

## Food Service Plan Review Application

Type of plan: New \_\_\_\_\_ Remodel X

Name of Establishment: Thai Smile

Physical Address: 68 Amarillo Ln

City: Sanford State: NC Zip: 27332

Phone (if available): (910)242-6577 Fax: \_\_\_\_\_

Email: gatainoi@hotmail.com

Applicant(s): WIMOL SAKOLPAK

Address: 176 Ponderosa Rd.

City: Cameron State: NC Zip: 28326

Phone: (910)242-6577 Fax: \_\_\_\_\_

Email: gatainoi@hotmail.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: Wimol Sakolpak Date: \_\_\_\_\_  
(Applicant or Responsible Representative)

## 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](http://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
- \_\_\_\_\_ \$ 250

05/21  
gv

Hours of Operation:

Mon 11Am-8Pm Tues \_\_\_ - \_\_\_ Wed \_\_\_ - \_\_\_ Thurs \_\_\_ - \_\_\_ Fri \_\_\_ - \_\_\_ Sat \_\_\_ - \_\_\_ Sun OFF

Number of Seats: ✓

Facility total square feet: 675

Projected start date: ASAP

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): ✓

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: STIEBEL ELTRON / DHE-C

Storage Capacity: \_\_\_\_\_ gallons

- Electric water heater: \_\_\_\_\_ kilowatts (kW)
- Gas water heater: \_\_\_\_\_ BTU's

Water heater recovery rate: \_\_\_\_\_ 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: WIMOL SAKOLPAK

Program Sev - safe Cert. # 25552877 Exp. Date 04/08/2029

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>concept food</u>	_____
2.	<u>US. food</u>	_____
3.	_____	_____
4.	_____	_____

**Time/Temperature Control for Food Safety**

Foods that will be held **hot** before serving: \_\_\_\_\_

Soup + Curry Soup  
\_\_\_\_\_  
\_\_\_\_\_

Foods that will be held **cold** before serving: \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_

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: Chicken spring rolls

\_\_\_\_\_  
\_\_\_\_\_

Describe utensils and methods used to cool foods: \_\_\_\_\_

clorox  
\_\_\_\_\_  
\_\_\_\_\_

**Dry Storage**

Frequency of deliveries per week: \_\_\_\_\_ Number of dry storage shelves: 4

Square feet shelf space: 32 ft<sup>2</sup>

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): \_\_\_\_\_

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

clorox  
\_\_\_\_\_  
\_\_\_\_\_

**Dishwashing Facilities**

**Manual Dishwashing**

Number of sink compartments: 3

Size of sink compartments (inches): Length 15 Width 15 Depth 14"

Length of drain boards (inches): Right 15 Left 15

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? \_\_\_\_\_

How many air drying shelves will you have? 4 x (2'x4')

Calculate the square feet of total air drying space: 32 ft<sup>2</sup>

**Hand washing**

Indicate number and locations of hand sinks in the establishment: \_\_\_\_\_

1 kitchen entrance

**Employee Area**

Indicate location for storing employees' personal items: \_\_\_\_\_

designated area between kitchen room and bathroom

### Finish Schedule

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	concrete, Epoxy	vinyl	Stainless Aluminum	green board
Bar	Concrete Epoxy	-	-	-
Food Storage	concrete, Epoxy vinyl		PVC	green Board
Dry Storage	Vinyl	vinyl	PVC	green Board
Toilet Rooms	vinyl	Vinyl	green board	Green board
Garbage & Can Wash Areas	SS Sink	SS Sink	SS Sink	SS Sink
Other				
Other				

### 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? close with tight lid

Location and size of can wash facility: mop SINK

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? contractor company

Is there a contract for grease trap cleaning? yes

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

Where will chemicals be stored? Metal cabinet

Where will clean linen be stored? Dry shelf

Where will dirty linen be stored? Small bucket with top



## 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 Pad-thai chicken

- Chicken will come from food source (concept, US food)
- Rice noodle come from food source (concept, US Food)
- Chicken prep on sink, cut and clean
- Marinated chicken on prep table then back to refrigerator
- Rice noodle soak with water then store in refrigerator
- Cooked on wok stove high heat temp
- add noodle + seasoning sauce + bean sprout
- Serve in container box to go

FOOD PRODUCT Spring roll

- Vegi come from food source (concept food, US food)
- Prep on prep table
- cut and clean
- marinated the vegi with seasoning then store in refrigerator overnight
- wrap with spring roll skin
- store in freezer
- Deep fry
- Ready to serve in to-go boxes container