

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. 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

Food Service Plan Review Application

Type of plan: New Remodel

Name of Establishment: DBA. Tarts 50³ Dinnel

Physical Address: ~~1038~~ George Perry Lee Rd

City: DUNN ~~1038~~ State: NC Zip: 28334

Phone (if available): 919-610-6122 Fax: _____

Email: Playgirlie1967@gmail.com.

Applicant(s): Connie Bush

Address: 191 Sessoms Naylor Lane

City: Roseboro State: NC Zip: 28382

Phone: 919-610-6122 Fax: _____

Email: playgirlie1967@gmail.com

Owner (if different from Applicant): Kathy Tart

Address: 1080 George Perry Lee Rd

City: Dunn State: NC Zip: 28334

Phone: 910-984-6419 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: Connie Bush Date: _____
(Applicant or Responsible Representative)

Hours of Operation:

Mon ~~5-2~~ Tues 5-2 Wed 5-2 Thurs 5-2 Fri - - Sat - - Sun - -

Number of Seats: 44

Facility total square feet: 43 x 60 - 2580 sq. ft.

Projected start date: 10/2/23

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): 1 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: Rinnai # R94-LSE

Storage Capacity: _____ gallons

- Electric water heater: _____ kilowatts (kW)
- Gas water heater: 15,000 - 199,000 BTU's

Water heater recovery rate: 200.2 GPH

If tankless, 2-5 GPM ; Number of heaters: 2

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: Connie Bush

Program SERVsafe Cert. # 19714166 Exp. Date 8/12/25

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. Performance
- 2. US Foods
- 3. _____
- 4. _____

- every 2 Weeks
- every 2 Weeks
- _____
- _____

Time/Temperature Control for Food Safety

Foods that will be held **hot** before serving: All Cooked Veggies,
Meats for daily special - ribs, BBQ Pork,

Foods that will be held **cold** before serving: Salads, Chicken Salad
potato Salad

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: Eggs, chicken, sausage

Describe utensils and methods used to cool foods: Small NFS pans.
Separate into smaller pans and have
shelf in Freezer or Fridge to store until
cooled to 41°

Dry Storage

Frequency of deliveries per week: 2 ^{months} Number of dry storage shelves: 5
Square feet shelf space: _____ ft²
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): 18x24(2) 22x26(2)
How will sinks be sanitized after use or between meat species? Clean sink
with hot soapy water, then clean with a
chlorine bleach sanitizing solution, and
let air dry.

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: 3

Size of sink compartments (inches): Length 18 Width 24 Depth 11 in

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

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? Hot soapy water and wash and rinse and then a chlorine bleach sanitizing solution and air dry.

How many air drying shelves will you have? 3

Calculate the square feet of total air drying space: 54 ft²

Hand washing

Indicate number and locations of hand sinks in the establishment: 3 hand sinks. 1 in Waitress Area, 1 in Kitchen Area, 1 in Prep Area

Employee Area

Indicate location for storing employees' personal items: left in Cars.

Finish Schedule

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	tile	tile	FRP tile	vinyle tiles
Bar	tile	tile	tile/sheetrock	Acoustic tile
Food Storage	tile	tile		
Dry Storage	tile	tile		
Toilet Rooms	tile	tile		
Garbage & Can Wash Areas	concret.	concret		
Other				
Other				

Garbage, Refuse and Other

Will trash be stored in the restaurant overnight? Yes _____ No If so, how will it be stored to prevent contamination? _____

Location and size of can wash facility: 3ft 4in X 3ft. 4in.
Out Back of Rest.

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

Will a dumpster be provided? yes

Do you have a contract with the dumpster provider for cleaning? _____

How will used grease be handled? grease container

Is there a contract for grease trap cleaning? _____

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

Where will chemicals be stored? under kitchen sink

Where will clean linen be stored? in storage container in store room

Where will dirty linen be stored? in bag out back door

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 Country Fried Steak

Comes frozen in a case. Stored in freezer. ~~the~~ Cooked to order.
Used for lunch 11am/2pm
NO left overs

FOOD PRODUCT OKRA/Fries/onion ring/potato wedges

Comes in bags to a case. Stored in freezer. Cooked to order.
Used for lunch 11am/2pm
NO left overs

FOOD PRODUCT Chicken Patties

Come in Frozen Prebagged in
2 5lb bags. Stored in Freezer.

Cooked frozen. Used for ~~Breakfast~~

Breakfast 5am/11am + lunch 11am/2pm

No left overs

FOOD PRODUCT Chicken tenders

Comes in Frozen 2 5lb prebagged
Stored in Freezer. Cook to order

Used for lunch 11am/2pm

No left overs

FOOD PRODUCT Belogna

Comes in frozen. Prepacked in
6 1 lb. packages. Used for Breakfast
5am/11am lunch 11am/2pm.

Cooked to order.

left over Keep in ~~the~~ cooler.

***ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT

Eggs

Come in fresh. Keep in
fridge. Cook to order

FOOD PRODUCT

Cheese

Comes prepacked in 4 sleeves
Kept in fridge.

FOOD PRODUCT

Fresh Chicken/Chicken Breast

Comes in fresh. Stored in
fridge. Handled at raw meat
prep sink. Cooked when needed
used at lunch 11Am/2pm

NO left overs

***ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT

Co Ham

Comes in 6 2lb prepacked bags
Stored in Freezer Thawed when
need in fridge. Cooked for breakfast
5am/11am. Cooked to order.
NO-left overs-

FOOD PRODUCT

Pattie / Link Sausage

Comes in Fresh Stored in Freezer
Thawed in Fridge Handled at raw
meat prep sink. Used for breakfast
5am/11am. Left overs put in smaller
pan to cool in Fridge to use in
Sausage Gravy + Hobo sandwiches

FOOD PRODUCT

Pork Chops

Come in Frozen - 5lb case. Thawed
in Fridge used for breakfast 5am/11am
& lunch 11am/2pm. NO left overs
Cook to order

***ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT liver

Comes in Fresh in 4 or 5 prep bags.
Stored in Freezer after rebagging.
Handled at Raw Meat prep sink.
Thawed in fridge. Cooked to
order. Used for lunch 11Am/2pm
NO left overs.

FOOD PRODUCT Gizzards

Comes in Fresh - 4 or 5 bags per case.
Stored in Freezer after rebagging.
Handled at Raw prep sink.
Thawed in fridge. Cooked to
order. Used for lunch 11Am/2pm
NO left overs

FOOD PRODUCT Bacon

Comes in Frozen. Stored in ~~Freezer~~
Freezer Thawed in fridge. Cooked to
order used for ~~top~~ Breakfast @
5am/11Am + lunch 11Am/2pm
NO left overs

*** ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT Ham / Turkey lunch Meat
Comes in Frozen stored in Freezer
Thawed in Fridge. Used for lunch
11am/2pm. Left over stored in Fridge
in NFS Containers

FOOD PRODUCT Red Hot / Smoke Sausage
Comes in Frozen. stored in Freezer
Used for Breakfast 5am/11am.
Thawed in Fridge left overs
stored in NFS Containers in Fridge

FOOD PRODUCT Hamburger
Comes in Frozen 6oz 8 - 10lb rolls
stored in Freezer Thawed in Fridge.
Cooked to order for lunch 11am/2pm
also cooked for other dishes for lunch
11am/2pm
left overs cooled in small pans and
stored in NFS Containers for other
uses.

***ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT Hot dogs

Comes in 5lb cases. Frozen. Stored in freezer. Thawed in fridge

Stored in fridge in NFS containers if left over

Use for lunch 11Am/2pm

FOOD PRODUCT Hot Wings

Comes in (2) 5lb packages store in freezer. Cooked to order

Used for lunch 11Am/5pm

NO left overs

FOOD PRODUCT Ribs

Comes in frozen stored in ~~fridge~~ - freezer. Thawed in fridge

Cooked + held to temp. for lunch ~~for~~
in hot bar.
11Am/2pm

***ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT BBQ Pork

Comes in Fresh. Cooked on Site.
Stored in Freezer till Needed.
Thawed in Fridge. Put in smaller
pans to ~~cool~~ Cool then Bagged & Froze
Used for lunch 11am/3pm.

FOOD PRODUCT ~~Beans~~ ^{Can} Greenbeans, Apples, beets,
apple sauce, potatoes,

Comes in #10 CANS. Store in dry Stock
Area. Cooked daily. lunch 11am/3pm
NO left overs

If left over will be put in smaller
pans to cool and stored in fridge

FOOD PRODUCT ^{Frozen} Corn, ^{Frozen} Butter Beans

Comes frozen. Stored in Freezer
Cooked daily. Used for lunch
11am/2pm

NO left overs.

If left overs will be put in smaller
pans to cool and stored in fridge

***ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT Biscuit Flour

Comes in a 20lb bag. Used at
Kitchen prep table. Breakfast 5AM/11AM

NO left overs

~~Used~~ Stored in NFS Containers.

FOOD PRODUCT Cooking Flour

Comes in a 20lb bag. Used at
Kitchen when breeding meat
stored in NFS containers

NO use of left overs.

Used for Breakfast + lunch.

5AM/11AM + 11AM/2PM

FOOD PRODUCT Seafood Breeder

Comes in a 20lb bag - Used at
lunch 11AM/2PM. Stored in

NFS containers. Used to breed
seafood in kitchen.

NO left overs

***ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT

City Ham

Comes Prepared - 6 2lb packages.
Stored in Freezer until needed
Thawed in Fridge. Used at
Breakfast 5am/11am -
left over stored in fridge in
Sealed Container.

FOOD PRODUCT

~~Beverly Mix~~

~~Comes 20lb bag. Used for
breakfast. stored in plastic bag
that NES approved.~~

FOOD PRODUCT

Sausage Gravy

Comes in a mix (Dry). 6 1lb
Bags. Used for Breakfast 5am/11pm.
left overs cooled in smaller pans
in fridge or freezer.

***ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT Devil Crab

Come in frozen. stored in Fridge
Cooked frozen. No left overs
Handled from freezer to Fryer.

FOOD PRODUCT (Owari) Catfish

Comes in frozen. stored in freezer.
Thawed in Fridge. Cook to order.
Handled at raw meat prep sink.
No left overs.

FOOD PRODUCT Oysters

Come in fresh stored in Fridge.
Handled at raw meat prep sink.
Cooked to order. left overs
stored in bags and tray.
Thawed in fridge.

***ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT Shrimp

Comes in frozen stored in freezer. Thawed in fridge. Handled at raw ~~prep~~ meat prep sink. ~~cooked~~ Held in fridge till cook time. Cook to order.

NO left overs

FOOD PRODUCT Hammer

Comes in frozen stored in fridge. Handled at ^{meat} raw prep sink. Stored in fridge until cook time. Cook to order.

NO left overs.

FOOD PRODUCT CRAB CAKES

Comes in frozen stored in freezer. Cooked frozen. NO left overs
Cooked to order.

***ADDITIONAL SHEETS ARE AVAILABLE