

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 <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

05/21

gv

Food Service Plan Review Application

Type of plan: New _____ Remodel _____

Name of Establishment: country store and Grill

Physical Address: 4853 NC 27 Lillington

City: Lillington State: NC Zip: 27546

Phone (if available): 910.336.8085 Fax: _____

Email: D26.MVP@gmail.com

Applicant(s): SH2dad SH2raf

Address: 2418 Cleveland Ave

City: Fayetteville State: NC Zip: 28312

Phone: 910.336.8085 Fax: _____

Email: _____

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: SH2dad SH2raf Date: 102.15.2024
(Applicant or Responsible Representative)

Hours of Operation:

Mon 4-8 Tues 4-8 Wed 4-8 Thurs 4-8 Fri 4-8 Sat 4-8 Sun 4-2

Number of Seats: 18

Facility total square feet: 575

Projected start date: 3.15.2024

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): once

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? N/A

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:

Rheem. pro 650.36 pA H 60

Storage Capacity: 50 gallons

- Electric water heater: _____ kilowatts (kW)
- Gas water heater: 36,000 BTU's

Water heater recovery rate: 50 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: Mohamed Ali Youssfi

Program SerVSAFE Cert. # 2478428 Exp. Date 11.08.2028

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? _____

Food Sources

Names of food distributors:

Deliveries/wk

- | | | |
|----|------------------------|---------------|
| 1. | <u>Sysco</u> | <u>1 time</u> |
| 2. | <u>Cheney Brothers</u> | <u>1 time</u> |
| 3. | _____ | _____ |
| 4. | _____ | _____ |

Time/Temperature Control for Food Safety

Foods that will be held hot before serving: 2 Hours @ 135°F
Food made in house and Reheated for Hot Holding
Must reach 165°F for at least 20 sec.

Foods that will be held cold before serving: 6 Hours @ Below 41°F
once out it should be discarded after 1 hour

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: none we cook fresh food

Describe utensils and methods used to cool foods: place the food to be cooled in shallow pan, use metal pan they transfer heat more rapidly. Do not put lid until the food reach 41°F

Dry Storage

Frequency of deliveries per week: 1 Number of dry storage shelves: 10
Square feet shelf space: 120 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): 22"
How will sinks be sanitized after use or between meat species? _____

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: 3

Size of sink compartments (inches): Length 72 ^{72 inches} Width 24 Depth 12

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) Sanitizer

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? _____

How many air drying shelves will you have? 10

Calculate the square feet of total air drying space: 80 ft²

Hand washing

Indicate number and locations of hand sinks in the establishment: 1
located by the prep sinks

Employee Area

Indicate location for storing employees' personal items: 1
Behind Dry Storage

Finish Schedule

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	vinyl tile		FRP, Stainless steel	PVC Vinyl
Bar				
Food Storage	vinyl tile		Building Blocks	ceiling tile
Dry Storage	vinyl tile		Building block	ceiling tile
Toilet Rooms	vinyl tile		Block + FRP	ceiling tile
Garbage & Can Wash Areas	outside pit		pit	pit
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: outside the entrance
3' x 3'

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 trap

Is there a contract for grease trap cleaning? yes

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

Where will chemicals be stored? cool dry place designated place

Where will clean linen be stored? in assigned area easy access, be 10 ft off

Where will dirty linen be stored? in clean non absorbent waste bin for laundry

BSDCS

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 piccata. come fresh be stored in cooler. chicken will be dredged at raw meat sink put in proper container. breaded and fried to proper temp. 165°F. ~~Don't~~ Wash chicken Bacteria will spread.

FOOD PRODUCT Bacon come frozen thawed in cooler. cook on grill until reach 160°F, Rest for 3 minutes, then serve

FOOD PRODUCT Sausage cones frozen

Hand in side cooler, grill until it reach
160°F. Sausage with turkey meat cook to reach
165°F

FOOD PRODUCT Eggs

Eggs served in diadelky after cooked
to reach 145°F

FOOD PRODUCT PORK chops come fresh

stored in cooler, cooked on the grill till
it get 160°F

***ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT FISH come frozen

Thawed in cooler, Fried until it get
160°f

FOOD PRODUCT

FOOD PRODUCT

*****ADDITIONAL SHEETS ARE AVAILABLE**