

**HARNETT COUNTY PLAN REVIEW APPLICATION COVER LETTER
FOOD SERVICE ESTABLISHMENTS
CHANGE OF OWNERSHIP**

Potential owners are required to complete this application so we may collect the necessary information for the purpose of issuing a permit for an establishment that may have or has changed ownership. All questions must be completed so that we can determine if any operational changes may occur or if the type of food preparation will be modified. A proposed menu must be submitted with this application

This application will be 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. This application must be submitted to the local health department for approval **prior to** the change of ownership.

Submit completed application to: Central Permitting, 420 McKinney Pkwy., Lillington, NC 27546

If you have questions, please contact an Registered Environmental Health Specialist staff at 910-893-7547:

Donna Johnson Central Permitting
814-~~893~~ 6431

Plans must be submitted with the following supporting documentation:

- A proposed menu
- A completed Food Service Plan Review Application/Change of Ownership
- A site plan drawn to scale showing the placement of each piece of food service equipment, storage areas, trash can wash facilities, etc.

08/22
gv

Food Service Plan Review Application

Name of Establishment: TACOS PLACEROS EL GALLARDO

Physical Address: 61 W WILLIAMS ST

City: ANGIER State: NC Zip: 27501

Phone (if available): _____ Fax: _____

Email: tacosplaceroselgallardo@gmail.com

Applicant: OBET GALLARDO VAZQUEZ

Address: 103 EWING DR

City: ANGIER State: NC Zip: 27501

Phone: (919) 523-3017 Fax: _____

Email: tacosplaceroselgallardo@gmail.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: Obet Gallardo V. Date: 10/18/2024
(Applicant or Responsible Representative)

Hours of Operation:

Mon 11-10 Tues 11-10 Wed 11-10 Thurs 11-10 Fri 11-10 Sat 11-10 Sun 11-9

Number of Seats: _____

Facility total square feet: 973.20 sq ft

Projected start date: _____

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): 2

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:

N/A Nursing/Rest Home N/A Child Care Center N/A Health Care Facility

N/A Assisted Living Center N/A 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: NAVIEN-NFC-250/200H

Storage Capacity: _____ gallons

- Electric water heater: _____ kilowatts (kW)
- Gas water heater: 210,000 BTU's

Water heater recovery rate: _____ 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: OBET GALLARDO VAZQUEZ

Program SERVSAFE Cert. # 21880623 Exp. Date 03/22/2027

For multiple shifts and/or occasions of absences, list all eligible Persons in Charge:

Eligible Person In Charge: LAURA CUAUTLE REYES

Program SERVSAFE Cert. # 26394393 Exp. Date 10/20/2029

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? NO

Food Sources

	Names of food distributors:	Deliveries/wk
1.	<u>RESTAURAN DEPOT</u>	<u>1</u>
2.	<u>SAMS CLUB</u>	<u>1</u>
3.	<u>COMPARE FOOD</u>	<u>1</u>
4.	_____	_____

Time/Temperature Control for Food Safety

Foods that will be held **hot** before serving: Rice and black beans

Foods that will be held **cold** before serving: Vegetables, poultry, meat, cheese, ham and sauces

Will **time** be used as a method to control for food safety? YES
Will a buffet be provided? N/A 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: N/A

Describe utensils and methods used to cool foods: _____
N/A

Dry Storage

Frequency of deliveries per week: 1 Number of dry storage shelves: 2
Square feet shelf space: 8*15 ft²
Is a separate room designated for dry storage? NO

Food Preparation Facilities

Number of food prep sinks: 2 Are separate sinks provided for vegetables and meats? YES
Size of sink drain boards (inches): 17*17*12
How will sinks be sanitized after use or between meat species? _____
The residue is then removed and washed with soap and rinsed with hot water and finally the sanitizer is applied and allowed to dry.

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: 3

Size of sink compartments (inches): Length 18 Width 24 Depth 14

Length of drain boards (inches): Right 24 Left 24

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? _____

The residue is then removed and washed with soap and rinsed with hot water and finally the sanitizer is applied and allowed to dry.

How many air drying shelves will you have? 1

Calculate the square feet of total air drying space: 48*18 ft²

Hand washing

Indicate number and locations of hand sinks in the establishment: One hand sink and
It is to the right of the kitchen.

Employee Area

Indicate location for storing employees' personal items: _____

In the employee bathroom at the back entrance of the restaurant

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: Out site the building and size is 36*24

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? YES

Is there a contract for grease trap cleaning? YES

Are doors self-closing? YES Fly fans provided? NO

Where will chemicals be stored? Under the sink compartments

Where will clean linen be stored? In dry storage

Where will dirty linen be stored? Out site the building.

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 Rice and black beans will be purchased at Restaurant Depot or Sams

and stored in dry storage. Rice and black beans will be cooked on the stove separately and then placed in the steam table at a temperature no lower than 135°F.
The rice preparation will be daily and the leftover rice will be thrown out.

The preparation of the beans will be daily and the leftovers of the day will be put into shallow pans to leave it in the refrigerator to reach the temperature of 41°F the next day the temperature will be taken to verify that it is at 41°F or less to be heated in a pot on the stove so that it reaches 165°F to be put into the steam table at a temperature not less than 135°F.

FOOD PRODUCT Poultry

Chicken will be purchased from Restaurant Depot or Sams. It will be stored directly in the freezer at 0°F or below and thawed in the refrigerator at 41°F or below. A part of the chicken will be portioned in the prep sink and placed in the refrigerator at 41°F or below for no more than seven days. It will be roasted for 8 to 15 minutes at 360°F and delivered to the customer at a temperature no lower than 165°F.

FOOD PRODUCT Meat

The beef and pork will be purchased from Restaurant Depot or Sams. They will be stored in the freezer at 0°F or below and thawed in the refrigerator at 41°F or below. A part of the beef and pork will be portioned in the prep sink and placed in the refrigerator at 41°F or below for no more than seven days. It will be roasted for 8 to 15 minutes at 360°F.

The ham will be purchased from Restaurant Depot or Sams. They will be stored in the sandwich prep table at 41°F or below for no more than seven days.

FOOD PRODUCT Vegetales

Cilantro, red pepper, green pepper, lettuce, avocado, onions, chilis pepers (red and green) will be purchased from Restaurant Depot or Sams. They will be stored in the refrigerator at 41°F or below. A portion of each item will be chopped in the prep sink to be portioned and placed in the sandwich prep table at 41°F or below for no more than seven days.

FOOD PRODUCT Tortillas and bread

The tortillas and bread will be purchased from Restaurant Depot or Sams. They will be stored in the shelve at ambiental temperature.

*****ADDITIONAL SHEETS ARE AVAILABLE**