



NC DEPARTMENT OF
**HEALTH AND
HUMAN SERVICES**

ROY COOPER • Governor
KODY H. KINSLEY • Secretary
MARK BENTON • Chief Deputy Secretary for Health
KELLY KIMPLE • Acting Director, Division of Public Health

July 22, 2024

Ana Gattorno
Tedrow Design Group, PC
2866 Adams Brook Way
Snellville, GA

RE: Jersey Mike's Subs
NC Hwy 210
Lillington, NC 28546

Dear Ms. Gattorno,

This letter acknowledges review of the plan for the above referenced establishment. The revised plans dated 07/16/24, application and email correspondence are approved with the following conditions:

1. As indicated only vegetables will be washed/prepared in the 1-compartment sink. Poultry and thin steak are frozen, thawed under refrigeration prior to cooking. All deli meats including roast beef are pre-cooked and packaged.
2. The Equipment Plan and Schedule EQ1.0 revised 07/16/24 is conditionally approved with the following considerations:
 - a. All food equipment, custom equipment, shelves, counters, and cabinetry must comply with subpart 4-205 of the North Carolina Food Code and be installed as specified in Sections 4-402.11 and 4-402.12 of the Code.
 - b. The sneeze guard(s) will be installed 5' at finished floor and shall extend between the bacon warmer and POS as shown on revised plan sheet A4.0 and EQ1.
 - c. Storage of employee personal items such as purses, jackets, car keys, etc. is provided on the designated bottom shelf and the location must comply with the Code.
 - d. Hand wash sinks are to be equipped with side splash shield(s) as shown on plans.
 - e. A mop hanger will be provided at the mop sink as indicated on the application.
3. Floor, wall, and ceiling finishes must comply with Sections 6-101.11, 6-201.11 and 6-201.13 of the Food Code. Otherwise, the finishes indicated on plan sheets A-110, A-111 and the application are approved. The walk-in freezer is to be enclosed to the side wall and ceiling as shown on plan sheet A.1.3 revised 07/16/24.
4. The plumbing, water and waste plans must comply with Parts 5-1 and 5-2 and Parts 6-1, 6-4 and 6-5 of the NC Food Code. The two 199,000 BTU tankless water heaters specified on the application and sheets P1.1, P1.2 are approved provided they provide sufficient hot water to all parts of the establishment. All exposed parts of the tankless water heater(s) should be installed so they are smooth, non-absorbent, and easy to clean.
5. A contract for off-site cleaning must be obtained and made available to Harnett County Environmental Health upon request.
6. Lighting in food service and existing walk-in cooler must comply with Sections 6-202.11 Light Bulbs, Protective Shielding and 6-303.11 Intensity of the North Carolina Food Code.

NC DEPARTMENT OF HEALTH AND HUMAN SERVICES • DIVISION OF PUBLIC HEALTH

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7. Effective January 1, 2019, the NC Food Code 3-501.16 (A)(2)(b)(ii) began requiring equipment to be upgraded or replaced to maintain food at a temperature of 41 degrees F or less.
8. This review does not cover any aspects of construction regulated by other jurisdictions.
9. Any changes made to the approved plans must be reviewed by our office.

The establishment must comply with the requirements of the North Carolina Food Code and 15A NCAC 18A .2600, "Rules Governing the Food Protection and Sanitation of Food Establishments." These documents are available on our web page at: ehs.ncpublichealth.com/faf/food/planreview/index.htm.

If I can be of further assistance, please contact me at cindy.williams.1@dhhs.nc.gov or at 252-724-0177.

Sincerely,
Cindy Williams, REHS
Cynthia Williams "Cindy", REHS
Environmental Health Regional Specialist
Environmental Health Section-Division of Public Health

cc: Jamie Turlington, Harnett County Environmental Health