

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>. Plans must be submitted 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

2024

Food Service Plan Review Application

Type of plan: New X Remodel _____
Name of Establishment: Parker's Pizza
Physical Address: 691 Seminole Rd
City: Broadway State: NC Zip: 27505
Phone (if available): _____ Fax: _____
Email: _____

Applicant(s): William Parker
Address: 554 McNeill Mill Rd
City: Broadway State: NC Zip: 27505
Phone: 910-391-8536 Fax: _____
Email: PeanutParker72@yahoo.com

Owner (if different from Applicant): Wendy Parker
Address: 554 McNeill Mill Rd
City: Broadway State: NC Zip: 27505
Phone: 919-896-2629 Fax: _____
Email: Wendyrrhodes17@gmail.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.

Wendy Parker
Signature: Wendy Parker Date: 3-21-25
(Applicant or Responsible Representative)

Hours of Operation:

Mon 11-8 Tues 11-8 Wed 11-8 Thurs 11-8 Fri 11-9 Sat 11-9 Sun 3-8

Number of Seats: 40

Facility total square feet: 1500

Projected start date: 7/24 31st 2025

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

☒ delivery

Utensils:

Multi-use (reusable): ☒ Single-use (disposable): ☒

Food delivery schedule (per week): ONCE 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: We will deliver to

☒ 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/Craft Master Water Heater
Storage Capacity: 40 gallons #E2F40RDO45V

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

Water heater recovery rate: 40/44 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? We will have this before we open

Eligible Person In Charge: _____

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? We do not have employees yet!

Food Sources

Names of food distributors:

Deliveries/wk

- | | |
|-----------------------------|----------|
| 1. <u>Performance foods</u> | <u>1</u> |
| 2. <u>Ferrero foods</u> | <u>1</u> |
| 3. _____ | _____ |
| 4. _____ | _____ |

Time/Temperature Control for Food Safety

Foods that will be held **hot** before serving: Pizza, wings, hot subs

Foods that will be held **cold** before serving: Cold subs

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

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: NONE

Describe utensils and methods used to cool foods: Walk in Cooler

Dry Storage

Frequency of deliveries per week: 1 Number of dry storage shelves: 3

Square feet shelf space: 72 ft²

Is a separate room designated for dry storage? yes

Food Preparation Facilities

Number of food prep sinks: 1 Are separate sinks provided for vegetables and raw meats? No raw meat

Size of sink drain boards (inches): 24

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

Hot Soapy Water / Bleach

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? Cleaned with hot soapy water

How many air drying shelves will you have? 2

Calculate the square feet of total air drying space: 40 ft²

Hand washing

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

Employee Area

Indicate location for storing employees' personal items: Under Counter

Finish Schedule

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	tile	Baseboard	Cinder block	Ceiling tile
Bar	—	—	—	—
Food Storage	tile	Baseboard	Wall in Cooler Sheet Ro	Ceiling tile
Dry Storage	tile	Baseboard	Sheet Rock	Sheet Rock
Toilet Rooms	tile	Baseboard	Paneling Sheet Rock	Ceiling tile
Garbage & Can Wash Areas	tile	Baseboard	Cinder Block	Ceiling tile
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: Back of restaurant Near wash room 6x6

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? No grease

Is there a contract for grease trap cleaning? No

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

Where will chemicals be stored? Can Wash closet

Where will clean linen be stored? Under Counter

Where will dirty linen be stored? Dirty Linen Bag

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 Pizza

Pepperoni, ham, beef, sausage, bacon, green peppers, onions, mushrooms, jalapenos, olives, pineapple
All product will be bought in and wrapped it will be prepackaged and kept in a cooler

FOOD PRODUCT Subs

Same as above.

FOOD PRODUCT Wings

Same as above

FOOD PRODUCT Spaghetti + Lasagna

Pre Packaged

FOOD PRODUCT _____

***ADDITIONAL SHEETS ARE AVAILABLE