



MECKLENBURG COUNTY HEALTH DEPARTMENT

PLAN REVIEW APPLICATION

TYPE OF APPLICATION: <input type="checkbox"/> New <input type="checkbox"/> Remodel <input checked="" type="checkbox"/> Upfit		Projected Start Date: _____	
LUESA Project # _____		Projected Completion Date: _____	
TYPE OF FOOD OPERATION: <input type="checkbox"/> Restaurant <input checked="" type="checkbox"/> Food Stand <input type="checkbox"/> Commissary <input type="checkbox"/> Meat Market <input type="checkbox"/> Bar w/out food <input type="checkbox"/> Other: _____			
FOOD ESTABLISHMENT INFORMATION			
Name of Establishment: BIRD PIZZERIA			
Establishment Address: 510 E 15th Street Suite A		City: Charlotte	State: NC
ZIP: 28206			
OWNERSHIP INFORMATION			
Name of Owner: Kerrel Thompson			
Address: 201 N. Dotger Ave c10		City: Charlotte	State: NC
Email: contact@birdpizzeria.com		ZIP: 28207	
Phone Number: 216-372-2746			
APPLICANT INFORMATION (e.g., ARCHITECT/ENGINEER)			
Applicant Name: Nkemdi Thompson		Contact Person:	
Applicant Mailing Address: 201 N. Dotger Ave c10		City: Charlotte	State: NC
Email:		ZIP: 28207	
Phone Number: 3126183241			
FOOD OPERATION INFORMATION			
Hours/Days of Operation <input type="checkbox"/> Sun: _____ <input type="checkbox"/> Mon: _____ <input type="checkbox"/> Tues: _____ <input checked="" type="checkbox"/> Wed: 11-3,5-9 <input checked="" type="checkbox"/> Thurs: 11-3,5-9 <input checked="" type="checkbox"/> Fri: 11-3,5-9 <input checked="" type="checkbox"/> Sat: 2-9	Restaurant Seating Capacity # of Indoor Seats: 0 # of Outdoor Seats: 8 Square Feet of Facility: 453	Type of Service (check all that apply) <input type="checkbox"/> On-site consumption <input checked="" type="checkbox"/> Off-site consumption <input checked="" type="checkbox"/> Catering <input type="checkbox"/> Single-use utensils <input type="checkbox"/> Multi-use utensils <input type="checkbox"/> Other: _____	Employees Max per shift: 2 Maximum meals to be served <input type="checkbox"/> Breakfast _____ <input checked="" type="checkbox"/> Lunch 15 <input checked="" type="checkbox"/> Dinner 45
<p>The following documents must be submitted along with this application:</p> <ul style="list-style-type: none"><input checked="" type="checkbox"/> Proposed menu or complete list of food and beverages to be offered (including seasonal, catering and banquet menus) – Standard Operating Procedures or HACCP plans may be required upon request.<input checked="" type="checkbox"/> Plans must be clearly drawn to scale (minimum 11 x 14 inches in size) and include these items below:<ul style="list-style-type: none">The floor plan must identify: food preparation, serving and seating areas, restrooms, storage, warewashing, janitorial and trash area. Include location of any outside equipment or facilities (dumpsters, well, septic system-if applicable).Provide equipment layout and specifications, clearly numbered and cross-keyed with the equipment list. <i>Elevation drawings may be requested by the Regulatory Authority (RA).</i>Finish schedule showing floor, coved base, wall and ceilings for each area shown on the plans.Manufacturer specification sheets for all proposed equipment. <p><i>Note: A color coded flow chart may be requested by the Regulatory Authority demonstrating flow patterns for: food (receiving, storage, preparation, service); dishes (clean, soiled, cleaning, storage); trash (service area, holding, storage, disposal).</i></p>			
Signature: Nkemdi Thompson		Date: 8/29/2021	
Print Name: Nkemdi Thompson		Title: co-owner / applicant	

FOOD PREPARATION PROCEDURES

*Recommend for owner/operator of facility to complete this section for accuracy

FOOD DELIVERY

1. How often will frozen foods be delivered? ☐Daily ☐Weekly ☒Other: 2x month
2. How often will refrigerated foods be delivered? ☐Daily ☒Weekly ☐Other: 2x month
3. How often will dry foods or supplies be delivered? ☐Daily ☐Weekly ☒Other:

FOOD STORAGE* - Identify amount of space (in cubic feet) allocated for:

Dry Storage 100.75 ; Refrigerated Storage (41°F) 31.8 ; Frozen Storage 15.6 ; Utensil Storage 7.5

* Identify on plans where storage will be located.

INSTRUCTIONS: Describe the following with as much detail as possible. Indicate Not Applicable (NA) as appropriate.

PROCESS	IDENTIFY FOOD ITEMS	INDICATE LOCATION AND EQUIPMENT	MEETS CRITERIA (RA to circle and Initial)
Washing NC Food Code §3-302.15	Portobello mushrooms, Red onions, White onions, Pepperoncini, Green peppers, Calabrian peppers, Arugula, Parsley, Basil	Reach in fridge	YES/NO
Thawing NC Food Code §3-501.13	n/a (all meat will be frozen until placed directly on pizza for oven bake)	n/a	YES/NO
Cooking NC Food Code §3-401.11	pizza (dough, tomato sauce, cheese, and toppings seen on attached menu)	Electric Pizza Oven 240v 1ph	YES/NO
Hot Holding NC Food Code §3-501.16	n/a	n/a	YES/NO
Cooling NC Food Code §3-501.14	n/a		YES/NO
Reheating NC Food Code §3-403.11	cooked pizzas	TPHC procedure (*See attached)	YES/NO

FINISH SCHEDULE

INSTRUCTIONS: Indicate which materials (quarry tile, stainless steel, fiberglass reinforced panels (FRP), ceramic tile, 4" plastic coved molding, etc.). Indicate Not Applicable (N/A) as appropriate.

ROOM/AREA	FLOOR	FLOOR/WALL JUNCTURE	WALLS	CEILING	MEETS CRITERIA (RA to circle and Initial)
Food Preparation	QT	QT	FRP	FRP	YES/NO
Dry Food Storage	QT	QT	FRP	FRP	YES/NO
Warewashing Area	QT	QT	FRP	FRP	YES/NO
Walk-in Refrigerators and Freezers	N/A	N/A	N/A	N/A	YES/NO
Can wash/Mop sink			N/A OUTDOOR	N/A OUTDOOR	YES/NO
Garbage and Refuse Areas	QT	QT	FRP	FRP	YES/NO
Toilet Rooms	N/A	N/A	N/A	N/A	YES/NO
Other:					YES/NO
Identify the finishes of cabinets, countertops, and shelving: all SS, one butcher block table top					

Sewage Disposal	<ul style="list-style-type: none">Is the wastewater connection: <input checked="" type="checkbox"/>Municipal (public) <input type="checkbox"/>Septic (private)	YES/NO
Backflow Prevention	<ul style="list-style-type: none">Will all potable water sources be protected for backflow? Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>Are all floor drains identified on the submitted floor plan? Yes <input type="checkbox"/> No <input type="checkbox"/>	YES/NO
Toilet Facilities	<ul style="list-style-type: none">Identify locations and number of toilet facilities: 2 _____Hot and cold water provided? Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	YES/NO
Linens	<ul style="list-style-type: none">Will linens be laundered on site? Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>If yes, what will be laundered and where? <u>Disposable</u>If no, how and where will linens be cleaned? _____Identify location of clean and dirty linen storage: _____How often will linens be delivered and picked up? _____	YES/NO
Chemicals/Cleaning	<ul style="list-style-type: none">Identify the location and storage of poisonous or toxic materials. <u>Stored away from cooking materials. Underneath 3 compa</u>Where will cleaning and sanitizing solutions be stored at workstations? <u>Underneath 3 compartment sink / handsanitizer by POS sy</u>How will these items be separated from food and food-contact surfaces? <u>items will not be in same room as food prep counters</u>	YES/NO

[Type here]

Pest Control	<ul style="list-style-type: none">• Will all outside doors be self-closing and rodent proof? <input type="checkbox"/> Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> NA• Will screens be provided on all entrances left open to the outside? <input type="checkbox"/> Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> NA• Will all openable windows have a minimum #16 mesh screening? <input type="checkbox"/> Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> NA• Will insect control devices be used? <input type="checkbox"/> Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> NA• Will air curtains be used? If yes, where? _____ <p>Note: All pipes and electrical conduit chases must be sealed to prevent rodent access.</p>	YES/NO
Garbage, Refuse and Recycling	<ul style="list-style-type: none">• Will refuse/garbage be stored inside? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No If yes, where <u>can near oven</u>• Identify how and where garbage cans and floor mats will be cleaned? <u>sprayed and cleaned outside with mop sink</u>• Will a dumpster or a compacter be used? <input checked="" type="checkbox"/> Dumpster <input type="checkbox"/> Compactor• Identify locations of grease storage containers: <u>n/a</u>• Will there be an area to store recyclables? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No• If yes, where _____• Will there be an area to store returnable damaged goods? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No• If yes, where _____	YES/NO

Pizza Ingredients

Pizza Dough:

- Flour
- Water
- Salt
- Olive Oil
- Dry Yeast

Tomato Sauce:

- Tomatoes
- Salt

Toppings: All produce is fresh, no prewashed. Meat arrives frozen and is placed directly on pizza when prepared.

- Portobello mushrooms
- Red onions
- White onions
- Pepperoncini
- Green peppers
- Calabrian peppers
- Garlic
- Arugula
- Parsley
- Basil
- Sausage
- Pepperoni
- Fresh Mozzarella
- Shredded Mozzarella
- Ricotta
- Olive Oil
- Parmesan

Salad:

- Kale
- Parmesan
- Cesar Dressing (purchased)



Mecklenburg County Health Department

**Standard Operating Procedure
Time as a Public Health Control (3-501.19)**

Facility Name: Bird Pizzeria
Facility Address: 510 E. 15th St. Suite A Charlotte 28206

Employees must limit the time food is at room temperature to keep it safe. **Time begins** when food is removed from refrigeration at 41F or less or removed from heating at 135F or greater. Food can be displayed or held for service no more than 4 hours. Time can be used for foods prepared at room temperature, (i.e. tuna salad, cut melon) as long as the items are **completely cooled** by approved method before removing from refrigeration for time to begin.

Menu item held using time Pizza

Any FOOD that is prepared, cooked, and refrigerated must be properly cooled using 3-501.14 before time is used

Cooling method (Check if N/A)

Pizza is prebaked and placed on pizza rack

Describe how you will determine the food is cooled correctly. (Check if N/A)

electric thermometer

Where is the food held for display and service? pizza isn't displayed, it will be placed on back counter next to oven

Describe how you will ensure the temperature of the food is correct before time begins.

electric thermometer and appropriate labels

Describe how will you label and identify the food to know when the 4 hour hold time expires.

write start time on tape place under each pizza screen

At the end of the 4 hour hold time, any food remaining must be thrown away. How you will ensure that the food is discarded after 4 hours?

Label correct times and hourly checks to discard unpurchased pizzas.

Additional Information:

Prepared by: Nkemdi Thompson Title: Co-owner
Signature: Nkemdi Thompson Date: 9/3/2021