

**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.

2025

## Food Service Plan Review Application

Name of Establishment: China Garden  
Physical Address: 1115 West Broad Street  
City: Dunn State: NC Zip: 28334  
Phone (if available): \_\_\_\_\_  
Email: \_\_\_\_\_

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Applicant: Yuyan chen  
Address: 55 Mable ct  
City: Lillington State: NC Zip: 27546  
Phone: 917 345 9574  
Email: ozhimeng@gmail.com

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Owner (if different from Applicant): \_\_\_\_\_  
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: Yuyan Chen Date: 10/28/2025  
(Applicant or Responsible Representative)

**Hours of Operation:**

Mon \_\_\_ - \_\_\_ Tues \_\_\_ - \_\_\_ Wed \_\_\_ - \_\_\_ Thurs \_\_\_ - \_\_\_ Fri \_\_\_ - \_\_\_ Sat \_\_\_ - \_\_\_ Sun \_\_\_ - \_\_\_

**Number of Seats:** 24

**Facility total square feet:** 1525

**Projected start date:** 12/01/2025

**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):** \_\_\_\_\_

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: Navien / NPE-240S (NG)Storage Capacity: 5.1 gallons

- Electric water heater: \_\_\_\_\_ kilowatts (kW)
- Gas water heater: <sup>19,900</sup>199,900 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? \_\_\_\_\_

Eligible Person In Charge: \_\_\_\_\_

Program \_\_\_\_\_ Cert. # \_\_\_\_\_ Exp. Date \_\_\_\_\_

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

### Food Sources

Names of food distributors:

Deliveries/wk

- |                        |                    |
|------------------------|--------------------|
| 1. <u>Han Feng INC</u> | <u>wed and Sat</u> |
| 2. _____               | _____              |
| 3. _____               | _____              |
| 4. _____               | _____              |

### Time/Temperature Control for Food Safety

Foods that will be held **hot** before serving: \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_

Foods that will be held **cold** before serving: \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_

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

Will a buffet be provided? \_\_\_\_\_ 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: \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_

Describe utensils and methods used to cool foods: \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

### Dry Storage

Frequency of deliveries per week: \_\_\_\_\_ Number of dry storage shelves: 2

Square feet shelf space: \_\_\_\_\_ ft<sup>2</sup>

Is a separate room designated for dry storage? \_\_\_\_\_

### Food Preparation Facilities

Number of food prep sinks: 2 Are separate sinks provided for vegetables and meats? Yes

Size of sink drain boards (inches): \_\_\_\_\_

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

Sanitize after use  
\_\_\_\_\_  
\_\_\_\_\_

## Dishwashing Facilities

### Manual Dishwashing

Number of sink compartments: 5

Size of sink compartments (inches): Length 24 Width 24 ~~33~~ Depth 13

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) \_\_\_\_\_

### 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? \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

How many air drying shelves will you have? \_\_\_\_\_

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

### Hand washing

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

### Employee Area

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

### 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: \_\_\_\_\_

Are hot and cold water provided as well as a threaded nozzle? \_\_\_\_\_

Will a dumpster be provided? ~~Yes~~ Yes

Do you have a contract with the dumpster provider for cleaning? \_\_\_\_\_

How will used grease be handled? \_\_\_\_\_

Is there a contract for grease trap cleaning? \_\_\_\_\_

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

Where will chemicals be stored? Shelves

Where will clean linen be stored? Cabinet ~~shelves~~ ~~another bucket~~

Where will dirty linen be stored? Bucket



## 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 Frozen meat in Freezer

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FOOD PRODUCT Fresh vegetable in ~~cooler~~ cooler

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