

**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

\* All the Plumbing, Mechanical and ~~light~~ electrical stays the same. There are no changes made in here.

## Food Service Plan Review Application

Type of plan: New \_\_\_\_\_ Remodel Existing  
Name of Establishment: Supermarket (SSP of Erwin)  
Physical Address: 925 S 13<sup>th</sup> Street  
City: ERWIN State: NC Zip: 28339  
Phone (if available): 910-891-5554 Fax: N/A.  
Email: sspoferwin@gmail.com

-----  
Applicant(s): ISHTROOP SINGH PANNU  
Address: 341 Cantlewood drive  
City: APEX State: NC Zip: 27539.  
Phone: 919-616-7576 Fax: N/A.  
Email: sspof erwin @ e.mail.com

-----  
Owner (if different from Applicant): Same as above  
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: ISHTROOP S. PANNU Date: 4-8-25  
(Applicant or Responsible Representative)

**Hours of Operation:**

Mon 5-4 Tues 5-4 Wed 5-4 Thurs 5-4 Fri 5-4 Sat 6-4 Sun - -

**Number of Seats:** 8

**Facility total square feet:** 6000

**Projected start date:** 4-11-2025

**Type of Food Service:**

Restaurant

Food Stand

Drink Stand

Commissary

Meat Market

Other (explain): DELI

**Check all that apply**

Sit down meals

Take-out meals

Catering

**Utensils:**

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

**Food delivery schedule (per week):** ONCE

Indicate any **specialized process** that will take place:

NO Curing NO Acidification (sushi, etc.) NO Smoking

NO 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: Ao Smith Signature 100 (EG-50H45 DV 130)

Storage Capacity: 50 gallons

- Electric water heater: 4500 WATTS kilowatts (kW)
- Gas water heater: N/A BTU's

Water heater recovery rate: 30 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? No

Eligible Person In Charge: Ms. Willow Mitchell

Program \_\_\_\_\_ Cert. # N/A Exp. Date \_\_\_\_\_

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

Eligible Person In Charge: Ms. Victoria Bradshaw

Program Serv Safe Cert. # 25806534 Exp. Date 6/13/2029

Eligible Person In Charge: Ishtiaq Pannu

Program \_\_\_\_\_ Cert. # N/A 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>ONCE A WEEK</u> |
| 2. | _____           | _____              |
| 3. | _____           | _____              |
| 4. | _____           | _____              |

**Time/Temperature Control for Food Safety**

Foods that will be held hot before serving: spaghetti meat loaf chicken hot dogs, hot wings, potato wedges, eels, chick-fillets,

Foods that will be held cold before serving: cole-slaw & sliced cheese.

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: Rice

Describe utensils and methods used to cool foods:

~~\_\_\_\_\_~~ ~~\_\_\_\_\_~~ ~~\_\_\_\_\_~~ ~~\_\_\_\_\_~~ ~~\_\_\_\_\_~~  
make-line cooler.

**Dry Storage**

Frequency of deliveries per week: once Number of dry storage shelves: 20

Square feet shelf space: 200 ft<sup>2</sup>

Is a separate room designated for dry storage? storage room

**Food Preparation Facilities**

Number of food prep sinks: 1 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? bleaching water

## Dishwashing Facilities

### Manual Dishwashing

Number of sink compartments: 2

Size of sink compartments (inches): Length 24" Width 24" Depth 12"

Length of drain boards (inches): Right \_\_\_\_\_ 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: N/A

Hot water sanitizing? Yes 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? Sanitizer solution.

How many air drying shelves will you have? 5

Calculate the square feet of total air drying space: 30 square ft<sup>2</sup>

### Hand washing

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

one - next to Public restroom  
one - next to employee's restroom - behind the counter.

### Employee Area

Indicate location for storing employees' personal items: \_\_\_\_\_

under the cashier register

### Finish Schedule

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	Tile	concrete	Brick	Tile's
Bar	steel	steel	steel & glass	Glass
Food Storage	steel	steel	steel	steel
Dry Storage	concrete	wood	wood	Tile
Toilet Rooms	Tile	concrete	brick	wood
Garbage & Can Wash Areas	concrete	concrete	brick	N/A
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: Backside of kitchen  
45" x 45"

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? drained from cookers to a pot & transferred to grease pot container

Is there a contract for grease trap cleaning? Yes

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

Where will chemicals be stored? in storage room

Where will clean linen be stored? bottom shelf in kitchen

Where will dirty linen be stored? no dirty linen we use disposable linen



## 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:

1. How the food will arrive (frozen, fresh, packaged, etc.)
2. Where the food will be stored
3. Where and how the food will be thawed
4. Where (prep tables, sink, counter, etc.) the food will be handled (washed, cut, marinated, breaded, cooked, etc.)
5. When (time of day and frequency/day) food will be handled
6. Whether or not the food or any part of the food will be used as leftovers or as any ingredient in a future dish
7. How the food will be cooled if applicable

FOOD PRODUCT NO LEFT OVER'S DISGUIARDED AFTER 2ND SHIFT

① Chicken arrive frozen, stored in freezer, take <sup>OUT OF</sup> ~~OUT OF~~ refrigerator put in prep sink in Corridor, clean & rinsed food will be prepared on prep table in a container

② Hot wings come pre package - put in prep

③ wedges prepackage & fried

④ Fish - comes frozen we wash & season & fry it

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

⑤ Link, bologna, ham, Red hot, tenderloin all comes in packages & we wash & put in fryer

⑥ Corn, String Bean, comes in cans, we wipe off top of can, open can look through to make sure not stems of any kind be in can

FOOD PRODUCT Oven Rings & Wedges (No prep)  
Come pre packaged we open & put in  
fryer.

Country  
Half Bacon pre packaged Cooked or grill

\* Collard Come in Can open drain look through Cook  
\* mac/chz put in hot boiling water

FOOD PRODUCT Chic Filet (No prep)  
Comes already to cook in fryer

Pork tenderloin & pork Chops are washed  
off w/ cool water & chicken prep sent  
floured & put in fryer

\* Hash brown Comes prepared just put in grease

FOOD PRODUCT Hamburgers/Chz burgers (No prep)  
Comes pre pattied we Cook or grill  
season & put in Steam Table.

hot food will be put in refrigerator 2 hrs  
after taken out of food bar cooled down  
to 40°

\*\*\*ADDITIONAL SHEETS ARE AVAILABLE

\* All food have a 2 hrs. holding  
tempt. Page 10 of 10 disregarded after then  
\* Cooling of food is put on table to cool  
down to