

**HARNETT COUNTY PLAN REVIEW APPLICATION COVER LETTER  
FOOD SERVICE ESTABLISHMENTS**

9.20.24

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](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 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 (*No 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 X

Name of Establishment: One Rooster One Hen LLC

Physical Address: 511 Spring Branch Rd.

City: Dunn State: NC Zip: 28334

Phone (if available): (910)658-2778 Fax: \_\_\_\_\_

Email: OneRoosterOneHen@Gmail.com  
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(No spaces)

Applicant(s): Capricia R. Miller

Address: 1970 Horseshoe Bend Rd.

City: Erwin State: NC Zip: 28339

Phone: (910) 658-2778 Fax: \_\_\_\_\_

Email: OneRoosterOneHen@Gmail.com  
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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: 9/20/24  
(Applicant or Responsible Representative)

**Hours of Operation:**

Mon 7-7 Tues 7-7 Wed 7-7 Thurs 7-7 Fri 7-7 Sat 7-12 Sun Closed

**Number of Seats:** \_\_\_\_\_

**Facility total square feet:** 3,290

**Projected start date:** Nov. 1st 2024

**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): Bi-weekly

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: US/Craftmaster m# E2E80HD045V

Storage Capacity: 80 gallons

- Electric water heater: 9,000 kilowatts (kW)
- Gas water heater: \_\_\_\_\_ BTU's

Water heater recovery rate: 21 GPH

If tankless, N/A 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: Capricia Miller

Program \_\_\_\_\_ Cert. # \_\_\_\_\_ Exp. Date \_\_\_\_\_

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

	Names of food distributors:	Deliveries/wk
1.	<u>BJ's</u>	<u>Pick up</u>
2.	<u>Sam's</u>	
3.	<u>Costco</u>	
4.	<u>IGA / Food Lion</u>	

**Time/Temperature Control for Food Safety**

Foods that will be held hot before serving: Poultry + Red meat

Foods that will be held cold before serving: Potato Salad, Chicken Salad, Deli meat, cheese, fruits, vegetables, cakes, pies.

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: Chicken, Potatoes  
(Chicken salad) (Potato salad)

Describe utensils and methods used to cool foods: Stainless steel bowls + utensils.

**Dry Storage**

Frequency of deliveries per week: AS needed. Number of dry storage shelves: 10

Square feet shelf space: 8 ft<sup>2</sup>

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? Bleach, Chlorine Sanitizer.

**Dishwashing Facilities**

**Manual Dishwashing**

Number of sink compartments: 4  
Size of sink compartments (inches): Length 18" Width 24" Depth 14"  
Length of drain boards (inches): Right 18" Left 18"  
Are the basins large enough to immerse your largest utensil? Yes  
What type of sanitizer will be used?  
Chlorine X Quaternary \_\_\_\_\_ Hot water (171°F) \_\_\_\_\_ Other (specify) \_\_\_\_\_

**Mechanical Dishwashing**

Will a dishmachine be used? Yes \_\_\_\_\_ No X  
Dishmachine manufacturer and model: N/A  
Hot water sanitizing? \_\_\_\_\_ or chemical sanitizing? X

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? Use of chlorine sanitizer.

How many air drying shelves will you have? 2  
Calculate the square feet of total air drying space: 4'H X 4'W X 4'D ft<sup>2</sup>

**\* Hand washing**

Indicate number and locations of hand sinks in the establishment: 1

**Employee Area**

Indicate location for storing employees' personal items: Will provide locker in retail area.

### Finish Schedule

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	Tile	Vinyl	Sheetrock	Drop in ceiling, Tile
Bar	N/A	N/A	N/A	N/A
Food Storage	Tile	Vinyl	Sheetrock	Drop in ceiling, Tile
Dry Storage	Tile	Vinyl	Sheetrock	Drop in ceiling, tile
Toilet Rooms	Tile	Vinyl	Sheetrock	Drop in ceiling, tile
Garbage & Can Wash Areas	Tile	Vinyl	Sheetrock	Drop in ceiling, Tile
Dining Area Other	Vinyl	Vinyl	Shiplap	Drop in ceiling, Tile
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: Back right corner of building

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? Contract with grease trap Co.

Is there a contract for grease trap cleaning? Yes

Are doors self-closing? Yes Fly fans provided? Yes

Where will chemicals be stored? Separated in back room.

Where will clean linen be stored? Closed cabinet

Where will dirty linen be stored? In storage room inside sealed plastic bin.



### Goals in this business venture.

- 1) Bringing the community together with good, family food in a child fun/friendly environment to fill everyone's stomach and souls with a Christian based focus.
- 2) Host Holiday events.
- 3) Catering and in house room rental for private parties.
- 4) Location is great for people "passing through" to stop, stretch their legs, have a nice meal and experience the down home, country feel that Dunn has to offer.
- 5) Putting God first and serve people the way they deserve to be served. Having a great work ethic and amazing customer service.

### Goals for the building.

- 1) Metal Roof.
- 2) Vent free gas logs.
- 3) Oak mantel.
- 4) Wood floors.
- 5) Oak colored walls.
- 6) Cover metal support poles inside with wood trim to immitate look of 6x6 beam.
- 7) Picnic tables outside with gazebo.

### Food to be served.

- 1) Sandwiches, Bagels, Loaf Bread.
- 2) Wraps to order.
- 3) Chicken: (Boneless) Grilled, Fried, Seasoned to order.
- 4) Fries: Sweet potato, Idaho potato. *or mashed*
- 5) Pasta: BLT, Italian, Ranch, or Mac & Cheese.
- 6) Salads: Garden, Chef, Chicken.

*Beef tips w or w/o Peppers, onions  
Chili w/ Beef or chicken  
Tacos  
S... ..*

*Frozen  
Biscuits*

*Eggs  
Sausage, Bacon  
Grits, Rice, oatmeal  
Store bought cold cut meats*

- 7) Fruit Trays
- 8) Veggie Trays
- 9) Deserts (*Cakes, Pies, + cupcakes*)
- 10) Beverages
- 11) Fruit Smoothies
- 12) Coffee

*Canned veggies  
Steamed veggies  
Chicken salad  
Hamburger Steak*

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**\*\*\*ADDITIONAL SHEETS ARE AVAILABLE**

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**\*\*\*ADDITIONAL SHEETS ARE AVAILABLE**

## 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 \_\_\_\_\_

- Food will arrive frozen, fresh, + packaged by automobile.
- All food will be stored accordingly. Ex. Frozen items will be stored in a freezer. Fresh + packaged items will be stored in a refrigerator.
- Food will be thawed in the refrigerator, with cold water, + microwave.
- Food will be prepped on stainless steel prep tables.
- Food will be handled as needed due to time. Ex. morning (breakfast)
- No food will be used as leftovers or an ingredient.
- Food will not need to be cooled. N/A

### FOOD PRODUCT \_\_\_\_\_

**FOOD PRODUCT** \_\_\_\_\_  
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