

**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:

Harnett County Health Department
Environmental Health Section
307 West Cornelius Harnett Blvd.
Lillington, NC 27546

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:

- _____ A proposed menu
- _____ A completed Food Service Plan Review Application/Change of Ownership

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Food Service Plan Review Application

Name of Establishment: Pooch's Smashed
Physical Address: 301 S MAIN ST
City: Lillington State: NC Zip: 27546
Phone (if available): _____ Fax: _____
Email: poochsrestaurant@gmail.com

Applicant: Steven Chiarello
Address: 134 Parkside Dr
City: Lillington State: NC Zip: 27546
Phone: 919-612-1849 Fax: _____
Email: ~~_____~~ poochsrestaurant@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:  Date: _____
(Applicant or Responsible Representative)

Hours of Operation:

Mon __-__ Tues __-__ Wed 11-7 Thurs 11-7 Fri 11-7 Sat 11-7 Sun __-__

Number of Seats: 36

Facility total square feet: 1376

Projected start date: _____

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): 2 DAYS

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:

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: RHEEM PROE47 S2 RH9L

Storage Capacity: 47 gallons

• Electric water heater: 4500/3380 kilowatts (kW)

• Gas water heater: _____ BTU's

Water heater recovery rate: _____ GPH

If tankless, _____ GPM ; Number of heaters: _____

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VOLTS 240/208
upper & lower elements

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? 1

Eligible Person In Charge: Steve Chiarello
Program ServSafe Cert. # 22138980 Exp. Date 5/18/2027

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>Cheney Brothers</u> | <u>2</u> |
| 2. | _____ | _____ |
| 3. | _____ | _____ |
| 4. | _____ | _____ |

Time/Temperature Control for Food Safety

Foods that will be held **hot** before serving: Chili, Sauerkraut

Foods that will be held **cold** before serving: Hamburger, Hot dogs
Slaw, Onions, Potato Salad, Mac Salad
Buns, Cheese, Pickles

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: Potatoes, Macaroni

Describe utensils and methods used to cool foods: Trays, Shallow pans
Cooler,

Dry Storage

Frequency of deliveries per week: 2 Number of dry storage shelves: 3
Square feet shelf space: 59³/4 x 18 ft²
Is a separate room designated for dry storage? yes => Paper Products

Food Preparation Facilities

Number of food prep sinks: 1 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? Quat or
Bleach

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: 3

Size of sink compartments (inches): Length 19 Width 17 Depth 13

Length of drain boards (inches): Right 23 x 22.5 Left 23 x 22.5

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? Pre-scrape utensils and equipment of debris, wash in hot water w/ detergent, Rinse in clear, running H₂O, Sanitize w/ acceptable chemical solution and air dry before use.

How many air drying shelves will you have? 5

Calculate the square feet of total air drying space: 12³/₄ x 22 ft²

Hand washing

Indicate number and locations of hand sinks in the establishment: Cook Line (1)
Serve Area (1)

Employee Area

Indicate location for storing employees' personal items: Office, Out
Building

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: Out building 37x33

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? _____

Is there a contract for grease trap cleaning? Town of Wellington

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

Where will chemicals be stored? designated Storage Rack / out building

Where will clean linen be stored? dry Storage

Where will dirty linen be stored? linen bags outside

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.

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 Smashed Burgers - Ground Beef

- Meat will arrive fresh and stored in cooler.
- Meat will be prepped by rolling into balls and stored in wrapped, plastic containers on the line reach in cooler
- at time of preparation meat will be placed on flat grill, seasoned w/ salt & pepper, pressed and cooked till DONE topped w/ cheese & pickles and placed on Bun

Food Product Buns \Rightarrow Burger & Hot Dog
will arrive fresh, cooked and packaged stored on shelves and opened for use at time of preparation

Food Product cheese \Rightarrow will arrive cold & stored in cooler ready to use at time of preparation

FOOD PRODUCT Hot dogs

- will arrive packaged, ready to eat. stored in cooler and in top drawer of line cooler

Food Product Chili \Rightarrow arrive frozen, thawed in cooler. Heated to 165° - stored hot for use discarded @ end of shift

- ~~Food~~ Product Sauer Kraut - arrived canned stored on shelf, opened for use, leftover stored refrigerated in covered, dated plastic containers

FOOD PRODUCT Cole Slaw ⇒ Arrive prepared, cold and
Stored in coolers, opened containers dated & covered
Stored on Line & Cooler

Food Product Onions - Spanish - Arrive Fresh
Stored in plastic container. Prep - Sliced/Chopped
For days use Stored Refrigerated till Time
of use.

Food Product Jalapenos - Arrive Fresh, Stored in Cooler
Sliced For days use, dated & Stored Refrigerated

FOOD PRODUCT French Fries - Arrive Frozen, Stored in
Freezer till Time of use

Food Product - Macaroni Salad
- Pasta Arrive & Stored on Shelves. Product Cooked
and Cooled in cold water. Stored in plastic
covered, dated container. Refrigerated.
- Pasta Dressing - Prepared in house w/ Mayo, onions
Red peppers, Celery, Vinegar Salt & Pepper. Stored
under Refrigeration till Time of use. Items
Mixed when all are cold For service

Food Product - Burger Sauce - Arrive prepared
& Stored on shelf. When open Stored dated, Refrigerated
For use.

FOOD PRODUCT Condiments - Ketchup, Mustard - Arrive
& Stored on Shelves till Time of use, then to
Manufacturers Recommendations

The following questions will test how much you already know about food safety. Please answer to the best of your ability and as clearly as possible in order that the EHS understands what you are trying to say.

1. What are the final cook temperatures (°F) for the following foods?

a.	Chicken	<u>165</u>
b.	Hamburger	<u>155</u>
c.	Ground Sausage	<u>155</u>
d.	Pork	<u>145</u>
e.	Eggs	<u>145</u>
f.	Steaks	<u>145</u>

2. In the following list, place in order from top to bottom, how the following will be stored in a cooler and/or freezer: raw chicken, raw eggs, vegetables, foods that are cooling, raw pork, raw hamburger, beef steak.

Top Foods Cooling
Vegetables
Eggs
~~Pork & Steak~~
Pork
Ham burger
 Bottom Chicken

3. Describe how you would cool hot foods for the next day's usage. Explain specific examples, stating temps, time of cooling process, and size of containers.
 Cooked onions → Cook to desired doneness, place on shallow Tray/Pan, Cool from 135° to 70° In (2) hours, 70° to 41°
 In 4 hrs
4. What minimum temperature (°F) must leftovers be reheated to? 165°
5. Describe your sanitizing procedures for your pots, pans and other utensils. Be specific. Soak for 1-3 minutes in Quat solution and Air Dry

6. Describe how you will sanitize the cutting boards, prep area tables, prep sinks, and knives when switching from one food to another. Describe what products will be used to clean this area and the contact time for the sanitizing chemicals used. *Remove debris and soil deposits, use detergent to clean items & area, Rinse w/ clean H₂O Sanitize Area, Air dry after each use or changing from one food to another.*

7. Please list the hot holding and cold holding temperatures of foods that are held on a buffet bar or held in the walk-in cooler.

Hot Holding 145 (°F)

Cold Holding 41 (°F)

8. Describe when you and your employees are required to wash your hands. *After Restroom use, upon Arrival to work / Before Starting In between Preparing Items, After using the phone Smoking Any time leaving Station - Before Return, Touching Body / Face*

9. Describe your sick employee policy.

10. Explain how to use and calibrate a thermometer. *to Calibrate - Place in Glass Filled w/ Ice, Filled w/ water. when dial stops, Set to 32° use. Place in Thickest part of Product till dial stops, Record Temp*

11. Explain the policy if there are cuts or burns on the hands of an employee. *All cuts & Burns will be treated, WRAPPED & Covered before Employee can Return to work. Proper Gloves to be worn*

12. Explain the procedure for making up a sanitizing solution. *Add Sanitizer / Quat to water, use test Strip to Calibrate Proper PPM of desired Product*

13. Will staff be allowed to smoke? Where will they be allowed to smoke?

14. What distributors will be used to purchase the food being sold? *Cheney Bros, US Foods, Local Stores*

15. Where will personal drinks be stored and how will they be stored? *Drinks will be stored covered w/ straw Labeled & on bottom shelf of Food Service / Prep area's*

These questions must be answered correctly to demonstrate whether the restaurant owner or operator is knowledgeable enough to receive a Permit/Transitional Permit from this office.

Gale Ann Greene
Environmental Health Program Specialist

Jamie Turlington
Environmental Health Specialist

William H. Cain
Environmental Health Specialist

Cynthia Pierce
Environmental Health Specialist