

**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: The Mayrda Cafe & Culinary Club

Physical Address: 325 E Broad St.

City: Dunn State: NC Zip: 28334

Phone (if available): 910-292-2411 Fax: _____

Email: Dvathinson93@gmail.com

Applicant(s): Dix-Vin Atkinson

Address: 54 Woodville Dr.

City: Erwin State: NC Zip: 28339

Phone: 919-337-4745 Fax: _____

Email: Dixatkinson93@gmail.com

Owner (if different from Applicant): OKIT Properties (Building Owner)

Address: P.O. Box 578

City: Dunn State: NC Zip: 28335

Phone: 910-891-2707 Fax: _____

Email: smaxwell@okitgroup.com

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: 7/29/24
(Applicant or Responsible Representative)

Hours of Operation:

Mon 8-3 Tues - Wed 8-3 Thurs - Fri - Sat - Sun -

Number of Seats: 90

Facility total square feet: 2500

Projected start date: August 31, 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):

Food delivery schedule (per week): 1-2 per week or as needed

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: Ahum PROE80 2 AH93

Storage Capacity: 80 gallons

- Electric water heater: 4500 kilowatts (kW)
- Gas water heater: _____ BTU's

Water heater recovery rate: 80 GPH

If tankless, _____ GPM ; Number of heaters: 1

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: DEVIN ATKINSON

Program Serv Safe Cert. # 2046250 Exp. Date 4/16/2024

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>M.S Foods</u>	<u>Monthly</u>
2. <u>Ford's Produce</u>	<u>Weekly</u>
3. _____	_____
4. _____	_____

Time/Temperature Control for Food Safety

Foods that will be held **hot** before serving: Chicken, White Swan BBQ, Rice, Green Beans, Lasagna, Cabbage, Collards, Old Bay, Chips, Pecan

Foods that will be held **cold** before serving: lettuce, tomatoes, sliced cheese,

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

Will a buffet be provided? Yes 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: Ground Beef, cooked and used in Lasagna

Describe utensils and methods used to cool foods: Shallow pans, Ice Bath, Ice Paddle

Dry Storage

Frequency of deliveries per week: 1 ^{→ (or as needed)} Number of dry storage shelves: 3

Square feet shelf space: 1080 ft²

Is a separate room designated for dry storage? No

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): 21 1/2

How will sinks be sanitized after use or between meat species? Sinks will be scraped of food scraps, & those will be disposed. Sinks will be rinsed out, washed w/ detergent, and lastly sanitized & left to air dry.

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: 3

Size of sink compartments (inches): Length 95 Width 25 Depth 12

Length of drain boards (inches): Right 21 1/2 Left 21 1/2

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? _____

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

Hand washing

Indicate number and locations of hand sinks in the establishment: 2 hand sinks:

1 is located next to ice-machine & 2nd is next to produce sink

Employee Area

Indicate location for storing employees' personal items: Employee's will be asked

to leave personals in their car. If they need to bring something
in they can store in Club's office.

Finish Schedule

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	Ceramic tile	border trim adhesive	Vinyl	Acoustic tile
Bar	N/A	N/A	N/A	N/A
Food Storage	Ceramic tile	border trim adhesive	Vinyl	acoustic tile
Dry Storage	Ceramic tile	border trim adhesive	Vinyl	acoustic tile
Toilet Rooms	Ceramic tile	border trim adhesive	Vinyl	acoustic tile
Garbage & Can Wash Areas	Ceramic tile	border trim adhesive	Vinyl	acoustic tile
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 Behind building there is our area with water hose to clean & wash out can if needed

Are hot and cold water provided as well as a threaded nozzle? Yes

Will a dumpster be provided? Yes, outside

Do you have a contract with the dumpster provider for cleaning? Yes

How will used grease be handled? Disposed into grease trap for pickup

Is there a contract for grease trap cleaning? Yes

Are doors self-closing? No Fly fans provided? yes, over back door

Where will chemicals be stored? stored in chemical closet/chemical area

Where will clean linen be stored? Cintas will provide suited bin for linens

Where will dirty linen be stored? Closet

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 White Chicken (Fried Chix)

Chicken will arrive fresh + raw + stored in cooler on bottom shelf.

If thawing is needed it will be pulled to thaw in cooler or in chicken sink under cool running water.

Chicken will be handled at the chicken/meat sink where it will be marinated + breaded. Cooked in Fryer to 165°

Chicken will be handled + prepped first thing in the morning to prep for service each day.

No food will not be used as leftovers or in any other dish.

If cooked food will be time + temped to proper temperature in walk-in cooler.

FOOD PRODUCT Ground Beef (7 Layer Lasagna)

Ground beef will arrive fresh + raw. Will be stored in cooler on 2nd to last shelf.

If thawing is needed beef will be thawed in meat sink under cool running water or thawed in cooler until time to cook.

Beef will be prepped in meat sink + taken to stove to cook for lasagna sauce.

Beef will be prepped for lasagna in the evening + prepped up for lasagna.

Beef will be in lasagna as final dish.

Once layered with sauce + pasta in pan it will be cooked in rack in cooler.

Lasagna will be reheated/baked to 165° for service + held in hot-line

FOOD PRODUCT Banana Mudding Cookie

- Dry Goods arrive packaged (flour, sugar, salt, baking powder, ^{water} cookies)
- Wet ingredients arrive fresh (Bananas, eggs, milk, butter)
- Dry in dry goods area, wet in cooler
- No thawing needed
- Handled on prep table as dough is mixed in stand-mixer, & cookies baked in the oven
- Handled Early morning before each shift each day
- Used as dessert, no leftovers
- Cooked in cooler if needed

FOOD PRODUCT ~~Chicken~~ White Swan BQ

- Arrive Pre-cooked & packaged
- BQ will be stored in cooler
- If thawing is needed we will thaw in cooler or under cold running water
- Handled on prep table, cooked on stove top, hot held for service
- Handled in the morning as we prep for service
- Used for Main Entree Choice & sandwich } left overs used for sandwich.
(Cooked in cooler in shallow pans, reheated to 165°)

FOOD PRODUCT Buns / Wraps (Flour Tortilla)

- arrive fresh
- Buns / Wraps stored in cooler
- No thawing needed
- Handled on prep table for sandwich use, heated on griddle
- Daily handled during service
- Used for wrap/sandwich on menu, no left overs used
- Hold in cooler for use

***ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT

Green Beans

Will arrive in #10 cans & stored on dry storage shelf.

No thawing needed

Green Beans will be opened & drained on produce sink, then taken to stove top to cook for service

Handled early morning before service.

Green Beans will be a side dish & not used as lettuce

If cooking is needed will either cook large pot with ice paddle surrounded by ice bath. Or placed in shallow pans & cooked in cooler

FOOD PRODUCT

Cheese (Sliced & Shredded) (Provolone & Colby)

All cheese will arrive fresh & stored in cooler

No thawing needed

Cheese will be handled on prep table used in frozen dish & chicken wrap.

- Handled daily throughout the day as needed

- Shredded cheese will be used in lasagna

- Sliced cheese will be used in chicken wrap

- Cooked in sandwich unit racks in cooler, & walk-in cooler

FOOD PRODUCT

Old Bay Chips (Corn Tortillas)

Tortillas will arrive fresh for dry storage

Stored on Dry food storage

No thawing

Cut & prepped on prep table

Deep fried to order (30sec.-1min)

Handled daily during service

- Side dish, no lettuce use

- if any cut & uncooked tortillas are left they will be zip-locked & stored in cooler for next use.

***ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT

Bacon

Bacon will arrive frozen & will be stored in cooler
 Bacon will thaw in cooler to thaw for prep work.
 Bacon will be parmed up on prep table & cooked in oven until crispy.
 Bacon will be hot held for service
 Bacon will be handled in the morning each day before service
 Bacon will be used in chicken wrap dish.
 Bacon will be pulled & bagged in ziploc bag & cooled in rack in cooler

FOOD PRODUCT

Lettuce

Lettuce will arrive fresh
 Stored in cooler
 No thawing needed
 Lettuce pulled, washed in produce sink, & chopped on cutting board on prep table
 Lettuce will be handled in the mornings & possibly during service if extra prep is needed.
 Lettuce will be used in chicken wrap dish
 Food will be in sandwich rack-in unit to keep it cool for service.

FOOD PRODUCT

tomatoes

tomatoes will arrive fresh, stored in cooler
 No thawing needed
 tomatoes pulled, washed in produce prep sink.
 Chopped on cutting board on prep table
 tomatoes will be handled in the mornings & possibly during service if extra prep is needed.
 tomatoes will be used in chicken wrap dish food will be in sandwich rack-in unit to keep it cool for service

***ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT

Cabbage

Cabbage will arrive fresh & stored in cooler until prep.

No thawing needed

Cabbage will be prepped on prep table in kitchen chopped / cut then cooked on stove-top for service & hot held on line

Cabbage will be handled in the morning for each shift

This will be a side dish, no leftovers

If cooling is needed it will be cooled in walk-in to proper temp within time required.

FOOD PRODUCT

Collards

Collards will arrive fresh & stored in cooler until prep

No thawing needed

Collards will be cleaned in produce sink, cut on prep table, & cooked on stove-top for service & then hot held on line

Collards will be handled in the early morning for each shift will be a side dish

Cooked in walk-in in a shallow pan, will about to 165° temp as leftover.

Cooked in walk-in in shallow pan

FOOD PRODUCT

Rice

Rice arrive Dry Packaged & stored on Dry Goods shelf

No thawing needed

Rice will be handled on prep table & cooked in rice cooker.

Rice will be handled each morning before shift each day

Rice will be a side dish, no leftovers

If cooling is needed, rice will be placed in shallow pan & cooled in walk-in cooler.

***ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT Caramelized Red Onions

Red Onions arrive fresh

Stored in cooler

No thawing needed

Prepped by the produce sink, chopped on prep table, 90 onions held in sandwich catch-in + cooked to order for wrap.

Prepped in the morning + cooked to order daily

No leftovers but will use in the wrap that is on the menu.

Uncooked onions will be labeled + placed in cooler for next shift use.

FOOD PRODUCT Herb Aioli

- Mayo + Dry Herbs will arrive packaged (dry storage)

- Stored in dry storage

- No thawing needed

- Aioli will be prepped on prep table in mixing bowl

- Prepped on mornings every 2-3 days

- Will be used in wrap

- Aioli will be placed in square bottle, labeled + stored in cooler for use.

FOOD PRODUCT Powdercake

Dry Goods arrive packaged → stored in dry storage

Dairy + Eggs fresh → stored in cooler

No thawing needed

- Ingredients handled + prepped on prep table

- Cakes Baked in oven

- Cooked in cooler

- Sliced, 2nd wrapped for service

- Cakes Baked on Monday + Wednesday morning before service

- No leftovers

- Cooked in cooler after baking

***ADDITIONAL SHEETS ARE AVAILABLE

FOOD PRODUCT Sweet / Unsweet Tea Beverage

- Arrive Dry Packaged
- No thawing needed
- Stored in dry storage
- Tea Brewed in Beverage Prep are using the tea Brew machine
- Fresh Tea will be brewed each morning before service
- New Tea will be brewed, sweetened for sweet tea and, labled then placed in cooler to cool for service
- Ice will be used to cool sweet /unsweet tea

FOOD PRODUCT Lemonade Beverage

- Arrive Dry Packaged
- Stored in dry storage
- No thawing needed
- Lemonade will also be prepped in beverage area in lemonade unit for service
- Prepped each morning before service
- Any leftover will be cooled in cooler to use for next shift if needed.
- Cooled in smaller batches + labled in gallon jugs.

FOOD PRODUCT _____

***ADDITIONAL SHEETS ARE AVAILABLE