

**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: _____

Applicant: Yuyan chen
Address: 55 Mable ct
City: Lillington State: NC Zip: 27546
Phone: 9173459574
Email: ozhimeng@gmail.com

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 ^{11 am} ~~11 am - 10 pm~~ Tues ~~_____~~ Wed ^{11 am} ~~_____~~ Thurs ^{11 am - 10 pm} Fri ^{11 am - 11 pm} Sat ^{11 am - 11 pm} Sun ^{11 am - 11 pm}

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): Monday Wednesday Thursday Friday Saturday Sunday

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? Yes

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: 19,900-199,900 BTU's

Water heater recovery rate: 72-228 GPHIf tankless, 11.2-5.6 GPM ; Number of heaters: 1

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: Yun Yan Chen

Program ANSI Cert. # 28199908 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. Han Feng INC
2. _____
3. _____
4. _____

wed and Sat

Time/Temperature Control for Food Safety

Foods that will be held **hot** before serving: Wonton ~~Sea~~ Soup, egg drop
Soup = stored at 145°F.

Foods that will be held **cold** before serving: Raw vegetables ~~meat~~, and
Prepared fried chicken, wings, ~~All these~~ will be stored
in fridge which under 41°F. Raw meat, ~~uncooked~~
dumpling, wonton = under -10°F.

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: Fried chicken.

Describe utensils and methods used to cool foods: Use sanitized stainless
wok skimmer to swap out food, then store in sanitized
bucket, then place it in fridge under 41°F.

Dry Storage

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

Square feet shelf space: 33 ft²

Is a separate room designated for dry storage? ~~No~~ 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):

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

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: 5

Size of sink compartments (inches): Length 24 Width 24 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? ① put those large utensils into to first sink with hot water above 180°F and dish soap.

② then transfer to second sink with half cold water and half hot water ③ then transfer to third sink with cold water and chlorine

How many air drying shelves will you have? 2

Calculate the square feet of total air drying space: 22.5 ft²

Hand washing

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

Employee Area

Indicate location for storing employees' personal items: Behind the front desk

Garbage, Refuse and Other

Will trash be stored in the restaurant overnight? Yes _____ No ✓ If so, how will it be stored to prevent contamination? Pump to dumpster

Location and size of can wash facility: _____

Are hot and cold water provided as well as a threaded nozzle? _____ No

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

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

How will used grease be handled? ~~dump to grease trap~~ A company will come to recycle it.

Is there a contract for grease trap cleaning? No

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

All chicken, Pork, Beef and shrimp arrive in frozen. As soon as they arrive, they will be stored in freezer. We will thaw them in cooler. They will be washed in the sanitized sink, ~~at~~ marinated ~~on~~ on the top of a clean table. No leftover. The food will be ~~cut~~ cooled in ~~the~~ cooler.

FOOD PRODUCT Fresh vegetable in ~~cooler~~ cooler

All vegetable arrives in fresh ~~packaged~~ ^{and} ~~packaged~~ ~~packaged~~. Packaged. then stored in cooler. It will be washed in vegetable sanitized sink. No leftover.

FOOD PRODUCT ~~wonton egg roll~~ and ~~egg roll~~ are

~~Egg roll~~ will arrive in frozen. ~~Be stored~~ We
~~with pre~~ handmade. The ingredient for egg roll
arrives in fresh, we will make it ourself, then store
it in freezer. No left over. We will make on top
of sanitized ~~to~~ counter top.

FOOD PRODUCT Noodle arrives fresh. Will be stored
in cooler. No leftover.

FOOD PRODUCT _____

***ADDITIONAL SHEETS ARE AVAILABLE



Application for Fire Marshal Plan Review

Type of Review Requested:

☐ Site Plan Review

☒ Building Plan Review

Project Information

Project Name:

China Garden

Project Physical Address:

1115 W Broad St, Dunn, NC 28334

PIN #:

Plan Information

Plans Submitted by:

Contact Person:

Yuyan Chen

Contact Phone #:

9173459574

Contact Email:

ozhimeng@gmail.com

Contractor Information

Contractor/Company Name:

Company Mailing Address:

Primary Contact Name:

Contact Phone #:

Contact Mail:

- Plans that are submitted will be reviewed as quickly as possible with an average time of review between 7-10 working days.
- Status checks may be conducted on plan reviews by visiting the eTrakit portal, or by calling the Harnett County Central Permitting Department (910-893-7525, Option #1) or the Harnett County Fire Marshal's Office (910-893-7580).
- Approved plans must be obtained through Central Permitting (via centralpermitting@harnett.org email) at the time of payment; payment can be made over the phone (910-893-7525, Option #1) or at the Central Permitting Office (420 McKinney Parkway Lillington, NC 27546).
- All fees must be paid before any required inspections can be conducted.