

**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 <https://ehs.dph.ncdhhs.gov/rules.htm>. This application must be submitted 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 a Registered Environmental Health Specialist at 910-893-7547:

Plans must be submitted with the following supporting documentation:

Attached, No Changes A proposed menu

Attached A completed Food Service Plan Review Application/Change of Ownership

Attached, No Changes A site plan drawn to scale showing the placement of each piece of food service equipment, storage areas, trash can wash facilities, etc.

2024


Food Service Plan Review Application

Name of Establishment: Popeyes Louisiana Kitchen
Physical Address: 1517 NC-24 #87
City: Cameron State: NC Zip: 28326
Phone (if available): 9105565166 Fax: N/A
Email: anthony@stantonandbowery.com

Applicant: Anthony Tomaro
Address: 701 S. Olive, Unit 1717
City: West Palm Beach State: FL Zip: 33401
Phone: 7027553805 Fax: N/A
Email: anthony@stantonandbowery.com

Owner (if different from Applicant): SBH Foods PLK NC
Address: 701 S Olive, Unit 1717
City: West Palm Beach State: FL Zip: 33401
Phone: 7027553805 Fax: N/A
Email: anthony@stantonandbowery.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.

Signature:  Date: 7/16/2025
(Applicant or Responsible Representative)

Hours of Operation:

10:30am11:00pm 10:30am11:00pm 10:30am11:00pm 10:30am11:00pm 10:30am11:00pm 10:30am11:00pm
 Mon ___ - ___ Tues ___ - ___ Wed ___ - ___ Thurs ___ - ___ Fri ___ - ___ Sat ___ - ___ Sun ___ - ___

Number of Seats: 12**Facility total square feet:** 1,829**Projected start date:** 7/31/2025**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): 3 Times (Tuesday, Thursday, Saturday)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: Rheem ES120-18-G _____

Storage Capacity: 116.1 Gallons _____ gallons

- Electric water heater: 18 _____ kilowatts (kW)
- Gas water heater: _____ BTU's

Water heater recovery rate: 62 _____ GPH (at 120 degrees rise)

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: Mary Baker

Program Servsafe Cert. # 20081570 Exp. Date 12/16/2025

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

Eligible Person In Charge: Heather Van Valkenburg

Program Servsafe Cert. # 20296122 Exp. Date 3/03/2026

Eligible Person In Charge: Candace Espin

Program Servsafe Cert. # 20279135 Exp. Date 02/26/2026

*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>Performance Food Group Richmond</u> | <u>2x</u> |
| 2. | <u>Shuler Meats</u> | <u>3x</u> |
| 3. | <u></u> | <u></u> |
| 4. | <u></u> | <u></u> |

Time/Temperature Control for Food Safety

Foods that will be held **hot** before serving: Bone in Chicken, tenders, wings, popcorn shrimp, biscuits

Foods that will be held **cold** before serving: Lemonade, Cole Slaw

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: Red rice

Describe utensils and methods used to cool foods: _____

Mix 4 quarts of rice, 1 seasoning packet, 1 of oil and stir ingredients into a bus pan, ladle 8oz of biscuit liquid and 4 quarts of hot water, stir all ingredients and let sit for 20 minutes, leave in bus pan and make valley down center of rice to cool. Must cool to below 70 degrees within 2 hours and to 34-40 degrees within 4 more hours and mark with prep n print label. Microwave for 3 minutes when ready for service and check to make sure its at 165 degrees and hold in steam table for 4 hours

Dry Storage

Frequency of deliveries per week: 3 Number of dry storage shelves: 12

Square feet shelf space: 360 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 meats? Yes

Size of sink drain boards (inches): 24 Inches

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

Spray with detergent and then rinse and sanitize

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: ³ _____

Size of sink compartments (inches): Length ¹⁵ _____ Width ²⁰ _____ Depth ¹⁴ _____

Length of drain boards (inches): Right ¹⁸ _____ Left ¹⁸ _____

Are the basins large enough to immerse your largest utensil? ^{Yes} _____

What type of sanitizer will be used?

Chlorine _____ Quaternary ^x _____ Hot water (171°F) ^x _____ Other (specify) _____

Mechanical Dishwashing

Will a dishmachine be used? Yes _____ No ^x _____

Dishmachine manufacturer and model: ^{N/A} _____

Hot water sanitizing ? ^{N/A} _____ or chemical sanitizing? ^{N/A} _____

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? ^{N/A} _____

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: _____

4, by office, by prep area, by batter fry area and
by dish area

Employee Area

Indicate location for storing employees' personal items: <sup>By office and lockers as well for
employee items</sup> _____

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: By back door and 28 x 24

Are hot and cold water provided as well as a threaded nozzle? Yes and mop washing solution provided by Ecolab

Will a dumpster be provided? Yes

Do you have a contract with the dumpster provider for cleaning? Yes, with Waste Management

How will used grease be handled? Through an above ground grease trap

Is there a contract for grease trap cleaning? Yes, with Darpro Solutions

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

Where will chemicals be stored? By can wash and in office on chemical shelf

Where will clean linen be stored? N/A use disposable towels

Where will dirty linen be stored? N/A use disposable towels

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 _____

~~As indicated, poultry arrives packaged, both fresh and frozen, bone-in chicken is stored in the walk-in cooler, marinated in the prep sink designated for chicken then cooked in the fryer.~~

~~chicken tenders, fillets and wings are frozen stored in walk-in cooler and freezer until ready to batter and fry.~~

~~Cole slaw is prepared from packaged pre-cut and pre-chilled ingredients.~~

~~Desserts (Pies) arrive frozen until fried. Fries are pre-cut/frozen and cooked from frozen. Seafood products are freezer to fryer.~~

~~Mashed potatoes is made from dry mashed potato mix and 2 quarts of hot water and when temped at 165 degrees it is stored in the CVAP for 4 hours.~~

~~Biscuits are stored in the walk in cooler or freezer and thawed in the walk in cooler and then put in the oven for 6 minutes and held in the hot holding unit for 30 minutes.~~

FOOD PRODUCT _____

~~Red rice comes as a dry good and to make is Mixed 4 quarts of rice, 1 seasoning packet, 1 of sale and stir ingredients into a bus pan, ladle 8oz of biscuit liquid and 4 quarts of hot water, stir all ingredients and let sit for 20 minutes, leave in bus pan and make valley down center of rice to cool. Must cool to below 70 degrees within 2 hours and to 34-40 degrees within 4 more hours and mark with prep n print label . Microwave for 3 minutes when ready for service and check to make sure its at 165 degrees and hold in steam table for 4 hours~~

~~Red beans come and stored frozen until they are ready to be served when they are put in the rethermalizer for at least one hour but not more than 8 hours and then put in the CVAP until they are served but not more than 4 hours.~~

~~No ingredients are used as leftovers for a future dish. Food is handled when the food is delivered or according to the SOP for that item if the time of day does not matter~~

