

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

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Food Service Plan Review Application

Type of plan: New Remodel

Name of Establishment: Ron's Barn

Physical Address: 91 Pig Out Ln

City: Coats State: NC Zip: 27521

Phone (if available): 910-897-6750 Fax: _____

Email: dlstocks@yahoo.com

Applicant(s): Dalton Stocks

Address: 2585 Sheriff Johnson Rd

City: Lillington State: NC Zip: 27546

Phone: 910-850-1217 Fax: _____

Email: dlstocks@yahoo.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: 4-29-24
(Applicant or Responsible Representative)

Hours of Operation:

Mon CL Tues CL Wed CL Thurs 5-8 Fri 5-8 Sat 5-8 Sun 11-2

Number of Seats: 230

Facility total square feet: _____

Projected start date: 6-15-24

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): _____ Single-use (disposable):

Food delivery schedule (per week): Thurs & Fri

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: ⁽²⁾ AO Smith BTR-120 119 | Rheem G82-156

Storage Capacity: 82 / 71 gallons

- Electric water heater: _____ kilowatts (kW)
- Gas water heater: 120,000 / 156,000 BTU's

Water heater recovery rate: 116 GPH / 141 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: Dalton Stocks
Program Serv-Safe Cert. # 25443407 Exp. Date 4/4/29

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 Bros</u>	<u>Thurs</u>
2. <u>U.S Food</u>	<u>FRI</u>
3. <u>McLamb Meat</u>	<u>Thurs</u>
4. _____	_____

Frymaster Fryers - 4 Bank - 150,000 BTU each

Blodgett Oven - Double stack - 120,000 BTU each oven

Time/Temperature Control for Food Safety

* Foods that will be held **hot** before serving: BBQ, Ribs, BBQ Chicken, green beans, buttered potatoes, turnip greens, baked beans, yams, cabbage, broccoli & cheese, Corn, Pastry, country style steak

* Foods that will be held **cold** before serving: slaw, potato salad, banana pudding, pre-cut pies

Will **time** be used as a method to control for food safety? _____

Will a buffet be provided? yes If so, attach a list of foods that will be on the buffet. same ↗

Cooling

* List foods that will be cooked and cooled for later use or added to another food as an ingredient: macaroni pasta, white rice, fried cubed steak, bbq, ribs, chicken broth for pastry,

Describe utensils and methods used to cool foods: _____
4 inch deep full size SS pans
2 inch deep full size SS pans
White buckets - SS colanders

Dry Storage

Frequency of deliveries per week: 2 Number of dry storage shelves: 16

Square feet shelf space: 512 ft²

Is a separate room designated for dry storage? yes

Food Preparation Facilities

Number of food prep sinks: 4 Are separate sinks provided for vegetables and raw meats? yes

Size of sink drain boards (inches): _____

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

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: 3
Size of sink compartments (inches): Length 18" Width 18" Depth 14"
Length of drain boards (inches): Right _____ Left _____
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: Don't have installed yet
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? chemical sanitizer

How many air drying shelves will you have? 4
Calculate the square feet of total air drying space: 25 ft²

Hand washing

Indicate number and locations of hand sinks in the establishment: 3
Kitchen, server station front, server station back

Employee Area

Indicate location for storing employees' personal items: storage locker back storage area

Finish Schedule

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	tile	tile	brick/stainless	ceiling tile
Bar	tile	tile	brick	ceiling tile
Food Storage	tile	tile	panels	wood
Dry Storage	tile	tile	panels	wood
Toilet Rooms	tile	tile	FRP	ceiling tile
Garbage & Can Wash Areas	tile	tile	wood	wood
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 of kitchen

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 collection container

Is there a contract for grease trap cleaning? yes

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

Where will chemicals be stored? storage room

Where will clean linen be stored? office

Where will dirty linen be stored? under shelter in mesh bags

FOOD PRODUCT _____

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*****ADDITIONAL SHEETS ARE AVAILABLE**

FOOD PRODUCT _____

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