

FPB Fall Regional Meeting 2025 November 17th Q & A Questions	Q & A Chat Responses	Additional Comments
If MFU does not provide schedule, keeps putting off, what is enforcement lever?	Refer the Enforcement Strategies Manual for examples of when to use intent to suspend and immediate suspension. MFUs not providing a schedule would be an intent to suspend	
MFUs: After 1 year without activity, the permit expires? Are you saying B status or C status?		Yes, the status (either B or C) must be documented each grading period before the permit expires and a J Status Code is issued. The MFU must be informed of this documentation and that the result is the expiration of the permit. The B Status Code definition is being rewritten to include a MFU operating outside of the permitted county and not receiving an inspection.
Some trucks try to facilitate inspections by telling the inspector to come and perform the inspection while the MFU is at their commissary and not actually functioning. Would this be considered a fulfillment of the requirement for PICs to facilitate inspections or would we be justified and supported in keeping that truck in C status even if it means the permit will expire?	The MFU sitting at the commissary is not considered "operating". If the MFU while at the commissary is operating (preparing/serving food), this would satisfy their requirement to report their operating schedule to the LHD. If they are not operating while at the commissary, you could document a C status for that MFU. If the MFU remains in C status for more than a year, the permit will expire.	
Define business days...our government M-F days or the facility's business days?	Business days refers to the local health department's business hours not the food establishment.	
Don't all LFS permits expire Dec 31st? vs One year?	.2674(1) says the permit expires one year from the date of issuance	

Is the guidance initially provided when the grill bill was passed, "That push carts (traditional New York Style Carts) are not considered a food service establishment under the food code, they are considered equipment." still valid? Given this, they would not be eligible to have a mounted grill on the cart?	By definition, a push cart is a piece of equipment. It is not a food establishment like a MFU. There are push carts that have grills that meet Parts 4-1 and 4-2.	
Grill Bill Question: We get asked about a MFU cooking at their house. The grill is too large to move so they cannot grill in another site. Would the definition of premises include their household property?		If the MFU is approved to act as its own commissary and all other requirements of the Grill Bill are met, yes this could be allowed.
Can a pizza be removed from outdoor grill and sliced on customer's table without "processing" indoors?		According to the LAW and the position statement, the pizza should be processed inside the establishment. In lieu of this, the establishment could provide a pizza slicer to the customer so they can cut it themselves.
On the Grill Bill position Statement, it says that any violation of the continuous monitoring shall be marked under #37. 37 is Food Properly Labeled. Is this a typo?	Yes. We have a note to make that change. Thank you.	
For MFUs, if the "property owner" states they provide the seating and the MFU places their advertisement on the seating/tables/umbrellas, are we still allowing seating based solely on that?	If the property owner provides the seating, the MFU would still meet the definition of a MFU.	
When the MFU does provide seating. What are enforcement options available?		Intent to Suspend referencing the definition of a MFU.
What if the mobile food unit operator owns the other business where they set up (that is not under our regulation), as well?		If seats are existing and utilized by the other business and the seats are not designated to the MFU, the MFU would still meet the definition of a MFU.

For Variance on Dominos Pizza Sauce: The stores I have talked to, they do not reconstitute sauce anymore. This may change their variance approval.		This would not change the variance approval it just may not apply to particular locations.
Do we approve ANSI certificate from any state nationally or only within the adjacent states?	https://anabpd.ansi.org/Accreditation/credentialing/personnel-certification/food-protection-manager/ALLdirectoryListing?menuID=8&prglID=8&statusID=4	
Should a violation of a state approved variance for extended TPHC be marked under variance violation or just a TPHC violation?	Refer to item #29 of your marking instructions on how to mark special approvals like extended TPHC.	
Do you have the standard Employee Health Policy (1-B form) available in multiple languages?	https://eh.mecknc.gov/food	Mecklenburg County's website is a great resource for EH, Vomit and Diarrhea Clean Up plans in multiple languages
Need Chinese/Mandarin/Spanish and other language versions of the vomit/diarrheal written methods.	https://eh.mecknc.gov/food	Mecklenburg County's website is a great resource for EH, Vomit and Diarrhea Clean Up plans in multiple languages
If it is equipment issue would we also mark under 47 equipment in good repair?	Yes, you can but that is a core item. We encourage to mark #33 using 4-301.11	
Does a consumer advisory reminder have to be verbatim to (2) or (3) under 3-603.11 (C)?		If it meets the intent of the requirement and contains the pertinent information to inform the customer it does not have to be verbatim.
Where should 6-301.20 Disposable Towels, Waste Receptacle be marked? It is not on any of the Where to Mark guides.	Refer to the Preface page 9 concerning code citations that end in 0. They are nondebitable. Except for 4-205.10 (underlined sections of the manual are specific to NC)	
Wait, are we supposed to actually witness them rewashing soil dishes stacked as clean? I always just make them take back to Warewashing and document that as a corrective action.		Returning the soiled dishes to the warewashing area would be an acceptable CDI.

If the establishment has only dishwasher and it is NOT reaching 160F. They don't have a 3 comp sink. What should be done since they don't have where to wash the dishes?		They must have a variance if they do not have a 3 compartment sink (4-301.12). They should comply according to the requirements of the Variance. It will most likely result in an Immediate Suspension.
If the food was not reheated within 2 hours to 165F, but it has not been out of temperature control for more than 4 hours (was removed from cold holding at or below 41F less than 4 hours prior to the inspection), could the food be held for a total of 4 hours out of temperature control then discarded? (as a work around)	No. Foods not reheated to 165F within 2 hours is a violation and foods shall be voluntarily discarded.	
What would be the preferred method of getting a CDI of raw red meats at a meat market that have been above 41F for an undetermined/unknown amount of time?		Raw meat above 41F is a violation. Correction should be handled on a case by case basis. Consult with your Supervisor and Regional Specialist.
Is cottage cheese actually exempt from date marking?		Yes, it is if it is cultured.
When will we get a copy of the presentations?	The presentation will be uploaded to our website soon.	https://ehs.dph.ncdhhs.gov/faf/food/correspondence.htm
So, this class will now only be worth 3 hours?		Yes, we adjusted the time with the REHS Board.