TOWN OF DEWEY BEACH
www.townofdeweybeach.com
105 Rodney Avenue
Dewey Beach, DE 19971
302-227-6363 (Voice or TDD)
302-227-6164 (Fax No.)
Gordon E. Elliott
Town Manager

Ordinance No. 600

# AN ORDINANCE APPROVING THE CONDITIONAL USE APPLICATION OF DEERHEAD HOT DOGS, LLC

WHEREAS, a Conditional Use Application was filed by Russell Applegate on behalf of Deerhead Hot Dogs, LLC, for a restaurant located in Ocean Winds Village, 1905 Highway One, Map number 3-34-20.18; and

WHEREAS, the Conditional Use Application contained a request for a non-conforming use, to wit: permission to remain open for business until 3:00 a.m.; and

WHEREAS, a public hearing was held on the matter before the Commissioners of the Town of Dewey Beach; and

WHEREAS, Planning and Zoning has recommended favorably approval of the Conditional Use Application;

NOW THEREFORE;

BE IT ENACTED AND ORDAINED, by the Commissioners of the Town of Dewey Beach, that the Conditional Use Application of Deerhead Hot Dogs, LLC for the establishment of a commercial restaurant, is approved with permission to remain open for business until 3:00 a.m.

ENACTED AND ORDAINED into law this 13 th day of July, 2007.

Dell Tush
DELL TUSH
Mayor

Gordon E Elliott
Attest: GORDON ELLIOTT
Town Manager

Ord.
609
with 3.00 PM.
Closing
Need ordinance
Non Conforming.

1121

**DEERHEAD HOTDOGS, LLC**
1233 CHURCHMANS ROAD
NEWARK, DE 19713

62-86-311

DATE 6/19/07

Pay to the order of Town of Dewey Beach $ 750.00

Seven hundred fifty dollars & 00/xx DOLLARS

Security Features Including Details on Back

**WACHOVIA**
Wachovia Bank of Delaware, N.A.
wachovia.com

FOR conditional use application

MP

⑈0000 1121⑈ ⑆031100869⑆ 20000 18588787⑈

# TOWN OF DEWEY BEACH

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105 Rodney Avenue
Dewey Beach, DE 19971
302-227-6363 (Voice or TDD)
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Gordon E. Elliott
Town Manager

## CONDITIONAL USE APPLICATION

**Applicant's Name:** Deerhead Hot Dogs LLC

**Applicant's Address:** Ocean Winds Village Apt 7.
Highway One & New Orleans St. Dewey Beach, De

(Note: If Applicant is not the property owner, provide a copy of Applicant's Lease.)

**Applicant's Signature:**

**Property Address:** Ocean Winds Village 1905 Highway One & New Orleans St. Dewey Beach, De. 55

**Map No.:** 334 20.18 **Parcel No.:** 14

**Use Requested:** Restaurant

**Zoning of Property:** Commercial

**Property Owner's Signature:**

Please return this application, with a check made payable to the Town of Dewey Beach in the amount of $750.00, to:

Town of Dewey Beach
105 Rodney Avenue
Dewey Beach, DE 19971-3207

Attention: William L. Mears
Building Official

Applications received by the 15th of the month will be heard at the regularly scheduled Commissioners' Meeting the following month.

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**For Town Hall Use Only:**

Date Application/Payment Received:

Date of Public Notice:

Date of Hearing:

Approved/Disapproved - Ordinance No.

RECEIVED JUN 25 2007

TH/F2:11
Rev. 1/8/05

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# LEASE AGREEMENT

**H.H.S. PARTNERSHIP**
**317 Rehoboth Avenue**
**Rehoboth Beach, DE 19971**

**THIS AGREEMENT**, made and entered into this 6/1/07, in Dewey Beach, Sussex County, Delaware, 19971 by and between H.H.S. Partnership, 317 Rehoboth Avenue, Rehoboth Beach, DE 19971 – herein after referred to as "Landlord."

-and-

DEERHEAD HOTDOGS LLC of

hereinafter referred to as "Tenant."

**FOR AND IN CONSIDERATION OF** the promise of the Tenant to promptly and regularly pay the sums that are hereinafter described as rent the Landlord agrees and does hereby let and lease to the Tenant the premises described below subject to the terms conditions, and covenants herein stated.

1. That the premises which are the subject matter of this lease are located in the OCEAN WINDS VILLAGE on Highway One and New Orleans Street, Dewey Beach, Delaware. The store subject to this lease is store number 5.

2. The term of this lease is as follows: JUNE 1, 2007 through DEC. 31 2007 with a ____-year option to renew under the same terms and conditions, with the exception of the amount of the rent which will be renegotiated for increase upon renewal. The option for renewal shall be exercised by Oct 1 of the 2007 year with the first rental payment due by 1/1/08. In the event that the renewal option is not exercised, the Tenant agrees to allow the unit to be shown to perspective new tenants during the remainder of this lease. If the lease is not renewed, all of the Tenant's equipment and personal possessions must be removed by Dec 31, 2007 and the store returned to the Landlord in the same condition as when leased.

3. The agreed rent for this Lease: 7500.00 first year. 9000 second year
the increase @ 3% pro rata for remaining 8 one year options
4500 = WITH LEASE, 1000 on JULY 1, 1020.00 ON AUG 1, 27500 on SEPT, 1, 2007

4. On execution of this original lease, Lessee deposits with the Lessor N/A, receipt of which is acknowledged by Lessor, as security for the faithful performance by the Lessee of the terms thereof, to be returned to Lessee, without interest or the full and faithful performance by him of the provisions hereof.

ELECTRIC + AC + ALL SYSTEMS WE ARE RESPONSIBLE FOR
WHAT CONDITION ARE THEY IN
IMPROVEMENTS WILL NOT STAY

5. If the Tenant's rental payment is received in our office more than five (5) days from the due date, he/she will pay an additional twenty dollars ($20.00) per day for each day the payment is late.

6. Any check being dishonored by the bank for any reason will be charged a thirty-dollar ($30.00) service charge.

7. If the Landlord should have to take legal action on the Tenant for any reason Tenant will pay any and all costs incurred by this said action.

8. The Tenant agrees to pay other incurred expenses, including electricity, telephones, sewer, water, taxes and condo fees which may increase.

9. The Tenant, at his expense, shall be responsible for the following in his leased area; light bulbs, painting the walls, daily cleaning, the maintenance and repair of the electrical, plumbing, heating, air conditioning system in his leased area. Tenant also agrees to maintain any and all hardware in the restroom area and on doors.

10. Said Tenant shall be responsible for liability insurance on the leased store area premises; to be not less than three hundred thousand dollars ($300,000). Tenant shall be responsible for the replacement of the plate glass in case of damage.

11. The Tenant may not sublet or assign his right under this lease without having first obtained the express written consent of the Landlord.

12. The Tenant, for himself, his heirs, executors, administrators, and/or assigns, does hereby covenant with the Landlord, its successors or assigns, that he will not install or permit during the period of this lease or his occupancy under any extension hereof, the installation or maintenance of any instruments which produce noise that will annoy the patrons of the adjoining stores or town houses above.

13. That if the leased premises are totally destroyed or rendered wholly unfit for Tenant's use by fire or any other casualty, all rent shall abate from the happening of such fire or casualty and the lease will terminate at that time.

14. That any improvements that Tenant makes to said store will become property of the Landlord; at no expense whatsoever to the Landlord.

15. That the Tenant will comply with all federal, state, county, and town regulations and laws that are now or may be adopted that apply to the operations of the leased area.

16. Tenant shall not erect or install any exterior or interior signs without previous written consent of Landlord. If consent is given, all sign expense will be the Tenant's.

17. Landlord shall have the right to enter leased premises at reasonable times to examine said store, to inspect or repair any part of the store that may be the Landlord's responsibility.

18. Tenant will obtain license from town of Dewey Beach, State of Delaware, or any other governing agencies that require same, at Tenant's expense.

19. Landlord is not responsible for any merchandise, fixtures, equipment, personal possessions or shelving in the store.

20. Landlord does not provide any private parking for Tenant or Tenant's employees. Tenant's or Tenant employee vehicles are to be parked on the street and permits for parking are to be purchased by the Tenant.

21. If the business is required to make any changes in said store by the Delaware State Fire Marshall; all work will be at the expense of the Tenant.

22. Tenant shall use the leased area solely for the following purpose: HOTDOGS FRENCH FRIES, HAMBURGERS, CHEESESTEAKS, MILK SHAKES + FOUNTAIN DRINKS.

23. Tenant shall not cook any food, which requires outside ventilation of the cooking appliances, without written consent from the Landlord. All cooking equipment is to remain electric.

24. When Tenant opens his leased area for business, it shall constitute an acknowledgement that the leased area is in good repair and Landlord has completed his obligations.

25. Tenant will use the leased area in a careful and proper manner.

26. Trash is to be tied in bags and deposited regularly in the dumpster provided. Boxes are to be flattened prior to disposal. No other trash is to be deposited in the dumpster.

27. If Tenant creates any odor that bothers or interferes with the operations of any other adjoining Tenants or the Tenants/Owners of the townhouses above, then the Tenant will correct such odors at his expense within a five 24- hour period, of having received written notice.

28. If Tenant wishes his area to be exterminated then he will do so at his expense. Any food-type operation must have a contract with an exterminator and a copy of the extermination contract must be provided to the Landlord.

IN WITNESS THEREOF, the parties hereunto executed this Lease in duplicate originals the day that year aforesaid.

H.H.S. Partnership

Tenant

# DEERHEAD HOTDOGS, LLC

June 19, 2007

317 Rehobeth Avenue
Rehobeth Beach, DE 19971

Dear Mr. Shupard:

Deerhead Hotdogs LLC agrees to the terms of the lease only under the following conditions:

1. Deerhead Hotdogs, LLC will have ten consecutive one year options on the lease.

2. Deerhead Hotdogs, LLC will have first right of refusal if the owner decides to sell the property prior to listing the property on the MLS. THIS REFERS TO STORE 5 IF SOLD INDIVIDUALLY,

3. Deerhead Hotdogs, LLC has the right to remove equipment at anytime they feel necessary.

Sincerely,

Maziar Soofi
President

AGREED AND ACCEPTED this 22nd of JUNE 2007

By: _____

1233 CHURCHMANS RD • NEWARK, DE • 19713
PHONE: 302.266.9333 • FAX: 302.266.9331

DELAWARE HEALTH AND SOCIAL SERVICES
Division of Public Health
Office of Food Protection

OFFICE OF FOOD PROTECTION
417 FEDERAL ST
DOVER DE 19901-3635
302-744-4546 FAX 302-739-3839

# APPLICATION FOR PERMIT TO OPERATE A FOOD ESTABLISHMENT

**SECTION A: IDENTIFICATION** – Please print legibly in all blocks below, except where signature is required.

1. NAME AND LOCATION OF FOOD ESTABLISHMENT (Enter Street Address. Do Not Use P.O. Box Numbers)
Deerhead Hot Dogs #2 Hwy. 1 & New Orleans St.
Dewey Beach, De. 19971

TEL NO. OF ESTABLISHMENT: 302 - 266 - 9333 FAX NO. _____ - _____ - _____

2. NAME AND PERMANENT MAILING ADDRESS OF APPLICANT
Deerhead Hot Dogs #2
1233 New Churchmans rd.
Newark, De 19713
TEL NO. 302 - 266 - 9333

3. SEASONAL/TEMPORARY MAILING ADDRESS (IF APPLICABLE)
Deerhead Hot Dogs #2
Hwy 1 & New Orleans ST.
Dewey Beach, De. 19971
TEL NO. 302 - 266 - 9333

4. MAIL CORRESPONDENCE TO (CHECK ONE): ☐ ADDRESS SHOWN IN BLOCK #A1 ☒ ADDRESS SHOWN IN BLOCK #A2

**SECTION B: CLASSIFICATION**

**TYPE OF FOOD ESTABLISHMENT** (CHECK ALL THAT APPLY)

1. ☒ FIXED LOCATION
2. ☐ MOBILE UNIT (SPECIFY FACILITY USED AS SERVICING AREA _____)
3. ☒ SEASONAL (SPECIFY DATES OF OPERATION MAY Thru OCT.)

• IF THIS IS A CHANGE OF OWNERSHIP, INDICATE BELOW THE PREVIOUS FOOD ESTABLISHMENT NAME, IF KNOWN.
PREVIOUS NAME: N/A PREVIOUS BUSINESS ID: N/A

**TYPE OF PERMIT REQUESTED** (CHECK ALL THAT APPLY)

1. ☒ FOOD SERVICE (RESTAURANT)
2. ☐ RETAIL FOOD STORE
3. ☐ FOOD PROCESSOR
4. ☐ VENDED FOOD
5. ☐ ICE MANUFACTURING

**TYPE OF BUSINESS ENTITY**

1. ☐ INDIVIDUAL
2. ☐ PARTNERSHIP (NAME: _____)
3. ☐ ASSOCIATION (NAME: _____)
4. ☒ CORPORATION (NAME: Deerhead Hot Dogs LLC)
5. ☐ OTHER ENTITY (SPECIFY TYPE: _____)
6. INTERNAL REVENUE SERVICE STATUS (CHECK ONE) ☒ FOR PROFIT OR ☐ NON – PROFIT

NOTE: NON-PROFIT ORGANIZATIONS ARE EXEMPT FROM FEES.
IF CLAIMING EXEMPTION FROM FEES, ATTACH A COPY OF INTERNAL REVENUE SERVICE (IRS) 501[C][3] LETTER.

FEES: PLAN REVIEW IS REQUIRED FOR NEW CONSTRUCTION, STRUCTURE CONVERSION TO FOOD ESTABLISHMENT, REMODELING, OR CHANGES IN ESTABLISHMENT TYPE OR FOOD OPERATION TYPE. PLEASE INCLUDE THE REQUIRED NON-REFUNDABLE FEE WITH THIS APPLICATION. MAKE CHECK PAYABLE TO "STATE OF DELAWARE."

THE ESTABLISHMENT PERMIT FEE IS NOT DUE UNTIL THE FACILITY IS APPROVED FOR OPERATION. AT THAT TIME, AN INVOICE WILL BE SENT TO THE ESTABLISHMENT APPLICANT.

**SECTION C: CERTIFICATION STATEMENT** (APPLICANT SIGNATURE IS REQUIRED BELOW. DO NOT PRINT)

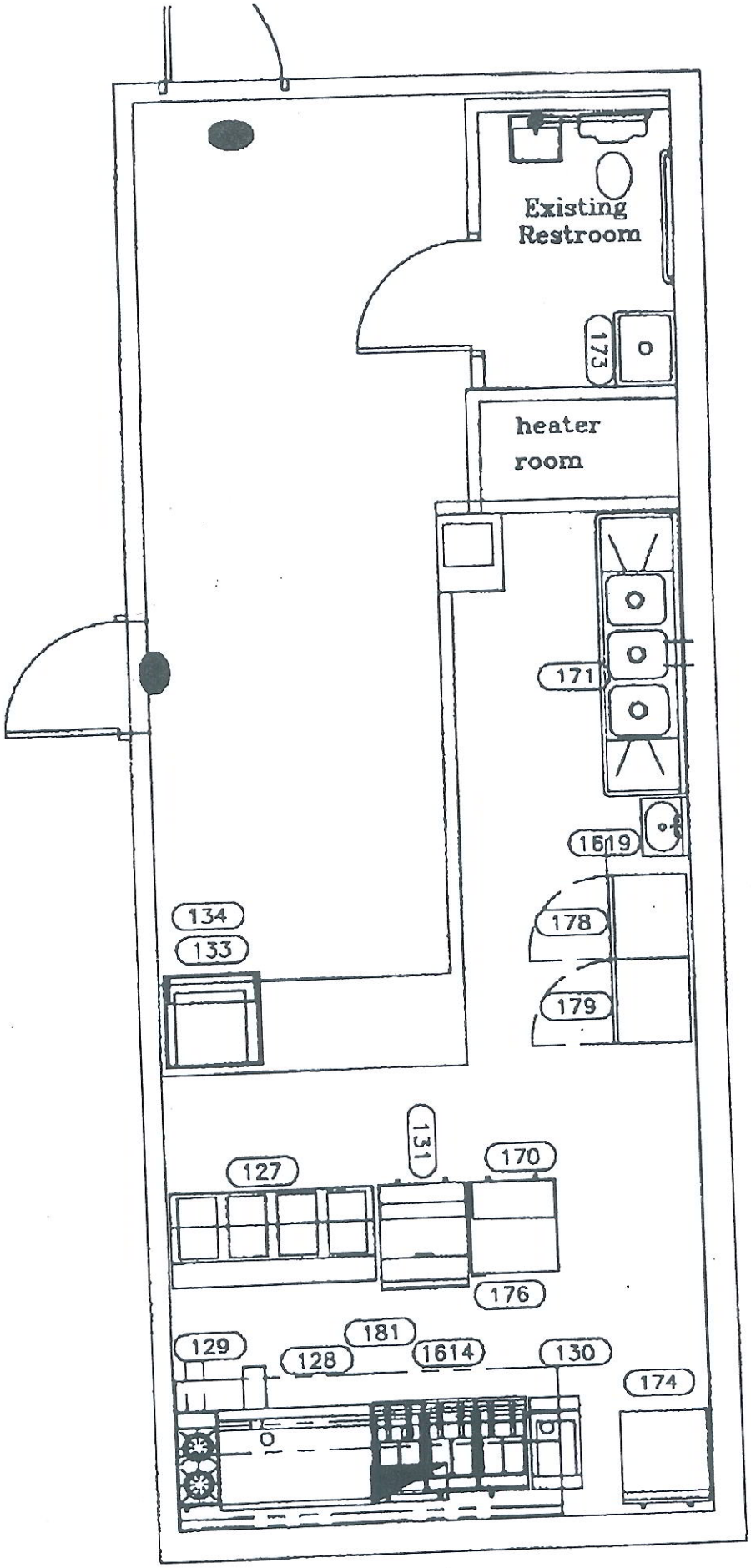
I, THE UNDERSIGNED, IN APPLYING FOR A FOOD ESTABLISHMENT PERMIT, ATTEST TO THE ACCURACY OF THE INFORMATION PROVIDED IN THIS APPLICATION. I AFFIRM THAT THE ESTABLISHMENT WILL BE OPERATED IN COMPLIANCE WITH APPLICABLE "STATE OF DELAWARE REGULATIONS GOVERNING FOOD ESTABLISHMENTS" AND WILL ALLOW AUTHORIZED REPRESENTATIVES OF THE DIVISION OF PUBLIC HEALTH ACCESS TO THE ESTABLISHMENT AND ITS RECORDS, AS MAY BE REQUIRED BY APPLICABLE REGULATIONS.

APPLICANT SIGNATURE X N/A DATE 7/9/07

FOR OFFICIAL USE ONLY BELOW THIS LINE

APPLICATION REVIEWED: APPROVED_____ DISAPPROVED_____ BY_____ DATE _____

Jul 10 07 12:35p Deerhead




Deer head Hot Dogs #2
Hwy. 1 & New Orleans St.
Dewey Beach De. 19971

1" = 1'

Deerhead Hot Dogs #2
Hwy 1 & New Orleans St.
Dewey Beach De. 19971

## EQUIPMENT SCHEDULE

| Item No | Qty | Equipment Category | Manufacturer | Model Number | Amps | Volts | Phase | Direct | Plug | Electrical AFF (in) | Electrical ACH (in) | Cold Water Size (in) | Cold Water AFF (in) | Cold Water ACH (in) | Hot Water Size (in) | Hot Water AFF (in) | Hot Water ACH (in) | Direct Drain Size (in) | Indir Drain Size (in) | Gas Size (in) | MBTUH |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| 127 | 1 | Table, Hot Food | Eagle Group/Metal Masters | DHT6-120 | 15.7 | 120 | 1 | | X | 22 | | | | | | | | | | 0.75 | 120 |
| 128 | 1 | Griddle, Gas | Star Manufacturing | 648T | | | | | | | | | | | | | | | | 0.75 | 80 |
| 129 | 1 | Hot Plate, Gas | Star Manufacturing | 802H | | | | | | | | | | | | | | | | | |
| 130 | 1 | Fryer, Spreader Cabinet | Frymaster | Spreader Cabinet for MJ35 | | | | | | | | | | | | | | | | | |
| 131 | 1 | Refrigerator, Sandwich/Salad Prep | Continental Refrigerator | SW27-12M | 8.2 | 115 | 1 | | X | 12 | | | | | | | | | 0.75 | | |
| 133 | 1 | Dispenser, Ice/Beverage | Manitowoc Ice | U-200 w/8 Valves | 2.5 | 120 | 1 | | X | | 1 | | | | | | | | 0.75 | | |
| | | | | | 2.4 | 120 | 1 | X | | | 2 | | | | | | | | 0.5 | | |
| 134 | 1 | Ice Maker w/o Bin | Manitowoc Ice | SY-0324A | 11.3 | 115 | 1 | X | | | 18.5 | 0.375 | | 2 | | | | | | | |
| 170 | 1 | Table, Work | Eagle Group/Metal Masters | T3036B | | | | | | | | 0.5 | 38.5 | | 0.5 | 38.5 | | | 1.5 | | |
| 171 | 1 | Sink, Scullery, 3 Compartments | Eagle Group/Metal Masters | 314-16-3-18 | | | | | | | | | | | | | | | 1.5 | | |
| | | | | | | | | | | | | | | | | | | | 1.5 | | |
| | | | | | | | | | | | | | | | | | | | 3 | | |
| 173 | 1 | Sink, Mop | AERO Manufacturing | JMP-2116-12 | | | | | | | | | | | | | | | | | |
| 174 | 1 | Freezer, Undercounter, Compact | Continental Refrigerator | SWF27-BS | 5.5 | 115 | 1 | | X | 12 | | | | | | | | | | | |
| 175 | 1 | Refrigerator, Undercounter, Compact | Continental Refrigerator | SW27 | 6.2 | 115 | 1 | | X | 12 | | | | | | | | | | | |
| 178 | 1 | Refrigerator, Reach-In | True Food Service | T-19 | 5.0 | 120 | 1 | | X | 12 | | | | | | | | | | | |
| 179 | 1 | Freezer, Reach-In | True Food Service | T-19F | 7.3 | 120 | 1 | | X | 12 | | | | | | | | | | | |
| 181 | 1 | Hood, Exhaust | Dante | VDD481205 | | | | | | | | | | | | | | | | 0.75 | 105 |
| 1614 | 1 | FRYER, DEEP FAT, GAS | IMPERIAL RANGE | IFP-40 | | | | | | | | 0.5 | 37 | | 0.5 | 37 | | 1.5 | | | |
| 1619 | 1 | SINK, HAND, WALL MOUNT | EAGLE GROUP/METAL MASTERS | HSA-10-F | | | | | | | | | | | | | | | | | |

## FOOD PREPARATION REVIEW

How will you prevent cross-contamination between raw foods (meats, poultry, seafood) and cooked ready-to-eat foods?

regularly cleaning surfaces and use of gloves

C. **Preparation** Protection from Contamination

How will frozen foods be thawed before cooking?

In refrigerator

How and where will foods (meat, poultry, seafood, produce) be washed and rinsed on-premises?

In prep Sink or All Meats & Veg. Pre Cut and washed from manufacturer

How will you minimize the time foods are in the Danger Zone (41°F - 140°F) during preparation?

foods will be heated or cooled properly during prep.

How will ready-to-eat foods made by combining ingredients, such as tuna or chicken salad, be chilled after preparation?

~~eg~~ refrigerator or Baine Marie

D. **Cooking** Destruction of Organisms

How will you measure the required final cooking temperatures of potentially hazardous foods (thermometers, etc)?

with thermometer

E. **Service** Limiting Growth of Organisms

How will hot foods be maintained at 140°F or above during hot holding for service (steam tables, warmers)?

steam table

How will cold foods be maintained at 41°F or below during cold holding for service (cold pan units, buffet tables, etc)?

Cold pan units Baine Marie

D. **Cooling** Limiting Growth of Organisms

How will foods be cooled from 140°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours (ice bath, etc.)?

Ice Bath then refrigerate

E. **Reheating** Limiting Growth of Organisms

Describe how foods for hot holding will be rapidly reheated to 165°F for 15 seconds within 2 hours (range, microwave).

Range

F. **Disposal** Segregation and Disposition of Distressed or Contaminated Food

Describe the location for separation of contaminated/distressed foods. Describe your procedures to discard foods from unapproved sources, adulterated foods, and foods contaminated by employees or consumers.

Dumpster

Thank you for completing this Food Preparation Review. For information concerning food safety principles involved in these procedures, consult State of Delaware Food Code, or contact Office of Food Protection.



3022693205 Deerhead Jul 10 07 12:37p

DELAWARE HEALTH AND SOCIAL SERVICES
Division of Public Health
Office of Food Protection

# FOOD PREPARATION REVIEW

## 1. IDENTITY OF FOOD PREPARATION REVIEW

Name of Food Establishment: Deerhead Hot Dogs #2

Applicant: _____

Address of Food Est.: Hwy. 1 & New Orleans St.
Dewey Beach De. 19971 Phone: 302-226-9333

## 2. FOOD ESTABLISHMENT OPERATING CHARACTERISTICS

A. Total square footage of food establishment premises: 500 SQ FT

B. Number of floors on which food operations are conducted: 1 FLOOR(S)

C. Type of meal service to be provided: (Check all that apply)

- X Take Out Food
- ____ Mobile Food Unit
- ____ Catering on premises
- ____ Highly Susceptible Population* (see definition below)
- ____ Seated Dining
- ____ Delivery of Prepared Food
- ____ Catering off premises

* Highly Susceptible Population: a group of persons who are more likely than other populations to experience foodborne disease because they are immunocompromised, or older adults and in a facility such as a hospital or nursing home, or preschool age children in a facility such as a day care center.

D. Number of seats for dining: Interior 0 Exterior 0

E. Hours of operation:
Sun 11-3 Am Mon 11-3 am Tue 11-3 am Wed 11-3 am Thu 11-3 am Fri 11-3 am Sat 11-3 am

If seasonal, specify approximate dates of operation:
From May To OCT.

F. Approximate daily maximum number of meals to be served:
Breakfast: 0 Lunch: 100 Dinner: 200

## 3. FOOD HANDLING PROCEDURES

*In each of the following sections, please provide a brief description of your standard procedures to ensure that food is safe, unadulterated, and honestly presented when offered to the consumer. Please use additional sheets, if necessary.*

### A. Receiving — Approved Source

How will you ensure that all foods are purchased from inspected and approved sources, such as retail store, purveyor, commercial processor, etc.? Harvin foods A ST. Wilm., De. is our Supplier

### B. Storage — Protection from Contamination, Refrigerated and Frozen

How will you ensure that foods are maintained at 41°F or below, or frozen food maintained frozen?

All food Stored in Health dept. approved equipment

DELAWARE HEALTH AND SOCIAL SERVICES
Division of Public Health
Office of Food Protection

# TYPE OF FOOD OPERATION

APPLICANT: (PRINT) Mazar Soofi DATE: 7/9/07

FOOD ESTABLISHMENT NAME: Deerhead Hot Dogs #2

Changes in the type of food operation may require review and approval of plans and specifications by the Division of Public Health to ensure compliance with current Food Establishment regulations.

√ *Check one or more items below to indicate type of food operation(s)*

√ PREPARATION AND SALE OF NON-POTENTIALLY HAZARDOUS FOOD.*

√ PREPARATION, SALE AND SERVICE OF POTENTIALLY HAZARDOUS FOOD;*
Only to order upon a consumer's request.

__ PREPARATION, SALE AND SERVICE OF POTENTIALLY HAZARDOUS FOOD;*
In advance, in quantities based on projected consumer demand, and discards food that is not sold or served, at an approved frequency.

__ PREPARATION, SALE AND SERVICE OF POTENTIALLY HAZARDOUS FOOD;*
In advance, in quantities based on projected consumer demand, and discards food using time as the public health control.

__ PREPARATION, SALE AND SERVICE OF POTENTIALLY HAZARDOUS FOOD;*
In advance, where preparation involves two or more of the following steps: combining potentially hazardous ingredients; thawing; cooking; cooling; reheating; hot holding, cold holding; or freezing.

__ PREPARATION, SALE AND SERVICE OF POTENTIALLY HAZARDOUS FOOD;*
In advance, where preparation involves two or more of the following steps: combining potentially hazardous ingredients; thawing; cooking; cooling; reheating; hot holding; cold holding; or freezing.
For delivery to and consumption at a location off the premises of the food establishment where it is prepared.

__ PREPARATION, SALE AND SERVICE OF POTENTIALLY HAZARDOUS FOOD;*
In advance, where preparation involves two or more of the following steps: combining potentially hazardous ingredients; thawing; cooking; cooling; reheating; hot holding; cold holding; or freezing.
For service to a highly susceptible population.**

## DEFINITION OF TERMS

* Potentially Hazardous Food : food that is natural or synthetic and that requires temperature control because it is in a form capable of supporting the rapid and progressive growth of infectious or toxigenic organisms.

** Highly Susceptible Population: a group of persons who are more likely than other populations to experience foodborne disease because they are immunocompromised, or older adults and in a facility such as a hospital or nursing home, or preschool age children in a facility such as a day care center.

Jul 10 07 12:37p Deerhead

D. DISPLAY
(1) Sneeze guards, food shields, or other devices provided where required? Yes X No____

E. STORAGE
(1a) Delivery frequency for fresh meats, poultry, seafood, dairy products: weekly
(1b) Delivery frequency for produce, fresh fruit and vegetables: weekly
(1c) Cubic feet of refrigerated storage (walk-in, reach-in): 100

(2a) Delivery frequency for frozen food products: weekly
(2b) Cubic feet of frozen food storage (walk-in, reach-in) 100

(3a) Delivery frequency for dry and canned foods: weekly
(3b) Square footage of dry and canned food storage: 50

(4) Facilities (racks and shelving) provided for food storage 6 inches above floor, or 12 inches above floor if shelves exceed 24" depth? Yes X No____

(5) Exposed sewer and exposed water lines or waste water lines over food storage areas? Yes____ No X

F. LINEN
(1) Storage location provided where clean linen protected from contamination? Yes X No____

(2) Nonabsorbent containers or washable laundry bags provided for storage of soiled linen? Yes X No____

5. FLOOR PLAN (Two copies are required for review) Scale: 1/4" = 1 foot

A. Did you provide two copies of the floor plan, showing locations of all equipment listed above?* Yes X No____

6. MENU

A. Did you provide a menu or complete list of all foods and beverages to be served?* Yes X No____

B. Did you provide all applicable information in the Food Preparation Review?* Yes X No____

C. Did you complete the Type of Food Operation sheet?* Yes X No____

* = Attach additional sheets or forms as applicable.

(X) [signature] 7/9/07
Signature of Applicant Date

Mazhar Soofi
Printed Name of Applicant

Deerhead Hot Dogs
Name of Food Establishment

G. SINKS:

(1) Handwashing sinks provided in all food preparation and food dispensing areas? Yes X No_____

(2) Handwashing sinks provided in all warewashing areas? Yes X No_____

(3) Separate food preparation sink provided? Yes X No_____

(4) Three-compartment warewashing sink with integral drainboards on both sides provided? Yes X No_____

(5) Service (utility, mop or janitorial) sink provided on same floor as food operations? Yes X No_____

(6) Prewash sink? Yes_____ No X Food waste grinder? Yes_____ No X

H. MECHANICAL WAREWASHER:

(1) Brand name and model no. of dishwasher N/A

(2) Brand name and model no. of booster heater N/A

I. GREASE TRAP(S)

(1) Properly sized grease trap on food preparation sink? Yes X No_____

(2) Properly sized grease trap on warewashing sink? Yes X No_____

(3) Properly sized and rated grease trap on prewash sink? Yes X No_____

J. HOT WATER SUPPLY

(1) Brand name and model no. of hot water heater_____

(2) Temperature/Pressure Relief Valve installed on water heater? Yes X No_____

(3) Storage capacity of hot water heater_____ (US Gallons)

(4) Input rating Gas _____(BTU) Electric _____(KW)

4. EQUIPMENT REQUIREMENTS (Mark item as "NA" if not applicable)

A. EQUIPMENT

(1) Did you provide the manufacturer's name and model number of all equipment?* Yes X No_____

* Note: If catering off premises, provide additional equipment listing, including manufacturer names and model numbers, of food transportation containers used to maintain foods at proper temperatures.

B. VENTILATION

(1) All combustion-type heating devices, except those used for cooking purposes, properly vented to outside (water heaters, area heaters, furnaces, etc.)? Yes X No_____

(2) Hoods provided on all cooking units producing grease-laden vapor or having open flame? Yes X No_____

(3) Exhaust hoods and fire suppression systems constructed and installed according to NFPA Standard 96 and other applicable codes? Yes X No_____

(4) Ventilation system and exhaust fans installed in such a manner so as not to create a nuisance or health problem at point of discharge? Yes X No_____

C. WORK SURFACES

(1) Food contact surfaces safe, durable, corrosion-resistant, nonabsorbent, smooth and easily-cleanable? Yes X No_____

(2) Non-food contact surfaces constructed of corrosion-resistant, nonabsorbent, and smooth materials? Yes X No_____

J. POISONOUS AND TOXIC MATERIALS:
(1) Separated or partitioned facilities provided for storage of poisonous and toxic materials?
Yes X No ____

3. PLUMBING REQUIREMENTS (Mark item as "NA" if not applicable)

A. GENERAL:
All plumbing to be installed by a licensed plumber with a current permit, and complies with applicable local, state and national plumbing codes? Yes X No ____

B1. WATER SUPPLY:
(1) Served by public water system? Yes X No ____
Name and ID number, if known ____
(2) Served by an individual water system approved by Division of Public Health and Department of Natural Resources and Environmental Control (DNREC)?
Yes ____ No X
(3) Water pressure at least 20 pounds per square inch in all areas? Yes X No ____
(4) All plastic potable water lines NSF-PW approved or equal? Yes N/A No ____

B2. SEWAGE DISPOSAL:
(1) Served by public sewage disposal system? Yes X No ____
(2) Served by private sewage disposal system? Yes ____ No X
(3) Private sewage disposal system approved by DNREC? Yes ____ No X
System permit number ____ Approval date ____

C. BACKFLOW PREVENTION:
(1) Backflow prevention device on all hose connections? Yes X No ____
(2) Dishwashing machines, potato peelers, garbage disposals, steam kettles, steam tables, coffee pots, etc. installed in such a manner as to preclude the possibility of back siphonage?
Yes X No ____
(3) Waste drainlines from equipment indirectly connected through air gap to sewer?
Yes X No ____

D. UTILITY SERVICE INSTALLATION:
(1) Utility service lines installed in compliance with all applicable codes?
Yes X No ____
(2) Utility service lines installed inside walls, or installed with stand-off brackets to provide minimum 1 inch clearance between line and wall? Yes X No ____
(3) Exposed overhead sewers located in food preparation areas or storage areas?
Yes ____ No X

E. JOINT SEALING:
(1) Joints formed by plumbing fixtures mounted on walls or floors sealed with approved sealant? Yes X No ____
(2) Fixtures sealed to walls and floors, or a minimum clearance of 1 inch provided?
Yes X No ____

F. TOILET FACILITIES:
(1) Number of fixtures provided as required by plumbing code? Yes X No ____
(2) Conveniently located and easily accessible? Yes X No ____
(3) Doors self-closing? Yes X No ____
(4) Ventilation provided by window or mechanical exhaust? (Circle method of ventilation)
(5) Handwashing facilities provided in restrooms? Yes X No ____



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D1. INDOOR AREAS (Floors): List type of materials

Kitchen VCT Food Preparation Areas VCT

Restrooms VCT Storage Areas VCT

(1) Grease-resistant material, impervious, easily cleanable? Yes X No
(2) Graded to drain (if floor drains are provided)? Yes N/A No N/A
(3) Floor and wall junctures coved? Yes X No

D2. INDOOR AREAS (Walls): List type of materials

Kitchen: Walls Drywall Dining Area: Walls Drywall Restrooms: Walls Drywall Storage Areas: Walls Drywall

(1) Light color? Yes X No
(2) Walls washable to level of splash? Yes X No
(3) Materials smooth, easily cleanable? Yes X No
(4) Exposed beams, piping, etc. in food preparation areas, storage areas, or restrooms? Yes No X

D3. INDOOR AREAS (Ceilings): List type of materials

Kitchen: Ceiling Drop Dining Area: Ceiling Drop Restrooms: Ceiling Drop Storage Areas: Ceiling Drop

(1) Light color? Yes X No
(2) Materials smooth, easily cleanable? Yes X No
(3) Exposed beams, piping, etc. in food preparation areas, storage areas, or restrooms? Yes No X

E. INTERIOR LIGHTING: (Minimum illumination intensities required)
(1) 50 foot-candles provided on all food preparation surfaces? Yes X No
(2) 20 foot-candles provided inside equipment, in handwashing and warewashing areas, in storage areas, in toilet rooms, and in consumer self-service areas? Yes X No
(3) 10 foot-candles provided in walk-in units, and all other areas? Yes X No
(4) Safety shields provided for all lights in food preparation, service, storage, display areas, and where equipment and utensils are cleaned and stored? Yes X No

F. DRESSING AND LOCKER ROOMS:
(1) Meet same construction standards as restrooms (easily cleanable materials, lighting and ventilation adequate, located outside food prep area)? Yes N/A No N/A

G. DISTRESSED MERCHANDISE:
(1) Area designated for damaged, spoiled or recalled products? Yes X No

H. LAUNDRY, LIVING AND SLEEPING AREAS:
(1) Clothes washer and dryer physically separated from other parts of food operation? Yes N/A No
(2) Food operations physically separated and partitioned from any living or sleeping quarters? Yes X No

I. ANIMALS:
(1) Live animals excluded from food operations and adjacent areas? Yes X No

DELAWARE HEALTH AND SOCIAL SERVICES
Division of Public Health
Office of Food Protection

# PLAN REVIEW AND APPROVAL FOR FOOD ESTABLISHMENTS

## FACILITY INFORMATION SHEET

1A. IDENTITY OF PLANS:

Name of Food Establishment Deerhead Hot Dogs #2

Address of Food Establishment Hwy. 1 & New Orleans St

Dewey Beach, De. 19971 Phone 302-226-9333

Applicant Nazar Saoh

Address of Applicant 340 Monroe St. Phone (215)400-0380

Philadelphia, PA 19147 Phone (302)462-1816

1B. PLAN REVIEW IS FOR: ____ New Construction __X__ Conversion ____ Remodeling

2. STRUCTURAL REQUIREMENTS (Mark item as "NA" if not applicable)

A. GENERAL: Suitable structural materials used throughout facility? Yes X No____

B. OUTDOOR AREAS:
(1) Walking and driving surfaces properly graded to drain? Yes X No____
(2) Walking and driving surfaces constructed of (specify) Asphalt & Concrete material.

GARBAGE AND REFUSE STORAGE AND DISPOSAL:
(3) Indoor refuse storage room provided? Yes____ No X
(4) Outdoor container surface: concrete or asphalt pad, or equal? Yes X No____
(5) Container washing facilities with hot and cold water, provided? Yes X No____
(6) If refuse to be incinerated on premises, does incinerator meets standards established by Dept. of Natural Resources and Environmental Control (DNREC)? Yes N/A No N/A

C. OUTER OPENINGS - Doors and windows
(1) All openings protected from vermin entry by use of doors/screens? Yes X No____
(2) All outer doors self-closing? Yes X No____
(3) All openings in floors, walls, ceilings for pipes, cables, etc. properly caulked or sealed ? Yes X No____



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DELAWARE HEALTH AND SOCIAL SERVICES
Division of Public Health
Office of Food Protection

# PLAN REVIEW AND APPROVAL FOR FOOD ESTABLISHMENTS

# APPLICATION FORMS

Healthy People in Healthy Environments
Health Systems Protection

Rev. 07/2006

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