



NC DEPARTMENT OF  
**HEALTH AND  
HUMAN SERVICES**

**JOSH STEIN** • Governor

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**KAREN BURKES** • Acting Chief Deputy Secretary for Health

**KELLY KIMPLE** • Acting Director, Division of Public Health

February 10th, 2025

Green Life Technologies Inc.  
Tammy Smalley  
9330 Hudson St.  
New York, NY 10013

RE: McDonald's  
102 W. Cornelius Harnett Blvd.  
Lillington, NC 27546

Dear Ms Smalley,

This letter acknowledges a review of the plans and supporting documents for the above-mentioned establishment at the listed address. The application, plans, equipment specifications, and menu received on 11/13/2024 along with any email correspondence are approved with the following conditions and comments:

1. The scope of work covers a proposed restaurant for the above-mentioned establishment. The supplied scope of work can be found on the application and drawings attached with this email.
  - 1a. \*Please note all equipment, including ovens and fryers, will need to be installed in accordance with the local building code, as well as meeting all requirements listed in the equipment specification sheets.
2. This approval does not include any future equipment or changes that were not supplied on the equipment plan, application or in the scope of work. (included with this approval email.) The relocated and new equipment will be evaluated in more detail by the local Environmental Health Specialist. The specification sheet/s are included with this email.
3. All food equipment must comply with Section 4-205.10 of the North Carolina Food Code and installed as specified in Sections 4-402.11 and 4-402.12. This includes any custom fabricated equipment. The equipment will be evaluated during the construction process by the County's local Environmental Health Specialist.
4. This review does include assuring all handsinks (for the remodel) are convenient per the kitchen equipment floor plan and application. However, should handwashing violations be a problem during inspections, modifications may need to be considered or altered to ensure compliance of 5-204.11 of the NC Food Code.
5. All floors, walls, ceilings and utility lines must comply with Subparts 6-101 and 6-201 of the Food Code. Finishes must be smooth, durable, and easily cleanable (including where the oil tank system is proposed) for areas where food establishment operations occur. Utility service lines and pipes may not be unnecessarily exposed. In addition, floor and wall junctures in all foodservice areas, walk-in coolers and freezers, and toilet room areas must be coved. Otherwise, the finishes as specified on the finish schedule and application are approved.

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

LOCATION: 5605 Six Forks Road, Building 3, Raleigh, NC 27609  
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www.ncdhhs.gov • TEL: 919-707-5000 • FAX: 919-870-4829

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6. All lighting will need to meet requirements as noted in section 6-202.11 and 6-302.1 of the NC Food Code for functionality and intensity. This includes areas of the remodel where food service equipment is being relocated.
7. The existing Sanitary Sewer and Water Piping plans are approved for continuous use. The hot water heating system supplied as specified is also approved for continuous use. The water heating system proposed is acceptable if it is sufficient to meet peak hot water demands. If it does not, the hot water system will be modified, and/or replaced to meet hot water requirements.
8. This food service establishment will be required to meet the NC Food Code 6-201.15 and 6-202.13 (B), which states: "outer openings of a food establishment shall be protected against the entry of insects and rodents where food preparation occurs" and "insect control devices shall be installed so that the devices are not located over a FOOD preparation area." Please ensure that any new and/or relocated insect control devices meet these requirements.
9. The County's Environmental Health Specialist should be made aware of the construction schedule, equipment evaluations, construction walkthroughs, and permitting. They are copied on this email approval.
10. The NC Food Code Sub-paragraph 3-501.16 (A)(2) requires temperature control for safety; stating "food shall be maintained at a temperature of 41°F or less."
11. The establishment must comply with the requirements of the North Carolina Food Code and 15A NCAC 18A .1800, "Rules Governing the Sanitation of Lodging Places" and 15A NCAC 18A .2600, "Rules Governing the Food Protection and Sanitation of Food Establishments." They are available on our web page at: [ehs.ncpublichealth.com/faf/food/plan\\_review/index.htm](https://ehs.ncpublichealth.com/faf/food/plan_review/index.htm). This review does not cover any aspects of construction regulated by other jurisdictions.

Any changes made to the approved plans must be reviewed by our office. If I can be of further assistance, please e-mail me at [sarah.morgan@dhhs.nc.gov](mailto:sarah.morgan@dhhs.nc.gov).

Sincerely,

*Sarah Morgan*

Sarah Morgan, REHS  
Food Service Plan Review Unit  
Division of Public Health, Food Protection Branch  
North Carolina Department of Health and Human Services

cc: Harnett County Environmental Health, Plan Review