

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:

- ☒ A proposed menu
- ☒ A completed Food Service Plan Review Application/Change of Ownership
- ☒ A site plan drawn to scale showing the placement of each piece of food service equipment, storage areas, trash can wash facilities, etc.

2024

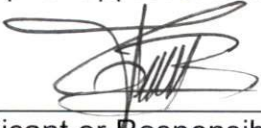
Food Service Plan Review Application

Name of Establishment: Tortilleria Y Taqueria Costa Chica
Physical Address: 2116 W Cumberland St
City: Dunn State: NC Zip: 28334
Phone (if available): 910-292-2623 Fax: _____
Email: bankcardfirstg@gmail.com

Applicant: Felisa Habana-Barradas
Address: 2116 W Cumberland St
City: Dunn State: NC Zip: 28334
Phone: 910-292-2623 Fax: _____
Email: bankcardfirstg@gmail.com

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:  Date: 09/15/2025
(Applicant or Responsible Representative)

Hours of Operation:

Mon 10AM – 8PM Tues Closed Wed 10AM – 8PM Thurs 10AM – 8PM Fri
10AM – 8PM Sat 10AM – 8PM Sun 10AM – 5PM

Number of Seats: 24

Facility total square feet: 1,638 SqFt

Projected start date: 09/15/2025

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): 1

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? N/A

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: _____

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: Rodrigo Santos Malaga

Program ServSafe Cert. # 27610513 Exp. Date 6/26/2030

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

Eligible Person In Charge: Elizet Mil Chiguil

Program ServSafe Cert. # 27610514 Exp. Date 6/26/2030

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? _____

Food Sources

Names of food distributors:		Deliveries/wk
1.	<u>La Tortilleria</u>	<u>1</u>
2.	_____	_____
3.	_____	_____
4.	_____	_____

Time/Temperature Control for Food Safety

Foods that will be held **hot** before serving: Beans, rice, roasted chicken, birria broth, menudo, cheese dip, fajitas, steak, pork, tacos, and quesadillas will be held in the steam table or other hot holding equipment until served.

Foods that will be held **cold** before serving: Fresh vegetables, salsas, pico de gallo, cheese flour tortillas, and butter will be held in the reach-in refrigerators or the salad prep refrigerator until use.

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: Birria meat and broth, beans, rice, salsas, cheese dip, and occasionally cooked vegetables. Cooling is required when these items are prepared in bulk and not served immediately.

Describe utensils and methods used to cool foods: Food will be cooled quickly using shallow pans placed uncovered in the reach-in refrigerators to allow rapid air circulation. Ice baths and ice paddles will also be used for beans, meats, and cheese dip to bring temperatures down quickly. The required two-stage cooling process will be followed: Foods will be cooled from 135 °F to 70°F within 2 hours, and from 70°F to 41°F or below w/in 4 hours. All cooled foods will be covered once the target temperature is reached.

Dry Storage

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

Square feet shelf space: 864EA 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 meats? Yes

Size of sink drain boards (inches): 18 x 18

How will sinks be sanitized after use or between meat species? We will rinse the sink to remove food debris

then wash with warm water and a mild detergent using a non-abrasive cloth. After rinsing, a food-safe sanitizer will be applied to all surfaces and allowed to air dry. Only approved cleaning agents will be used, and staff will be trained to clean along the stainless steel grain to maintain sanitation and sink integrity.

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: 3

Size of sink compartments (inches): Length 18 Width 18 Depth 12

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 _____ 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? They'll be cleaned and sanitized in place using detergent and potable water, rinse with warm water. We will use approved sanitizer solution and air-dried.

How many air drying shelves will you have? 2

Calculate the square feet of total air drying space: 4,320 ft²

Hand washing

Indicate number and locations of hand sinks in the establishment: 1 in the Kitchen, 1 in the prepping area, 1 in the men's bathroom, and 1 in the women's bathroom.

Employee Area

Indicate location for storing employees' personal items: Underneath the cashier's counter.
There are shelves and drawers for them there.

Garbage, Refuse and Other

Will trash be stored in the restaurant overnight? Yes ☒ No ☐ If so, how will it be stored to prevent contamination? Trash will be taken to the dumpster outside of the restaurant every night during closing.

Location and size of can wash facility: In the back of the restaurant, next to the 3-sink manual dishwashing compartment. It is separated by a partitioned wall with dimensions of 2'10" x 3'1"

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? It will be dumped on the grease trap/barrel outside in the back.

Is there a contract for grease trap cleaning? Yes

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

Where will chemicals be stored? Shelf in the back.

Where will clean linen be stored? Shelf in the back.

Where will dirty linen be stored? Shelf in the back.

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 Roasted Chicken (Pollo Rostizado)

Raw chicken arrives fresh from licensed distributors. It is stored in the reach-in refrigerators at 41F or below until preparation. Thawing is done under refrigeration only. The Chicken is seasoned at the prep table and cooked in the rotisserie oven to an internal temperature of 165F or above. It is prepared in batches each day, primarily in the morning and again before peak service. Any chicken not sold the same day is discarded. Cooling is not applicable because the chicken is served hot the same day it is cooked.

FOOD PRODUCT Tacos, Quesabirria, Quesadillas, Fajitas, Platos

Meats arrive either fresh or frozen, tortillas arrive packaged or are produced in-house using the tortilla machine, and vegetables arrive fresh. Frozen meats are stored in the freezer at 0F or below, and thawed under refrigeration in the reach-in refrigerators at 41F or below. Vegetables are stored in the reach-in refrigerators or salad prep refrigerators at 41F or below. Preparation includes washing vegetables in the food prep sink, trimming and marinating meats at the prep table, and reheating tortillas on the griddle, fryer, or burner. These items are handled daily during operating hours and prepared to order. Leftovers are not reused and are discarded daily. Cooling is not applicable since these items are cooked and served immediately.

FOOD PRODUCT Menudo (Soup)

Beef tripe and hominy arrive refrigerated and are stored in the reach-in refrigerators at 41F or below. Thawing, if necessary, is done under refrigeration only. Tripe is washed in the food prep sink, and the soup is cooked in stockpots on the burner. Menudo is prepared early in the morning on Saturdays and Sundays and held hot in the steam table at 135F or above for service throughout the day. No leftovers are reused, and all remaining product is discarded at closing. Cooling is not applicable since the soup is served hot until gone.

FOOD PRODUCT Birria (Meat Stew)

Beef arrives refrigerated or frozen and is stored in the freezer at 0F or below until thawed under refrigeration in the reach-in refrigerators at 41F or below. The beef is marinated in containers in the salad prep refrigerator, cooked in stockpots on the burner, and the broth is simmered until finished. Tortillas are prepared in-house on the tortilla machine and handled at the prep table before service. Birria is typically cooked in the morning and served throughout the day. If any broth or meat remains unsold, it is cooled in shallow pans, uncovered, in the reach-in refrigerators, following required time/temperature standards (135F to 70F within 2 hours, and 70F to 41F within 4 hours). Properly cooled birria may be used the next day, but any excess is discarded.

FOOD PRODUCT Rice, beans, nopales (cactus), salsa, pico, and cheese dip

Rice and beans arrive dry packaged, vegetables such as tomatoes and cactus arrive fresh, and cheese arrives packaged. Dry goods are stored on shelving in dry storage, and fresh produce is stored in the reach-in refrigerators at 41F or below. Thawing is not applicable. Vegetables are washed in the prep sink, and salsa and pico de gallo are cut and blended at the prep table. Rice and beans are cooked on the burner, while cheese dip is prepared on the range and held hot in the steam table at 135F or above. These items are generally prepared in the morning and replenished as needed throughout the day. Leftovers are not reused and are discarded daily. If beans or rice are saved, they are cooled in shallow pans, uncovered, in the reach-in refrigerators using the required cooling process (135F to 70F within 2 hours and 70F to 41F within 4 hours).

***ADDITIONAL SHEETS ARE AVAILABLE

*****ADDITIONAL SHEET**

FOOD PRODUCT Chips

Corn tortillas arrive packaged from suppliers or are produced in-house with the tortilla machine. Packaged tortillas are stored in dry storage, and in-house tortillas are stored in the reach-in refrigerators at 41°F or below until ready to fry. No thawing is required. Tortillas are cut at the prep table if prepared in-house and then fried in the fryer at 350°F or higher until crisp. After frying, chips are drained in fryer baskets and transferred to holding bins.

Chips are typically prepared in small batches throughout the day to ensure freshness. Any chips left at closing are discarded. Cooling is not applicable since chips are served immediately or held briefly at room temperature for service.

FOOD PRODUCT Aguas Frescas & Beverages

Juices, syrups, and fruits arrive packaged or fresh, while bottled and canned sodas arrive sealed. All perishable beverage ingredients are stored in the reach-in refrigerators at 41°F or below. Thawing is not applicable. Aguas frescas are prepared daily in sanitized containers at the prep sink and prep table and are served from beverage dispensers. These are prepared in the morning and served throughout the day. All aguas frescas and beverage mixes are discarded at the end of the day, and no leftovers are reused. Cooling is not applicable since these drinks are served cold directly from refrigeration or beverage dispensers.

FOOD PRODUCT _____