Food Safety Regulation in North Carolina

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Rockingham County Environmental Health
North Carolina Regulations

• Rules Governing the Sanitation of Food Service Establishments
  • 15A NCAC 18A .2600
Inspection Sheet

- 54 Items on Grade Sheet
  - 27 Foodborne Illness Risk Factors & Public Health Interventions
  - 27 Good Retail Practices
- Compliance Status – IN, OUT, N/O or N/A
- CDI – Corrected During Inspection
- R – Repeat Violation
- VR – Verification of Correction Required if not CDI
- Can loose zero, one-half or full points on any item depending on the severity and/or recurring nature of the violation.
- Highest score possible is 100
Risk Categories

- **Risk Category I (ex: Drink Stand, Produce Dept)**
  - 1 inspection a year
  - Food Service Establishments (FSE) that prepare only non-potentially hazardous foods (PHF).

- **Risk Category II (ex: Fast Food Restaurants)**
  - 2 inspections a year
  - FSE that cook and cool no more than 2 PHF and PHF are received in a ready-to-cook form.
Risk Categories

- Risk Category III (ex: Meat Markets, KFC, Bojangles)
  - 3 inspections a year
  - FSE that cook and cool no more than 3 PHF.
- Risk Category IV (ex: Chaney’s, Super Buffet, Nursing Homes, School Cafeterias)
  - 4 inspections a year
  - FSE that cook and cool more than 3 PHF and those facilities that use specialized processes or serve a highly susceptible population.
**Risk Factors**

“Risk Factor” means a contributing factor that increases the chance of developing foodborne illness as it relates to food safety issues within a food service establishment.

CDC has determined that there are 5 Risk Factors that directly contribute to foodborne illness outbreaks:

1. Improper hot and cold holding, cooling or reheating of PHF
2. Inadequate cooking
3. Poor personal hygiene of food handlers
4. Cross-contamination and contamination of food-contact surfaces
5. Food from unapproved sources
Permits - Rule .2659

- Must have a permit to prepare and sell food to the public
- Permits are not Transferable from one owner to the next
- Permits can be Suspended or Revoked for violation(s) of the .2600 rules
Grade Card – Rule .2660

- Must be posted in a conspicuous place
- Cannot be moved without EHS permission
- Must remain posted while open for business
- Must remain completely visible to the public while open for business
When an EHS enters an establishment to do an inspection they must first identify themselves and the purpose for the visit.

The EHS then invites the responsible person to accompany them during the inspection.

At the end of the inspection, the EHS fills out the inspection sheet and goes over it with the responsible person, then posts the Grade Card in the same conspicuous location.
100 - 90 = A
89 - 80 = B
79 - 70 = C
The permit will be revoked for a score of less than 70
Adoption of 2009 Food Code

- Rules were adopted on July 19, 2012
- Went into effect on September 1, 2012
- Adopted majority of 2009 Food Code with some changes specific to North Carolina
  - [North Carolina Food Manual](#)
The *FDA Food Code*:

- Outlines federal recommendations for food safety regulations for the foodservice industry
- Created for city, county, state, and tribal agencies
- Although FDA recommends adoption by each state, it cannot require it
Risk designations for evaluating facilities:

- **Priority items**
  - Prevent, eliminate, or reduce hazards (e.g., handwashing)

- **Priority foundation items**
  - Support priority items (e.g., soap at a handwashing station)

- **Core items**
  - Relate to general sanitation, the facility, equipment design, and general maintenance, (e.g., keeping equipment repaired)
Grading

- Zero, one-half or full deduction of points for violations
- Priority items or Priority Foundation Items may be corrected during the inspection and no more than half points will be deducted if it is not a repeat violation
- If Priority items or Priority Foundation Items are not corrected during the inspection, half points or full points will be deducted and the EHS will do a Critical Violation Visit within 10 days to ensure the items have been corrected
Steps in the Inspection Process

Inspection guidelines:
- Ask for Identification
- Cooperate with the inspector
- Take notes
- Keep the relationship professional
- Be prepared to provide requested records
- Discuss violations and time frames for correction
- Act on all deficiencies noted in the report
An inspector may close an operation when there is:

- Significant lack of refrigeration
- Backup of sewage into the operation
- Emergency, such as a fire or flood
- Significant pest infestation
- Long interruption of electrical or water service
- Clear evidence of a foodborne-illness outbreak related to the operation
The benefits of self-inspections:

- Safer food
- Improved food quality
- Cleaner environment for staff and customers
- Higher inspection scores

When conducting a self-inspection:

- Use the same type of checklist that the regulatory authority uses
- Identify all risks to food safety
- After the inspection, meet with staff to review problems
Food Safety Knowledge Requirement

- The PIC (Person In Charge) of establishment must show proficiency in Food Safety by passing the exam of an accredited program.
- Category 1 Establishments and Congregated Nutrition Sites are exempt.
Accredited Programs

• ServSafe: www.servsafe.com
• Prometric: www.prometric.com
• National Registry of Food Safety Professionals: www.nrfsp.com
Food Safety Knowledge requirement

• There will **no longer be a two point bonus** for establishments who have staff ServSafe Certified

• There will **instead be a two-point deduction** if the PIC during the inspection is not certified
  
  • If Establishment has more than one PIC, they may need to have multiple or more than one PIC certified
Food Safety Knowledge requirement

• Training will not be required
  • Allowed to take and pass exam without having to attended a class
  • Allowed to take the course online, but exam is administered at a Proctored Testing Site
• Certificates must now be renewed every 5 years instead of every 3 years
Duties of the PIC

- **Must have Active Managerial Control**
- Will be marked as OUT of compliance when there is a pattern of non-compliance and obvious failure of PIC to ensure employees are:
  - Effectively cleaning their hands
  - Inspecting shipments of food that are received
  - Properly cooking PHF
  - Properly Cooling PHF
  - Proper Sanitizing of clean utensils & equipment
  - Not handling RTE with bare hands
  - Informed of their responsibility to report illness under the Employee Health Policy
Employee Health Policy

- Does not have to be written
- Requires food employees to report to the PIC information about their health and activities as they relate to diseases that are transmissible through food.
  - Allows PIC to reduce the risk of foodborne illness transmission
Employee Health Policy

• Requires Food Employees to report the following symptoms or exposures to people with these symptoms to the PIC
  • Vomiting
  • Diarrhea
  • Jaundice
  • Sore Throat with Fever
  • Lesions containing pus (ex: boil or infected wounds)
Employee Health Policy

• Requires Food Employees to report the following diagnosed illnesses or exposures to the PIC
  • Norovirus
  • Hepatitis A virus
  • Shigella
  • E. Coli
  • Salmonella Typhi
Employee Health Policy

- The PIC must notify the Health Department when a Food Employee is
  - Jaundiced
  - Diagnosed with one of the reportable illnesses
- The PIC must **EXCLUDE** or **RESTRICT** a Food Employee if they report any of the symptoms, illnesses, past illnesses or exposures
  - **Exclude** means to prevent an Food Employee from working in a Food Establishment
  - **Restrict** means to limit the activities of a Food Employee so that they don’t work with exposed food, clean equipment, utensils, linens or unwrapped single-service
Employee Health Policy Agreement

Reporting: symptoms of illness
I agree to report to the manager when I have:
1. Diarrhea
2. Vomiting
3. Jaundice (yellowing of the skin and/or eyes)
4. Sore throat with fever
5. Infected cuts or wounds, or lesions containing pus on the hand, wrist, an exposed body part (such as boils and infected wounds, however small).

Reporting: Diagnosed illnesses
I agree to report to the manager when I have:
1. Norovirus
2. Salmonella Typhi (typhoid fever)
3. Shigella spp. infection
4. E. coli infection (Escherichia coli 0157:H7 or other ETEC/STEC infection)
5. Hepatitis A
Note: The manager must report to the Health Department when an employee has one of these illnesses.

Reporting: exposure of illness
I agree to report to the manager when I have been exposed to any of the illnesses listed above through:
1. An outbreak of Norovirus, typhoid fever, Shigella spp. infection, E. coli infection, or Hepatitis A.
2. A household member with norovirus, typhoid fever, Shigella spp. infection, E. coli infection, or Hepatitis A.
3. A household member attending or working in a setting with an outbreak of Norovirus, typhoid fever, Shigella spp. infection, E. coli infection, or Hepatitis A.

Exclusion and restriction from work
If you have any of the symptoms or illnesses listed above, you may be excluded* or restricted** from work.
*If you are excluded from work you are not allowed to come to work.
**If you are restricted from work you are allowed to come to work, but your duties may be limited.

Returning to Work
If you are excluded from work for having diarrhea and/or vomiting, you will not be able to return to work until more than 24 hours have passed since your last symptoms of diarrhea and/or vomiting.
If you are excluded from work for exhibiting symptoms of a sore throat with fever or for having jaundice (yellowing of the skin and/or eyes), Norovirus, Salmonella Typhi (typhoid fever), Shigella spp. infection, E. coli infection, or Hepatitis A, you will not be able to return to work until Health Department approval is granted.

Agreement
I understand that I must:
1. REPORT when I have or have been exposed to any of the symptoms or illnesses listed above; and
2. Comply with work restrictions and/or exclusions that are given to me.

I understand that if I do not comply with this agreement, it may put my job at risk.

Food Employee Name (please print) __________________________ Date __________
Signature of Employee ___________________________________________

Manager (Person-in-Charge) Name (please print) __________________________ Date __________
Signature of Manager (Person-in-Charge) ______________________________________
Good Hygienic Practices

- Employee drinks must have a lid & straw and be stored below food prep surfaces.
Good Hygienic Practices

• Preventing Contamination when tasting
  • Employees may not use a utensil more than once to taste food that is sold or served

• Discharges from Eyes, Nose & Mouth
  • Employees experiencing persistent sneezing, coughing or runny nose may not work with exposed food, clean equipment or clean utensils
Preventing Contamination by Hands

- Clean condition of Arms and Hands
- Where to wash hands – only in approved handwashing sinks
- Hand Antiseptics – applied only to hands that have been properly washed
Preventing Contamination by Hands

No Bare Hand (or arm) Contact with RTE (Ready-to-Eat) Foods

Handwash Sinks must be

- Properly stocked with soap, towels & signage
- Conveniently located for employees
- Not blocked by portable equipment or stacked full of dishes or other items
- Available for use
Approved Source for food

- Parasite Destruction of fish that will be served raw or undercooked such as
  - Lightly cooked
  - Raw
  - Raw-marinated (Ceviche)
  - Cold-smoked
Approved Source for Food

- **Parasite Destruction does not apply to:**
  - Molluscan Shellfish
  - Some species of Tuna
  - Aquacultured Fish (ex: Salmon) that:
    - Raised in net-pens if raised in open water
    - Raised in land-based operations such as ponds or tanks
    - Are fed formulated feed, such as pellets, that contains no live parasites
Sanitizing

Manual Dishwashing - Completely submerge for
- 30 seconds at 171°F for hot water sanitizing or
- 10 seconds for chlorine sanitizer or
- 30 seconds for QAC or Iodine sanitizers

Dishwashing Machines
- Utensils must reach a surface temperature of 160°F or
- Have contact time of 10 seconds for chlorine sanitizer or
- Have contact time of 30 seconds for QAC or Iodine sanitizers
Protection from Contamination

• Equipment and utensils contacting PHF must be cleaned throughout the day *every 4 hours* with a few exceptions.

• Food-Contact surfaces of cooking and baking equipment must be cleaned at least every 24 hours (including microwaves).
Protection from Contamination

- Equipment and utensils contacting non-PHF shall be cleaned
  - At least every 24 hrs for tea dispensers and consumer self-service utensils
  - As needed to prevent accumulation of soil or mold for ice and beverage dispensing nozzles, ice bins and enclosed components of ice makers unless otherwise specified by manufacturer
  - Before restocking consumer self-service equipment and utensils such as condiment dispensers and display containers
Protection from Contamination

- Food that is unsafe, adulterated or not honestly presented shall be discarded
- Food that is not from an approved source shall be discarded
- RTE that may have been contaminated by an employee that has been restricted or excluded shall be discarded
- Food contaminated by Food Employees, consumers or other persons through contact with their hands, bodily discharges or other means shall be discarded
<table>
<thead>
<tr>
<th>Temperature</th>
<th>Foods</th>
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| 145°F for 15 seconds | Raw eggs – immediate service  
|             | Fish                   |
|             | Meat – cattle, swine, sheep, goats  
|             | Commercially raised Game Animals, Rabbits  |
| 155°F for 15 seconds | Ratites – Ostrich, Rhea & Emu  
|             | Injected Meats         |
|             | Mechanically tenderized or injected meats  
|             | Raw eggs – hot holding  
|             | Comminuted Meat, Fish or Commercially raised Game Animals  |
| 165°F for 15 seconds | Wild Game Animals  
|             | Poultry – chicken, turkey, duck, geese, guineas, pheasant, quail  
|             | Stuffed fish, meat, pasta, ratites, & poultry  
|             | Stuffing containing fish, meat, ratites & poultry  |
Potentially Hazardous Food Time/Temperature

• Cooling
  • From 135°F to 70°F in 2 hours
  • From 70°F to 41°F (45°F) or less in an additional 4 hours
  • If prepared from ambient temperature ingredients, must be cooled to 41°F (45°F) in 4 hours
  • Must also use an approved method

• Hot Holding – 135°F

• Cold Holding – 41°F by January 1, 2019

• Food that is prepared for immediate service in response to an individual consumer may be served at ANY TEMPERATURE
Date Marking – Ready-to-Eat Potentially Hazardous Food prepared and held for more than 24 hours shall be labeled with date or day by which food will be served, sold or discarded:

- 7 days if held at 41°F
- 4 days if held at 45°F
Potential Hazardous Food Time/Temperature

- Exceptions to Date Marking
  - Commercially Prepared Salads such as chicken salad, ham salad, potato salad & macaroni salad
  - Some Hard and Semi-soft cheeses
  - Cultured dairy products such as yogurt, sour cream & buttermilk
  - Foods such as pepperoni, Genoa salami and country ham – not labeled “Keep Refrigerated”
• Time as a Public Health Control (Former TILT)
  • Written procedures prepared in advance
  • Labeled or marked to indicate when food was either removed from temperature control or is to be discarded
  • Food in unmarked containers or marked to exceed time limit is discarded
Cold Food

- 4 hour hold time if had an internal temperature of 45°F or colder before removing it from temperature control
- 6 hour hold time if had an internal temperature of 41°F or colder before removing it from temperature control and it does not exceed 70°F within the 6 hours

Hot Food

- 4 hour hold time if it had an internal temperature of 135°F or hotter before removing it from temperature control
Consumer Advisory

- Must Provide if serving Raw or Undercooked Meat, Poultry, Fish or Eggs
  - Cannot be put on a children’s menu or used for a Highly Susceptible Population
- Must include 2 components to meet rule requirements
  - Disclosure
  - Reminder
Consumer Advisory

- **Disclosure** is satisfied when
  - Items are described as being raw or undercooked (ex: Eggs cooked to order), OR
  - Items are Asterisked to a footnote stating the items are:
    - Served Raw or Undercooked, or contain (or may contain) Raw or Undercooked ingredients
Consumer Advisory

• **Reminder** is satisfied when disclosed items are asterisked to a footnote stating:
  - Consuming Raw or Undercooked meats, poultry, shellfish, fish or eggs may increase risk of foodborne illness; or
  - ….may increase risk of foodborne illness, especially if you have certain medical conditions
Consumer Advisory does not meet requirements – Does not have a disclosure, only reminder

**Breakfast Menu** served daily 7am to 11am

**Omelets**
- Cheese (American, Provolone or Feta) $5.95
- Mushroom and Cheese $6.95
- Spinach, Feta and Sautéed Onions $6.95
- Bacon, Sausage, Ham or Pepperoni $6.95
- Western Omelet $6.95
- Broccoli and Cheese $6.95

*All above served with home fries and toast.*

**Eggs**
- 2 Eggs any style $4.95
- 2 Eggs any style with bacon, sausage or ham $5.95
- 2 Eggs, 2 bacon, 2 sausage, 2 pancakes, OJ $7.95
- Steak and Eggs (any style) $8.95
- 2 Eggs with Homemade Corned Beef Hash $7.95

*All above served with home fries and toast.*

- Buttermilk Pancakes $6.25
- French Toast made with your choice of bread $6.25

**Breakfast Roll-up (3 eggs)** $5.95
- Made with ham, bacon or sausage with cheese

**Breakfast Sandwich (2 eggs)** $3.95
- Made with ham, bacon or sausage with cheese

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**Catering**

We offer complete catering services:
- Corporate Catering
- Birthdays
- Weddings
- Anniversaries
- Barbecues
- Theme Parties
- House Parties
- Personalized Menus

*George says*

*Tell us what you like. We can make it!*

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**FRESH START At Bread Winners Bakery**

935 East Street, Walpole, MA 02081
Tel: (508) 668-2123
Fax: (508) 668-0167

Fax or call in your orders in advance.

**Dine-in · Take-out · Delivery**

**Cafe Menu Hours**
- Monday – Saturday
  - 7:00 am to 2:00 pm
- Sunday
  - 7:00 am to 1:00 pm

*Free delivery with $10 minimum order within Walpole and Norwood*
*Monday thru Friday 11:00 am to 2:00 pm*

**Bakery Hours**
- Monday – Friday
  - 7:00 am to 6:00 pm
- Saturday
  - 7:00 am to 3:00 pm
- Sunday
  - 7:00 am to 1:00 pm

*www.freshstartskitchen.com*

Menu Updated May 2008

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**Consumer Advisory:** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Consumer Advisory meets requirements with both disclosure and reminder.
Chemical

- Only those poisonous or toxic materials that are required for the operation and maintenance of the food establishment shall be allowed.
- Cannot reuse poisonous or toxic chemical containers to store food or sanitizer.
- Sanitizers cannot exceed maximum concentrations.
Conformance with Approved Procedures

• Specialized food processes must be approved by the Health Department (examples)
  • Treating Juice or Labeling with a Warning if not treated
  • Smoking Food
  • Curing Food
  • Using Food Additives to render a food so that it is not PHF
  • Using Reduced Oxygen Packaging (ex: using a vacuum sealer)
  • Custom processing animals
Safe Food and Water

- Menu items that use egg as an ingredient for the preparation of RTE foods – **must use pasteurized eggs**
Food Temperature Control

Fruits and Vegetables that are cooked for hot holding must be cooked to 135°F.

Slacking – keeping frozen food (typically used for frying) under refrigeration (41°F) or less or at any temperature if the food remains frozen.

Must provide a suitable small-diameter probe thermometer to check thin foods such as hamburger patties & okra.
Food Temperature Control

• Must use correct thawing procedures if thawing:
  • In a refrigerator
  • Under potable running water (< 70°F)
  • As part of the cooking process
  • In a microwave only when food will be immediately transferred to conventional cooking equipment as part of continuous cooking process
Insect control devices must be installed away from food preparation areas and must keep dead insects from falling onto exposed food & clean equipment or utensils or linens.

Dead or trapped birds, insects, rodents and other pests must be removed from control devices at a frequency to prevent accumulation, decomposition or attraction of pests.
Prevention of Food Contamination
Prevention of Food Contamination
Ice that has been used as an exterior coolant is prohibited from then being used as an ingredient.

Packaged food may not be stored in direct contact with ice/water if packaging is not water tight.

Linens and napkins may not be used in contact with food unless they are used to line a container to serve food such as rolls and they are replaced each time the container is refilled for a new customer.
Prevention of Food Contamination

- Food must be stored at least 6 inches off the floor.
- Food cannot be stored in locker rooms, in toilet rooms, dressing rooms, garbage rooms, mechanical rooms, under leaking water lines or under open stairwells.
- Customer self-service buffets & salad bars must be monitored by Food Employees trained in safe operating procedures.
Prevention of Food Contamination

• Food Employees must keep their fingernails trimmed, filed and maintained so the edges and surfaces are cleanable and not rough.

• Unless wearing gloves, Food Employees may not wear fingernail polish or artificial fingernails when working with exposed food.
Prevention of Food Contamination

- Food Employees **may not wear jewelry including medical information or watches on their arms or hands**
  - One exception – plain ring such as a wedding band
- Food Employees **must wear clean outer clothing** to prevent contamination of food, equipment, utensils, linens and single-service
Wiping Cloths

- Used for wiping food spills from tableware & carryout containers that occur as food is being served shall be maintained dry, used for no other purpose & kept free of food debris/visible soil
- In-use for wiping counters & other equipment must be held between uses in chemical sanitizer solution, laundered daily & kept free of food debris/visible soil
- In-use for wiping surfaces in contact with raw animal foods must be kept separate from cloths used for other purposes
Equipment, cabinet used to store food or clean equipment, utensils, linens or single-service may

- Not be stored in locker, toilet, garbage or mechanical rooms, under sewer lines, under leaking water lines, under open stairwells or under other sources of contamination
- Must be stored at least 6 inches off the floor
Fixed Equipment (not easily moveable) must be installed so that it is

- **Spaced to** allow cleaning along sides, behind and above
- **Spaced from** adjoining equipment, walls and ceilings not more than 1 millimeter or sealed to it
- **Sealed to** floor or counter top or elevated on legs 6 inches off the floor or 4 inches off the counter top/table
**Utensils and Equipment**

- 2-compartment sinks used for washing and sanitizing utensils must
  - Use a detergent-sanitizer
  - Make up cleaning and sanitizing solutions immediately before use and drain immediately after use
- Compartments of utensil and food preparation sinks, dishwashers & drainboards must be cleaned
  - At least every 24 hours
  - Before use
  - Throughout the day at a frequency to prevent recontamination of equipment and utensils
Utensils and Equipment

• The wash, rinse and sanitize solutions must be maintained clean
• The wash compartment must be maintained ≥ 110°F
Toilet Rooms used by females or with diaper changing tables must be provided with a covered trashcan for sanitary napkins and/or diapers. Must provide toilet tissue at each toilet.
Physical Facilities

- Outdoor storage surface for garbage, recyclables and returnables must be constructed of nonabsorbent material such as concrete, asphalt and must be smooth, durable and sloped to drain.

- Garbage, recyclables and returnables must be removed at frequency to prevent attraction of pests.
Physical Facilities

- If disposable towels are used at handwashing sinks, must provide a trash can at each handwash sink or group of adjacent handwash sinks.
- Mops must be positioned to allow them to air dry without soiling walls, equipment or supplies.
- Must keep premises free of:
  - Items that are unnecessary to the operation or maintenance of the establishment such as equipment that is nonfunctional or unused.
  - Litter.
Physical Facilities

- **Light Intensity**
  - 50 Foot Candles of Light are required
    - Food Preparation Areas
  - 20 Foot Candles of Light are required
    - Handwashing or dishwashing areas
    - Buffets and Salad Bars
    - Displays for produce or packaged food
    - Utensil-storage Areas
    - Wait Stations
    - Restrooms
    - Inside some equipment such as reach-in refrigerators
  - 10 Foot Candles of Light
    - Inside walk-in refrigerators and freezers
    - Dry storage areas
    - Dining rooms (for cleaning)
Department of Environmental and Natural Resources

- State Web Site: www.deh.enr.state.nc.us
- County Web Site: www.rockinghamcountypublichealth.org
- Rules: www.deh.enr.state.nc.us/ehs/rules.htm
- My contact information:
  - Phone Number: (336)342-8180
  - Email: mmcguire@co.rockingham.nc.us
QUESTIONS?