

**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 X
Name of Establishment: Rodito 421
Physical Address: 1008 w cumberland st
City: dunn State: nc Zip: 28334
Phone (if available): 757 738 8777 Fax: _____
Email: fannycervantes13@hotmail.com

Applicant(s): Stephannie Viridiana Cervantes Gomez
Address: 140 SANFORD LANE
City: dunn State: nc Zip: 28334
Phone: 757 738 8777 Fax: _____
Email: fannycervantes13@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: Stephannie Cervantes Date: 07-15-2024
(Applicant or Responsible Representative)

Hours of Operation:

Mon 09-10 Tues 09-10 Wed 09-10 Thurs 09-10 Fri 09-11 Sat 09-11 Sun 09-09

Number of Seats: 80

Facility total square feet: 2,600

Projected start date: October 2024

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): x

Food delivery schedule (per week): monday- thursday

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: A. O. SMITH MODEL brt - 199 118

Storage Capacity: 80 gallons

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

Water heater recovery rate: 193 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: jorge luis lopez torres
Program servsafe Cert. # 19840265 Exp. Date 09/24/2025

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 foods</u>	<u>twice</u>
2.	<u>concept</u>	<u>twice</u>
3.	_____	_____
4.	_____	_____

Time/Temperature Control for Food Safety

Foods that will be held **hot** before serving: rice, beans, chesse dip, salsa, pork, beef, chicken

Foods that will be held **cold** before serving: Guacamole, vegetables, lettuce, sour cream

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

Will a buffet be provided? _____ 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: salsa, chesse dip, beans, rice

Describe utensils and methods used to cool foods: _____
Stir , sauces, while the container is in an ice water bath. The ice water depth should
be equal to or greater than the food depth.

transfer hot foods to shallow pans with a product depth of four _____ inches or less and refrigerate. Pans may
be uncovered until the food temperature reaches 45 degrees Fahrenheit.

Dry Storage

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

Square feet shelf space: 17,440 ft²

Is a separate room designated for dry storage? yes

Food Preparation Facilities

Number of food prep sinks: 3 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? with hot water and sinitazer

Finish Schedule

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	tile			
Bar	tile	tile	FRP WALL	washable ceiling
Food Storage	tile	tile	wall	ceiling
Dry Storage	tile	tile	frp	washable ceiling
Toilet Rooms	tile	tile	wall	washable ceiling
Garbage & Can Wash Areas	cement	cement		
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? _____

Location and size of can wash facility: 12 FT BY 6 FT, OUTSIDE THE 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 trap

Is there a contract for grease trap cleaning? yes

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

Where will chemicals be stored? down the three compartment sink

Where will clean linen be stored? IN THE OFFICE

Where will dirty linen be stored? outside the KITCHEN on a container

- How the food will arrive (frozen, fresh, packaged, etc.)

tortillas will arrive fresh on boxes packed on a bag from a authorized company to sell foods to a restaurant like us foods

- Where the food will be stored

tortillas will be stored at the drying storage

- Where and how the food will be thawed

tortillas are fresh all the time

- Where (prep tables, sink, counter, etc.) the food will be handled (washed, cut, marinated, breaded, cooked, etc.)

we will take the tortilla packages to the food truck every day and storage on the stainless steel shelves that is located on top of the prep sandwich

- When (time of day and frequency /day) food will be handled

everytime that we make a taco.

- Whether or not the food or any part of the food will be used as leftovers or as any ingredient in a future dish

no leftovers will be used

- How the food will be cooled if applicable

tortillas are room temperature all the time

- How the food will arrive (frozen, fresh, packaged, etc.)

all the meats, cheek, tongue, steak, chorizo will arrive fresh on boxes packed on a bag from an authorized company to sell foods to a restaurant like us foods

- Where the food will be stored

all the meats, cheek, tongue, steak, chorizo will be stored at the walking cooler

- Where and how the food will be thawed

all the meats, cheek, tongue, steak, chorizo are not to be thawed and if one time we need to store on the freezer then will be thawed on one of the prep sinks designated for meats with running water or overnight in the walking cooler until it is completely thawed.

- Where (prep tables, sink, counter, etc.) the food will be handled (washed, cut, marinated, breaded, cooked, etc.)

all the meats, cheek, tongue, steak, chorizo will be handled at the prep table made from stainless steel then once cooked on the burner gas range that is on the commissary will be cut then stored on small stainless steel containers then when cold with the method approved for health department, we will store on the walking cooler,

- When (time of day and frequency/day) food will be handled

every day at the morning or afternoon depends when the chef that is working at the restaurant has the time to prepare the food, then the next day when everything is cold at the walking cooler

- Whether or not the food or any part of the food will be used as leftovers or as any ingredient in a future dish

no leftovers will be used

- How the food will be cooled if applicable

we will place the food in shallow pans or containers made of heat-conducting material such as stainless steel. we keep the food depth in the container at 2-inches or less. we will do the Two-Stage Cooling Process then when it is on the right temperature we will place the container in the walking cooler

- How the food will arrive (frozen, fresh, packaged, etc.)

onion arrives on a big bag fresh from the company

cilantro arrives on a box from the company

sauces (tomatoes arrive in a box from the company)

jalapeños arrive on cans

cheese arrives in bags already shredded

rice comes in a bag of 50 pounds we will be stored on the dry storage located on the kitchen

- Where the food will be stored

cilantro, cheese, tomatoes will be stored in the walking cooler

sauces once they are made then they will be stored on small cups in the walking cooler

onion, jalapeños, rice will be stored on the dry storage located on the kitchen

- Where and how the food will be thawed

none of these vegetables or rice will be thawed.

- Where (prep tables, sink, counter, etc.) the food will be handled (washed, cut, marinated, breaded, cooked, etc.)

all vegetables will be washed at the vegetable prep sink in the commissary then cut on the prep table stainless steel, and be stored on small containers in the walking cooler

Sauces we will prepare the sauce washing and blending the tomatoes with dried pepper and storage on small cups

cheese we will take the shredded cheese bag to the prep sandwich.

rice we will boil the rice with tomatoes in the commissary once it is ready cook we will cool it then store in small stainless steel pans to be stored at the walking cooler with the cooling method approved for health department.

- When (time of day and frequency/day) food will be handled

every day at the morning or afternoon depends when the chef that is working at the restaurant has the time to prepare the food, then the next day when everything is cold at the walking cooler we will take to the food truck on the prep sandwich

- Whether or not the food or any part of the food will be used as leftovers or as an ingredient in a future dish

RICE, BEANS, PREPARED MEAT, WILL BE STORED IN THE WALKING COOLER IN SMALL PANS, WHEN WE WILL NEED IT AGAIN THE NEXT DAY WE WILL HEAT UP TO THE APPROVED METHOD

- How the food will be cooled if applicable

we will place the food in shallow pans or containers made of heat-conducting material such as stainless steel. we keep the food depth in the container at 2-inches or less. we will do the Two-Stage Cooling Process then

when it is on the right temperature we will place the container in the walking cooler