

1 15A NCAC 18A.2650 – .2676 are adopted with changes as published in 26:18 NCR 1448-1464 as follows:

2
3 **15A NCAC 18A .2650 GENERAL – ADOPTION BY REFERENCE**

4 The 2009 Food Code, not including subsequent amendments and editions, established by the U.S.
5 Department of Health and Human Services, Food and Drug Administration (hereinafter referred to as the
6 "Food Code") is incorporated by reference. The Food Code may be accessed from the internet at
7 www.fda.gov/Food/FoodSafety/RetailFoodProtection/FoodCode/default.htm, or a copy can be obtained by
8 contacting the U.S. Department of Commerce, National Technical Information Service, at (703) 605-6040,
9 and is also available for inspection at the Division of Public Health, N.C. Department of Health and Human
10 Services.

11
12 *Authority G.S. 130A-248; S.L. 2011-394, Section 15(a).*

13
14 **15A NCAC 18A .2651 DEFINITIONS**

15 The provisions of this Rule make amendments, additions, and deletions to the Food Code incorporated by
16 reference in Rule .2650 of this Section. In Chapter 1, the following apply:

- 17 (1) In Paragraph 1-201.10(B), add: "'Commissary' means a food establishment that services a
18 mobile food unit or a pushcart."
- 19 (2) In Paragraph 1-201.10(B), add: "'Congregate nutrition sites' means a food establishment
20 where food preparation is limited to same day service, reheating of potentially hazardous
21 food (time/temperature control for safety food), and operated under the rules of the
22 Division of Aging, N.C. Department of Health and Human Services."
- 23 (3) In Paragraph 1-201.10(B), add: "'Department' means the N.C. Department of Health and
24 Human Services."
- 25 (4) In Paragraph 1-201.10(B), amend "Food establishment (2)(b)" to read: "An operation that
26 is conducted in a mobile, stationary, temporary, or permanent facility or location and
27 where consumption is on or off the premises."
- 28 (5) In Paragraph 1-201.10(B), amend "Food establishment (3)" to read: "Food establishment'
29 does not include entities exempted as described in G.S. 130A-250 or establishments that
30 only serve such items as dip ice cream, popcorn, candied apples, or cotton candy."
- 31 (6) In Paragraph 1-201.10(B), add: "'Food stand' means a food establishment which prepares
32 or serves food and which does not provide seating facilities for customers to use while
33 eating or drinking."
- 34 (7) In Paragraph 1-201.10(B), add: "'Good repair' means equipment and utensils shall be
35 maintained in a state of repair and condition that meets the requirements specified under
36 Parts 4-1 and 4-2 of the Food Code as amended by Rule .2654."

- 1 (8) In Paragraph 1-201.10(B), amend "Imminent health hazard" to: "Imminent hazard' means
2 an imminent hazard as defined in G.S. 130A-2(3)."
- 3 (9) In Paragraph 1-201.10(B), add: "Limited food establishment' means a food establishment
4 as defined in G.S. 130A-247(7)."
- 5 (10) In Paragraph 1-201.10(B), add: "Local health director' means a local health director as
6 defined in G.S. 130A-2(6)."
- 7 (11) In Paragraph 1-201.10(B), amend "Meat" to read: "Meat' means the flesh of animals used
8 as food including the dressed flesh of cattle, swine, sheep, or goat, other edible animals,
9 and as defined in G.S. 106-549.15(14), except fish, poultry, and wild game animals as
10 specified under Subparagraphs 3-201.17(A)(3) and (4)."
- 11 (12) In Paragraph 1-201.10(B), add: "Mobile food unit' means a food establishment or
12 pushcart designed to be readily moved and vend food."
- 13 (13) In Paragraph 1-201.10(B), amend "Person" to: "Person' means person as defined in G.S.
14 130A-2(7)."
- 15 (14) In Paragraph 1-201.10(B), amend "Poultry (1)" to read: "Any domesticated bird
16 (chickens, turkeys, ducks, geese, guineas, ratites, or squabs), whether live or dead, as
17 defined in 9 CFR 381.1 Poultry Products Inspection Regulations Definitions, Poultry, and
18 G.S. 106-549.51(26); and"
- 19 (15) In Paragraph 1-201.10(B), add: "Pushcart' means a mobile piece of equipment or vehicle
20 used to vend food."
- 21 (16) In Paragraph 1-201.10(B), add: "Registered Environmental Health Specialist' means a
22 Registered Environmental Health Specialist as defined in G.S. 90A-51(2b) and 90A-
23 51(4) and authorized agent of the Department."
- 24 (17) In Paragraph 1-201.10(B), add: "Regulatory Authority' means the Department or
25 authorized agent of the Department."
- 26 (18) In Paragraph 1-201.10(B), add: "Restaurant' means a food establishment which prepares
27 or serves food and provides seating."
- 28 (19) In Paragraph 1-201.10(B), add: "Supplemental cooking room' means a separate attached
29 or detached structure in which food is cooked on grills, pits, or fireplaces and no other
30 processing occurs."
- 31 (20) In Paragraph 1-201.10(B), amend "Temporary food establishment" to: "Temporary food
32 establishment' means a food establishment which operates for a period of time not to
33 exceed 21 days in one location, affiliated with and endorsed by a transitory fair, carnival,
34 circus, festival, or public exhibition. Food establishments that operate in the same event
35 location for more than 21 days per calendar year are not eligible for a temporary food
36 establishment permit. Domestic yard sales and businesses such as auctions, flea markets,
37 or farmers' markets are not eligible for a temporary food establishment permit."

1 (21) In Paragraph 1-201.10(B), add: "'Temporary food establishment commissary' means a
2 food establishment affiliated with a temporary food establishment which prepares food in
3 advance or off-site. The temporary food establishment commissary permit shall be valid
4 for no more than 21 consecutive days and shall be permitted no more than 7 days prior to
5 commencement of the event. Food Establishments that operate in the same location for
6 more than 21 days per calendar year are not eligible for a temporary food establishment
7 commissary permit. Food shall not be sold from the temporary food establishment
8 commissary. The temporary food establishment commissary shall comply with all
9 temporary food establishment requirements."

10 (22) In Paragraph 1-201.10(B), add: "'Transitional Permit' means a permit issued by the
11 regulatory authority upon the transfer of ownership or lease of an existing food
12 establishment to allow the correction of construction and equipment problems that do not
13 represent an immediate threat to public health. The transitional permit shall expire 180
14 days after the date of issuance."

15 (23) In Paragraph 1-201.10(B), delete "Vending machine."

16 (24) In Paragraph 1-201.10(B), delete "Vending machine location."

17
18 *Authority G.S. 130A-248; S.L. 2011-394, Section 15(a).*

19
20 **15A NCAC 18A .2652 MANAGEMENT AND PERSONNEL**

21 The provisions of this Rule make amendments, additions, and deletions to the Food Code incorporated by
22 reference in Rule .2650 of this Section. In Chapter 2, the following apply:

23 (1) In Paragraph 2-101.11(B), amend to read: "In a food establishment with two or more
24 separately permitted departments that are the legal responsibility of the same permit
25 holder and that are located on the same premises, the permit holder may designate a
26 single person in charge who is present on the premises during all hours of operation, and
27 who is responsible for each separately permitted food establishment on the premises."

28 (2) In Section 2-102.11, amend the last sentence in the first paragraph to: "The person in
29 charge shall demonstrate this knowledge by being a certified food protection manager
30 who has shown proficiency of required information through passing a test that is part of
31 an accredited [program.] program The person in charge is not required to be a certified
32 food protection manager when the food establishment is not operating and food is not
33 being prepared, packaged, or served for immediate consumption."

34 (3) In Section 2-102.11, delete (A), (B), and (C).

35 (4) In Subpart 2-102, add Section 2-102.12, Certified Food Protection Manager, to read:

36
37 **"2-102.12 Certified Food Protection Manager.**

1 (A) At least one employee that has supervisory and management responsibility and the
2 authority to direct and control food preparation and service shall be a certified food
3 protection manager who has shown proficiency of required information through passing a
4 test that is part of an American National Standards Institute (ANSI)-accredited program,
5 which is the accrediting organization for the Conference for Food Protection Standards
6 for accreditation of food protection manager certification programs.

7 (B) This section does not apply to **congregate nutrition sites and** Risk Category I food
8 establishments as defined in 10A NCAC 46 .0213."

9 (C) The requirements of this section are effective on January 1, 2014.

10 (5) In Section 2-102.20, replace "Paragraph 2-102.11(B)" with "Section 2-102.11."

11
12 *Authority G.S. 130A-248; S.L. 2011-394, Section 15(a).*

13
14 **15A NCAC 18A .2653 FOOD**

15 The provisions of this Rule make amendments, additions, and deletions to the Food Code incorporated by
16 reference in Rule .2650 of this Section. In Chapter 3, the following apply:

17 (1) In Paragraph 3-201.11(A), add at the end: "Food from food establishments in states
18 adjacent to North Carolina may be sold within North Carolina if the food establishments
19 are under jurisdiction of the local or state enforcement body in that state and approved by
20 the regulatory authority in North Carolina. To determine the extent of compliance with
21 this Code, the regulatory authority may accept reports regarding compliance and
22 compliance history from responsible authorities in other jurisdictions where the food
23 establishments are located."

24 (2) In Paragraph 3-301.11(B), amend to read: "Except when washing fruits and vegetables as
25 specified under Section 3-302.15 or as specified in Paragraphs (D) and (E) of this section,
26 food employees may not contact exposed ready-to-eat food with their bare hands and
27 shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or
28 dispensing equipment."

29 (3) In Paragraph 3-301.11(D), amend to read:

30
31 "Paragraph (B) of this section does not apply to a food employee who contacts exposed,
32 ready-to-eat food with bare hands at the time the ready-to-eat food is being added as an
33 ingredient to a food that is to be cooked in the food establishment to heat all parts of the
34 food to a temperature of at least 74°C (165°F)."

35
36 (4) In Section 3-301.11, redesignate existing Paragraph (D) as new Paragraph (E).

37 (5) In Subparagraph 3-301.11(D)(7), replace "(D)(1)-(6)" with "(E)(1)-(6)."

- 1 (6) Delete Section 3-305.13.
- 2 (7) In Section 3-306.12, delete (B).
- 3 (8) In Paragraph 3-403.11(D), amend to read: "Reheating for hot holding as specified under
4 Paragraphs (A) through (C) of this section shall be completed within 2 hours and the time
5 the food is between 5°C (41°F) or 7°C (45°F) and the temperatures specified under
6 Paragraphs (A) through (C) of this section may not exceed 2 hours."
- 7 (9) In Paragraph 3-501.12(A), amend to read: "Under refrigeration that maintains the food
8 temperature at 5°C (41°F) or less, or at 7°C (45°F) or less as specified under
9 Subparagraph 3-501.16(A)(2)(b); or"
- 10 (10) In Paragraph 3-501.13(A), amend to read: "Under refrigeration that maintains
11 the food temperature at 5°C (41°F) or less, or at 7°C (45°F) or less as specified under
12 Subparagraph 3-501.16(A)(2)(b); or"
- 13 (11) In Paragraph 3-501.13(B), amend to read:
- 14
- 15 "Completely submerged under running water:
- 16 (1) At a water temperature of 21°C (70°F) or below,
- 17 (2) With sufficient water velocity to agitate and float off loose particles in an
18 overflow, and
- 19 (3) For a period of time that does not allow thawed portions of ready-to-eat food
20 to rise above 5°C (41°F), or 7°C (45°F) as specified under Subparagraph 3-
21 501.16(A)(2)(b), or
- 22 (4) For a period of time that does not allow thawed portions of a raw animal
23 food requiring cooking as specified under Paragraph 3-401.11(A) or (B) to be
24 above 5°C (41°F), or 7°C (45°F) as specified under Subparagraph 3-
25 501.16(A)(2)(b), for more than 4 hours including:
- 26 (a) The time the food is exposed to the running water and the time
27 needed for preparation for cooking, or
- 28 (b) The time it takes under refrigeration to lower the food temperature
29 to 5°C (41°F), or 7°C (45°F) as specified under Subparagraph 3-
30 501.16(A)(2)(b);"
- 31
- 32 (12) In Subparagraph 3-501.14(A)(2), amend to read: "Within a total of 6 hours from 57°C
33 (135°F) to 5°C (41°F) or less, or to 7°C (45°F) or less as specified under Subparagraph 3-
34 501.16(A)(2)(b)."
- 35 (13) In Paragraph 3-501.14(B), amend to read: "Potentially hazardous food (time/temperature
36 control for safety food) shall be cooled within 4 hours to 5°C (41°F) or less, or to 7°C

1 (45°F) or less as specified under Subparagraph 3-501.16(A)(2)(b), if prepared from
2 ingredients at ambient temperature, such as reconstituted foods and canned tuna."

3 (14) In Subparagraph 3-501-16(A)(2), amend to read:
4

5 "At a temperature specified in the following:

6 (a) 5°C (41°F) or less; or

7 (b) 7°C (45°F) or between 5°C (41°F) and 7°C (45°F) in existing refrigeration
8 equipment that is not capable of maintaining the food at 5°C (41°F) or less if:

9 (i) The equipment is in place and in use in the food establishment; and

10 (ii) On or before ~~January 1, 2016,~~ January 1, 2019, the equipment is
11 upgraded or replaced to maintain food at a temperature of 5°C (41°F)
12 or less."

13 (15) In Paragraph 3-501.17(A), amend to read:
14

15 "(A) Except when packaging food using a reduced oxygen packaging method as specified
16 under Section 3-502.12, and except as specified in Paragraphs (D) and (E) of this section,
17 refrigerated, ready-to eat, potentially hazardous food (time/temperature control for safety
18 food) prepared and held in a food establishment for more than 24 hours shall be clearly
19 marked to indicate the date or day by which the food shall be consumed on the premises,
20 sold, or discarded, based on the temperature and time combinations specified below. The
21 day of preparation shall be counted as Day 1.

22 (1) 5°C (41°F) or less for a maximum of 7 days; or

23 (2) 7°C (45°F) or between 5°C (41°F) and 7°C (45°F) for a maximum of 4 days
24 in existing refrigeration equipment that is not capable of maintaining the food at
25 5°C (41°F) or less if:

26 (a) The equipment is in place and in use in the food establishment, and

27 (b) On or before ~~January 1, 2016,~~ January 1, 2019, the equipment is
28 upgraded or replaced to maintain food at a temperature of 5°C (41°F)
29 or less."
30

31 (16) In Paragraph 3-501.19(B), amend to read: "If time without temperature control is used as
32 the public health control up to a maximum of 4 hours:"

33 (17) In Subparagraph 3-501.19(B)(1), amend to read: "The food shall have an initial
34 temperature of 5°C (41°F) or less, or 7°C (45°F) or less when removed from cold holding
35 temperature control, or 57°C (135°F) or greater when removed from hot holding
36 temperature control:"

1 unwrapped single-service and single-use articles or other food service items that may
2 result in contamination of food or food-contact surfaces and does not permit animals to
3 physically contact employees engaged in the preparation or handling of food:

- 4 (1) Fish or crustacea in aquariums or display tanks;
5 (2) Patrol dogs accompanying police or security officers in offices and
6 dining, sales, and storage areas; and sentry dogs in outside fenced
7 areas;
8 (3) Service animals accompanying persons with disabilities in areas that
9 are not used for food preparation; and
10 (4) Dogs (*Canis lupus familiaris*) and cats (*Felis catus*) in outdoor dining
11 areas; provided that dogs and cats are physically restrained, and do not
12 pass through any indoor areas of the food establishment. Except for
13 service animals described in Subparagraph (3) of this Paragraph,
14 nothing in this Rule prohibits a food establishment from prohibiting
15 dogs and cats in outdoor dining areas.
16 (5) In areas that are not used for food preparation, storage, sales, display,
17 or dining, in which there are caged animals or animals that are similarly
18 confined, such as in a variety store that sells pets or a tourist park that
19 displays animals."

20
21 *Authority G.S. 130A-248; S.L. 2011-394, Section 15(a).*
22

23 **15A NCAC 18A .2657 POISONOUS OR TOXIC MATERIALS**

24 The provisions of this Rule make amendments, additions, and deletions to the Food Code incorporated by
25 reference in Rule .2650 of this Section. In Chapter 7, the following apply:

- 26 (1) In Section 7-101.11, add at the end: "Only those pesticides which have been registered
27 with the EPA and with the N.C. Department of Agriculture and Consumer Services shall
28 be used. If the manufacturer's label is missing from a pesticide container, the container
29 shall be identified with the manufacturer's product brand name, percentage of each active
30 ingredient, and EPA registration number."
31 (2) In Section 7-203.11, add at the end: "Sanitizing solutions shall not be stored in or
32 dispensed from containers previously containing other poisonous or toxic materials."
33

34 *Authority G.S. 130A-248; S.L. 2011-394, Section 15(a).*
35

36 **15A NCAC 18A .2658 COMPLIANCE AND ENFORCEMENT**

1 The provisions of this Rule make amendments, additions, and deletions to the Food Code incorporated by
2 reference in Rule .2650 of this Section. In Chapter 8, the following apply:

3 (1) In Section 8-103.10, add the following to the end: "Variance requests shall be submitted
4 to a committee including a food scientist and representatives from industry and state and
5 local public health agencies, appointed by the Department."

6 (2) In Section 8-201.11, add the following to the beginning: "Plans drawn to scale for
7 franchised or chain food establishments shall be submitted for review and approval to the
8 Environmental Health Services Branch, N.C. Division of Public Health. Plans drawn to
9 scale for independent food establishments shall be submitted for review and approval to
10 the local health department."

11 (3) In Paragraph 8-201.12(A), amend to read: "Intended menu and plan review application:"

12 (4) In Paragraph 8-302.14(G), amend to read: "A statement signed by the applicant that
13 attests to the accuracy of the information provided in the application."

14 (5) In Paragraph 8-302.14(G), delete (1) and (2).

15 (6) In Section 8-303.20, delete "Permit Renewal" from the heading.

16 (7) In Section 8-303.20, amend to read: "As applicable, the regulatory authority may issue a
17 permit in accordance with 15A NCAC 18A .2659, to a new owner of an existing food
18 establishment after a properly completed application is submitted, reviewed, and
19 approved, and an inspection shows that the establishment is in compliance with this
20 Code. If the establishment is not in compliance with the Code, a transitional permit may
21 be issued in accordance with G.S. 130A-248 (b) and (c) and Rule .2659(b)."

22 (8) Delete Section 8-304.10.

23 (9) Delete Paragraph 8-304.11(A).

24 (10) Delete Section 8-304.20.

25 (11) In Section 8-401.10, delete (A) and replace with: "The regulatory authority shall inspect a
26 food establishment in accordance with 10A NCAC 46 .0213."

27 (12) In Section 8-401.10, delete (B) and (C).

28 (13) Delete Section 8-401.20.

29 (14) Delete Section 8-402.10.

30 (15) In Subparagraph 8-402.20(A)(1), amend to read: "The permit holder shall allow access to
31 the regulatory authority as specified under Section 8-402.11 of the Code and G.S. 130A-
32 17 and 130A-249."

33 (16) In Subparagraph 8-402.20(A)(3), amend to read: "If access is denied, an administrative
34 warrant may be obtained according to G.S. 15-27.2; and"

35 (17) In Section 8-402.40, amend heading to read: "Administrative Warrant to Gain Access."

36 (18) In Section 8-402.40, amend to read: "If denied access to a food establishment for an
37 authorized purpose and after complying with Section 8-402.20 of the Food Code as

1 amended by Rule .2658, the regulatory authority may issue, or apply for the issuance of,
2 an administrative warrant to gain access as provided by G.S. 15-27.2."

3 (19) In Section 8-403.20, delete the reference to Section 8-406.11.

4 (20) Delete Section 8-406.11.

5 (21) Delete Subpart 8-501.

6
7 *Authority G.S. 130A-248; S.L. 2011-394, Section 15(a).*

8
9 **15A NCAC 18A .2659 PERMITS**

10 (a) No permit to operate shall be issued to a person until an evaluation by the regulatory authority shows
11 that the establishment complies with this Section. However, the regulatory authority shall allow a period of
12 210 days after the date of issuance to comply with the certified food protection manager requirements in
13 Sections 2-102.11 and 2-102.12 of the Food Code as amended by Rule .2652.

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

23 (c) The regulatory authority may impose conditions on the issuance of a permit or transitional permit.
24 Conditions shall be specified for one or more of the following areas:

25 (1) The number of seats or consumers served.

26 (2) The categories of food served.

27 (3) Time schedules in completing minor construction items.

28 (4) Modification or maintenance of water supplies.

29 (5) Use of facilities for more than one purpose.

30 (6) Continuation of contractual arrangements upon which basis the permit was issued.

31 (7) Submission and approval of plans for renovation.

32 (8) Any other conditions necessary for a food establishment to remain in compliance with
33 this Section.

34 (d) If a permit or transitional permit has been suspended, the suspension shall be lifted if the regulatory
35 authority has evaluated the food establishment and found that the violations causing the suspension have
36 been corrected. If a permit or transitional permit has been revoked, a new permit shall be issued only after

1 the regulatory authority has evaluated the food establishment and found it to comply with all applicable
2 rules. The evaluations shall be conducted within 15 days after the request is made by the permit holder.

3
4 *Authority G.S. 130A; S.L. 2011-394, Section 15(a).*

5
6 **15A NCAC 18A .2660 PUBLIC DISPLAY OF GRADE CARDS**

7 (a) Upon initial inspection of a food establishment or if a renovation or other change in the establishment
8 makes the grade card inconspicuous, the regulatory authority shall designate the location for posting the
9 grade card. The grade card shall be located in a conspicuous place where it may be readily observed by the
10 public upon entering the food establishment. If the person in charge of the food establishment objects to the
11 location designated by the regulatory authority then the person in charge may suggest an alternative
12 location which meets the criteria of this Rule.

13 (b) When an inspection of a food establishment is made, the regulatory authority shall remove the existing
14 grade card, issue a new grade card, and post the new grade card in the same location where the grade card
15 was previously posted as long as that location remains conspicuous. The person in charge of the food
16 establishment shall keep the grade card posted at the designated location at all times. The grade card may
17 be posted in another location which meets the criteria of this Rule if agreed upon by the person in charge
18 and the regulatory authority.

19 (c) On a mobile food unit and pushcart, the grade card shall be located where it is visible to the public when
20 purchasing food. The grade card shall be maintained on the mobile food unit and pushcart and may be
21 removed during transport to operating locations and the person in charge shall repost the grade card in the
22 original location prior to commencing operation.

23
24 *Authority G.S. 130A-248; S.L. 2011-394, Section 15(a).*

25
26 **15A NCAC 18A .2661 INSPECTIONS AND REINSPECTIONS**

27 (a) Upon entry into a food establishment, the regulatory authority shall provide identification and the
28 purpose in visiting that establishment. The regulatory authority shall inquire as to the identity of the person
29 in charge and invite the person in charge to accompany the regulatory authority during the inspection. If no
30 employee is identified as the person in charge, the regulatory authority shall invite an employee to
31 accompany them on the inspection. Following the inspection, the regulatory authority shall offer to review
32 the results of the inspection with the person in charge or employee, as applicable.

33 (b) The grading of food establishments shall be conducted using an inspection form furnished by the
34 regulatory authority. The form shall provide for the following information:

- 35 (1) The name and mailing address of the food establishment;
36 (2) The name of the permit holder;
37 (3) The permit status and score given;

1 (4) Standards of construction and operation as listed in .2651 through .2677 of this Section;

2 (5) An explanation for all points deducted;

3 (6) The signature of the regulatory authority; and

4 (7) The date.

5 (c) The grading of food establishments shall be based on the standards of operation and construction as set
6 forth in Rules .2650 through .2676 of this Section.

7 (d) The Food Establishment Inspection form shall be used to document points assessed for violation of the
8 rules of this Section as follows:

9 (1) Violation of Chapter 2 of the Food Code as amended by Rule .2652 of this Section
10 related to person in charge present, certification by accredited program or performs duties
11 shall equal no more than 2 points.

12 (2) Violation of Chapter 2 of the Food Code as amended by Rule .2652 of this Section
13 related to management awareness, policy present, and allergy awareness shall equal no
14 more than 3 points.

15 (3) Violation of Chapter 2 of the Food Code as amended by Rule .2652 of this Section
16 related to proper use of reporting, restriction, and exclusion shall equal no more than 3
17 points.

18 (4) Violation of Chapters 2 and 3 of the Food Code as amended by Rules .2652 and .2653 of
19 this Section related to proper eating, tasting, drinking, or tobacco use shall equal no more
20 than 2 points.

21 (5) Violation of Chapter 2 of the Food Code as amended by Rule .2652 of this Section
22 related to no discharge from eyes, nose, and mouth shall equal no more than 1 point.

23 (6) Violation of Chapter 2 of the Food Code as amended by Rule .2652 of this Section
24 related to hands clean and properly washed shall equal no more than 4 points.

25 (7) Violation of Chapter 3 of the Food Code as amended by Rule .2653 of this Section
26 related to no bare hand contact with ready-to-eat food or approved alternate method
27 properly followed shall equal no more than 3 points.

28 (8) Violation of Chapters 5 and 6 of the Food Code as amended by Rules .2655 and .2656 of
29 this Section related to handwashing facilities supplied and accessible shall equal no more
30 than 2 points.

31 (9) Violation of Chapters 3 and 5 of the Food Code as amended by Rules .2653 and .2655 of
32 this Section related to food obtained from an approved source shall equal no more than 2
33 points.

34 (10) Violation of Chapter 3 of the Food Code as amended by Rule .2653 of this Section
35 related to food received at proper temperature shall equal no more than 2 points.

- 1 (11) Violation of Chapter 3 of the Food Code as amended by Rule .2653 of this Section
2 related to food in good condition, safe, and unadulterated shall equal no more than 2
3 points.
- 4 (12) Violation of Chapter 3 of the Food Code as amended by Rule .2653 of this Section
5 related to required records available, shellstock tags, and parasite destruction shall equal
6 no more than 2 points.
- 7 (13) Violation of Chapter 3 of the Food Code as amended by Rule .2653 of this Section
8 related to food separated and protected shall equal no more than 3 points.
- 9 (14) Violation of Chapter 4 of the Food Code as amended by Rule .2654 of this Section
10 related to food-contact surfaces cleaned and sanitized shall equal no more than 3 points.
- 11 (15) Violation of Chapter 3 of the Food Code as amended by Rule .2653 of this Section
12 related to disposition of returned, previously served, reconditioned, and unsafe food shall
13 equal no more than 2 points.
- 14 (16) Violation of Chapter 3 of the Food Code as amended by Rule .2653 of this Section
15 related to cooking time and temperatures shall equal no more than 3 points.
- 16 (17) Violation of Chapter 3 of the Food Code as amended by Rule .2653 of this Section
17 related to reheating for hot holding shall equal no more than 3 points.
- 18 (18) Violation of Chapter 3 of the Food Code as amended by Rule .2653 of this Section
19 related to cooling time and temperatures shall equal no more than 3 points.
- 20 (19) Violation of Chapter 3 of the Food Code as amended by Rule .2653 of this Section
21 related to hot holding temperatures shall equal no more than 3 points.
- 22 (20) Violation of Chapter 3 of the Food Code as amended by Rule .2653 of this Section
23 related to cold holding temperatures shall equal no more than 3 points.
- 24 (21) Violation of Chapter 3 of the Food Code as amended by Rule .2653 of this Section
25 related to date marking and disposition shall equal no more than 3 points.
- 26 (22) Violation of Chapter 3 of the Food Code as amended by Rule .2653 of this Section
27 related to time as a public health control procedures and records shall equal no more than
28 2 points.
- 29 (23) Violation of Chapter 3 of the Food Code as amended by Rule .2653 of this Section
30 related to consumer advisory provided for raw or undercooked foods shall equal no more
31 than 1 point.
- 32 (24) Violation of Chapter 3 of the Food Code as amended by Rule .2653 of this Section
33 related to pasteurized foods used and prohibited foods not offered shall equal no more
34 than 3 points.
- 35 (25) Violation of Chapter 3 of the Food Code as amended by Rule .2653 of this Section
36 related to food additives approved and properly used shall equal no more than 1 point.

- 1 (26) Violation of Chapter 7 of the Food Code as amended by Rule .2657 of this Section
2 related to toxic substances properly identified, stored, and used shall equal no more than
3 2 points.
- 4 (27) Violation of Chapters 3, 4 and 8 of the Food Code as amended by Rules .2653, .2654, and
5 .2658 of this Section related to compliance with variance, specialized process, and
6 HACCP plan shall equal no more than 2 points.
- 7 (28) Violation of Chapter 3 of the Food Code as amended by Rule .2653 of this Section
8 related to pasteurized eggs used where required shall equal no more than 1 point.
- 9 (29) Violation of Chapters 3 and 5 of the Food Code as amended by Rules .2653 and .2655 of
10 this Section related to water from an approved source shall equal no more than 2 points.
- 11 (30) Violation of Chapter 8 of the Food Code as amended by Rule .2658 of this Section
12 related to variance obtained for specialized processing methods shall equal no more than
13 1 point.
- 14 (31) Violation of Chapters 3 and 4 of the Food Code as amended by Rules .2653 and .2654 of
15 this Section related to proper cooling methods used or adequate equipment for
16 temperature control shall equal no more than 1 point.
- 17 (32) Violation of Chapter 3 of the Food Code as amended by Rule .2653 of this Section
18 related to plant food properly cooked for hot holding shall equal no more than 1 point.
- 19 (33) Violation of Chapter 3 of the Food Code as amended by Rule .2653 of this Section
20 related to approved thawing methods used shall equal no more than 1 point.
- 21 (34) Violation of Chapter 4 of the Food Code as amended by Rule .2654 of this Section
22 related to thermometers provided and accurate shall equal no more than 1 point.
- 23 (35) Violation of Chapter 3 of the Food Code as amended by Rule .2653 of this Section
24 related to food properly labeled or original container shall equal no more than 2 points.
- 25 (36) Violation of Chapters 2 and 6 of the Food Code as amended by Rules .2652 and .2656 of
26 this Section related to insects and rodents not present or no unauthorized animals or
27 persons shall equal no more than 2 points.
- 28 (37) Violation of Chapters 3 and 6 of the Food Code as amended by Rules .2653 and .2656 of
29 this Section related to contamination prevented during food preparation, storage, and
30 display shall equal no more than 2 points.
- 31 (38) Violation of Chapter 2 of the Food Code as amended by Rule .2652 of this Section
32 related to personal cleanliness shall equal no more than 1 point.
- 33 (39) Violation of Chapters 3 and 4 of the Food Code as amended by Rules .2653 and .2654 of
34 this Section related to wiping cloths properly used and stored shall equal no more than 1
35 point.
- 36 (40) Violation of Chapters 3 and 7 of the Food Code as amended by Rules .2653 and .2657 of
37 this Section related to washing fruits and vegetables shall equal no more than 1 point.

- 1 (41) Violation of Chapter 3 of the Food Code as amended by Rule .2653 of this Section
2 related to in-use utensils properly stored shall equal no more than 1 point.
- 3 (42) Violation of Chapter 4 of the Food Code as amended by Rule .2654 of this Section
4 related to utensils, equipment, and linens properly stored, dried and handled shall equal
5 no more than 1 point.
- 6 (43) Violation of Chapter 4 of the Food Code as amended by Rule .2654 of this Section
7 related to single-use and single-service articles properly stored and used shall equal no
8 more than 1 point.
- 9 (44) Violation of Chapter 3 of the Food Code as amended by Rule .2653 of this Section
10 related to gloves used properly shall equal no more than 1 point.
- 11 (45) Violation of Chapters 3 and 4 of the Food Code as amended by Rules .2653 and .2654 of
12 this Section related to equipment, food and non-food contact surfaces approved,
13 cleanable, properly designed, constructed and used shall equal no more than 2 points.
- 14 (46) Violation of Chapter 4 of the Food Code as amended by Rule .2654 of this Section
15 related to warewashing facilities installed, maintained, used, and test strips shall equal no
16 more than 1 point.
- 17 (47) Violation of Chapter 4 of the Food Code as amended by Rule.2654 of this Section related
18 to non-food contact surfaces clean shall equal no more than 1 point.
- 19 (48) Violation of Chapter 5 of the Food Code as amended by Rule .2655 of this Section
20 related to hot and cold water available and adequate pressure shall equal no more than 2
21 points.
- 22 (49) Violation of Chapter 5 of the Food Code as amended by Rule .2655 of this Section
23 related to plumbing installed and proper backflow devices shall equal no more than 2
24 points.
- 25 (50) Violation of Chapter 5 of the Food Code as amended by Rule .2655 of this Section
26 related to sewage and wastewater properly disposed shall equal no more than 2 points.
- 27 (51) Violation of Chapters 5 and 6 of the Food Code as amended by Rules .2655 and .2656 of
28 this Section related to toilet facilities properly constructed, supplied, and cleaned shall
29 equal no more than 1 point.
- 30 (52) Violation of Chapters 5 and 6 of the Food Code as amended by Rules .2655 and .2656 of
31 this Section related to garbage and refuse properly disposed and facilities maintained
32 shall equal no more than 1 point.
- 33 (53) Violation of Chapters 4 and 6 of the Food Code as amended by Rules .2654 and .2656 of
34 this Section related to physical facilities installed, maintained, and clean shall equal no
35 more than 1 point.

1 (54) Violation of Chapters 4 and 6 of the Food Code as amended by Rules .2654 and .2656 of
2 this Section related to meets ventilation and lighting requirements and designated areas
3 used shall equal no more than 1 point.

4 (e) In filling out the inspection form, points may be deducted only once for a single occurrence or condition
5 existing within or outside of the food establishment. Deductions shall be based on actual violations of the
6 rules of this Section observed during the inspection. The regulatory authority shall take zero, one-half, or a
7 full deduction of points depending upon the severity or the recurring nature of the core item violations.
8 Priority items or priority foundation items may be corrected during the inspection and no more than one-
9 half of the total point value shall be deducted when the violation meets the following criteria:

10 (1) The priority item or priority foundation item violation was not documented on the
11 previous inspection; and

12 (2) Correction of the item is documented on the inspection form.

13 (f) At the time of inspection, if a priority item or priority foundation item violation is observed and not
14 corrected, the regulatory authority shall take one-half or a full deduction of points depending upon the
15 severity or the recurring nature of the violation. The regulatory authority shall specify a time frame of no
16 more than 10 calendar days to correct the priority items or priority foundation items.

17 (g) In determining whether items or areas of a food establishment are clean for purposes of enforcing the
18 rules set forth in this Section and grading a food establishment, the regulatory authority shall consider,
19 among other things:

20 (1) The age of the accumulated material;

21 (2) The relative percentage of items which are clean and not clean;

22 (3) The cleaning practices of the food establishment; and

23 (4) The health risk posed by the circumstances.

24 (h) Upon request of the permit holder or his or her representative a reinspection shall be made. In the case
25 of a food establishment which requests an inspection for the purpose of raising the alphabetical grade, and
26 which holds an unrevoked permit, the regulatory authority shall make an unannounced inspection within 15
27 days from the date of the request.

28 (i) In the case of food establishments that have been closed for failure to comply with the rules of this
29 Section, a reinspection to consider the issuance or reissuance of a permit shall be made at the earliest
30 convenience of the regulatory authority.

31

32 *Authority G.S. 130A-248; S.L. 2011-394, Section 15(a).*

33

34 **15A NCAC 18A .2662 GRADING**

35 (a) The grading of food establishments is based on a system of scoring. A food establishment that earns a
36 score of at least:

37 (1) 90 percent shall receive a grade A;

1 (2) 80 percent and less than 90 percent shall receive a grade B;

2 (3) 70 percent and less than 80 percent shall receive a grade C.

3 Permits shall be immediately revoked in accordance with G.S. 130A-23(d) for food establishments
4 receiving a score of less than 70 percent.

5 (b) The posted grade card shall be black on a white background. All graphics, letters, and numbers for the
6 grade card shall be approved by the State. The alphabetical and numerical rating shall be 1.5 inches in
7 height. No other public displays representing sanitation level of the establishment may be posted by the
8 regulatory authority, except for sanitation awards issued by the local health department. Sanitation awards
9 shall be in a different color and size from the grade card and must be labeled as an award.

10

11 *Authority G.S. 130A-248; S.L. 2011-394, Section 15(a).*

12

13 **15A NCAC 18A .2663 OUTDOOR DINING AND BEVERAGE FACILITIES**

14 (a) A ~~Food~~ food establishment may provide outdoor dining and beverage service.

15 (b) Beverages may be prepared outdoors if all equipment and utensils are provided with overhead
16 protection.

17 (c) Portable cooking, food, and beverage serving facilities shall be allowed for food service provided to a
18 club, organization, or private individual as a planned event and from which the public is excluded. All open
19 food and utensils shall be provided with overhead protection or otherwise equipped with individual covers
20 such as domes, chafing lids, or cookers with hinged lids.

21 (d) Food and beverage equipment and supplies shall be located in enclosed areas and protected from
22 environmental contamination when not in operation.

23

24 *Authority G.S. 130A-248; S.L. 2011-394, Section 15(a).*

25

26 **15A NCAC 18A .2664 SUPPLEMENTAL COOKING ROOMS**

27 The following construction standards apply to food establishments cooking on grills, pits, or fireplaces in
28 supplemental cooking rooms:

29 (1) Grills, pits, and fireplaces shall be kept clean, maintained in good repair, and located in
30 an enclosed room as specified in Sections 6-202.15 and 6-202.16 of the Food Code as
31 amended by Rule .2656 and shall comply with Parts 4-1 and 4-2 of the Food Code as
32 amended by Rule .2654.

33 (2) Walls and ceilings shall be kept clean and in good repair.

34 (3) Floors shall be constructed of easily cleanable concrete or equal and graded to drain.

35 (4) Water under pressure shall be provided for floor cleaning.

36 (5) Ventilation systems and devices shall prevent grease or condensation from collecting on
37 walls and ceilings.

1 (6) A handwashing sink shall be provided as specified in Section 5-202.12 of the Food Code
2 as amended by Rule .2655.

3 (7) Lighting shall comply with Sections 6-202.11 and 6-303.11 of the Food Code as
4 amended by Rule .2656.

5 (8) All food shall be processed in an area meeting the requirements for operation and
6 construction as set forth in Rules .2650 through .2657.

7
8 *Authority G.S. 130A-248; S.L. 2011-394, Section 15(a).*

9
10 **15A NCAC 18A .2665 TEMPORARY FOOD ESTABLISHMENT AND TEMPORARY FOOD**
11 **ESTABLISHMENT COMMISSARY PERMIT REQUIREMENTS**

12 (a) A permit shall be issued by the regulatory authority to each temporary food establishment and
13 temporary food establishment commissary that complies with Rules .2665 through .2669 of this Section.
14 Temporary food establishments and temporary food establishment commissaries are not eligible for
15 transitional permits. A single permit shall be issued for a temporary food establishment that does not
16 operate consecutive days as long as the total number of days does not exceed 21. The permit shall be posted
17 in a conspicuous place designated by the regulatory authority. The permit shall include:

- 18 (1) Name and location of the temporary food establishment and temporary food
19 establishment commissary;
20 (2) Permit holder;
21 (3) Name and location of the event;
22 (4) Dates of operation; and
23 (5) Any other conditions necessary to remain in compliance with this Section.

24 (b) No food preparation shall occur prior to a permit being issued by the regulatory authority.

25 (c) When affiliated with a temporary food establishment for an event where the food will be served, a
26 temporary food establishment commissary permit for prior food preparation may be issued for advance or
27 off-site preparation. A temporary food establishment commissary may commence operation no more than 7
28 days prior to the event and operate for the length of the event up to a time period not to exceed 21
29 consecutive days.

30 (d) Temporary food establishments and temporary food establishment commissaries shall make application
31 to the regulatory authority no less than 15 calendar days prior to commencing operation. This 15-day
32 requirement does not prohibit the submission of applications for substitute vendors provided that these
33 applications are submitted no less than 3 business days prior to the event. Applications shall be submitted
34 to the regulatory authority and shall include the following:

- 35 (1) Name, mailing address, and telephone number of the permit holder of the temporary food
36 establishment or temporary food establishment commissary;

- 1 (2) Name and location of the event at which the temporary food establishment operated
- 2 immediately prior to the current event for which applying, if applicable;
- 3 (3) Name, mailing address, and telephone number of the event organizer;
- 4 (4) Event name, location, dates, and hours of operation;
- 5 (5) Proposed menu, food handling procedures, including anticipated food volume and
- 6 sources;
- 7 (6) Food equipment list;
- 8 (7) Proposed water supply;
- 9 (8) Provisions for sewage and other waste disposal; and
- 10 (9) Any information necessary to ensure compliance.

11 (e) The regulatory authority shall require documentation to verify any provision of Rules .2665 through
12 .2669 of this Section.

13 (f) The regulatory authority may condition the permit to ensure compliance with Rules .2665 through .2669
14 of this Section.

15 ~~(g) Evaluations of temporary food establishments and temporary food establishment commissaries shall be~~
16 ~~made as often as necessary to ensure compliance. The regulatory authority shall immediately suspend the~~
17 ~~permit for repeated violations of priority items or priority foundation items.~~

18 ~~(h) The permit shall be suspended or revoked immediately pursuant to G.S. 130A-23(d).]~~

19

20 *Authority G.S. 130A-248; S.L. 2011-394, Section 15(a).*

21

22 **15A NCAC 18A .2666 TEMPORARY FOOD ESTABLISHMENT FOOD HANDLING**
23 **REQUIREMENTS**

24 (a) All sources of food shall comply with Chapter 3 of the Food Code as amended by Rule .2653.

25 (b) Raw meat, poultry, and fish shall be purchased in ready-to-cook portions, except that cutting and
26 skewering shall be allowed where evaluation by the regulatory authority determines sufficient preparation
27 areas and food equipment are provided.

28 (c) Salads containing ingredients that are cooked and cooled shall not be prepared in the temporary food
29 establishment or temporary food establishment commissary, but may be served.

30 (d) Shellstock and shucked shellfish shall comply with Chapter 3 of the Food Code as amended by Rule
31 .2653.

32 (e) All food shall be protected in accordance with Chapter 3 of the Food Code as amended by Rule .2653
33 and the following also apply:

- 34 (1) The regulatory authority may approve food preparation and storage for a temporary food
- 35 establishment at a permitted temporary food establishment commissary or other permitted
- 36 food establishment;

- 1 (2) Temporary food establishment or temporary food establishment commissary operations
2 shall not be conducted in any room or area used for purposes not related to the temporary
3 food establishment or other permitted food establishment;
4 (3) Food shall be secured in a manner to prevent tampering and contamination at all times;
5 (4) Ready-to-eat food shall not be stored in direct contact with ice; non-mechanical coolers
6 must be provided with a drainage port;
7 (5) All food shall be stored above the ground or floor and arranged to prevent contamination
8 of foods;
9 (6) Potentially hazardous food (time/temperature control for safety food) that has been
10 heated at the temporary food establishment or temporary food establishment commissary
11 shall not be sold or held for use on subsequent days. Approval may be granted to allow
12 cooling and reheating of potentially hazardous food (time/temperature control for safety
13 food) if the food can be handled in accordance with the rules of this Section; and
14 (7) The regulatory authority shall further limit the food to be prepared or served, based on
15 methods of preparation and the adequacy of facilities, equipment, utensils, and available
16 utilities.
17 (f) Food prepared at a previous event or potentially hazardous food (time/temperature control for safety
18 food) removed from original packaging shall not be served at a subsequent event.

19
20 *Authority G.S. 130A-248; S.L. 2011-394, Section 15(a).*

21
22 **15A NCAC 18A .2667 TEMPORARY FOOD ESTABLISHMENT EMPLOYEE**
23 **REQUIREMENTS**

- 24 (a) Food employees shall wear effective hair restraints, clean outer clothing, and maintain good hygienic
25 practices as specified in Part 2-4 of the Food Code as amended by Rule .2652.
26 (b) Employees shall wash their hands in a handwashing sink before starting work, after each visit to the
27 toilet, and as often as necessary to remove soil and contamination.
28 (c) Employees shall not use tobacco in any form or consume food in food preparation, storage or serving
29 areas, utensil washing, or utensil storage areas.
30 (d) Employees may consume beverages in the food establishment only if covered and consumed in a
31 manner to prevent contamination of food and food-contact surfaces.
32 (e) Employees shall comply with the requirements in Subpart 2-201 of the Food Code as amended by Rule
33 .2652.

34
35 *Authority G.S. 130A-248; S.L. 2011-394, Section 15(a).*
36

1 **15A NCAC 18A .2668 TEMPORARY FOOD ESTABLISHMENT EQUIPMENT AND UTENSIL**
2 **REQUIREMENTS**

3 (a) Equipment and utensils shall be kept clean and maintained in good repair. Those surfaces which come
4 in contact with food, drink, or utensils shall comply with Parts 4-1 and 4-2 of the Food Code as amended
5 by Rule ~~[-2664-]~~ .2654

6 (b) Equipment and utensils shall be cleaned, sanitized, stored, and handled in accordance with Parts 4-6 and
7 4-7 of the Food Code as amended by Rule .2654.

8 (c) When multi-use utensils other than eating and drinking utensils are used, 3 basins of sufficient size to
9 submerge, wash, rinse, and sanitize utensils shall be provided. Other equivalent products and procedures
10 may be used in accordance with Part 4-7 of the Food Code as amended by Rule .2654. At least 1
11 drainboard, table, or counter space shall be provided for air-drying.

12 (d) When multi-use eating and drinking utensils are used, a 3-compartment sink of sufficient size to
13 submerge, wash, rinse, and sanitize utensils must be provided. Drainboards shall be provided as specified in
14 Section 4-301.13 of the Food Code as amended by Rule .2654.

15 (e) Wash, rinse, and sanitizing solutions shall be maintained as specified in ~~[Section]~~ Sections 4-501.18 and
16 4-501.19 of the Food Code as amended by Rule .2654.

17 (f) A food preparation sink must be provided for washing produce.

18 (g) Food shields or other effective barriers shall be installed in a manner to protect food and food contact
19 surfaces from contamination.

20
21 *Authority G.S. 130A-248; S.L. 2011-394, Section 15(a).*

22
23 **15A NCAC 18A .2669 TEMPORARY FOOD ESTABLISHMENT PHYSICAL**
24 **REQUIREMENTS**

25 (a) The temporary food establishment shall be located in an area kept in a clean and sanitary condition. The
26 arrangement of temporary food establishments shall restrict public access to all areas of the food
27 establishment, except dining areas.

28 (b) For outdoor cooking, overhead protection shall be provided such that all food, utensils, and equipment
29 are protected. When bulk foods such as roasts, shoulders, and briskets are cooked, cooking equipment with
30 attached lids, such as smokers, roasters, and other cooking devices, provide sufficient cover for the food
31 being cooked. Food in individual servings such as hot dogs, hamburgers, and meat kabobs shall have
32 additional overhead cover.

33 (c) Effective measures such as fans, screens, walls, or a combination thereof, shall be provided to keep
34 dust, insects, rodents, animals, and other sources of potential contamination out of the food establishment
35 and shall comply with Paragraph ~~[6-501.15(B)]~~ 6-501.115(B) of the Food Code as amended by Rule .2656
36 regarding live animals.

1 (d) Indoor/outdoor carpeting, matting, tarps, or similar nonabsorbent material is required as ground
2 covering in the absence of asphalt, concrete, grass, or other surfaces that control dust or mud.

3 (e) The temporary food establishment and temporary food establishment commissary shall be equipped
4 with a handwashing facility [sink] used only for employee handwashing. This facility shall consist of at
5 least a 2 gallon container with an unassisted free flowing faucet such as a stopcock or turn spout, soap,
6 single-use towels, and a wastewater receptacle. Warm water shall be used for handwashing.

7 (f) Water under pressure shall be provided as follows:

8 (1) The water supply used shall be in accordance with 15A NCAC 18A .1700, 15A NCAC
9 18C, or 02 NCAC 09C .0703;

10 (2) All potable water holding tanks, containers, and hoses used to transport or store water at
11 the temporary food establishment shall be drained, washed, rinsed, and sanitized;

12 (3) Containers and hoses used to store, haul, or convey potable water shall be approved for
13 potable water use, shall not be used for any other purpose, and shall be protected from
14 contamination. Potable water hoses and containers shall be labeled; and

15 (4) Warm water shall be available and used for cleaning.

16 (g) Wastewater shall be disposed in accordance with 15A NCAC 18A .1900 or 15A NCAC 02H .0200.
17 Portable wastewater containers may be used when the volume of potable water can be determined by the
18 dimensions of sinks, basins, and interim storage containers and the portable wastewater containers are sized
19 to contain the wastewater volume generated. Wastewater containers and hoses shall be labeled and not used
20 for any other purpose. Wastewater containers shall not be emptied into waterways, storm drains, or on the
21 ground.

22 (h) Employees must have access to toilet facilities that are kept clean and in good repair.

23 (i) Garbage and refuse shall be collected and stored in garbage containers with properly fitted lids. Nothing
24 in this Rule shall prohibit uncovered garbage containers in the food establishment during periods of
25 operation. Garbage and refuse shall be removed as needed and disposed in a manner to prevent vermin
26 breeding and harborage. The premises shall be kept clean.

27 (j) Lighting shall comply with Section 6-202.11 of the Food Code as amended by Rule .2656. Lighting is
28 required for nighttime operations.

29 (k) Temporary food establishments and temporary food establishment commissaries shall remain connected
30 to necessary utilities at all times food is prepared, served, or stored in the food establishment.

31 (l) Toxic materials shall be labeled, used, and stored to prevent the contamination of food, equipment,
32 utensils, linens, and single-service articles and meet the provisions of Sections 7-101.11 and 7-203.11 of
33 the Food Code as amended by Rule .2657.

34
35 *Authority G.S. 130A-248; S.L. 2011-394, Section 15(a).*
36

1 **15A NCAC 18A .2670 GENERAL REQUIREMENTS FOR PUSHCARTS AND MOBILE FOOD**
2 **UNITS**

3 (a) A permit shall be issued by the regulatory authority which inspects the commissary from which the
4 pushcart or mobile food unit is to operate, if the regulatory authority determines that the pushcart or mobile
5 food unit complies with the rules of this Section. The permit shall be maintained on the pushcart or mobile
6 food unit and made available to the regulatory authority upon request.

7 (b) The regulatory authority which issues the permit shall be provided by the permit holder a list of
8 counties and locations where each pushcart or mobile food unit will operate.

9 (c) Prior to initiating food service operations in a particular county, the [The] pushcart or mobile food unit
10 permit holder shall provide the regulatory authority in each county in which food service operations are
11 proposed a list of locations where they will operate. Such lists must be kept current.

12 ~~(d) Prior to initiating food service operations in a particular county, the operator of the pusheart or mobile~~
13 ~~food unit shall submit to that particular county such carts or units for inspection or reinspection to~~
14 ~~determine compliance with this Section.~~

15 ~~(d)(e)~~ Pushcarts or mobile food units shall operate in conjunction with a permitted commissary and shall
16 report at least daily to the commissary for supplies, cleaning, and servicing. Facilities, in compliance with
17 this Section, shall be provided at the commissary for storage of all supplies. The pushcart shall also be
18 stored in an area that protects it from dirt, debris, vermin, and other contamination. Water faucets used to
19 supply water for pushcarts or mobile food units shall be protected to prevent contact with chemicals,
20 splash, and other sources of contamination. Solid waste storage and liquid waste disposal facilities must
21 also be provided on the commissary premises.

22 ~~(e)(f)~~ All food shall be obtained from sources that comply with Chapter 3 of the Food Code as amended by
23 Rule .2653.

24 ~~(f)(g)~~ All potentially hazardous food (time/temperature control for safety food) shall be maintained at
25 temperatures as required in Chapter 3 of the Food Code as amended by Rule .2653. A metal stem-type
26 thermometer accurate to 1°C (2°F) shall be available to check food temperatures.

27 ~~(g)(h)~~ Only single-service articles shall be used for serving customers. Single-service articles shall be
28 purchased only in sanitary containers, shall be stored therein in a clean, dry place until used, and shall be
29 handled in a manner to prevent contamination.

30 ~~(h)(i)~~ All garbage and other solid waste shall be stored and disposed in an approved manner.

31 ~~(i)(j)~~ Employees shall wear effective hair restraints, clean outer clothing, and maintain good hygienic
32 practices as specified in Part 2-4 of the Food Code as amended by Rule .2652.

33 ~~(j)(k)~~ Employees shall comply with the requirements in Subpart 2-201 of the Food Code as amended by
34 Rule 2652.

35 ~~(k)(l)~~ Equipment and utensils shall meet the requirements in Parts 4-1 and 4-2 of the Food Code as
36 amended by Rule .2654.

1 (1)(m) The pushcart or mobile food unit shall be kept clean and free of flies, roaches, rodents, and other
2 vermin.

3
4 *Authority G.S. 130A-248; S.L. 2011-394, Section 15(a).*

5
6 **15A NCAC 18A .2671 SPECIFIC REQUIREMENTS FOR PUSHCARTS**

7 (a) Only hot dogs shall be prepared, handled, or served from a pushcart; however, food which has been
8 prepared, pre-portioned, and individually pre-wrapped at a food establishment or commissary may be
9 served from a pushcart.

10 (b) Food and utensils on the pushcart exposed to the public or to dust or insects shall be protected by glass,
11 or otherwise, on the front, top, and ends, and exposed only as much as may be necessary to permit the
12 handling and serving of food.

13 (c) Toilet facilities, handwashing sinks, and running water are not required. Single-service towels are
14 required.

15 (d) All pre-wrapped potentially hazardous food (time/temperature control for safety food) shall be
16 maintained at temperatures as required in Chapter 3 of the Food Code as amended by Rule .2653 or as
17 labeled on the food item. Each pre-wrapped food item shall contain the name of the food establishment at
18 which it was prepared, the name of the food item, and the time and date of expiration. The wrapper shall
19 enclose the food at all times but sealing is not required.

20 (e) Pre-portioned, individually pre-wrapped food that remains after the specified time period has elapsed
21 shall not be sold for human consumption.

22 (f) Pushcarts shall not be provided with seating facilities.

23 (g) Pushcarts shall not be used for consumer self-service.

24
25 *Authority G.S. 130A-248; S.L. 2011-394, Section 15(a).*

26
27 **15A NCAC 18A .2672 SPECIFIC REQUIREMENTS FOR MOBILE FOOD UNITS**

28 (a) A mobile food unit shall be constructed and arranged so that food, drink, utensils, and equipment will
29 not be exposed to insects, dust, and other contamination. Protection against flies and other insects shall be
30 provided by screening or by effective use of fans. Where food or griddles are exposed to the public or to
31 dust or insects, they shall be protected by glass, or otherwise, on the front, top, and ends, and exposed only
32 as much as may be necessary to permit the handling and serving of food.

33 (b) A mobile food unit shall have a potable water system under pressure. The system shall furnish hot and
34 cold water for all food preparation, utensil cleaning, and handwashing. The water inlet shall be located so
35 that it will not be contaminated by waste discharge, road dust, oil, or grease and it shall be kept capped
36 unless being filled.

37 (c) Water heating facilities shall be provided.

1 (d) A handwashing sink with hot and cold water, combination supply faucet, soap, and single-service
2 towels shall be provided.

3 (e) At least a 1-compartment sink shall be provided. The sink shall be of sufficient size to submerge, wash,
4 rinse, and sanitize utensils and shall have splashback protection. Drainboards shall be provided as specified
5 in Section 4-301.13 of the Food Code as amended by Rule .2654 to accommodate the drying of washed
6 utensils. However, in cases where no food is prepared on the mobile food unit and all utensils are
7 effectively cleaned at the commissary, the equipment sink is not required.

8 (f) Sewage disposal must be provided either by means of an approved sewage disposal system or approved
9 sewage storage tanks. Sewage storage tanks must be maintained in a manner so as not to create a health
10 hazard or nuisance and to prevent contamination of food or water supply. Toilets are not required on the
11 unit. Liquid waste that results from the operation of a mobile food unit shall be disposed in an approved
12 sewage disposal system or stored in a permanently installed sewage storage tank that is of at least 15
13 percent larger capacity than the water supply tank. Liquid waste shall not be discharged from the sewage
14 storage tank when the mobile food unit is in motion. All connections on the vehicle for servicing mobile
15 food unit waste disposal facilities shall be of a different size or type than those used for supplying potable
16 water to the mobile food unit. The waste connection shall be located lower than the water inlet connection
17 to preclude contamination of the potable water system.

18 (g) A servicing area shall be established at a commissary for the mobile food unit. Potable water servicing
19 equipment shall be installed, stored, and handled to protect the water and equipment from contamination.
20 The mobile food unit's sewage storage tank shall be flushed and drained during servicing operation. All
21 sewage shall be discharged to an approved sewage disposal system in accordance with 15A NCAC 18A
22 .1900 or 15A NCAC 02H .0200.

23
24 *Authority G.S. 130A-248; S.L. 2011-394, Section 15(a).*

25
26 **15A NCAC 18A .2673 CONGREGATE NUTRITION SITES**

27 Congregate nutrition sites shall comply with all requirements in Rules .2650-.2662 of this Section with the
28 following exceptions:

29 (1) Food preparation in a congregate nutrition site shall be limited to reheating food prepared
30 in a food establishment or in a food processing plant or preparation of food that does not
31 require cooking.

32 ~~(2) Congregate nutrition sites shall not prepare any potentially hazardous food~~
33 ~~(time/temperature control for safety food) prior to the day of service.~~

34 ~~(2)(3)~~ Potentially hazardous food (time/temperature control for safety food) which has been
35 heated or reheated at the congregate nutrition site and remains at the end of the day shall
36 not be served or placed in refrigeration to be used another day.

1 ~~[(4) — Food prepared in a private home may not be used or offered for human consumption in a~~
2 ~~congregate nutrition site.]~~

3 ~~[(5) — All food prepared or served in a congregate nutrition site shall be consumed only on the~~
4 ~~premises.]~~

5 ~~[(3)](6) Only single-service articles shall be used.~~

6 ~~[(7) — Consumer self service is prohibited except for condiments in individual packages or in~~
7 ~~pour type or squeeze type containers.]~~

8 ~~[(4)](8) Equipment in the congregate nutrition site which is not certified or classified for~~
9 ~~sanitation by an ANSI-accredited certification program which is in good repair and~~
10 ~~operating properly may be used. At least a 2-compartment sink shall be provided. The~~
11 ~~sink shall be of sufficient size to submerge, wash, rinse, and sanitize utensils. At least 1~~
12 ~~drainboard, table, or counter space shall be provided for air-drying.~~

13 ~~[(5)](9) Garbage can liners are required for all garbage receptacles unless the site has receptacle~~
14 ~~cleaning facilities as specified in Section 5-501.18 of the Food Code as amended by Rule~~
15 ~~.2655.~~

16 ~~[(6)](10) Water used for mop or receptacle cleaning shall not be disposed in the utensil sink.~~
17 ~~Wastewater from mopping, receptacle cleaning, and other cleaning operations shall be~~
18 ~~disposed in a service sink or another approved manner in accordance with 15A NCAC~~
19 ~~18A .1900 or 15A NCAC 02H .0200.~~

21 *Authority G.S. 130A-248; S.L. 2011-394, Section 15(a).*

22
23 **15A NCAC 18A .2674 LIMITED FOOD ESTABLISHMENTS**

24 Limited food establishments shall comply with all the requirements in Rules .2650-.2662 of this Section,
25 except that the following provisions apply in lieu of Rules .2654(2) and .2659(a) and (b); Section 5-
26 204.11(b) of the Food Code as amended by Rule .2655, and Sections 8-201.11 and 8-201.12 of the Food
27 Code as amended by Rule .2658:

28 (1) The permit for a limited food establishment shall be posted in a conspicuous place where
29 it can be readily seen by the public at all times. Permits for limited food establishments
30 shall expire on December 31 of each year. A new permit from the regulatory authority
31 shall be obtained before the limited food establishment shall be allowed to operate each
32 year. Transitional permits shall not be issued.

33 (2) The permit application shall be submitted to the local health department at least 30 days
34 prior to construction or commencing operation. The permit application shall include a
35 proposal for review and approval which includes a menu, plans, and specifications for the
36 proposed limited food establishment, and location and dates of operation.

1 (3) Limited food establishments shall not prepare any potentially hazardous food
2 (time/temperature control for safety food) prior to the day of sale.

3 (4) Potentially hazardous food (time/temperature control for safety food) which has been
4 heated at the limited food establishment and remains at the end of the day shall not be
5 served or placed in refrigeration to be used another day.

6 ~~[(5) Food prepared in a private home may not be used or offered for human consumption in a~~
7 ~~limited food establishment.]~~

8 (5)(6) All meats, poultry, and fish shall be purchased in a pre-portioned and ready-to-cook form.

9 (6)(7) Equipment in the limited food establishment which is not certified or classified for
10 sanitation by an ANSI-accredited certificate program which is in good repair and
11 operating properly may be used. At least a 2-compartment sink shall be provided. The
12 sink shall be of sufficient size to submerge, wash, rinse, and sanitize utensils and shall
13 have splashback protection. At least 1 drainboard, table, or counter space shall be
14 provided for air-drying.

15 (7)(8) Only single-service articles shall be used.

16 ~~[(9) Consumer self service is prohibited except for condiments in individual packages or in~~
17 ~~pour type or squeeze type containers.]~~

18 (8)(40) Limited food establishments may prepare food in accordance with Rule .2669(b) of this
19 Section.

20 (9)(44) Floors, walls, and ceilings of limited food establishments shall meet the requirements of
21 this Section, except those limited food establishments preparing food in accordance with
22 Rule .2669(b). Limited food establishments shall use dustless methods of floor cleaning
23 and all, except emergency floor cleaning, shall be done during those periods when the
24 least amount of food and drink is exposed, such as after closing, or between meals.

25 (10)(42) All areas in which food is handled, prepared, or in which utensils are washed, shall be
26 provided with artificial lighting that complies with Section 6-202.11 of the Food Code as
27 amended by Rule .2656.

28 (11)(43) A handwashing sink shall be provided in food service areas for use by employees only.

29 (12)(44) Toilet facilities shall be provided for use by employees. Public toilet facilities provided
30 on the grounds of the facility where the associated amateur athletic event is taking place
31 are acceptable. Toilet facilities for the public are not required.

32
33 *Authority G.S. 130A-248; S.L. 2011-394, Section 15(a).*

34
35 **15A NCAC 18A .2675 PROCEDURE WHEN INFECTION SUSPECTED**

36 When the regulatory authority has reason to suspect the possibility of exposure to, or transmission of,
37 infection within a food establishment from any person or from any food or drink, the local health director

1 shall act in accordance with the Communicable Disease Laws and Rules (G.S. 130A-134 through 148,
2 ~~15A NCAC 19A),~~ 10A NCAC 41A.

3
4 *Authority G.S. 130A-248; S.L. 2011-394, Section 15(a).*

5
6 **15A NCAC 18A .2676 INFORMAL REVIEW PROCESS AND APPEALS PROCEDURE**

7 (a) If a permit holder disagrees with a decision of the local health department on the interpretation,
8 application, or enforcement of the rules of this Section the permit holder may:

9 (1) Request an informal review pursuant to Paragraphs (d) and (e) of this Rule; or

10 (2) Initiate an appeal in accordance with G.S. 150B.

11 (b) The permit holder is not required to complete the alternative dispute resolution prior to initiating an
12 appeal in accordance with G.S. 150B.

13 (c) When a petition for a contested case is filed, the informal review process shall terminate.

14 (d) If the permit holder requests an informal review, the request shall be in writing and shall be postmarked
15 or hand-delivered to the local health department within seven days of notice of the decision giving rise to
16 the review. The request shall state the issues in dispute. If the inspection giving rise to the informal review
17 was conducted by the Environmental Health Supervisor in the county or area where the food establishment
18 is located, or when the county or area has only one registered environmental health specialist assigned to
19 inspect food establishments, the Environmental Health Regional Specialist assigned to that county or area
20 shall conduct the local informal review. As soon as possible, but at least within 30 days of receipt of the
21 request, the person conducting the review shall contact the permit holder, provide that permit holder an
22 opportunity to be heard on the issues in dispute and issue a written decision addressing the issues raised in
23 the appeal. Copies of the decision shall be mailed to the permit holder and to the State Health Director.
24 That decision shall be binding for the purposes of future inspections of the establishment in question unless
25 modified pursuant to Paragraph (e) of this Rule or by the State Health Director.

26 (e) Following receipt of the written decision of the Environmental Health Supervisor or his or her
27 representative issued pursuant to Paragraph (d) of this Rule, the permit holder who initiated the informal
28 review may appeal the resulting decision to an Informal Review Officer designated by the Department to
29 be responsible for final decisions on appeals from throughout the state. Notice of such appeal shall be in
30 writing, shall include a copy of the Environmental Health Supervisor's or his or her representative's
31 decision, and shall be postmarked or hand-delivered to the local health department and to the Department
32 within seven days of receipt of the written decision issued pursuant to Paragraph (a) of this Rule. Within 35
33 days of receipt of this appeal, the designated Informal Review Officer shall hold a conference in Wake
34 County. Notice of the time and place of this conference shall be provided to the permit holder and the
35 Environmental Health Supervisor for the county or area where the issue arose. Within 10 days following
36 the date of the conference, the Informal Review Officer shall issue a written decision addressing the issues
37 raised in the appeal and that decision shall be binding for purposes of future inspections of the

1 establishment in question unless modified pursuant to Paragraph (g) of this Rule or by the State Health
2 Director.

3 (f) If the decision on appeal at the local or state level results in a change in the score resulting from an
4 inspection of an establishment, the regulatory authority shall post a new grade card reflecting that new
5 score.

6 (g) Appeals of the decision of the designated Informal Review Officer shall be in accordance with G.S.
7 150B.

8 (h) Nothing in this Rule shall impact the right of a permit holder to a reinspection pursuant to Rule .2661 of
9 this Section.

10

11 *Authority G.S. 130A-248; S.L. 2011-394, Section 15(a).*