

Food Service Plan Review Application

Type of plan: New ☒ Remodel ☒

Name of Establishment: Nil's Mediterranean Cuisine

Physical Address: 16 N. Broad St

City: Angier State: NC Zip: 27501

Phone (if available): _____ Fax: _____

Email: Curkautle@gmail.com

Applicant(s): Tan Uckan

Address: 1173 Hodgson LN

City: Fruwayer Varing State: NC Zip: 27526

Phone: 504 453 9818 Fax: _____

Email: TanUckan@medibikes.net

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: [Signature]
(Applicant or Responsible Representative)

Date: 5/2/25

Hours of Operation:

Mon ~~X-X~~ Tues 11-8 Wed 11-8 Thurs 11-8 Fri 11-8 Sat 11-8 Sun 10-3

Number of Seats: 46

Facility total square feet: _____

Projected start date: ASAP

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): —

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: _____

Storage Capacity: _____ gallons

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

Water heater recovery rate: _____ 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? yes

Eligible Person In Charge: Tan Uckan

Program Serv Safe Cert. # 16821498 Exp. Date 09/13/28

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? yes

Food Sources

Names of food distributors:

Deliveries/wk

- | | |
|----------------------------|---------------|
| 1. <u>Restaurant Depot</u> | <u>Pickup</u> |
| 2. <u>Sysco</u> | <u>1</u> |
| 3. _____ | _____ |
| 4. _____ | _____ |

Time/Temperature Control for Food Safety

Foods that will be held **hot** before serving: 145-160 F

Foods that will be held **cold** before serving: 40 F

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

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: _____

Dry Storage

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

Square feet shelf space: _____ ft²

Is a separate room designated for dry storage? yes

Food Preparation Facilities

Number of food prep sinks: 2 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? _____

Approved Sanitizers + Cleaners
Water, Paper Towels

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: 3

Size of sink compartments (inches): Length _____ Width _____ Depth _____

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

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) Ecolab

Mechanical Dishwashing

Will a dishmachine be used? Yes ☒ No _____

Dishmachine manufacturer and model: TBD Ecolab

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? Approved Cleaner

Disinfected clean cloths paper towels

How many air drying shelves will you have? 6

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

Hand washing

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

Employee Area

Indicate location for storing employees' personal items: Small storage cabinet

Finish Schedule

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	Tile	Tile	FRP	Drop Ceiling Tile
Bar	/	/	/	/
Food Storage	Tile	Tile	FRP	Drop Ceiling
Dry Storage	"	"	"	"
Toilet Rooms	"	"	Dry Wall	Dry Wall
Garbage & Can Wash Areas	Outside			
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: Back outside

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? Forever Clean

How will used grease be handled? Bg Dipper Pickup

Is there a contract for grease trap cleaning? yes yes

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

Where will chemicals be stored? Upstairs

Where will clean linen be stored? N/A

Where will dirty linen be stored? outside

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

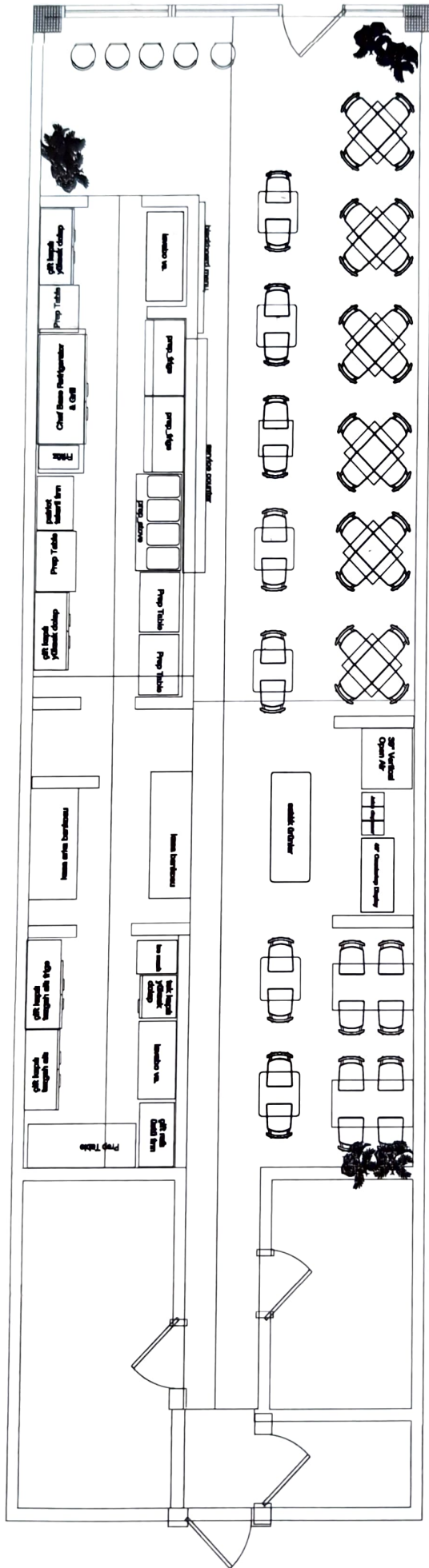
FOOD PRODUCT _____

Food Arrives early in the AM storage At the fudge
prep starts early AM, we don't use frozen food except
the dough.

we have on prep kitchen we are going to prep our food
there also we are prepping our main kitchen as well.
we are serving lunch and dinner Between 11 AM - 8 PM.
we cook per order so usually we don't have leftovers.

Food needs to cool out if we need it to we cool out, bring
room temp. then storage at our fudge

FOOD PRODUCT _____





FRESH & HEALTHY

NMC MENU

ANGIER

OUR MEATS ARE HALAL

OPENING HOURS

Tues to Sat
11 AM to 8 PM
Sun
10 AM to 3 PM

APPETIZER / ENTREES

MOUSSAKA

Eggplant | Ground Beef |
Bechamel | Mozzarella | Rice |
Yogurt Sauce | **Limited availability**

ROASTED CAULIFLOWER (GF) \$15.50
(V OPTION)
Cauliflower | Red Pepper Tahini Dressing |
Goat Cheese | Olive Oil | Fresh Herbs

SALAD

GREEK *** \$11
Seasonal Greens | Cucumber Onion Tomato
Salad | Feta | Tabbouleh | Balsamic Vinaigrette

TERRY *** \$14
Seasonal Greens | Cucumber Onion Tomato
Salad | Feta | Tabbouleh | Hummus |
Balsamic Vinaigrette

TAPAS MEDITERRANEAN

TRIO

Pick any 3 from Tapas Section

HUMMUS (GF) \$8
Chick Peas | Tahini | Olives | Pickled Hot
Peppers | 2 Pitas

TZATZIKI (GF) \$8
Greek Yogurt | Cucumber | Sumac | Dry Mint |
Herb Oil | Parsley | 2 Pitas

BABA GHANOUSH (GF) (V) \$8
Smoked Eggplant | Olive Oil | Parsley | 2 Pitas

TABBOULEH (V) \$7
Couscous | Parsley | Onion | Olive oil

TURKISH CUCUMBER SALAD \$7
Cucumber | Tomato | Parsley | Olive Oil |
Balsamic Glaze

FRIES (GF) (V) \$6
Shoestring Fries

SANDWICHES

CHICKEN SALAD SANDWICH

Chicken Salad | Spring Mix | Olive Oil | Pickle
on the Side
Choice of Bread: Croissant (add \$1.50)
Multigrain | White | Pita | Wrap

TUNA SALAD SANDWICH

Tuna Salad | Spring Mix | Olive Oil | Pickle on
the Side
Choice of Bread: Croissant (add \$1.50)
Multigrain | White | Pita | Wrap

1/2 SANDWICH & SALAD

Chicken or Tuna Salad
Spring Mix | Olive Oil | Pickle on the side
Choice of Bread:
Multigrain | White | Pita
House Salad

*** Add Additional Protein

Chicken | Beef | Gyro | Falafel | Roasted
Veggies \$ 5.00

Shrimp \$6.50 Salmon \$7.50

MAIN COURSE

KOFTE PLATTER

Beef Meatballs | Rice | Turkish Bean Salad |
Tzatziki | Hummus | Pickled Red Cabbage |
Spicy Pepper Sauce | Pita Bread

MUSHROOM BURRATA

Spinach Mushroom | Ciabatta Bread | Sundried
Tomato | Truffle Burrata | Matchstick Sweet
Potato Fries |
Olive Oil | Balsamic Reduction

TACO TURCO

3 Flour Tortilla | Beef | Iceberg
Lettuce | Turco De Gallo | Yogurt Sauce |
Pickled Red Cabbage |
Pickled Hot Peppers

SHASHUKA ***

Tomato, Pepper & Onion Braise
2 Eggs | Feta | Parsley | Paprika & Chili Oil |
Pita

GYRITTO

(BURITTO STYLE)***

Flour Tortilla | Gyro | Iceberg Lettuce | Tzatziki |
Turco De Gallo | Medi Sauce | Feta | Pickled
Hot Peppers

SALMON PLATTER

Rice | Creamy Roasted Vegetables | Tahini
Herb Dressing

PLATTERS *** \$15.50

Rice | Turkish Cucumber Salad | Tabbouleh |
Hummus | Tzatziki |
Pickled Red Cabbage | Medi Sauce | Pita
Choice of Protein: Chicken | Beef | Gyro |
Falafel | Roasted Vegetables
Upgrade Protein:
Shrimp \$4.00 Salmon \$5.50

PITA BREAD ***

(GYRO STYLE)

Hummus | Turco De Gallo | Iceberg Lettuce |
Yogurt Sauce | Tzatziki | Medi Sauce | Pickled
Red Cabbage
Choice of Protein: Chicken | Beef | Gyro |
Falafel | Roasted Vegetables

TOMATO BURRATA ***

Herbed Goat Cheese | Pesto | Burrata Cheese |
Basil | EVOO | Balsamic Glaze | Rustica Toast

AVOCADO SMASH ***

Avocado | Watermelon Radish | Marinated
Tomato | Kalamata Olives | Feta | EVOO |
Lemon Toast | Rustica Toast

TURKISH TOAST ***

Hummus | Arugula | Marinated Tomato,
Cucumber & Onion Salad | Kalamata Olives |
Feta | Olive Oil | Rustica Toast | Lemon Twist

BOWLS

MEDI BOWL (GF OPTION)*** \$17.50

Seasonal Mix | Turkish Cucumber Salad |
Tabbouleh | Tzatziki | Hummus | Baba Ghanoush
| Yogurt Sauce | Turco De Gallo | Pickled Red
Cabbage | Olives | Red Pepper Tahini Dressing
| Pita
**Choice of Protein: Chicken | Beef | Gyro |
Falafel | Roasted Veggies**
Upgrade Protein: Shrimp \$4.00 Salmon \$5.50

RICE BOWL *** \$16

Seasonal Mixed Green | Rice | Turkish
Cucumber Salad | Baba Ghanoush | Pickled
Red Cabbage | Peas | Tahini Herb Dressing |
Sesame Seed |
Choice of Falafel or Roasted Veggies

QUINOA BOWL *** \$16

Seasonal Mixed Green | Quinoa |
Turkish Cucumber Salad | Baba Ghanoush |
Pickled Red Cabbage | Peas | Tahini Herb
Dressing | Sesame Seed **Choice of Falafel or
Roasted Veggies**

*** Add Additional Protein

Chicken | Beef | Gyro | Falafel | Roasted
Veggies \$ 5.00

Shrimp \$6.50 Salmon \$7.50

- 2 Stainless Storage RACKS ON WHEELS
- 1 Group " Food PANS & UTENSILS
- 2 Hand Wash SINKS
- 1 3 Compartment SINK with Fixtures
- 2 1 " " " " " + Drain Boards
- 1 True Sandwich Prep Unit
- 2 Stainless Equip Tables Small
- 1 Southland 1/2 SIZE OVEN With STAND + SHELF
- 1 8' Equipment STAND With LOWER SHELF
- 1 4' Flat Top Grill
- 1 Norlake 2 Door Stainless Work Top FREEZER
- 1 4 1/2' PINNACLE DELI CASE
- 1 5' Stainless Holding Shelf With HEAT LAMP
- 1 Ratos 4 Compartment STEAM TABLE
- 1 U-Star 2 door Stainless Top Refrig NOT Working
- 1 Counter Top Broiler
- 1 Thunder Bird Commercial MIXER
- 1 Victory 2 Door upright FREEZER
- 1 True Single Door " Refrig.
- 1 Turbo air M3 2 Door " "
- 2 Large BUNN COFFEE or TEA BREWER
- 1 Group All TABLES + CHAIRS
- 1 Big Tipper GREASE TRAP