



Transitional Permitting

Regional Meeting #2 2024

How do we typically find out that a transitional permit is needed?

- Contacted by new owner or operator
- During or after a routine inspection

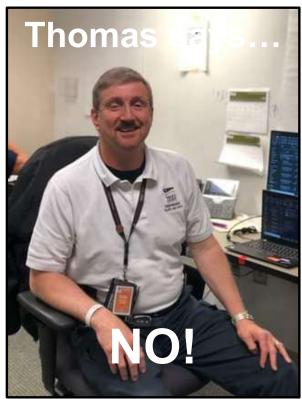
• Ask about the specific ownership or permittee at the beginning of an inspection!

15A NCAC 18A .2659

(b) Upon transfer of ownership of an existing food establishment, the regulatory authority shall complete an evaluation. If the establishment satisfies all the requirements of the rules, a permit shall be issued. If the establishment does not satisfy all the requirements of the rules, a permit shall not be issued. A transitional permit shall be issued if the regulatory authority determines that the noncompliant items are construction or equipment problems that do not represent a threat to public health or no certified food protection manager is on the premises. The transitional permit shall expire **180 days** after the date of issuance unless suspended or revoked before that date and shall not be renewed. Upon expiration of the transitional permit, the permit holder shall have corrected the noncompliant items and obtained a permit, or the food establishment shall not continue to operate.

When to NOT Issue a Transitional Permit

- Public health hazards exist
- Changes made by new operator
 - Removed essential equipment
 - Added new equipment that has not been reviewed or approved
 - Unapproved changes made to the facility



When a Transitional Permit <u>CAN</u> be Issued

- No public health hazards exist
- No major changes have been made by the new operator



Where Do We Start?

		lishment Plan Review Application
	This application must be comple	ted in its entirety, or your review may be significantly delayed
	as specified in Section 8-201.1 Statement 'Franchised or Ch	od establishment designation for the purpose of plan review 1 of the North Carolina Food Code please refer to Position nain Food Establishment Designation for Plan Review at <u>s.gov/fal/docs/loodprot/FranchisePlanReview.pdf</u> .
		DEL CONVERSION *RTAP as related
For RE	MODEL, specify the scope of work:	
Estab	ishment Information	
	of Establishment:	
	of Establishment:	
City:		Zip Code:
	<i>r</i> .	Lp 0000
	r Information or Owner's Representative:	
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What Do We Need?

- Demographical information
- Proposed menu
 - Addition of new menu items
 - Specialized food processes
- Proposed changes or additions
 - Addition of new equipment
 - Remodel or addition of new space
- Can we charge for a transitional permit?
 MAYBE



What Else Do We Need?

File for previous permittee

- Permit conditions
- Plan review information
- Inspection reports
- Enforcement actions
- HACCP/Variance information
- On-site water supply and wastewater disposal system information
- Commissary for MFU, shared kitchen, virtual branding?
- Document, document, document



Time for the Walk-through

- What are we looking for?
 - Equipment issues
 - Repairs to physical facilities
 - Lighting
 - Additional equipment needs
 - Relocation or removal of existing equipment
- Remember, we are not documenting cleaning issues!



Equipment Standards

- ANSI or Equal (4-205.10)
- Meets 4-1 and 4-2
- Used in accordance with manufacturer's specifications



Exceptions

Toasters

Mixers





Microwaves







Look Closely!



Are these approved?



Are these approved?



Can Openers



During the Walk-through

- Ask open-ended questions
- Listen, listen, listen
- Be aware of potential changes or additions
- Be prepared to explain rules
- Control personal feelings



What Would You Do?

You are asked by your Supervisor to visit Charlie's Seafood & Steaks to issue a transitional permit. You have never inspected this facility before and the previous inspector has transferred to another county. Upon inspecting the file, you find that the last three inspections were 99.5% with only #55 marked OUT for general floor, wall, and ceiling cleaning. Your walk-through reveals over 50 non-compliant items totaling several thousand dollars in repairs and replacements. The new permittee is outraged.

What Would You Do?

- Stay calm!
- Do not get emotional or defensive
- Be understanding
- Explain the issue with the operator and why the non-compliant items were identified
- Explain the permitting process and the time allowed for compliance

-Grout receding or missing between floor tiles throughout kitchen
-Dish machine not operational
-FRP warping away from wall in multiple areas
-Trim and joining strips between FRP panels damaged/broken
-Multiple holes present in FRP panels
-Mold/mildew remediation needed on walls, shelving units, ceilings, light fixtures
-Wall damaged at base tile in dry storage room, gap present
-Light shields missing
-Ceiling vents have cracking, peeling paint, rust, microbial growth
-Damaged and missing ceiling tiles
-Light ballasts in walk-in cooler not operational
-Thawing drip pan assemblies rusting in walk-in

The Four "R's"

- Repair
- Relocate
- Remove
- Replace

The Two "P's

- Provide
- Properly

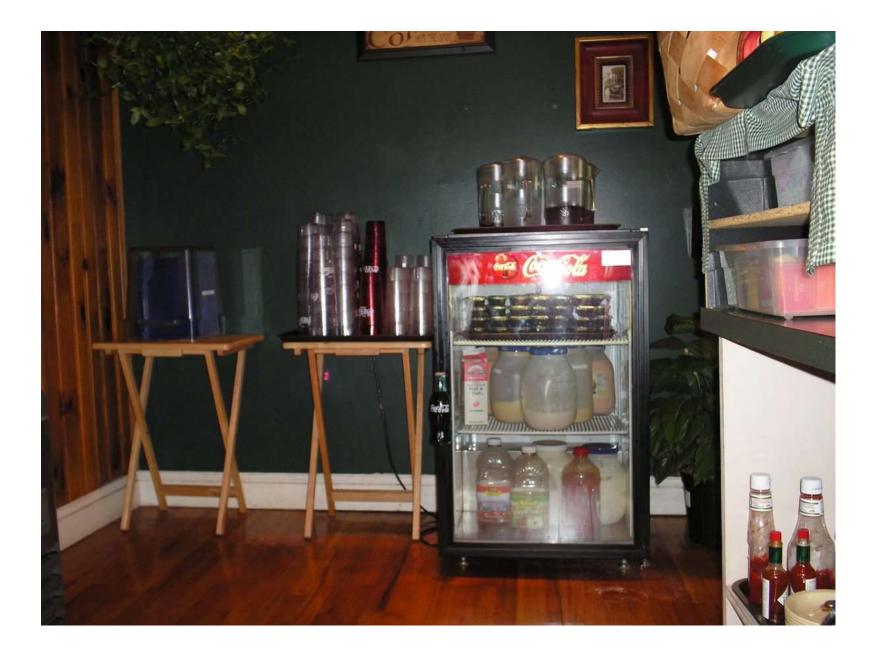
Can you write without prepositions?

N.C. Department of Health and Human Services Division of Public Health Environmental Health Section	DERMIT TRANSITIONAL PERM
Name of Establishment: GOLDEN CORRAL # 2501	Permittee: BROAD ST CORRAL, LLC
Location Address: 1420 E BROAD ST	Manager/Person in Charge:
City: FUQUAY VARINA State: NC Zip: 27526	County: WAKE
Billing Name: BROAD ST CORRAL, LLC	Status Code: 🗌 I 📓 T 💭 K
Billing Address: 1420 E BRAOD ST	Establishment ID: 04092015958
City: FUQUAY-VARINA State: NC Zip: 27526	Map #: 00 Parcel ID: 0316195
Email Address: rest2501@goldencorral.net	_ Lat Long
Phone: (919) 552-7604 Fax: (919) 552-7495	Emergency Phone Number:
Permission is granted to operate a <u>Restaurant</u> Regulation of Food and Lodging Facilities. See permit requirements in Rules. This pe with all requirements.	as defined in G.S. 130A-247(1) and 130A-248, ermit is not transferable and may be revoked for failure to comply
Wastewater System: Municipal Community On-Site Sys	stem Capacity 356 Category # 0 1
Water Supply: 🖉 Municipal Community 🗌 On-Site Sup	pply 3 4
Pushcart Mobile Food Unit operating in conjunction with:	1
NO MENU, EQUIPMENT, OR STRUCTURAL CHANGES WITHOUT PRIOR WF TWO 119 GAL GAS FIRED WATER REATERS WITH 218 GPH REC, ONE 55 GA TRANSITIONAL COMPLETED 112011.	
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Original to be left with the owner or operator. 2. Copy for the local health department, Disposition, Flease refer to Records Retention and Disposition, Schedule § B.6., for County District Health Departments	left with the owner or operator. 2. Conv for the local health department. Disposition: Please refer to Records Retention and Disposition Schedule 8.B.S., for County District Health Departments which is public	by the Commission. A per	nit or transitional permit shall be immediately	revoked in accordance with G.S. 130A-23(d) for failure of the	establishment to maintain a minimum grade	of C. A permit or transitional permit may
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14. ---COLD CHOICE---(ITEMS 15 - 22) 15. REPLACE FRP PANELS POTATO PREP SINK 16. REPLACE MISSING WALK IN COOLER DOOR SWEEP 17. REPLACE BOTH WALK IN COOLER PITTED DOOR HINGE SETS (4 TOTAL) 18. REPLACE TORN WALK IN COOLER DOOR GASKET 19. REPLACE REAR WALK IN COOLER RUSTING DOOR HANDLE 20. REPLACE PITTED HANDSINK FAUCET ASSEMBLY 21. REPAIR/REPLACE BANDING ON LIGHT TROUGH ABOVE FOOD DIPSLAYS 22. RESURFACE/REPLACE CUTTING BOARD 23. REPLACE PITTED WALK IN FREEZER DOOR HINGES 24. REPAIR COVE BASE TILE GROUT AROUND WALK IN FREEZER AND ICE MACHINE 25. PROVIDE VENTED #7 DOUBLE CHECK VALVE OR EQUAL TO ICE MACHINE WATER SUPPLY LINE 26. REPLACE BROKEN ICE MACHINE SLIDING DOORS 27. REMOVE RUST AND PAINT FLOOR GRATE WITH MARINE PAINT OR EPOXY BASE PAINT 28. ---MEAT ROOM---(ITEMS 29 - 33) 29 REPLACE PITTED WALK IN COOLER DOOR HINGES 30. REPLACE PITTED WALK IN COOLER DOOR HANDLE 31. REPLACE RUSTING WALK IN COOLER INTERIOR ESCAPE HANDLE AND PLATE 32. REPLACE FRP WALL CORNER STRIP BEHIND MEAT PREP SINKS LEFT OF WALK IN COOLER. 33. REPLACE RUSTING MEAT GRINDER LEGS



Replace wait station area Coke refrigerator with current ANSI standard or equal refrigeration unit approved for open food storage.



Replace unapproved repaired (smooth weld) two comp vegetable prep sink with current ANSI standard unit or equal.



Repair cracked dishwashing area ceiling to a smooth, easily cleanable surface.



Fill holes at the three-comp sink area FRP wall panel with FRP push pin rivets (do not caulk).

Provide corrosion-resistant rounded screw and washer on three comp sink backsplash.

Smooth bead caulk following three comp sink backsplash, angle slope to drain



Replace unapproved homemade portable flat top grill stand with a current ANSI standard unit or equal.

Status Codes

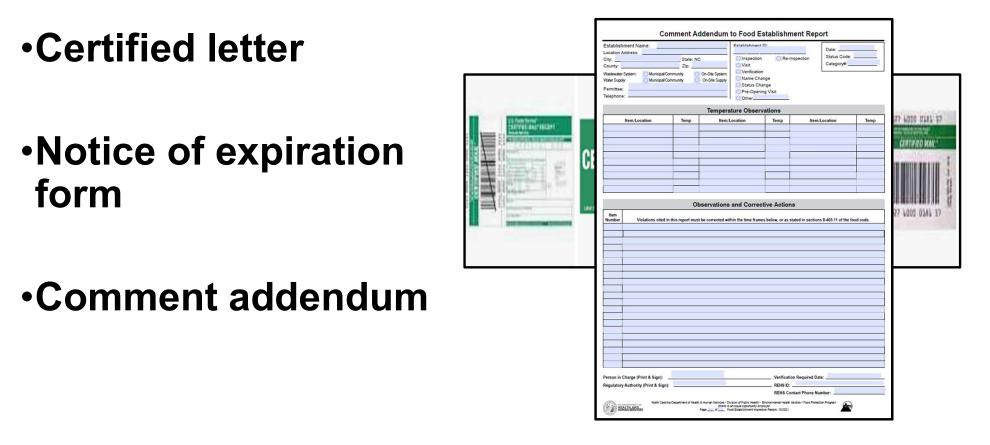
- <u>T</u> Transitional permit issued
- <u>U</u> Under transition
- <u>K</u> Transitional completed (keeper)
- <u>H</u> Failed to complete transitional construction requirements (hard close)
- <u>A</u> Status code after the entire process is finished

	N.C. Department of Health and Human Services Division of Public Health Environmental Health Section	PERMIT TRANSITIONAL PERMIT Date:
	Name of Establishment: Location Address:	Permittee: Manager/Person in Charge:
N.C. Department of Hea Division of Pu Environmental	blic Health	PERMIT TRANSITIONAL PERM Date:
Name of Establishment:		Permittee:
		Manager/Person in Charge:
City:	State NC Zip:	
Billing Name:		
Billing Address:		Establishment ID:
City:	State: Zip:	Map #: Parcel ID:
Email Address:	@•	Lat Long
Phone:	Fax:	Emergency Phone Number:
Wastewater System:	Municipal/Community On-Site Municipal/Community On-Site	as defined in G.S. 130A-247(1) and 1307 ats in Rules. This permit is not transferable and may be revoked for fai Capacity Category # 0 1 2 3 4
Pushcart/Mobile Food U	Unit operating in conjunction with:	Restaurant or Commissary Name and ID Number
	estationing the requirements that must be mot before a transitional permit may be inside, and permit or transitional permit in accordance with rules adopted by the Commission. A permit maintain a minimum rande of C. A permit or transitional permit may otherwise be suspended.	REHS#: Date: repretion without a permit or transitional permit shared by the Department. The permit or transitional permit share by the Department. The permit or transitional permit share by the Department. The permit or transitional permit share by the Department. The permit or transitional permit share by the Department. The permit of the radie of the reduced to the table of the reduced to the table of the reduced to the table of the radie of the reduced to the table of the radie of the radie of the reduced to the table of the reduced to the radie of the reduced to the

NCDHHS, Division of Public Health, Food Protection & Facilities Branch | Regional Meeting #2 2024

Conditions/Remarks:		
1) Any changes to equipment, men	u, or floor plan of permitted food service a	areas
must have prior approval from the	ne Environmental Health office.	
2) Single-service items for customer	rs only.	
3) Maintain the on-site wastewater	disposal system in accordance with the o	peration
permit.		
4) Total indoor and outdoor seating	shall not exceed 60.	
5) Notify the Environmental Health	office if facility experiences a loss of pow	er or
water, fire, or complaints of food		
		ATTACHMENTS
Transitional Permit Conditions	and is not consumable. All non-compliant items listed	havin and an attached massa (
This permit shall expire on	and is not renewable. All non-compliant items listed so days. This establishment must close if all noncompli	
expiration date. \Box	so days. This establishment must close if all honcompli	ant items are not corrected by tr
expiration date.		
Received By:	Title:	Date:
Manager/Person In Ch		
	D THOU	
Signed: Division of Public Health	REHS#:	Date:
	nce or continue operation without a permit or transitional permit issued by the Departme	nt. The nermit or transitional nermit shall be issued
the owner or operator of the establishment and shall not be transferable. If the	he establishment is leased, the permit or transitional permit shall be issued to the less a. A permit shall be issued only when the establishment satisfies all of the requirem	ee and shall not be transferable. If the location of
establishing the requirements that must be met before a transitional permit ma	ay be issued, and the period for which a transitional permit may be issued. The Departs	ment may also impose conditions on the issuance of
	ission. A permit or transitional permit shall be immediately revoked in accordance wit e be suspended or revoked in accordance with G.S. 130A-23." Preparation: Local envi	
	r: L Original to be left with the owner or operator. 2. Copy for the local health departme i published by the North Carolina Division of Archives & History. Additional forms a	
	prototice by the both caronia prototi of Archives & rissory. Automotical forms a	and as or other in the carried include include Sector

Follow Up

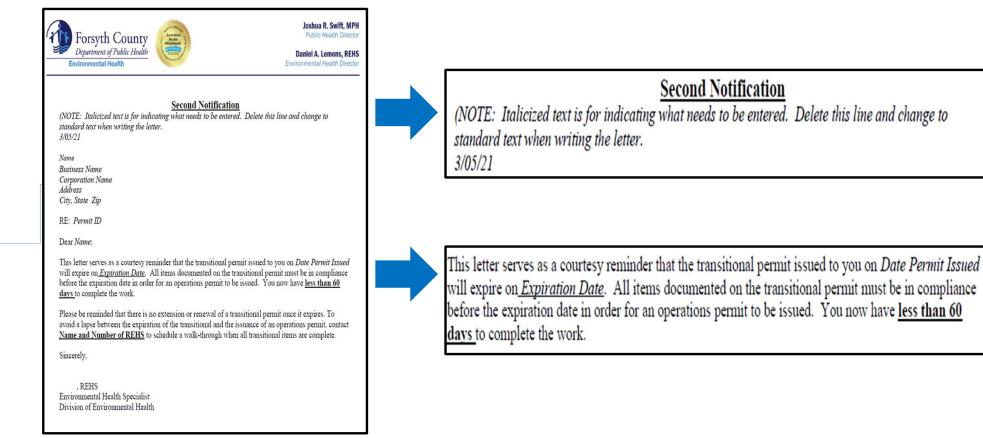


VOTE: Italicized text is for indicating what needs to be entered. andard text when writing the letter. 05/21	. Delete this line and change to
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ddress	
ity, State Zip	
E: Permit ID	
ear Name:	
his letter serves as a courtesy reminder that the transitional perm ill expire on <u>Expiration Date</u> . All items documented on the tran- efore the expiration date in order for an operations permit to be in aver to complete the work.	nsitional permit must be in compliance
lease be reminded that there is no extension or renewal of a tran roid a lapse between the expiration of the transitional and the is: <u>ame and Number of REHS</u> to schedule a walk-through when a	suance of an operations permit, contact
incerely.	

<u>First Notification</u> (NOTE: Italicized text is for indicating what needs to be entered. Delete this line and change to standard text when writing the letter. 3/05/21

This letter serves as a courtesy reminder that the transitional permit issued to you on *Date Permit Issued* will expire on *Expiration Date*. All items documented on the transitional permit must be in compliance before the expiration date in order for an operations permit to be issued. You now have <u>less than 120</u> <u>days</u> to complete the work.

NCDHHS, Division of Public Health, Food Protection & Facilities Branch | Regional Meeting #2 2024



Forsyth County	Joshua R. Swift, MPH Public Health Director	
Department of Public Health Environmental Health	Daniel A. Lemons, REHS Environmental Health Director	Final Notification
<u>Final Notification</u> (NOTE: Italicized text is for indicating what needs to be entered. Delete the standard text when writing the letter. 3/05/21 Name Business Name Corporation Name Address	is line and change to	(NOTE: Italicized text is for indicating what needs to be entered. Delete this line and change to standard text when writing the letter. 3/05/21
City, State Zip RE: Permit ID Dear Name: This letter serves as a final courtesy reminder that the transitional permit issis Issued will expire on Expiration Date. All items documented on the transiti compliance before the expiration date in order for an operations permit to be than 10 days to complete the work. Please be reminded that there is no extension or renewal of a transitional per avoid a lapse between the expiration of the transitional and the issuance of a Name and Number of REHS to schedule a walk-through when all transitio Sincerely,	onal permit must be in issued. You now have <u>less</u> mit once it expires. To n operations permit, contact	This letter serves as a final courtesy reminder that the transitional permit issued to you on <i>Date Permit</i> <i>Issued</i> will expire on <u>Expiration Date</u> . All items documented on the transitional permit must be in compliance before the expiration date in order for an operations permit to be issued. You now have <u>less</u> <u>than 10 days</u> to complete the work.
REHS Environmental Health Specialist Division of Environmental Health		

*	TEL 919 856 7400 FAX 919 743 4772
	100 117 100 172
WAKE Environmental	Environmental Health & Safety Division 336 Favetteville Street • P.O. Box 550 • Raleigh, NC 27602
COUNTY NORTH CAROLINI Services	www.wakegov.com
FACILITY NAME:	
PERMITTEE:	
STREET:	

CITY:	STATE:	ZIP CODE:	
SIPS ID: 04092	EXPIRATION	DATE://	j.
		t issued to this establishmen	
requiring correction as no		Prior to this date, all of the i rmit non-compliant list mus	st be

[F	requiring correction as noted on the transitional permit non-compliant list must be
~	corrected. When you have completed the required corrections, please contact the
ir	inspector listed below to evaluate the list of non-compliant items for full permit issuance.
	It is recommended that your work proceed as quickly as possible to allow time for the evaluation and thus avoid any down time.

PLEASE NOTE THAT THE RESTAURANT SANITATION RULES PROHIBIT THE
EXTENSION OR REISSUANCE OF A TRANSITIONAL PERMIT. THEREFORE, ANY
OPERATION BEYOND THE EXPIRATION DATE AND TIME NOTED ABOVE WILL
BE A VIOLATION OF STATE LAW UNLESS THE FULL PERMIT IS ISSUED.
FAILURE TO COMPLY WITH THESE DIRECTIVES WILL REQUIRE THIS OFFICE TO
SEEK LEGAL ACTION AS REQUIRED BY THE NORTH CAROLINA GENERAL
STATUTES.
If you have any questions regarding this matter, please contact me at the number listed below. Thank you for your cooperation.

ENVIRONMENTAL HEALTH SPECIALIST	ID#	DATE	PHONE NUMBER
NOTICE RECEIVED BY		TITLE	DATE

Inspected By	Status	Expired	Score	Date	Act	Visit	Del
Joshua Volkan	к	NA	0.0	05/04/2022	V		
Joshua Volkan	U	NA	0.0	04/21/2022	V	NOE	
Joshua Volkan	U	NA	98.5	02/16/2022	$\langle I \rangle$	NOE	
Joshua Volkan	т	NA	0.0	11/15/2021	Р	FH13	

▼ Utensi	Is and Equ	.2653, .2654, .2663					
45. Equipment, food & non-food-contact surfaces approved, cleanable, properly O :In O :Out designed, constructed & used							
Violation Codes	Violation Type	Observation Type	Severity	Inspector Comments	Edit	Delete	e Pts.
4-501.11		Out	Core	4-501.11; Core; REQUIRES THE TRANSITIONAL LIST OF EQUIPMENT REPAIRS TO BE COMPLETED BY 19 DEC 2018.	Ľ	8	0.00

SOP Plan Review & Permitting for Food Service Establishments

- Updated plan review and permitting course to be offered in multiple locations statewide in 2025
- Collaborative effort between the State, counties, and local municipalities
- Seating will be limited, so register early!

SOP Plan Review & Permitting for Food Service Establishments

Topics covered:

- Introduction to plan review and permitting
- Plan review applications
- Reading plans and using scale
- Calculations
- Fire inspections
- Building inspections
- Communication
- Construction visits & permitting

Questions?

