

**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 108 East Front St., 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 <http://www.deh.enr.state.nc.us/rules.htm> or obtain a copy from our office at 307 West Cornelius Harnett Boulevard, Lillington, NC 27546. For additional information regarding facility design, you can access the plan review link of the Environmental Health section on the Health Department's website at www.harnett.org. Plans must be submitted to the local health department 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 one of the following Food and Lodging staff listed below at 910-893-7547:

Gale Greene, REHS
Food and Lodging Program Specialist

Jamie Turlington, REHS
Environmental Health Specialist

Cindy Pierce, REHS
Environmental Health Specialist

Plans must be submitted with the following supporting documentation:

- _____ 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 ins
- _____ A complete equipment list and corresponding manufacturer specification sheets
- _____ A proposed menu
- _____ A completed Food Service Plan Review Application
- _____ \$200 Plan Review Fee

Food Service Plan Review Application

Type of plan: New _____ Remodel _____

Name of Establishment: Community Cafe

Physical Address: 121 EAST H Street

City: ERWIN State: N.C. Zip: 28339

Phone (if available): 910-980-0640 Fax: _____

Email: c.cafe2@aol.com

Applicant: Jerry Knutson

Address: 3110 F County Line Road

City: Ashe State: N.C. Zip: 25701

Phone: 828-775-9232 Fax: _____

Email: c.cafe2@aol.com

Owner (if different from Applicant): Recovery Connections Community

Address: 65 Chestnut Hill

City: Black Mountain State: N.C. Zip: 28711

Phone: 828-669-7874 Fax: _____

Email: rconnectcom@aol.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: 5/15/17
(Applicant or Responsible Representative)

Hours of Operation:

Mon 6^a-3^p Tues 6^a-3^p Wed 6^a-3^p Thurs 6^a-3^p Fri 6^a-3^p Sat 6^a-3^p Sun 7^a-3^p

Number of Seats: 49 Facility total square feet: _____ Projected start date: 6/1

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): Tues / Friday

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: A.O. Smith / BTR 154 110

Storage Capacity: 0 gallons

• Electric water heater: _____ kilowatts (kW)

• Gas water heater: 154,000 BTU's Water

heater recovery rate: 149.33 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: Jerry Knutson

Program Serve Safe Cert. # 15046536 Exp. Date 5/4/2022

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

Eligible Person In Charge: Crystal Pallas

Program Serve Safe Cert. # 10891075 Exp. Date _____

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? Yes

Food Sources

Names of food distributors:

Deliveries/wk

- | | | |
|----|--------------|---------------------------|
| 1. | <u>Susco</u> | <u>Tues. & Friday</u> |
| 2. | <u>Pepsi</u> | <u>Wednesday</u> |
| 3. | _____ | _____ |
| 4. | _____ | _____ |

Time/Temperature Control for Food Safety

Foods that will be held **hot** before serving: See Attachment

Foods that will be held **cold** before serving: See Attachment

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: See Attachment

Describe utensils and methods used to cool foods: _____

Ice baths, Refrigerators, Freezers

Soup & Sauces in Ice Baths, Ice Wands (Popsicles)

Dry Storage

Frequency of deliveries per week: 2 Number of dry storage shelves: 14 Square feet shelf space: _____ 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): 24" x 24"

How will sinks be sanitized after use or between meat species? Certified Sanitation Solutions

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: 3

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

Length of drain boards (inches): Right 24" x 28" Left 24" x 28"

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? With Approved Sanitation Solutions

How many air drying shelves will you have? 5

Calculate the square feet of total air drying space: 66.24 ft²

Hand washing

Indicate number and locations of hand sinks in the establishment: 5 Behind front counter, Next to 3 compartment sink, Mens Room, Hoies Room, Employee Bathroom

Employee Area

Indicate location for storing employees' personal items: Under counter space below the cash register (C.C. camera pointed at it)

Finish Schedule

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

| AREA | FLOOR | BASE | WALLS | CEILING |
|--------------|-------|------|-------|---------|
| Kitchen | N/A | | | |
| Bar | | | | |
| Food Storage | | | | |
| Dry Storage | | | | |
| Toilet Rooms | | | | |

| | | | | |
|--------------------------|--|-----|--|--|
| Garbage & Can Wash Areas | | N/A | | |
| 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: Maintenance Room 36" x 41"

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? No

How will used grease be handled? By a re-cycling firm Darling Industries

Is there a contract for grease trap cleaning? Yes

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

Where will chemicals be stored? Maintenance Room

Where will clean linen be stored? office (if any applicable)

Where will dirty linen be stored? Dirty Linen Bags, Back Room by Back Door

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

See Attachment

Foods held hot: Grits, breakfast potatoes, bacon, sausage, biscuits, tomato soup, beef barley soup, chicken noodle soup.

Foods held cold: Cheddar cheese, provolone cheese, swiss cheese, cheddar-jack cheese, fresh eggs, peppers, onions, jalapenos, tomatoes, pasta salad, mixed greens, hard boiled eggs, kosher pickles, cucumbers, ranch dressing, 1000 island dressing, Italian dressing, mayo.

Foods cooked and cooled for later: Soups, quiche, potato skins, donuts pastries, pasta salad, breakfast potatoes, chicken salad, bacon, sausage, Onions, peppers, mushrooms.

Grab and Go - House made biscuits prepped daily on the prep table. Sausage, bacon, ham, bologna, country ham are stored in the walk-in freezer, cooked to order daily. Served hot, stored hot on the line in the steamtable for service. Leftovers are cooled in the walk-in refrigerator, wrapped and stored to be used later for quiche or omelets, or in the biscuit gravy. Fresh eggs are stored in the walk-in refrigerator, prepped on the prep table and stored in the low-boy cooler on the line. Eggs are cooked on the flattop to order. Cheeses are stored in the walk-in refrigerator, kept in the sandwich prep cooler for service.

Trudell Special – Fresh eggs are stored in the walk-in refrigerator, until needed. Eggs are cracked and prepped at the prep table, and stored on the line in the low boy refrigerator. Bacon, sausage, ham, country ham and bologna are stored in the walk-in refrigerator. Meats are kept in the low-boy refrigerator on the line during service, and cooked to order on the flattop grill. All cooked meats are held hot in the steamtable for service. Leftover meats are cooled in the walk-in refrigerator and reused in quiche, omelets, sausage gravy or soups.

The Country Boy – Breakfast meats are stored as previously stated, cooked to order on the flattop grill. Fresh eggs are stored in the walk-in refrigerator, prepped at the prep table, and held for service in the reach-in low-boy refrigerator on the line. Eggs are cooked to order. Leftover cracked eggs are stored in the walk-in refrigerator.

The Ruckus Wrap – Breakfast meats will be cooked to order, all breakfast meats will be stored as previously stated, and kept in the low-boy refrigerator on the line for service. Fresh eggs are stored in the walk-in refrigerator, prepped at the prep station table, and held in the low-boy reach-in refrigerator for service. Eggs will be cooked on the flat top grill. Any leftover cracked eggs will be stored in the walk-in refrigerator and used the next day or in quiche. Salsa is brought in and stored in the dry storage room. Salsa is held in the reach-in low-boy refrigerator for service, any open salsa containers will be stored in the walk-in refrigerator.

Flapjack Combo – Flapjack batter is prepped on the prep table and stored in the reach-in low-boy on the line for service, any leftover batter will be stored in the walk-in refrigerator and reused the next day. Fresh eggs for the batter will be cracked and prepped on the breakfast prep table. Fresh eggs are stored in the walk-in refrigerator until needed. Breakfast meats are stored and held and cooked as previously stated. Leftover breakfast meats will be stored in the walk-in refrigerator until reused for soups, quiche, or omelets.

Ya Yas' French Toast – French toast batter will be prepped on the prep table and batter will be stored in the reach-in low-boy on the line, for service. Fresh eggs for the batter will be stored in the walk-in refrigerator, and prepped on the prep table. Artificial vanilla flavoring is stored in the dry storage room. Milk for the batter is kept in the walk-in refrigerator. Breakfast meats are stored, prepped cooked and cooled down as previously described. Leftover meats will be utilized in soups, quiche, or lunch specials.

Good Mornin' Omelets – Fresh eggs come in and are stored in the walk-in refrigerator, heavy cream will be stored in the walk-in refrigerator. Eggs are cracked and omelet mix will be prepped at the prep table area. Omelets are made fresh to order. Breakfast meats are brought in and stored as previously stated. Breakfast meat will be cooked to order, any leftover breakfast meats will be utilized for quiche, omelets, or specials

Quiche of the Day – Fresh eggs will be stored in the walk-in refrigerator, quiche mix will be prepped at the prep table, on the line. Quiche will be baked in the oven and held hot in a steamtable pan on the hot line thru service. Leftover quiche will be cooled and refrigerated in the walk-in refrigerator.

Yes Chef Salad – Mixed greens are stored in the walk-in refrigerator, prepped at the salad prep table, and stored in the low-boy refrigerator on the line for service. Pre-cooked meats and cheeses and fresh vegetables will be prepped on the salad prep table, and stored in the low-boy refrigerator on the line for service. Leftover pre-cooked meats, cheeses and fresh vegetables will be stored in the walk-in refrigerator. Grilled or fried chicken- chicken will be stored in the walk-in refrigerator, prepped on the chicken prep table, and kept in the low-boy refrigerator on the line thru service. Chicken will be cooked to order. Leftover chicken will be stored in the walk-in refrigerator, ready for the next day.

House Salad – Salad mix prepped on the salad prep table and stored in the low-boy refrigerator on the line thru service. All fresh vegetables will be prepped daily on the salad prep table, and stored in the low-boy refrigerator on the line for service. Grilled or fried chicken, chicken will be stored in the walk-in refrigerator, washed in the chicken prep sink, and prepped on the chicken prep table. Prepped chicken will be stored in the lowboy refrigerator on the line thru service. Chicken will be cooked to order. All leftover chicken will be stored in the walk-in refrigerator for use the next day.

Beef Barley Soup – Beef is stored in the walk-in refrigerator, prepped on the meat prep station table and cooked in a pot on the stove. Beef stock and beef bases are stored in the walk-in refrigerator. Fresh vegetables are stored in the walk-in refrigerator, washed and prepped at the vegetable prep table and cooked in a pot on the stove. Finished soup will be stored in the steamtable line thru service. Leftover soup will be quick cooled with a “popsicle stick” cooling tool, and stored in the walk-in refrigerator for re-use the next day where it will be reheated in a pot on the stove, then held in a steamtable pan.

Chicken Noodle Soup – Chicken will be stored in walk-in refrigerator on chicken shelf. Chicken will be cleaned in the designated chicken prep sink and be prepped in the prep area marked for chicken prep. Chicken will be cooked on the stove in a soup pot. Fresh vegetables will be washed and prepped in the area designated for veg. prep. Vegetables will be cooked in the soup pot on the stove. Pasta will be held in the drystock room and cooked in boiling water on the stove, cooked pasta will be strained and cooled in the prep sink and added to the soup at the appropriate time. Finished soup will be held in a steamtable pan on the line during service. Leftover soup will be rapidly cooled in an ice bath then stored in the walk-in refrigerator till needed again.

Tomato Soup – Heavy cream will be stored on the dairy rack in the walk-in refrigerator. Finished tomato soup will be held in the steamtable during service. Leftover soup will be cooled rapidly in an ice bath, then stored in the walk-in refrigerator until needed again

BLT – Bacon is stored in walk-in refrigerator, cooked in the oven on the line, and held on the line in a steamtable pan for service. Bacon will be cooked daily. Leftover bacon will be chopped at the prep table and reused in quiche, omelets, and daily specials. Fresh vegetables are stored in the produce cooler and cleaned and prepped at the vegetable prep station. BLT prep will be kept in the low-boy refrigerator on the line for service.

Midwest Melt – Philly meat will come in precooked and sliced, and be stored in the walk-in freezer. Meat will be thawed in the walk-in refrigerator and be kept on the line in the low-boy refrigerator. Meat

will be cooked to order. Fresh vegetables will be stored on the produce shelf. Fresh vegetables will be washed and prepped in the designated vegetable prep area, and kept on the hotline in the sandwich prep cooler. Fresh vegetables will be cooked to order on the flat top grill to order. Provolone cheese will be kept on the dairy shelf in the walk in refrigerator, and held in the sandwich prep cooler during service.

Rueben The Great – Corned beef comes in pre-cooked and sliced, and stored in the walk-in refrigerator. Corned beef is held on the line in the sandwich prep refrigerator for service. Fresh vegetables are stored in the walk-in refrigerator on the produce shelf, cleaned and prepped in the vegetable prep area, and held on the line in the low-boy sandwich refrigerator for service. Fresh vegetables are cooked on the flat top grill to order. Sauerkraut and 1000 Island dressing are stored in the dry storage room (canned), and are held in the low-boy refrigerator on the line for service. Swiss cheese is stored in the walk-in refrigerator and held in the sandwich prep cooler on the line for service.

Dunlaps Chicken sandwich – Chicken is stored in the walk- in refrigerator on the chicken shelf and washed and prepped in the designated chicken prep area. Chicken is stored in the low-boy refrigerator on the line and is cooked on the flat top grill to order. Fresh vegetables are stored in the produce walk-in refrigerator, washed and prepped at the produce prep station, and held on the line in the sandwich prep cooler. Mayonnaise is stored in the walk-in refrigerator and kept on the line in the sandwich prep cooler for service.

Dirty Dogs – Hot Dogs will be stored in the walk-in freezer, thawed in the walk-in refrigerator and held on the line in the sandwich prep refrigerator. Hot dogs will be cooked to order on the flat top grill. Coleslaw will be stored in the walk-in refrigerator and held on the line in the sandwich prep refrigerator.

Nucas Chicken Salad Sandwich – Fresh chicken will be stored on the chicken shelf in the walk-in refrigerator. Chicken will be cleaned and prepped in the designated chicken prep area and cooked in the oven. Cooked chicken will be cut at the prep station. Fresh vegetables are kept in the walk-in refrigerator and prepped at the vegetable prep station, and held on the line in the sandwich prep refrigerator for service. Mayonnaise is stored in the walk-in refrigerator, and held in the sandwich prep refrigerator for service. Prepped chicken salad is held in the sandwich prep refrigerator on the line for service. Left over chicken salad will be held in the walk-in refrigerator until needed.

Phill-up – Pre-portioned hamburger patties are stored in the walk-in freezer and thawed in the walk in refrigerator. Hamburger patties are held on the line in the low-boy refrigerator for service. Hamburgers are cooked to order on the flat top grill. Fresh vegetables are stored in the walk-in refrigerator and washed and prepped at the vegetable prep station. Fresh vegetables are held on the line in the sandwich prep refrigerator for service. Onion rings are stored in the walk-in freezer, and held in the reach-in freezer on the line for service. Onion rings are cooked to order in the deep fryer on the line.

Onion Rings/ Cheese sticks/ French fries Frickles – Onion rings, French fries, Frickles and cheese sticks are all stored in the walk-in freezer and held in the reach-in freezer on the line and are all cooked to order, in the deep fryer on the line.

Pasta Salad – Rotini pasta is stored in the dry storage room. Pasta is boiled on the stove, strained and cooled by water in the prep sink. Fresh vegetables are washed and prepped in the vegetable prep area.

Mayonnaise is stored in the walk-in refrigerator. Prepped pasta salad is held on the line in the salad prep refrigerator for service. Leftover pasta salad is stored in the walk-in refrigerator until needed.

Donuts and Churros - Donut and Churro batter is prepped in the prep area and donuts and churros are cooked in the deep fryer on the line. Donuts and Churros are kept on the counter in a Health code compliant container for service.

Kida Chicken Fingers – Chicken is stored in the walk-in refrigerator, washed and prepped at the chicken prep station. Chicken fingers are held on the line in the low-boy refrigerator. Chicken fingers are cooked to order. Leftover chicken fingers are stored in the walk-in refrigerator until needed.

Kids Grilled Cheese – Cheese is stored in the walk-in refrigerator, held in the sandwich prep refrigerator on the line for service. Grilled cheese sandwiches are cooked to order.

Potato Skins - Potatoes are stored in the walk-in refrigerator, washed and prepped in the vegetable prep area. Potatoes are cooked in the oven then cut in half and cooled in the walk-in refrigerator. Potatoes are scooped out to form shells, then deep fried. Potato shells are stored in the walk-in freezer and held in the reach-in freezer on the line for service. Cheese is held in the walk-in refrigerator and kept in the low-boy refrigerator on the line. Sour cream is stored in the walk- in refrigerator, and held in the low-boy refrigerator on the line for service. Green onions are stored in the walk-in refrigerator, they are washed and prepped in the vegetable prep area and held on the line in the low-boy refrigerator for service. Potato Skins are cooked to order.

Employee Health Policy Agreement

Reporting: Symptoms of Illness

I agree to report to the manager when I have:

1. Diarrhea
2. Vomiting
3. Jaundice (yellowing of the skin and/or eyes)
4. Sore throat with fever
5. Infected cuts or wounds, or lesions containing pus on the hand, wrist, an exposed body part (such as boils and infected wounds, however small).

Reporting: Diagnosed Illnesses

I agree to report to the manager when I have:

1. Norovirus
2. Salmonella Typhi (typhoid fever)
3. Shigella spp. infection
4. E. coli infection (Escherichia coli O157:H7 or other EHEC/STEC infection)
5. Hepatitis A

Note: The manager must report to the Health Department when an employee has one of these illnesses.

Reporting: Exposure of Illness

I agree to report to the manager when I have been exposed to any of the illnesses listed above through:

1. An outbreak of Norovirus, typhoid fever, Shigella spp. infection, E. coli infection, or Hepatitis A.
2. A household member with Norovirus, typhoid fever, Shigella spp. infection, E. coli infection, or hepatitis A.
3. A household member attending or working in a setting with an outbreak of Norovirus, typhoid fever, Shigella spp. infection, E. coli infection, or Hepatitis A.

Exclusion and Restriction from Work

If you have any of the symptoms or illnesses listed above, you may be excluded* or restricted** from work.

*If you are excluded from work you are not allowed to come to work.

**If you are restricted from work you are allowed to come to work, but your duties may be limited.

Returning to Work

If you are excluded from work for having diarrhea and/or vomiting, you will not be able to return to work until more than 24 hours have passed since your last symptoms of diarrhea and/or vomiting.

If you are excluded from work for exhibiting symptoms of a sore throat with fever or for having jaundice (yellowing of the skin and/or eyes), Norovirus, Salmonella Typhii (typhoid fever), Shigella spp. infection, E. coli infection, and/or Hepatitis A, you will not be able to return to work until Health Department approval is granted.

Agreement

I understand that I must:

1. Report when I have or have been exposed to any of the symptoms or illnesses listed above; and
2. Comply with work restrictions and/or exclusions that are given to me.

I understand that if I do not comply with this agreement, it may put my job at risk.

Food Employee Name (please print) _____

Signature of Employee _____ Date _____

Manager (Person-in-Charge) Name (please print) _____

Signature of Manager (Person-in-Charge) _____ Date _____

Employee Health

2. Management and food employee knowledge, and conditional employee; responsibilities and reporting.

IN/OUT This item must be marked IN or OUT of compliance. This item is marked IN compliance when the following criteria are met:

1. The PIC is aware of his or her responsibility to inform food employees and conditional employees of their responsibility to report certain symptoms or diagnosed diseases to the person in charge and for the PIC to report to the regulatory authority as specified under Food Code ¶ 2-103.11(M) and ¶¶ 2-201.11 (A),(B), (C), and (E); and
2. The PIC provides documentation or otherwise satisfactorily demonstrates during the inspection, that all food employees and conditional employees are informed of their responsibility to report to management information about their health and activities as it relates to diseases that are transmissible through food, as specified under ¶ 2-201.11(A). Satisfactory compliance may be documented by completion of Form 1-B, Conditional Employees or Food Employees Reporting Agreement, in Annex 7 of the 2009 Food Code for each employee or other similar State or local form containing the same information; or
3. In lieu of a written policy, compliance may be demonstrated by:
 - a) Presenting evidence such as a curriculum and attendance rosters documenting that each employee has completed a training program which includes all the information required on Form 1-B regarding their reporting responsibilities; or
 - b) Implementation of an employee health policy which includes a system of employee notification using a combination of training, signs, pocket cards, or other means to convey all of the required information on Form 1-B to all food employees and conditional employees. A signed acknowledgement by the employee should be part of any employee health policy.

The regulatory authority is encouraged to establish a policy of selecting one employee at random during each inspection and requesting the PIC verify, by one of the previously listed methods, that the selected employee has been informed of his or her responsibility to report symptoms, exposures, and diagnosed illnesses to management. The PIC is not expected to quote symptoms and diseases from memory, but should be able to locate that information on Form 1-B or similar documents used to demonstrate compliance.

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Signature of Employee _____ Date _____

Manager (Person-in-Charge) Name (please print) _____

Signature of Manager (Person-in-Charge) _____ Date _____

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3. In lieu of a written policy, compliance may be demonstrated by:
 - a) Presenting evidence such as a curriculum and attendance rosters documenting that each employee has completed a training program which includes all the information required on Form 1-B regarding their reporting responsibilities; or
 - b) Implementation of an employee health policy which includes a system of employee notification using a combination of training, signs, pocket cards, or other means to convey all of the required information on Form 1-B to all food employees and conditional employees. A signed acknowledgement by the employee should be part of any employee health policy.

The regulatory authority is encouraged to establish a policy of selecting one employee at random during each inspection and requesting the PIC verify, by one of the previously listed methods, that the selected employee has been informed of his or her responsibility to report symptoms, exposures, and diagnosed illnesses to management. The PIC is not expected to quote symptoms and diseases from memory, but should be able to locate that information on Form 1-B or similar documents used to demonstrate compliance.

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2. Vomiting
3. Jaundice (yellowing of the skin and/or eyes)
4. Sore throat with fever
5. Infected cuts or wounds, or lesions containing pus on the hand, wrist, an exposed body part (such as boils and infected wounds, however small).

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I agree to report to the manager when I have:

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3. A household member attending or working in a setting with an outbreak of Norovirus, typhoid fever, Shigella spp. infection, E. coli infection, or Hepatitis A.

Exclusion and Restriction from Work

If you have any of the symptoms or illnesses listed above, you may be excluded* or restricted** from work.

*If you are excluded from work you are not allowed to come to work.

**If you are restricted from work you are allowed to come to work, but your duties may be limited.

Returning to Work

If you are excluded from work for having diarrhea and/or vomiting, you will not be able to return to work until more than 24 hours have passed since your last symptoms of diarrhea and/or vomiting.

If you are excluded from work for exhibiting symptoms of a sore throat with fever or for having jaundice (yellowing of the skin and/or eyes), Norovirus, Salmonella Typhii (typhoid fever), Shigella spp. infection, E. coli infection, and/or Hepatitis A, you will not be able to return to work until Health Department approval is granted.

Agreement

I understand that I must:

1. Report when I have or have been exposed to any of the symptoms or illnesses listed above; and
2. Comply with work restrictions and/or exclusions that are given to me.

I understand that if I do not comply with this agreement, it may put my job at risk.

Food Employee Name (please print) _____

Signature of Employee _____ Date _____

Manager (Person-in-Charge) Name (please print) _____

Signature of Manager (Person-in-Charge) _____ Date _____

Employee Health

2. Management and food employee knowledge, and conditional employee; responsibilities and reporting.

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1. The PIC is aware of his or her responsibility to inform food employees and conditional employees of their responsibility to report certain symptoms or diagnosed diseases to the person in charge and for the PIC to report to the regulatory authority as specified under Food Code §§ 2-103.11(M) and §§ 2-201.11 (A),(B), (C), and (E); and
2. The PIC provides documentation or otherwise satisfactorily demonstrates during the inspection, that all food employees and conditional employees are informed of their responsibility to report to management information about their health and activities as it relates to diseases that are transmissible through food, as specified under § 2-201.11(A). Satisfactory compliance may be documented by completion of Form 1-B, Conditional Employees or Food Employees Reporting Agreement, in Annex 7 of the 2009 Food Code for each employee or other similar State or local form containing the same information; or
3. In lieu of a written policy, compliance may be demonstrated by:
 - a) Presenting evidence such as a curriculum and attendance rosters documenting that each employee has completed a training program which includes all the information required on Form 1-B regarding their reporting responsibilities; or
 - b) Implementation of an employee health policy which includes a system of employee notification using a combination of training, signs, pocket cards, or other means to convey all of the required information on Form 1-B to all food employees and conditional employees. A signed acknowledgement by the employee should be part of any employee health policy.

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Employee Health Policy Agreement

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Restaurant Equipment list

1. Conventional Oven Model # 436D-2GL 2 Burner 24" x 24" flat top grill nat. gas
2. American Range Model # AF45 40,000 BTU Nat. gas deep fryer 2 baskets
3. American Range Model # AF45 40,000 BTU Nat. gas deep fryer 2 baskets
4. Vatco T140 Conveyor Toaster Model # CTA7001
5. Halo Heat Alto Sham Model#HU-75-15 125v 1000 watts
6. Star Pro Max Sandwich Press
7. Blue Air Refrigerator/Sandwich Prep Station w/ Heat Lamp Model # BAPT2
8. Eagle Group 3 Compartment Hotwell Unit Model #HT3-NG with 2 shelves
9. Arctic Air Commercial Stand-up Reach-in Freezer 1 door Model # AF23
10. G.E. Commercial Microwave Oven 1150 Watts
11. Can Coil Thermal Corp. Walk-in Freezer Model # ELPO8802BER 2- 1/15 hp. Fans
12. Can Coil Thermal Corp. Walk-in Refrigerator Model # ALPO9101BER
13. Grandview Sheetmetal Fabrication Corp. Hood Vent
- 14.

ServSafe
National Restaurant Association



ServSafe® CERTIFICATION

JERRY KNUTSON

for successfully completing the standards set forth for the ServSafe® Food Protection Manager Certification Examination, which is accredited by the American National Standards Institute (ANSI)-Conference for Food Protection (CFP).

15046536

CERTIFICATE NUMBER

5/4/2017

DATE OF EXAMINATION
Local laws apply. Check with your local regulatory agency for recertification requirements.

10550

EXAM FORM NUMBER

5/4/2022

DATE OF EXPIRATION



#0655

Sherman Brown
Sherman Brown
SVP, National Restaurant Association Solutions

In accordance with Maritime Labour Convention 2006, Resolution ADM N.066/2013 (Paragraph 3.2, Standard A2.1)

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Contact us with questions at 175 W Jackson Blvd, Ste 1500, Chicago, IL 60604 or ServSafe@restaurant.org



EXAM FORM NO. 4908
CERTIFICATE NO. 10891075

ServSafe® CERTIFICATION

to **CRYSTAL PALLAS**

for successfully completing the standards set forth for the ServSafe® Food Protection Manager Certification Examination, which is accredited by the American National Standards Institute (ANSI)-Conference for Food Protection (CFP).

03/26/2014

DATE OF EXAMINATION

03/26/2019

DATE OF EXPIRATION

Local laws apply. Check with your local regulatory agency for recertification requirements.

Crystal Pallas
Serving to Grow
AVP, National Restaurant Association Solutions



40655

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Student Name: CRYSTAL PALLAS
Class Number: 1396647
Exam Date: 03/26/2014
Expiration Date: 03/26/2019
Instructor Name: CARROLL CRAWFORD
Sponsor Name: FSSO
Exam Location: NC
Exam Form Name: 4908

Overall Point Score: 72
Overall % Score: 90
Passing % Score: 75
Status: PASSED

| Domain Names | Perfect Point Score | Your Point Score |
|--------------------------------|---------------------|------------------|
| Implement Food Safety SOPs | 16 | 18 |
| Employee Hygiene and Health | 12 | 9 |
| Recept, Storage, Transport | 13 | 11 |
| Food Prep, Display and Service | 26 | 26 |
| Compliance with Regulatory | 11 | 10 |

To have a certificate printed, complete a Certificate Request Form on our website at servsafe.com and select "Purchase a Duplicate Certificate" under "The Services" tab.

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ServSafe
Exam Form No. 4908
Cert. No. 10891075
CRYSTAL PALLAS

For recertification requirements, visit servsafe.com.
Date of Expiration: 03/26/2019
National Restaurant Association
1675 North 17th Street, Suite 100
Columbus, GA 31906
Phone: 770-338-2200
www.servsafe.com



COMMUNITY CAFE

121 East H Street Suite 101
Erwin, NC 28339
910-980-0640
c.cafe2@aol.com

BREAKFAST

GRAB AND GO PO DUNK \$3

Homemade Buttermilk Biscuit, egg, cheese, and your choice of meat

Get the second biscuit half off!

Giant Grab n Go. \$6

TRUDELL SPECIAL \$5

Grits, Scrambled eggs, cheddar jack cheese and your choice of meat in a large cup and a cup of coffee...The soon to be famous 2 cup breakfast!

THE COUNTRY BOY \$5

3 eggs cooked to order, your choice of meat, breakfast potatoes, grits, and toast

THE RUCKUS WRAP \$5

2 eggs, peppers, onions, cheese, and your choice of meat wrapped in a tortilla, served with jalapenos, salsa, breakfast potatoes, and grits

FLAP JACK COMBO \$5

3 huge pancakes, breakfast potatoes, grits, and your choice of meat

BISCUIT N' GRAVY \$4

1 HUGE Homemade Buttermilk biscuit smothered and covered with hearty Sausage gravy

YA YA'S FRENCH TOAST \$5

3 slices of texas toast grilled and served with breakfast potatoes, grits, and your choice of meat

GOOD MORNIN' OMELETTES \$5

Cooked to order with your choice of fillings- choice of meat, cheddar jack cheese, mushrooms, tomatoes, peppers, onions, jalapenos

QUICHE OF THE DAY \$5

Chef's Special

CHOICE OF BREAKFAST MEATS

Ham, Sausage, Fried Bologna \$2

Bacon, Country Ham \$3

BREAKFAST FIXING'S

Grits, Breakfast Potatoes, Fresh Fruit \$2

Grit Cakes \$3

BREAKFAST ALL DAY

APPETIZERS

FEATHER'S FRIED CHEESE \$5

Fried mozzarella cheese sticks served with marinara or ranch sauce

FRICKLES \$5

Fried pickles served with ranch sauce

POTATO SKINS \$5

Potato skins baked twice with cheese, bacon and chives served with sour cream

SOUPS AND SALADS

THE HOUSE SALAD \$3

Mixed greens, tomatoes, cucumbers, carrots, red onions, and cheddar jack cheese
Add chicken

THE YES CHEF SALAD \$5

Mixed greens, ham, turkey, boiled egg, tomatoes, cucumbers, red onions, carrots, cheddar and swiss cheese
Add chicken

HOMEMADE SOUPS \$2/ \$3

Tomato, Beef Barley, and Chicken Noodle made fresh daily served with garlic toast

HALF AND HALF \$7

Any combination of half sandwich and soup or salad of your choice

SIDE ITEMS

Fries, Chips, Pasta Salad, Veggie of the day \$2
Onion Rings, Tater Tots \$3

SANDWICHES

All sandwiches served with a side of your choice and a kosher pickle spear

ASH BASH BLT \$5

Crisp bacon, lettuce, tomato and dukes mayo on white toast...Classic!

J.K.'S MIDWEST MELT \$7

Our version of a grilled philly cheese steak loaded with onions, peppers, mushrooms, smothered with provolone on a hoagie roll

RUEBEN THE GREAT \$7

Corned Beef, 1000 Island Dressing, sauerkraut and melted Swiss Cheese on marbled rye toast

DUNLAP'S CHICKEN SANDWICH \$7

Grilled chicken breast with lettuce, tomato, onion, and mayo on a Kaiser roll

DIRTY DOG \$6

2 Brightleaf hot dogs with your choice of mustard, ketchup, mayo, chili, slaw, onions, sauerkraut

NUCA'S CHICKEN SALAD \$6

Old fashioned chicken salad sandwich with lettuce, tomato, onion, and mayo served on wheat toast

PHILL-UP \$6

A juicy double cheeseburger topped with lettuce, tomato, onion rings, bacon, mayo, mustard and ketchup

BEVERAGES

ENDLESS CUP OF COFFEE \$3

16 oz coffee with unlimited refills- in house
8oz cup \$1

ICED TEA \$2

Sweet
Unsweet

SOFT DRINKS \$2

Pepsi, Diet Pepsi, Mountain Dew, Dr. Pepper,
Sierra Mist, Sunkist, Root beer

Milk, O.J. \$2

DESSERTS

DONUTS \$1

Your choice of assorted donuts
(Buy more, pay less)

PASTRY OF THE DAY \$3

Homemade local goodies

KIDS MENU

THE PLAIN JANE \$4

Grilled Cheese Sandwich served with fries

THE P N J \$4

Peanut Butter and Jelly served with fries

FINGERS \$4

Chicken Fingers served with fries

Program Components

- 1) Peer Role Modeling
- 2) Life Skills and Vocational Training
- 3) Addiction Education
- 4) Individual Development Planning
- 5) Community Support Groups and Resources
- 6) Animal and Equine Therapy
- 7) Continuing Education
- 8) Aftercare and Relapse Prevention

Contact Information:

Mountain Office: (828) 768-4424

Farm Office: (828) 776-2724

For Employers/Scheduling/
Intakes: (828) 768-4424

Public Relations Liaison (828) 768-8998

Fax: (866) 644-7823

www.recoveryconnectionscommunity.com

President/CEO: Jennifer A. Warren, MA, CPSS
Operations Director: Phillip J. Warren, CSAC, PSS
Public Relations: Bobby Mickerson, BA, CPSS
Mountain Program Manager: Cole Dunlap, CPSS
Farm Program Manager: Janet Wilkie, CPSS

Recovery Connections Community
Post Office Box 1386
Black Mountain, NC 28711

Recovery



Connections

Community

"Creating recovery,

Creating connections,

Creating community."



"We provide opportunity
and support to people with
motivation and desire..."

-Phillip Warren, CSAC, PSS

Intake Process

Initial contact provides prospective residents with information from a knowledgeable, empathic intake coordinator who will help assess your needs.

Eligibility Criteria

- ❖ Men and women age 18 and older;
- ❖ Individuals with substance use disorders or process addictions;
- ❖ Individuals with a history of chronic relapse;
- ❖ No history of arson, sexual offenses or an extensive history of violent offenses;
- ❖ No extensive history of psychiatric impairment;
- ❖ No current suicidal ideation;
- ❖ Must be able to work;
- ❖ Completed detox or physically stable;
- ❖ Must be willing to do *whatever it takes* to work towards personal recovery and rebuild a successful life

What Are We?

A recovery support service program with a 12-step, spiritual focus offering two residences located in the beautiful mountains of North Carolina and a 10-acre farm hosting our animal therapy program, southeast of Raleigh.

Recovery Connections Community is an opened ended program with a six-month minimum commitment

Mission Statement

"Recovery Connections Community is a recovery oriented system of care that provides various levels of service to persons with substance use disorders and process addictions. The program emphasis will be on building community, rebuilding healthy relationships, developing a strong sense of self, productive habits, and a foundation of life skills to promote long-lasting recovery. This will be accomplished through peer role modeling and substance abuse education, a connection to community support resources, animal therapy and a focus on aftercare and nurturing relationships with others."

CALL OUR INTAKE DEPARTMENT FOR MORE INFORMATION, TO GET AN APPLICATION OR TO SET UP AN INTERVIEW. YOU CAN REACH OUR INTAKE REPRESENTATIVE AT: (828) 768-4424

Recovery Connections Community is a 501(c)(3) non-profit charitable organization. Donations are greatly appreciated. Additionally, we provide vocational services and community volunteerism.

Program Plans:

- 1) Community (1-3 months): Initial phase of the program in which residents learn program basics.
- 2) Foundation (3-6 months): Residents learn to develop healthy relationships in the program.
- 3) Lifestyle (6-12 months): Residents choose a major emphasis for life direction.
- 4) Preparation (12-18 months): Residents implement program knowledge into their everyday lives.
- 5) Society (18-24 months): With the continued support of the program, residents begin to reintegrate themselves into the outside community.
- 6) Continuing Care: After becoming alumni of the program, residents continue to receive program support and are encouraged to give back what has been given to them



TOWN OF ERWIN

P.O. Box 459 • Erwin, NC 28339
Ph: 910-897-5140 • Fax: 910-897-5543
www.erwin-nc.org

Mayor
Patsy M. Carson
Mayor Pro Tem
Randy L. Baker
Commissioners
William R. Turnage
Thurman E. Whitman
Alvester L. McKoy
Ricky W. Blackmon
Frankie Ballard

May 23, 2017

Jerry Knutson
121 East H Street
Erwin, NC 28339

RE: Zoning Verification Letter- 121 East H Street

Please accept this correspondence from the Town of Erwin as a verification of zoning compliance for the noted address with Harnett County Tax Pin# 0597-64-9343.000, the property owners per the tax records are Jackson Family Enterprises, LLC.. The subject property is within the Central Business (CB) Zoning District. The proposed use of this lot is a restaurant. This building has been used as a restaurant in the past, and it is a permitted use in the CB Zoning District.

This letter verifies that the proposed use is in compliance with the Town of Erwin Zoning Code, and that the proposed use is eligible for any permits they might need from Harnett County. Should there be any further questions; feel free to contact me at Town Hall.

Regards,

Snow Bowden
Assistant Town Manager/Town Planner