

May 15, 2024 - Chat Questions: Residential Care	Chat Response	Additional comments
<p>Why no option/provisions for wells closer than 25 feet to a foundation? This could be a problem with how to deal with these situations.</p>	<p>For facilities licensed by the licensing agency before this Rule's effective date, a well that does not meet the setback to building foundation requirements found in 15A NCAC 18A .1720 shall be approved if water sampling in accordance with Paragraph (b) of this Rule indicates the water is safe for human consumption.</p>	
<p>So home canning is allowed or not allowed?</p>	<p>It is allowed.</p>	
<p>As it relates to food storage, how do we tackle that in a residential/non-commercial fridge? The produce drawers are always on the bottom.</p>	<p>.1620(d) Food shall be stored according to 3-302.11</p>	<p>https://ehs.dph.ncdhhs.gov/faf/docs/enfmanstrat/RefrigeratorStorage.pdf</p>
<p>Have we receive the marking instructions?</p>	<p>.1606 are the marking instructions</p>	
<p>I have two separate proposed homes that will provide food, but the residents have the freedom to come and go as they please like an independent living home. . The owners said that DSHR told them to have me do a walk through to note any violations. I filled out a comment sheet using residential care rules. Will we be doing an annual inspection like RC homes? Under this license, they don't have to have an employee present at all times, even when residents are there. Sounds like trouble.</p>	<p>Need to know what type of license from DSHR to determine if a sanitation insepction is required.</p>	<p>Multi-unit assisted housing with services facilities are a type of assisted living residence defined in N.C. General Statute 131D-2.1(10). This type of assisted living residence is registered with the state, but is not licensed or inspected by state or county regulatory agencies https://info.ncdhhs.gov/dhsr/acls/multiunitfac.html</p>
<p>Example of possible situation with well within 25 feet: Currently licensed RCF with well within 25 feet. RCF loses license and re-apply' s for a license at the same location.</p>	<p>Please send the details of this situation to your regional specialist and we will look into it</p>	

<p>I have a res care that has chickens in a coop and they use farm fresh eggs. Most say eggs are ok until washed out of refrigeration. Are we allowing this in a res care. I know it isn't in the food code rules. They asked and I said no.</p>	<p>Here's a bit more on the Egg Law. NCDA Egg Law is about the sale of eggs. A Residential Care with chickens and fresh eggs is not selling them. Eggs are from an approved source and our guidance should be regarding the safe handling of the eggs.</p>	
<p>Must all facilities we inspect under residential care rules have a license? Are there situations where a facility we must inspect does not have a license?</p>		<p>These rules are only for defined Residential Care Facilities "Residential care facility" means an establishment providing room or board and for which a license or certificate for payment is obtained from the Department, but does not include a child day care facility or an institution as defined in 15A NCAC 18A .1301.</p>
<p>Where can we access the marking instructions?</p>	<p>.1606 are the current marking instructions</p>	
<p>Is there certain linen required for residents? If missing bed spread do we mention it?</p>		<p>1617(b) states: Clean bed linen in good repair shall be provided for each resident... .1601(2) defines "bed linens" as bed sheets, pillowcases, mattress covers, blankets, and duvet covers ** (Do not misconstrue to require mattress covers or duvets/duvet covers)</p>
<p>Are Residential Care facilities allowed to apply for a variance of the 1700 Rules? No well slab... New wells do not require a well slab</p>		<p>.1700 rules require a slab. A variance may be requested for certain construction standards. These will be assessed on a case by case basis. Reach out to your Regional Specialist.</p>
<p>If TCS foods are to be maintained at temperatures required by the Food Code, is a metal stemmed food thermometer required to check they are maintained properly? I don't see a food thermometer requirement in the new rules.</p>		<p>There is no requirement for a food thermometer but TCS foods are required to be maintained hot and/or cold (.1620). Chapter 4 is not incorporated into the .1600 rules.</p>

<p>Are all explanations for violations required to be put on comment addendum form?</p>		<p>Yes.</p>
<p>I do have a slight concern with the cold holding requirement, as these facilities do not have commercial equipment. This very concern was why the Child Care rules did not change their requirements to 41F. Is there a delay in this enforcement?</p>	<p>No delayed enforcement for cold holding and hot holding. .1620(a)</p>	
<p>Would they not need a thin probe thermometer to check for final temperatures?</p>		<p>Final cook temperature requirements (3-401) were mistakenly omitted from rule revisions. Will need to educate on best practices.</p>
<p>Would parts of Food Code incorporated by reference pull in food probe thermometer requirement.</p>		<p>There is no requirement for a food thermometer but TCS foods are required to be maintained hot and/or cold (.1620). Chapter 4 is not incorporated into the .1600 rules.</p>
<p>If they go into disapproved classification, would the reinspection time then be required per the licensing agency?</p>	<p>Reinspections shall be conducted within 30 days of the request to improve the classification.</p>	<p>.1604 ...When the administrator requests an inspection of their facility to improve a classification the regulatory authority shall make an unannounced inspection within 30 days.</p>
<p>Would the State have an issue with us not deducting points for a while as it relates to the temperatures?</p>	<p>Follow your county policy for assessing points</p>	
<p>I have residential care establishments that receive donated prepped food from local churches, etc. Would this be approved?</p>		<p>Not enough information provided. Please reach out to your Regional Specialist.</p>

Do all handsinks need to be supplied with soap and paper towels available if each resident is given soap and individual hand-drying towels that they bring with them when they wash their hands?

.1610(b) is not clear on this, but we should be promoting convenient and accessible handwashing supplies. There is also specific handwashing frequency requirements in .1621(b) for employees that is not tied solely to food handling.