

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

2025

Food Service Plan Review Application

Type of plan: New old Remodel ✓

Name of Establishment: pharaoh's Table LLC DBA pharaoh's

Physical Address: 54 Melody Ln

City: Cameron State: NC Zip: 28326

Phone (if available): 910 644 5743

Email: Pharaohnc@gmail.com

Applicant(s): Haroun Askharan

Address: 3505 Yorkgate Ln

City: Fayetteville State: NC Zip: 28306

Phone: 910 644 5743

Email: pharaohnc@gmail.com

Owner (if different from Applicant): Same as The Above

Address: _____

City: _____ State: _____ Zip: _____

Phone: _____

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: 5/13/2025

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: 180

Facility total square feet: 5572

Projected start date: 06/01/2025

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

Utensils:

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

Food delivery schedule (per week): 2 vendors once / week

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

N/A

☐ 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:

N/A

☐ 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: RL 750 PB, CA-027401 x3Storage Capacity: N/A gallons

- Electric water heater: _____ kilowatts (kW)
- Gas water heater: 180,000 BTU's

Water heater recovery rate: _____ GPH

If tankless, 7.5 GPM ; Number of heaters: 3

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: Haroun Askharan

Program ServSafe Cert. # 19776097 Exp. Date 09/10/2025

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

Eligible Person In Charge: Ashley Graf

Program ServSafe Cert. # 21882791 Exp. Date 03/22/2027

Eligible Person In Charge: Lechisha Bethea

Program 264123 HTA Cert. # 26412373 Exp. Date 10/14/2029

ServSafe
*Attach a copy of your establishment's Employee Health Policy

Food Sources

Names of food distributors:	Deliveries/wk
1. <u>US Foods</u>	<u>1/wk</u>
2. <u>Sysco</u>	<u>1/wk</u>
3. <u>PFG</u>	<u>1/wk</u>
4. _____	_____

Time/Temperature Control for Food Safety

Foods that will be held **hot** before serving: NIA

Foods that will be held **cold** before serving: All produce / chicken / Beef / Lamb.

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 / Lamb shank.

Describe utensils and methods used to cool foods: We Cook our Rice in the Morning in our Large pots Then we Cool them in The back kitchen and Then Move to our walk in Coolers / Freezers and we pull as needed to cook and its done daily and Controlled on our date logs.

Dry Storage

Frequency of deliveries per week: 1 Number of dry storage shelves: 5

Square feet shelf space: 24 ft²

Is a separate room designated for dry storage? yes in the back kitchen its a part of the kitchen

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): 6' x 17 Drain Boards x 3

How will sinks be sanitized after use or between meat species? 1- Pre Cleaning and Removal of any visible food, meat 2- washing with Hot water and a detergent Solution and then scrub. 3- Rinsing The sink with Clean, Hot water 4- Sanitizing process usually 30-1 mins To Allow the sink to Air dry.

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: 3

Size of sink compartments (inches): Length 10ft Width 28in Depth 14in

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

Are the basins large enough to immerse your largest utensil? Yes

What type of sanitizer will be used?

Chlorine _____ Quaternary ☒ Hot water (171°F) Yes Other (specify) 120

Mechanical Dishwashing

Will a dishmachine be used? Yes ☒ No _____

Dishmachine manufacturer and model: American Dish Service # AFC-3D(5)

Hot water sanitizing? Yes or chemical sanitizing? Yes

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? Manually cleaned and Sanitized in place (CIP)

Clean-in-place:- Pre-clean Then wash Then Rinse and Sanitize and that will be between Uses or At least every 4 hours during Continuous Use or before Storing The equipment-

How many air drying shelves will you have? 4

Calculate the square feet of total air drying space: 120 ft²

Hand washing

Indicate number and locations of hand sinks in the establishment: (5) We have 3 in back Kitchen / 2 Bar.

Employee Area

Indicate location for storing employees' personal items: Locker Room in The Back Right Corner of The Kitchen area.

Finish Schedule

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	acoustic Tile	Quarry Red	FRP	Tiles Sheet Rock drop Ceiling
Bar	acoustic Tile	Quarry Red	Sheet Rock	open - kitchen
Food Storage	Quarry Red	Same	FRP.	Commercial Ceiling Tiles
Dry Storage	Quarry Red	Red Quarry	FRP.	Commercial kitchen Ceiling Tiles
Toilet Rooms	Concrete Epoxy Coating	Same	Tiles / Sheet Rock	drop ceiling Tiles
Garbage & Can Wash Areas	Quarry Red.	Quarry Red	Concrete center black	drop ceiling -
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: Next to back kitchen Door
60 5 in X 60 2 in

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? Grease Trap / Grease Tank behind the building.

Is there a contract for grease trap cleaning? Yes

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

Where will chemicals be stored? Mop Sink area.

Where will clean linen be stored? Storage Area where The Electric Panel

Where will dirty linen be stored? Pin outside from Uni first.

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 To help understand our Menu here is our menu sections that will go in details:- our menu consist of
1- Appetizers 2- Children's menu 3- Salads 4- Sandwiches-
5- platters 6- Desserts and drinks.

① Appetizers-

1- Hummus + Baba Ghanoush + Stuffed grape leaves.
Tzatziki Sauce + Labneh All of these items comes from our vendors ready in jars and we add the olive oil / cumin, Sumac spices and serve it with pita bread.
② Kibbeh + Mozzarella cheese sticks

FOOD PRODUCT Garlic cheese curds + pickles fries + Falafel.
Fried Mushroom + Shrimp tempura + spicy cauliflower.
Chicken wings + Onion Rings + fries These appetizers-
will be ordered from our US Foods / Sysco as frozen items then they will be stored on our freezer and then get fried and served with our sauces (Ranch, Garlic Sauce, Ketchup, or (ketchup + Mayo) sauce.

➤ The process for All of our Appetizers will be pulled from our freezer to the front line cook centers and will be fried and served as per orders comes.

FOOD PRODUCT ② Children's Menu ③ Salads ④ Sandwiches ⑤ platters.

To make it very simple To understand we build our Menu From 3 different Sections:- ① Shawarma ② Kebabs ③ Gyro:- and then we change The portion Serving as for every section different but the whole process For each as follow:-

① Chicken Shawarma: we order chicken Breast Thawed and then we cube it or sliced (for shawarma) we sliced.

FOOD PRODUCT Then we do and conduct the cleaning process for the chicken by adding our lemon juice and water let it set for 20-30 mins Then Rinse with water cold and Then we start the marinating process we add our spice to the chicken and mix and store in our walkins and Then we pull to The line cook to cook it as orders comes. and we use this chicken for our (kids meal shawarma) and shawarma platter.

FOOD PRODUCT and Shawarma Salad and Shawarma Feast. ② Kebabs :- we serve Beef, chicken, kofta Kebabs Same process for chicken shawarma we use for our chicken kebabs (Shish Tawag) for the Beef we received Fresh Beef cuts and we cut it to cubes and Then add our spices to it then we skewer it and Then Grill it as orders comes. and if the same way for kids meals Beef kebabs / salads / Sandwich ***ADDITIONAL SHEETS ARE AVAILABLE and platter and Feast.

② Kebobs Then we have our Kofta kebab platter is an item that it gets delivered to us fully cooked is a ground beef seasoned and then we throw it and grill it as orders from our guests comes to the kitchen and it is the process on the menu we have it as kids meals / Salad / Sandwich / platter / Feast.

③ Third Section on our Menu is
The Greek style Gyro

we served Gyro as two options
Lamb Beef Gyro and Chicken Gyro

we receive our cones from us foods (windy city) raw and we shave it and cook it on our flat top griddle either on a pita bread or as a kids meal, platter, salad, Feast on top of our Rice. Served with our Tzatziki Sauce, Feta Cheese, Red onions, Tomatoes.

we use the same process for our shawarma chicken and we top it differently with our Gyro Toppings (Tzatziki Sauce, Feta cheese and Red onions)