: salads, 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: ground beef and ground chicken

Describe utensils and methods used to cool foods: ice-water bath and ice paddle.

**Dry Storage**

Frequency of deliveries per week: 1 Number of dry storage shelves: 5

Square feet shelf space: 144 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): 80"

How will sinks be sanitized after use or between meat species? Wash, rinse and sanitized

## Dishwashing Facilities

### Manual Dishwashing

Number of sink compartments: 3

Size of sink compartments (inches): Length 19 Width 17 Depth 14

Length of drain boards (inches): Right 22 Left 22

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) PEROXIDE

### 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? Take the removable parts off the equipment.

Wash, rinse and sanitize by hand. Wash with an approved cleaner, rinse with clean water and sanitize with a sanitizer with the correct concentration

How many air drying shelves will you have? 3

Calculate the square feet of total air drying space: 150 ft<sup>2</sup>

### Hand washing

Indicate number and locations of hand sinks in the establishment: 1 IN KITCHEN,  
1 IN WOMEN'S RESTROOM, 1 IN MEN'S RESTROOM (3 TOTAL)

### Employee Area

Indicate location for storing employees' personal items: EMPLOYEE CLOSET

**Finish Schedule**

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	STONE TILE	PLASTIC	METAL / <sup>TEXTURED</sup> PLASTIC	TILES
Bar	—	—	—	—
Food Storage	FINISHED CONCRETE	PLASTIC	TEXTURED PLASTIC	TEXTURED PLASTIC
Dry Storage	STONE TILE	PLASTIC	DRY-WALL	TILES
Toilet Rooms	STONE TILE	PLASTIC	DRY-WALL	TILES
Garbage & Can Wash Areas	CONCRETE	CONCRETE	N/A (OUTDOORS)	N/A
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: BEHIND RESTAURANT BUILDING (OUTSIDE)  
(4 ft. x 5 ft.)

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? N/A

Is there a contract for grease trap cleaning? NO

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

Where will chemicals be stored? STORAGE ROOM

Where will clean linen be stored? STORAGE ROOM

Where will dirty linen be stored? STORAGE ROOM (HAMPER)



## 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 EMPANADA DOUGH DISCS, shells

See attach sheet

FOOD PRODUCT BEEF EMPANADA

See attach sheet

FOOD PRODUCT BEEF CHEESY EMPANADA

see attach sheet!

FOOD PRODUCT CHICKEN EMPANADAS

See attach sheet!

FOOD PRODUCT CHICKEN CHIPOTLE EMPANADAS

See attached sheet!

\*\*\*ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT SPINACH EMPANADAS

See attach sheet!!

FOOD PRODUCT ZUCCHINI EMPANADAS

See attach sheet!

FOOD PRODUCT CORN EMPANADAS

see attached sheet!

**\*\*\*ADDITIONAL SHEETS ARE AVAILABLE**

**FOOD PRODUCT** SAUSAGE, EGGS + CHEESE EMPANADAS  
See attached sheet!

**FOOD PRODUCT** BACON, EGGS + CHEESE EMPANADAS  
See attached sheet!

**FOOD PRODUCT** SAUSAGE + GRAVY EMPANADAS  
See attached sheet!

**\*\*\*ADDITIONAL SHEETS ARE AVAILABLE**



FOOD PRODUCT CHEESE + GUAVA EMPANADAS

See attached sheet!

FOOD PRODUCT DULCE DE LECHE EMPANADAS

See attached sheet!

FOOD PRODUCT BANATELLA EMPANADA

See attached sheet!

\*\*\*ADDITIONAL SHEETS ARE AVAILABLE

**FOOD PRODUCT** SPANISH FRIED WHITE RICE

See attached sheet!

**FOOD PRODUCT** VEGGIE BLACK BEANS

See attached sheet!

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

**\*\*\*ADDITIONAL SHEETS ARE AVAILABLE**

## Empanadas dough discs

The dough discs for the empanadas will be made in the restaurant.

The ingredients are: wheat flour, butter, eggs, salt and sugar. Flour will arrive in 25 pound packages, salt and sugar in 5 pound packages and will be stored on storage shelves 6 inches off the floor and away from the wall.

The butter will arrive in 4-pound packages at 41°F and the eggs at 45°F and will be stored on shelves in the refrigerator at 37°F 6 inches off the floor.

The dough will be made in the mixer (Titan GP1060), after it is ready it will be worked in the dough sheeter (Unisex SFG500T03) until it reaches the desired thickness and the discs will be cut with the Empamec C300 on the preparation table.

The dough discs will be placed in a sealed plastic container (food grade), separating them from each other with parchment paper in a stack of 10 units and it will be storage in the refrigerator at 37°F.

As needed, it will take the dough discs from the refrigerator in small quantities.

The manufacturing of the discs will be carried out every day in the morning or until the need so requires, it will also be carried out in the afternoon.



## **Beef Empanadas**

The filling of the meat empanadas will be prepared with the following ingredients: ground beef, hard boiling eggs, fresh onions, green peppers, red peppers and seasonings.

Ground beef will be received at the restaurant at 41°F or lower in tubes packages of approximately 10-pound and will be stored in the refrigerator at 37°F.

If in any case it is necessary to defrost the meat, these methods would be used:

- put in the refrigerator until defrosted
- use tap running water

The hard boiled eggs will be received in a bucket at 41°F or bellow and stored at in the refrigerator at 37°F.

Green and red bell peppers will be received at 41 degrees F or below and stored in the refrigerator at 37°F

The onion will arrive in 50-pound bags and will be stored on shelves 6 inches off the floor in a cool, dry, well-ventilated area.

Vegetables will be washed under running tap water in a disinfected veggie prep sink and cut into pieces on a Robot Coupe CL50 or on green cutting boards in the veggie prep sink.

The filling ingredients will be cooked in a pot on the Imperial stove reaching a minimum temperature of 155°F for at least 17 seconds.

The eggs will arrive in buckets of 20 pounds (180 counts) at 41°F or less and will be storage at the refrigerator at 37°F



After the filling is cooked, it will be cooled by placing it in small containers to place it in an ice-water bath in a sanitized sink or using an ice paddle until it reaches 70°F.

The pot of filling will be divided in 4 containers and storage in the refrigerator at 37°F, so every time we will assembling empanadas we will take 1 container at a time as need it.

Unused filling will be stored in the refrigerator at a temperature of 37°F to be used next day.

To assemble the empanadas, the dough discs will be used, removing them from the refrigerator in small quantities with the already cooked and cold ground beef.

For the crimp, an Empamec M700 machine will be used that seals 3 empanadas at a time.

The next step will be to brush them with egg wash and bake them in a Lincoln Oven until golden brown.

When they are ready, they will be placed in the Advantco warmers at a temperature of at least 135°F to be sold to customers.

If there were leftover empanadas when the restaurant closed for the work day at 6:00 pm, they will be thrown away.

The assembly of beef empanadas will be done every day in the morning.

## **Beef Cheesy Empanada**

The filling for the meat empanadas will be prepared with the following ingredients: ground beef, hard-boiled eggs, fresh onion, green peppers, red peppers, cheddar cheese sauce and seasonings.

Ground beef will be received at the restaurant at 41°F or lower in approximately 10-pound tubular packages and stored in the refrigerator at 37°F.

If in any case it is necessary to defrost the meat, these methods would be used:

- put in the refrigerator until defrosted
- use plain tap water

Hard-boiled eggs will be received in a bucket at 41°F or lower and stored in the refrigerator at 37°F.

Green and red peppers will be received at 41 degrees F or below and stored in the refrigerator at 37°F.

The onion will arrive in 50-pound bags and will be stored on shelves 6 inches off the floor in a cool, dry, well-ventilated area.

Vegetables will be washed under running tap water in a disinfected veggie prep sink and cut into pieces on a Robot Coupe CL50 or on green cutting boards in the veggie prep sink.

The filling ingredients will be cooked in a pot on the Imperial stove reaching a minimum temperature of 155°F for at least 17 seconds.

Eggs will arrive in 20-pound cubes (180 units) at 41°F or lower and will be stored in the refrigerator at 37°F.

Cheddar cheese sauce will arrive in 106 oz cans at room temperature and will be stored on shelves 6 inches from the floor. After opening the container of cheese, it will be stored at 37 degrees in the refrigerator to be used within the next 7 days and then discarded. Once the filling is cooked, it will be cooled by placing it in small containers to place in an ice water bath in a sanitized sink until it reaches 70°F.

The pot of filling will be divided in 4 containers and storage in the refrigerator at 37°F, so every time we assemble empanadas we will take 1 container at a time as need it.

Unused filling will be stored in the refrigerator at a temperature of 37°F to be used next day.

To assemble the empanadas, the dough discs will be used (taking them out of the refrigerator in small quantities) and the cooked and cold ground meat, assembling them in an Empamec M700 machine that seals 3 empanadas at a time.

The next step will be to paint them with egg wash and bake them in a Lincoln Oven until golden.

When ready, they will be placed in Advantco heaters at a temperature of at least 135°F to be sold to customers.

If there were any empanadas left over when the restaurant closed at 6:00 pm, they will thrown away.

The assembly of the beef empanadas will be done every day in the morning.



## Chicken empanadas

The filling for the chicken empanadas will be prepared with the following ingredients: chicken breast, onion, green bell pepper, red bell pepper, leeks and seasonings.

The chicken breast will arrive at the restaurant frozen at 0°F in 40-pound boxes and will be stored in the freezer at -15°F.

The onion will arrive in 50-pound bags and will be stored on shelves 6 inches off the floor in a cool, dry, well-ventilated area.

Bell peppers and leeks will arrive at 41°F and will be stored in the refrigerator at 37°F.

To cook the frozen chicken breast, a pressure cooker will be used in which 2 pounds of frozen chicken breasts will be placed for 20 minutes at high pressure and 10 minutes natural pressure release or until they reach an internal temperature of 165°F.

The chicken breasts are then pulled on a prep table on a yellow cutting board.

Vegetables will be washed under running tap water in a disinfected veggie prep sink and cut into pieces on a Robot Coupe CL50 or on green cutting boards in the veggie prep sink.

The ingredients will be cooked on the Imperial stove in a pot on the stove until they reach a temperature of at least 135°F.



When the filling is ready, it will be cooled by placing it in small containers and placing it in an ice and water bath in a sanitized prep sink until it reaches 70°F. The whole pot of filling will be divided in 4 containers and storage in the refrigerator at 37°F, so every time we will assembling empanadas we will take 1 container at a time as need it.

Unused filling will be stored in the refrigerator at a temperature of 37°F to be used next day.

The empanadas will be assembled on a prep table with the dough discs that will be in the refrigerator at 37°F with the Empamec M700 on the prep table.

The next step will be to brush them with egg wash and bake them in a Lincoln Oven until golden brown.

When they are ready, they will be placed in the Advantco warmers at a temperature of at least 135°F to be sold to customers.

If there were leftover empanadas when the restaurant closed for the work day at 6:00 pm, they will be thrown away.

The assembly of chicken empanadas will be done every day in the morning.

## **Chicken Chipotle Empanadas**

The filling for the chicken empanadas will be prepared with the following ingredients:

chicken breast, onion, green pepper, red pepper, leek, chipotle sauce and seasonings.

Chicken breast will arrive at the restaurant frozen at 0°F in 40-pound boxes and will be stored in the freezer at -15°F

The onion will arrive in 50-pound bags and will be stored on shelves 6 inches off the floor in a cool, dry, well-ventilated area.

Bell peppers and leeks will reach 41°F and store in the refrigerator at 37°F.

Chipotle sauce will arrive in 100 oz cans at room temperature and will be stored on shelves 6 inches off the floor. After opening the sauce container, it will be stored at 37 degrees in the refrigerator to be used within the next 7 days and then discarded.

To cook frozen chicken breast, use a pressure cooker that will place 2 pounds of frozen chicken breasts for 20 minutes on high pressure and 10 minutes of natural pressure release or until they reach an internal temperature of 165°F.

The chicken breasts are then pulled on a prep table on a yellow cutting board.

Vegetables will be washed under running tap water in a disinfected veggie prep sink and cut into pieces on a Robot Coupe CL50 or on green cutting boards in the veggie prep sink.

The ingredients will be cooked on the Imperial Stove in a pot on the stove until they reach a temperature of at least 135°F.

When the filling is ready, it will be cooled by placing it in small containers and placing it in an ice water bath in a sanitized prep sink until it reaches 70°F.

The whole pot of filling will be divided into 4 containers and stored in the refrigerator at 37°F, so every time we make empanadas we will take 1 container at a time as necessary.

Unused filling will be stored in the refrigerator at a temperature of 37°F to be used the next day.

The empanadas will be assembled on a preparation table with the dough discs that will be in the refrigerator at 37°F with the Empamec M700 on the preparation table.

The next step will be to brush them with egg wash and bake them in a Lincoln Oven until golden.

When ready, they will be placed in Advantco heaters at a temperature of at least 135°F to be sold to customers.

If there were any empanadas left over when the restaurant closed at 6:00 pm, they will be thrown away.

The assembly of the chicken empanadas will be done every day in the morning.



## **Spinach Empanadas**

The filling for the spinach empanadas will be prepared with the following ingredients: spinach, onion, red bell pepper, parmesan cheese, mozzarella cheese, bechamel sauce and seasonings.

The spinach will arrive frozen at 0°F and will be stored in the freezer at -15°F, the onion will arrive in 50-pound bags and will be stored on shelves in a cool, dry and well-ventilated area to 6 inches from the floor.

Parmesan and mozzarella cheese will arrive at 40°F or lower and will be stored in the refrigerator at 37°F.

The red bell pepper will arrive at 41°F and will be stored at 37°F in the refrigerator.

The bechamel sauce arrives in 60 gram packets as a powder.

The spinach to be used will be removed from the freezer and thawed with running tap water in a veggie prep sink.

Vegetables will be washed under running tap water in a disinfected veggie prep sink and cut into pieces on a Robot Coupe CL50 or on green cutting boards in the designated vegetable prep sink.

The filling will be prepared in a pot on the stove until it reaches a temperature of 135°F and it will be cooled by placing it in smaller containers in an ice and water bath inside a disinfected veggie prep sink until it reaches 70°F



The pot of filling will be divided in 4 containers and storage in the refrigerator at 37°F, so every time that we will assembling empanadas we will take 1 container at a time as need it.

Unused filling will be stored in the refrigerator at a temperature of 37°F to be used next day.

The empanadas will be assembled with the dough discs that will be in the refrigerator at 37°F in the Empamec M700 on the preparation table.

The next step will be to brush them with egg wash and bake them in a Lincoln Oven until golden brown.

When they are ready, they will be placed in the Advantco warmers at a temperature of at least 135°F to be sold to customers.

If there were leftover empanadas when the restaurant closed for the work day at 6:00 pm, they will be thrown away.

The assembly of spinach empanadas will be done every day in the morning.

## Zucchini Empanadas

The filling for the zucchini empanada was prepared with the following ingredients: fresh zucchini, onion, green bell pepper, red bell pepper, eggs, parmesan cheese, mozzarella cheese and seasonings.

The zucchini and bell peppers will arrive at 41°F or lower and will be stored in the refrigerator at 37°F. Parmesan and mozzarella cheese will arrive at 40°F and will be stored in the refrigerator at 37°F.

The eggs will arrive in boxes with 15 dozens (180 counts) at 41°F or less and will be storage at the refrigerator at 37°F.

The onion will arrive in 50-pound bags and will be stored on shelves 6 inches off the floor in a cool, dry, well-ventilated area.

Vegetables will be washed under running tap water in a disinfected veggie prep sink and cut into pieces on a Robot Coupe CL50 or on green cutting boards in the veggie prep sink.

The ingredients will be cooked on the Imperial stove in a pot on the stove until they reach a temperature of at least 135°F.

When the filling is ready, it will be cooled by putting it in smaller containers and cooling it in a bath of water and ice in a disinfected prep sink until it reaches 70°F.

The pot of filling will be divided in 4 containers and storage in the refrigerator at 37°F, so every time we will assembling empanadas we will take 1 container at a time as need it.

Unused filling will be stored in the refrigerator at a temperature of 37°F to be used next day.

Then the dough discs that will be in the refrigerator will be removed and the empanadas will be assembled with the zucchini filling in the Empamec M700.

The next step will be to brush them with egg wash and bake them in a Lincoln Oven until golden brown.

When they are ready, they will be placed in the Advantco warmers at a temperature of at least 135°F to be sold to customers.

If there were leftover empanadas when the restaurant closed for the work day at 6:00 pm, they will be thrown away.

The assembly of zucchini empanadas will be done every day in the morning.



## **Corn Empanada**

The filling of the corn empanadas will be prepared with the following ingredients: sweet corn, onion, red bell pepper, parmesan cheese and cheddar cheese.

The sweet corn will arrive frozen in boxes of 20 lb. at 0°F. and will be storage in the freezer at -15°F.

The frozen corn will be thawed using tap running water inside a disinfected veggie prep sink.

The onion will arrive in 50-pound bags and will be stored on shelves 6 inches off the floor in a cool, dry, well-ventilated area.

The red bell peppers will be received at 41 degrees F or below and stored in the refrigerator at 37°F

Parmesan and cheddar cheese will arrive at 40°F or lower and will be stored in the refrigerator at 37°F.

Vegetables will be washed under running tap water in a disinfected veggie prep sink and cut into pieces on a Robot Coupe CL50 or on green cutting boards in the veggie prep sink.

The filling will be prepared in a pot on the stove until it reaches a temperature of 135°F and it will be cooled by placing it in smaller containers in an ice and water bath inside a disinfected veggie prep sink until it reaches 70°F

The pot of filling will be divided in 4 containers and storage in the refrigerator at 37°F, so every time that we will assembling empanadas we will take 1 container at a time as need it.

Unused filling will be stored in the refrigerator at a temperature of 37°F to be used next day.

The empanadas will be assembled with the dough discs that will be in the refrigerator at 37°F in the Empamec M700 on the preparation table.

The next step will be to brush them with egg wash and bake them in a Lincoln Oven until golden brown.

When they are ready, they will be placed in the Advantco warmers at a temperature of at least 135°F to be sold to customers.

If there were leftover empanadas when the restaurant closed for the work day at 6:00 pm, they will be thrown away.

The assembly of corn empanadas will be done every day in the morning.

## Sausage, Eggs & Cheese Empanadas

The filling for the Sausage, Eggs and Cheese Empanadas will be prepared with the following ingredients: pork sausage, onion, red bell pepper, scrambled eggs and cheddar cheese.

The pork sausage will arrive in cases of 5 lb. each, will be received at 41°F or less on the truck delivery and storage in the freezer at -15°F in small portions.

To defrost the ground pork portions we will use running water from the disinfected preparation sink designated for meats or store it in the refrigerator a day in advance to be used.

The onion will arrive in 50-pound bags and will be stored on shelves in a cool, dry and well-ventilated area to 6 inches from the floor.

The red bell pepper will arrive at 41°F and will be stored at 37°F in the refrigerator.

The eggs will arrive in boxes of 180 units and will be received at 45°F and storage in the refrigerator at 37°F.

The cheddar cheese will arrive at 40°F or lower and will be stored in the refrigerator at 37°F.

Vegetables will be washed under running tap water in a disinfected veggie prep sink and cut into pieces on a Robot Coupe CL50 or on green cutting boards in the veggie prep sink.

The filling will be prepared in a pot on the stove until it reaches a temperature of **160°F** and it will be cooled by placing it in smaller



containers in an ice and water bath inside a disinfected veggie prep sink until it reaches 70°F

The pot of filling will be divided in 4 containers and storage in the refrigerator at 37°F, so every time that we will assembling empanadas we will take 1 container at a time as need it.

Unused filling will be stored in the refrigerator at a temperature of 37°F to be used next day.

The empanadas will be assembled with the dough discs that will be in the refrigerator at 37°F and with the cold filling in the Empamec M700 on the prep table.

The next step will be to brush them with egg wash and bake them in a Lincoln Oven until golden brown.

When they are ready, they will be placed in the Advantco warmers at a temperature of at least 135°F to be sold to customers.

If there were leftover empanadas when the restaurant closed for the work day at 6:00 pm, they will be thrown away.

The assembly of empanadas will be done every day in the morning.

## **Bacon, Egg, and Cheese Empanada**

The filling for the Bacon, Egg, and Cheese Empanadas will be prepared with the following ingredients: cooked bacon, onion, red bell pepper, scrambled eggs and cheddar cheese.

The cooked bacon will arrive in containers of 3 lb. at 41°F and will be storage in the refrigerator at 37°F.

The onion will arrive in 50-pound bags and will be stored on shelves in a cool, dry and well-ventilated area to 6 inches from the floor.

The red bell pepper will arrive at 41°F and will be stored at 37°F in the refrigerator.

The eggs will arrive in boxes of 180 units and will be received at 45°F and storage in the refrigerator at 37°F

The cheddar cheese will arrive at 40°F or lower and will be stored in the refrigerator at 37°F

Vegetables will be washed under running tap water in a disinfected veggie prep sink and cut into pieces on a Robot Coupe CL50 or on green cutting boards in the veggie prep sink.

The filling will be prepared in a pot on the stove until it reaches a temperature of **160°F** (scrambled eggs) and it will be cooled by placing it in smaller containers in an ice and water bath inside a disinfected veggie prep sink until it reaches 70°F

The pot of filling will be divided in 4 containers and storage in the refrigerator at 37°F, so every time that we will assembling empanadas we will take 1 container at a time as need it.

Unused filling will be stored in the refrigerator at a temperature of 37°F to be used next day.

The empanadas will be assembled with the dough discs that will be in the refrigerator at 37°F and with the cold filling in the Empamec M700 on the prep table.

The next step will be to brush them with egg wash and bake them in a Lincoln Oven until golden brown.

When they are ready, they will be placed in the Advantco warmers at a temperature of at least 135°F to be sold to customers.

If there were leftover empanadas when the restaurant closed for the work day at 6:00 pm, they will be thrown away.

The assembly of empanadas will be done every day in the morning.



## Sausage & Gravy Empanadas

The filling for the Sausage & Gravy Empanadas will be prepared with the following ingredients: pork sausage, onion and gravy.

The pork sausage will arrive in cases of 5 lb. each, will be received at 41°F or less on the truck delivery and storage in the freezer at -15°F in small portions.

To defrost the ground pork portions we will use running water from the disinfected preparation sink designated for meats or store it in the refrigerator a day in advance to be used.

The onion will arrive in 50-pound bags and will be stored on shelves in a cool, dry and well-ventilated area to 6 inches from the floor.

The gravy will arrive in cans of 6 lb. 9 oz (Country Sausage Gravy) and storage at shelves to 6 inches from the floor.

After opening the can will be stored in the refrigerator at 37°F to be used within 3-4 days before discard.

Vegetables will be washed under running tap water in a disinfected veggie prep sink and cut into pieces on a Robot Coupe CL50 or on green cutting boards in the veggie prep sink.

The filling will be prepared in a pot on the stove until it reaches a temperature of **160°F** and it will be cooled by placing it in smaller containers in an ice and water bath inside a disinfected veggie prep sink until it reaches 70°F

The pot of filling will be divided in 4 containers and storage in the refrigerator at 37°F, so every time that we will assembling empanadas we will take 1 container at a time as need it.

Unused filling will be stored in the refrigerator at a temperature of 37°F to be used next day.

The empanadas will be assembled with the dough discs that will be in the refrigerator at 37°F and with the cold filling in the Empamec M700 on the prep table.

The next step will be to brush them with egg wash and bake them in a Lincoln Oven until golden brown.

When they are ready, they will be placed in the Advantco warmers at a temperature of at least 135°F to be sold to customers.

If there were leftover empanadas when the restaurant closed for the work day at 6:00 pm, they will be thrown away.

The assembly of empanadas will be done every day in the morning.

## **Cheese & Guava Empanadas**

This empanada is part of the desserts on the menu.

The filling will be guava paste and cream cheese.

The guava paste will arrive in 11 lb. pail at room temperature but after opening will be refrigerated at 37°F to keep it fresh for up to 3 months.

The cream cheese will arrive in loaf of 3 lb. at 35-40°F and will storage in the refrigerator at 37°F.

To assembled the empanada we will take out the dough discs from the refrigerator at 37°F to crimp out on the Empamec M700 on the prep table.

The next step will be to brush the empanadas with egg wash and bake them in a Lincoln Oven until golden brown.

When they are ready it will be placed in the Advantco warmers at a temperature of at least 135°F to be sold to customers.

If there were leftover empanadas when the restaurant closed for the work day at 6:00 pm, they will be thrown away.

The assembly of empanadas will be done every day in the morning.



## Case Study: Financials

The company is currently in a period of financial difficulty. The management team has been struggling to meet its financial obligations, and the company's cash flow is negative. The company's revenue has declined significantly over the past few years, and its operating expenses have increased. The company's debt is also increasing, and it is facing a high risk of default. The management team is looking for ways to improve the company's financial performance and reduce its debt. One of the main reasons for the company's financial problems is its high operating expenses. The company has a large number of employees, and its salaries and benefits are high. Additionally, the company has a high level of debt, which is increasing its interest expenses. The management team is looking for ways to reduce these expenses, such as by cutting back on non-essential services and renegotiating contracts. Another major problem is the company's declining revenue. The company's sales have been declining for several years, and its market share is shrinking. The management team is looking for ways to increase sales, such as by launching new products and expanding into new markets. Finally, the company's debt is a major problem. The company has a large amount of debt, and its interest payments are high. The management team is looking for ways to reduce its debt, such as by refinancing its debt at a lower interest rate or selling assets. The company's financial situation is dire, and the management team is looking for a way out. They need to take immediate action to improve the company's financial performance and reduce its debt. Otherwise, the company may be forced to file for bankruptcy.

## **Dulce de leche Empanadas**

This empanada is part of the desserts on the menu.

The filling will be dulce de leche that will come in sealed 11-pound containers at room temperature. After opening it will be stored in the refrigerator at 37°F for up to 2 weeks.

The empanadas will be assembled with the dough discs that will be in the refrigerator at 37°F in the Empamec M700 on the preparation table.

The next step will be to brush them with egg wash and bake them in a Lincoln Oven until golden brown.

When they are ready, they will be placed in the Advantco warmers at a temperature of at least 135°F to be sold to customers.

If there were leftover empanadas when the restaurant closed for the work day at 6:00 pm, they will be thrown away.

The assembly of empanadas will be done every day in the morning.

## **Banatella Empanadas**

This empanada is part of the desserts on the menu.

The filling will be fresh banana and Nutella Hazelnut Spread

The bananas will arrive fresh at room temperature and will be storage on the shelves with the steam rapped with plastic film to preserve fresh longer.

The Nutella will arrive in 6.6 lb. tub and after open will be storage in the refrigerator at 37°F.

The empanadas will be assembled with the dough discs that will be in the refrigerator at 37°F in the Empamec M700 on the preparation table.

The next step will be to brush them with egg wash and bake them in a Lincoln Oven until golden brown.

When they are ready, they will be placed in the Advantco warmers at a temperature of at least 135°F to be sold to customers.

If there were leftover empanadas when the restaurant closed for the work day at 6:00 pm, they will be thrown away.

The assembly of empanadas will be done every day in the morning.



## **Spanish fried white rice**

Spanish fried white rice will be included in the menu.

The ingredients will be: rice, onions, garlic, oil and sal.

The rice will arrive in 25 lb. plastic bags, after open the original container the rice will be put in sealed jars container and storage at room temperature on the shelves.

The onion will be minced that will arrive at room temperature in a box of 15 lb. with 15 bags of 1 lb. each and will be storage on a shelf at room temperature.

After open a bag of 1 lb. of minced onion will be put it in a sealed container.

The garlic will be granulated and will be arrive in a container of 7.25 lb. at room temperature.

After open the container of granulated garlic will be keep it in the original container at room temperature and storage on shelf.

The ingredients will put in a Zojirushi Commercial Rice Cooker for 20 minutes according to instructions.

After cooked the rice will keep warmer in the same Rice Cooker to put in a 8 oz container to sale to the customer when need it.

If there were any rice left over when the restaurant closed at 6:00 pm, they will thrown away.

The rice will be make it every day.



## Veggie black beans

Black beans will be included in the menu.

The ingredients will be black beans, minced onion, granulated garlic and Spanish seasonings.

The black beans will arrive in cans #10 (6 lb. 14 oz) and the entire contents of the can will be used at once.

The onion will be minced that will arrive at room temperature in a box of 15 lb. with 15 bags of 1 lb. each and will be storage on a shelf at room temperature.

After open a bag of 1 lb. of minced onion will be put it in a sealed container.

The garlic will be granulated and will be arrive in a container of 7.25 lb. at room temperature.

After open the container of granulated garlic will be keep it in the original container at room temperature and storage on shelf.

The ingredients will be cooked on the Imperial range in a pot reaching at least 145°F.

After cooked will be put it in a warmer to keep at 135°F to sale to the customers in a 8 oz containers.

If there were any black beans left over when the restaurant closed at 6:00 pm, they will thrown away.

The black bean will be make it every day.



## Vegetable Black Beans

Black beans will be included in the menu.  
The ingredients will be black beans, minced onion, granulated garlic  
and Spanish seasonings.  
The black beans will arrive in a 5 lb (2.27 kg) and the entire  
contents of the can will be used at once.  
The onion will be minced that will arrive at room temperature in a box  
of 10 lbs with 10 bags of 1 lb each and will be stored on a shelf at  
room temperature.  
After open a bag of 1 lb of minced onion will be cut in a sealed  
container.  
The garlic will be granulated and will arrive in a container of 2.5 lb  
at room temperature.  
After open the container of granulated garlic will be kept in the  
original container at room temperature for short storage on shelf.  
The ingredients will be cooked in the Imperial range in a pot reaching  
at least 160°F.  
After cooked will be put in a warmer to keep at 135°F to sale to the  
customer in 1/2 oz containers.  
If there were any black beans left over when the restaurant closed at  
6:00 pm they will throw away.  
The black bean will be made every day.