

**HARNETT COUNTY PLAN REVIEW APPLICATION COVER LETTER
FOOD SERVICE ESTABLISHMENTS
CHANGE OF OWNERSHIP**

Potential owners are required to complete this application so we may collect the necessary information for the purpose of issuing a permit for an establishment that may have or has changed ownership. All questions must be completed so that we can determine if any operational changes may occur or if the type of food preparation will be modified. A proposed menu must be submitted with this application

This application will be 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. This application must be submitted to the local health department for approval prior to the change of ownership.

Submit completed application to: Central Permitting, 420 McKinney Pkwy., Lillington, NC 27546

If you have questions, please contact an Registered Environmental Health Specialist staff at 910-893-7547:

Plans must be submitted with the following supporting documentation:

- A proposed menu
- A completed Food Service Plan Review Application/Change of Ownership
- A site plan drawn to scale showing the placement of each piece of food service equipment, storage areas, trash can wash facilities, etc.

08/22
gv

Food Service Plan Review Application

Name of Establishment: The Wing Company
Physical Address: 174 N McKinley St
City: Coats State: NC Zip: 27521
Phone (if available): 910-224-8774 Fax: _____
Email: mbhatti@thewingco.com

Applicant: Mark Bhatti
Address: 2908 Westshore Ct
City: Fayetteville State: NC Zip: 28306
Phone: 910-224-8774 Fax: _____
Email: Mbhatti@thewingco.com

Owner (if different from Applicant): _____
Address: _____
City: N/A State: _____ Zip: N/A
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: Bhatti Date: 2-7-24
(Applicant or Responsible Representative)

Hours of Operation:

Mon 11-9 Tues 11-9 Wed 11-10 Thurs 11-11 Fri 11-11 Sat 11-11 Sun 12-10

Number of Seats: _____

Facility total square feet: 2170

Projected start date: 3-1-24

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): N/A Single-use (disposable):

Food delivery schedule (per week): _____

Indicate any **specialized process** that will take place:

N/A Curing N/A Acidification (sushi, etc.) N/A Smoking
N/A 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:

N/A Nursing/Rest Home N/A Child Care Center N/A Health Care Facility
N/A Assisted Living Center N/A 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: Tankless Gas

Storage Capacity: N/A gallons

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

Water heater recovery rate: _____ 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: Ricardo Perez
Program Servsafe Cert. # 23793850 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? _____

Food Sources

Names of food distributors:

Deliveries/wk

- | | | |
|----|-------------------------|----------|
| 1. | <u>US Food Services</u> | <u>2</u> |
| 2. | _____ | _____ |
| 3. | <u>N/A</u> | _____ |
| 4. | _____ | _____ |

Time/Temperature Control for Food Safety

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

Chilli, Queso

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

Salad, Coleslaw, Tomatoes, onion, Pickels

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: _____

N/A

Describe utensils and methods used to cool foods: _____

N/A

Dry Storage

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

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 meats? Yes

Size of sink drain boards (inches): _____

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

Wash with hot water and sanitize with sanitizer/bleach and allow to air dry.

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: _____

Size of sink compartments (inches): Length N/A Width N/A Depth _____

Length of drain boards (inches): Right N/A Left N/A

Are the basins large enough to immerse your largest utensil? _____

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: ECO LAB

Hot water sanitizing? N/A or chemical sanitizing? Yes

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? Will be washed in 3

Compartment sink besides dishwasher

How many air drying shelves will you have? 2

Calculate the square feet of total air drying space: 35 ft²

Hand washing

Indicate number and locations of hand sinks in the establishment: 4
1 in Kitchen, 1 at bar and bathrooms.

Employee Area

Indicate location for storing employees' personal items: Not allowed to bring personal items in.

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: 4 x 4 approx. By the back door ^{N/A}

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? Grease bin

Is there a contract for grease trap cleaning? yes

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

Where will chemicals be stored? Outside storage

Where will clean linen be stored? inside kitchen

Where will dirty linen be stored? outside storage

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: Will be received from

US Foods Exp. truck and stored in our walk in cooler. They will be pulled out of the cooler and taken to the prep sink. The wings will be rinsed in the sink full of water. Water will be desinated and remaining hair will be picked from the wings. The wings will then be placed in a plastic pan that has been properly washed, rinsed and sanitized. The wings will then be labeled and immediately be placed back in cooler to maintain temp below 38 degrees. The wings will be in a first in first out rotation. Once the ticket comes up employee will wash hands with antibacterial soap and dry with the disposable paper towels. The employee will then put the gloves on and pull out the desired amount of wings to place in Fryer. The temp of the oil is 350. The wings will cook for 10 minutes approx. to insure the internal temp is no less than 165.

FOOD PRODUCT Continued Wings: After the timer goes off

The wings will be removed from the Fryer and placed in a stainless steel bowl and desired sauce of the customer choice will be placed on the wings. After tasting the wings they will be placed in a approved dine in or take out tray for delivery to customer.

Philly cheese Steak: Pull out cheesesteak from the freezer, place meat portion on the grill. place chopped onions and peppers along with meat portion to allow the sides to cook simultaneously after 3 1/2 to 4 minutes turn the meat over to cook the other side. place slices of provolone cheese on top of the meat portion. Then place the bun on the grill for toasting after added 4-5 minutes place the meat with onion and pepper on the bun and squeeze mayo on the side of the bun. The order is ready to be served.

FOOD PRODUCT

Burgers: Pull the burger out of the cooler and place it on the grill and apply seasoning after 5 minutes turn the meat over and apply seasoning for cheese burger apply desired cheese on the patty and place bun on the grill for toasting. Once the burger is cooked and reached maximum of 145-160° total cook time of 9-10 minutes. place the burger on the bun and apply all garnishing on the the top bun.

FOOD PRODUCT

Wraps:

Take the desired meat grill or fry for the 9-10 minutes put the wrap on the grill for light toasting place the wrap on the prep table put desired veggies and cheese place meat on top and garnish with desired sauce or mayo ranch etc...

FOOD PRODUCT

Sandwiches:

Repeat the process of cooking the burger or wraps meat to ensure the proper temps have been achieved for hamburgers no less than 145 and for all chicken no less than 160°F place bread on the grill for toasting place bread on the prep table put meat on one and all garnishing on the other. Cut in half and serve to customer.

***ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT *Salads:*

All pre-cut vegetables are stored in deli cooler / Salad bins unit below 40°
Prepare protein by Frying or grilling to the proper temps. Poultry No less than 165°
meats no less than 145° - 160°

Set all veggies in a bowl Cook the meats all the to cool down for couple of minutes, put meats over salad and add cheese and give choice of dressings.

FOOD PRODUCT

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***ADDITIONAL SHEETS ARE AVAILABLE