

NC Department of Health and Human Services

15A NCAC 18A .1000 – Sanitation of Summer Camps

Chad Gambill

Environmental Program Supervisor II

May 15, 2024

Many thanks to all those that have volunteered and assisted!

- **Chad Gambill – DHHS**
- **Sandi Boyer – NC Youth Camp Association**
- **Kelly Nicewonger – Jackson County**
- **Seth Swift – Henderson County**
- **Monica McKinney – Appalachian District**
- **Tammy Rodriguez – DHHS**
- **Angie Pinyan – DHHS**
- **Shawn Blackmon – Mecklenburg County**
- **Felissa Vasquez – Buncombe County**
- **Charles Dial – Transylvania County**
- **Bibi Contti – Pamlico County**
- **Sarah Thompson – Wake County**
- **Lailani Yates – DHHS**
- **Jennifer Moore – DHHS**
- **Christy Whitley - DHHS**

You should have:

- **Summer Camp Rules effective 4/1/24**
- **Camp Food Service Kitchen - Where to Mark**
- **Revised Summer Camp Inspection Form**
- **New 45-Day Advanced Notification for Operation**

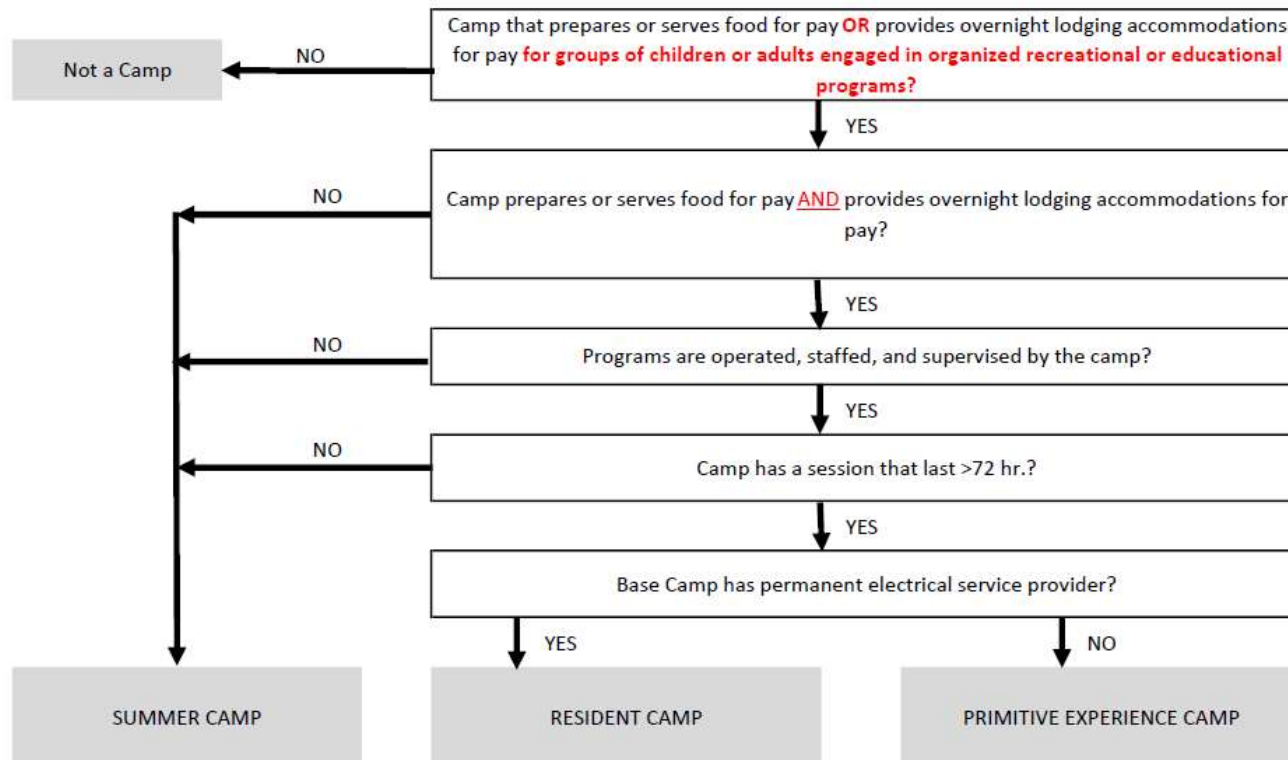


Presentation Overview

- **Review - three types of camps**
- **Summer Camp Premises vs Camp Food Service Kitchen**
- **New inspection form**
- **Camp Food Service Kitchen – Where to Mark**
- **Key Changes in 15A NCAC 18A .1000**
 - 11 Rules were not changed
 - 8 Rules were repealed
 - 10 Rules revised
- **Time for Questions / Discussions**

Review – Three Types of Camps

Camp Flowchart



Summer Camp Premises vs Camp Food Service Kitchen



Camp Food
Service Kitchen
.1017(a)-(e) &
NC Food Code



Summer Camp
Premises

"Camp food service kitchen" means the interior of a camp kitchen facility at the basecamp, of permanent construction, operated and staffed by the **camp employees**, used to prepare food for camp attendees, employees, and guests. **This term does not include an educational kitchen.**

Summer Camp Premises vs Camp Food Service Kitchen



Camp Food
Service Kitchen
.1017(a)-(e) &
NC Food Code



Summer Camp
Premises

"Summer camp premises" means the physical facilities of the summer camp, the contents of those facilities, and the contiguous land or property under the control of the permit holder or responsible person.
This term does not include a camp food service kitchen facility.

Summer Camp Premises vs Camp Food Service Kitchen



Summer Camp Inspection Form

50 Points for Camp Premises

– .1008(c) 1-18



50 Points for Camp Food Service Kitchen

– .1008 (d) 1-29



Summer Camp Inspection Report Score: _____

Name of Summer Camp: _____ Establishment ID: _____

Location Address: _____ Date: _____ Status Code: _____

City: _____ State: NC Zip: _____ County: _____ Time In: _____ Time Out: _____

Billing Address: _____ City: _____ ☐ Inspection ☐ Re-Inspection

Permittee: _____ Telephone: _____ Water sample taken today? ☐ YES ☐ NO

Water Supply: ☐ Municipal/Community ☐ On-Site Supply Wastewater System: ☐ Municipal/Community ☐ On-Site System

Season Opens	Season Closes	Campers: Current #	Maximum #	Employees: Current #	Maximum #
Camp Premises .1002, .1010, .1011, .1013, .1014, .1015, .1016, .1017(f)-(g), .1023, .1024, .1025, .1026, .1028					
1	OUT	Site factors, summer camp premises free of actual or potential health hazards. .1010	3	1	0
2	OUT	Water supply approved; no cross connection. .1011(a),(b),(c)	4	2	0
3	OUT	Hot and cold water provided under pressure. .1011(b)	2	1	0
4	OUT	Approved sewage and liquid waste disposal. .1013	4	2	0
5	OUT	Solid waste storage and cleaning facilities. .1023	3	1	0
6	OUT	Camp building floors, walls, and ceilings proper construction, clean, and in good repair. .1024(f),(g)	4	2	0
7	OUT	Lighting and ventilation adequate, clean, and in good repair. .1024(g)	2	1	0
8	OUT	Lodging facilities and permanent sleeping quarters provided by the camp properly arranged, clean, and in good repair. .1016	3	1	0
9	OUT	Separate storage and handling of clean and dirty linen in lodging facilities provided by the camp. .1016	2	1	0
10	OUT	Toilet, handwashing, and bathing facilities available, properly supplied, features clean and in good repair. .1014(a),(b),(c),(d)	4	2	0
Total Deductions for Camp Premises					
Camp Food Service Kitchen .1017 (a)-(e)					
Supervision .1017(a), .2652					
1	OUT	Supervisor PIC present; PIC performs duties. .1017(a)	1	0	0
Employee Health .1017(b), .2652					
2	OUT	Employee health reporting, restriction, exclusion, procedures for vomit & diarrhea events. .1017(b)	2	1	0
Good Hygienic Practices .1017(b), .2652, .2653					
3	OUT	Proper eating, drinking or tobacco use; No discharge from eyes, nose, & mouth. .1017(b)	1	0	0
Preventing Contamination by Hands .1017(b), .2652, .2653, .2655, .2656					
4	OUT	Hands clean & properly washed. .1017(b)	1	0	0
5	OUT	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed. .1017(b)	2	1	0
6	OUT	Handwashing sinks supplied & accessible. .1017(b)	1	0	0
Approved Source .1017(a),(b), .2653, .2655					
7	OUT	Approved source for food and water; food receiving temperatures, good condition, safe, unadulterated. .1017(a),(b)	3	1	0
Protection from Contamination .1017(a), .2653, .2654					
8	OUT	Food separated & protected; disposition of returned, previously served, unsale food. .1017(a)	2	1	0
9	OUT	Food-contact surfaces: cleaned & sanitized. .1017(a)	2	1	0
Food Time/Temperature Control for Safety .1017(a),(b), .2653					
10	OUT	Proper cooking time & temperatures; Pasteurized eggs used where required. .1017(a)	2	1	0
11	OUT	Proper reheating procedures for hot holding. .1017(a)	2	1	0
12	OUT	Proper cooling time & temperatures; Proper cooling methods used. .1017(a)	2	1	0
13	OUT	Proper hot holding temperatures. .1017(a)	2	1	0
14	OUT	Proper cold holding temperatures. .1017(a)	2	1	0
15	OUT	Proper date marking & disposition. .1017(a)	2	1	0
16	OUT	Time as a Public Health Control, procedures & records. .1017(a)	2	1	0
Consumer Advisory / Highly Susceptible Populations .1017(a), .2653					
17	OUT	Consumer advisory: Pasteurized foods used, prohibited foods not offered. .1017(a)	2	1	0
Chemical .1017(a), .2653, .2657					
18	OUT	Food additives approved & properly used; Toxic substances properly identified, stored, & used. .1017(a)	2	1	0
Total Deductions for Camp Food Service Kitchen					
Total Deductions for Camp Premises					

Page 1 of 2 Summer Camp Inspection Report 4/1/2024

Summer Camp Inspection Form

Camp Food Service Kitchen										.1017 (a)-(e)			
										OUT	CDI	R	
Supervision										.1017(a), .2652			
1	IN	OUT	N/A	N/A	PIC present; PIC performs duties					1	05	0	
Employee Health										.1017(a), .2652			
2	IN	OUT	N/A		Employee health reporting, restriction, exclusion; Procedures for vomit & diarrheal events					2	1	0	
Good Hygienic Practices										.1017(a), .2652, .2653			
3	IN	OUT	N/A		Proper eating, tasting, drinking or tobacco use; No discharge from eyes, nose, & mouth					1	05	0	
Preventing Contamination by Hands										.1017(a), .2652, .2653, .2655, .2656			
4	IN	OUT	N/A		Hands clean & properly washed					3	15	0	
5	IN	OUT	N/A	N/A	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed					2	1	0	
6	IN	OUT	N/A		Handwashing sinks supplied & accessible					1	05	0	
Approved Source										.1017(a),(d), .2653, .2655			
7	IN	OUT	N/A		Approved source for food and water; food receiving temperatures, good condition, safe, unadulterated					3	15	0	
Protection from Contamination										.1017(a), .2653, .2654			
8	IN	OUT	N/A		Food separated & protected; disposition of returned, previously served, unsafe food					2	1	0	
9	IN	OUT	N/A		Food-contact surfaces: cleaned & sanitized					2	1	0	
Food Time/Temperature Control for Safety										.1017(a),(b), .2653			
10	IN	OUT	N/A	N/A	Proper cooking time & temperatures; Pasteurized eggs used where required					2	1	0	
11	IN	OUT	N/A	N/A	Proper reheating procedures for hot holding					2	1	0	
12	IN	OUT	N/A	N/A	Proper cooling time & temperatures; Proper cooling methods used					2	1	0	
13	IN	OUT	N/A	N/A	Proper hot holding temperatures					2	1	0	
14	IN	OUT	N/A	N/A	Proper cold holding temperatures					2	1	0	
15	IN	OUT	N/A	N/A	Proper date marking & identification					2	1	0	
Food Temperature Control										.1017(a), .2653, .2654			
19	IN	OUT	N/A		Adequate equipment for temperature control; Plant food properly cooked for hot holding; Approved thawing methods used					2	1	0	
20	IN	OUT	N/A		Thermometers provided & accurate					1	05	0	
Food Identification										.1017(a), .2653			
21	IN	OUT	N/A		Food properly labeled: original container					1	05	0	
Prevention of Food Contamination										.1017(a), .2652, .2653, .2654, .2656, .2657			
22	IN	OUT	N/A		Insects & rodents not present; no unauthorized animals					1	05	0	
23	IN	OUT	N/A		Contamination prevented during food preparation, storage & display; Personal cleanliness; Wiping cloths; Washing fruits and vegetables					2	1	0	
Proper Use of Utensils										.1017(a), .2653, .2654			
24	IN	OUT	N/A		Proper use and storage of: Utensils; equipment & linens; single-use articles; gloves					2	1	0	
Utensils and Equipment										.1017(a), .2653, .2654			
25	IN	OUT	N/A		Equipment, food & non-food contact surfaces approved; Warewashing facilities approved, test strips					1	05	0	
26	IN	OUT	N/A		Non-food contact surfaces clean					1	05	0	
Physical Facilities										.1017(a),(c),(e), .2654, .2655, .2656			
27	IN	OUT	N/A		Hot and cold water available; plumbing & plumbing fixtures;					2	1	0	

Camp Food Service Kitchen – Where to Mark

Footnotes:

¹ .1017 (a) (8) delayed enforcement for this provision till after 4/1/2025.

² 1017 (a) (1) & .1017 (b) no allowance for cold holding above 41°F after 4/1/2026.

Camp Food Service Kitchen – Where to Mark

North Carolina Summer Camp - Camp Food Service Kitchen (CFSK) Marking Guide		
.1008(d) Item #	.1017 (a) - .1017 (e) & NC Food Code Citation	.2661(d) Item #
1	2-101.11 Assignment	1
	2-102.11 (A), (B) and (C) (1), (4) – (16) Demonstration N.A. per 1017 (a) (7)	
	2-103.11 (A) - (N),(P) Person in Charge Duties ¹	
	2-102.12 (A) Certified Food Protection Manager N.A. per 1017 (a) (7)	2
2	2-102.11 (C) (2), (3) and (17) Demonstration N.A. per 1017 (a) (7)	3
	2-103.11 (O) Person in Charge Duties ¹	
	2-201.11 (A), B), (C), and (E) Responsibility of Permit Holder, Person in Charge and Conditional Employees ¹	
	2-201.11 (D) and (F) Responsibility of Permit Holder, Person in Charge, and Conditional Employees Responsibility of the PIC to Exclude or Restrict ¹	4
	2-201.12 Exclusions and Restrictions ¹	
	2-201.13 Removal, Adjustment or Retention of Exclusions and Restrictions ¹	
	2-501.11 Clean-up of Vomiting and Diarrheal Event ¹	5

11 Rules that did not change

- **.1005 Public Display of Grade Card**
- **.1010 Site**
- **.1013 Liquid Waste**
- **.1015 Drinking Water Facilities**
- **.1016 Lodging Facilities**
- **.1023 Ice Handling**
- **.1024 Construction and Maintenance Requirements**
- **.1025 Solid Waste**
- **.1026 Vermin Control: Premises: Stables**
- **.1028 Miscellaneous**
- **.1031 Appeals Procedure**

8 Rules Repealed

- **.1007 Inspection Forms**
- **.1009 Standards**
- **.1018 Food Service Utensils and Equipment**
- **.1019 Food Supplies**
- **.1020 Shellfish**
- **.1021 Milk and Milk Products**
- **.1022 Food Protection**
- **.1027 Food Service Employees**

10 Rules Revised

- .1001 Definitions
- .1002 Field Sanitation
- .1003 Investigation and Approval
- .1004 Permits
- .1006 Reinspections
- .1008 Grading
- .1011 Water Supply
- .1012 Recreational Waters
- .1014 Toilet: Handwashing: Laundry: and Bathing Facilities
- .1017 Food Service Facilities
 - This rule incorporates the NC Food Code by reference

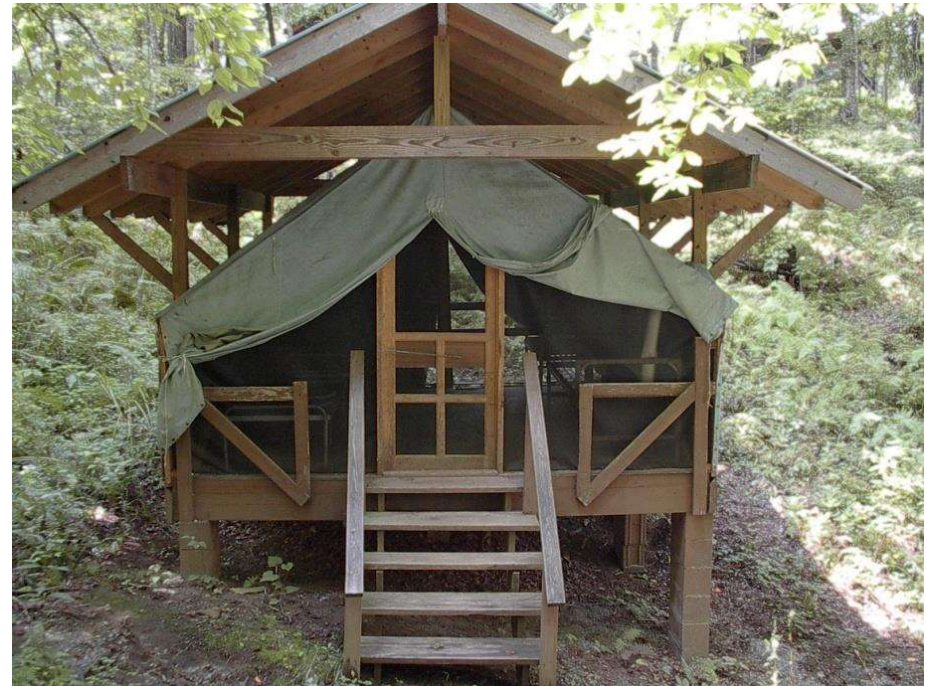
.1001 DEFINITIONS

(37) "Summer camp" means those camp establishments which prepare or serve food **for pay** or provide overnight lodging accommodations **for pay**, for groups of children or adults engaged in organized recreational or educational programs. **This definition does not include:**

- (a) those day camps required to obtain a license through DCDEE;
- (b) Campgrounds or other facilities that only rent property or campsites for camping;
- (c) Resident camps, Children's Foster Care Camps, and Residential Therapeutic (Habilitative) Camps as defined in 15A NCAC 18A .3601; or
- (d) Primitive experience camps as defined in 15A NCAC 18A .3501.

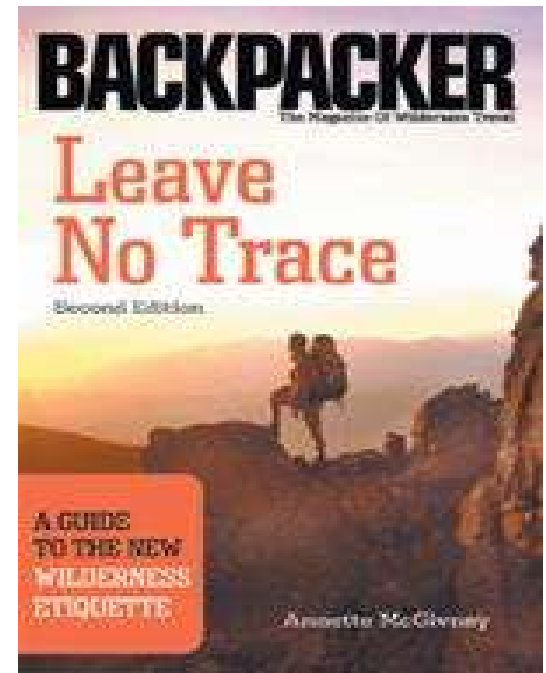
.1001 DEFINITIONS

(23) "Permanent sleeping quarters" means those buildings, cabins, platform tents, covered wagons, or teepees **provided by the camp** that remain in a fixed location during the camp operation session and provide overnight lodging accommodations for camp participants.



.1002 FIELD SANITATION

- (a) Summer camps may conduct activities away from base camp provided field sanitation standards are maintained in accordance with **15A NCAC 18A .3619**.
- (b) Summer camps may conduct cookouts at basecamp provided field sanitation standards are maintained in accordance with 15A NCAC 18A .3619(1) and (4) through (7), except that **written procedures are not required**.



.1003 STANDARDS AND APPROVAL OF PLANS

- **What's new?**
 - Removed “preliminary evaluation” by the LHD regarding water supply and sewage disposal.
 - Referenced Part 8-2 of the Food Code for camp food service kitchen plans.
 - The local health department has 30 days to approve or disapprove plans. Otherwise plans shall be deemed approved.



.1004 PERMITS



- Summer Camp permit required
- What's new?
 - 45-day Advanced Notification for Operation for permitted camps
 - Transitional Permits expire **180 days** after issuance
 - If a permit has been suspended or revoked – LHD has 15 days to **evaluate** the camp after request is made by permit holder

.1006 INSPECTIONS AND REINSPECTIONS

- **What's new?**
 - Reinspections for raising the alphabetical grade must be within **15 calendar days** from date of request.

.1008 GRADING

- Rule sets forth the 10-point system of scoring
- What's New
 - Establishes the Summer Camp Inspection Form
 - (f) zero, one-half, or full deduction depending on the severity or recurring nature of the violation
 - (g) Water stains on the walls or ceilings are not a violation unless microbial growth is present



.1011 WATER SUPPLY

- **Summer camps must have an approved water supply**
- **Annual water bacteriological water sample required for non-community water supplies**
- **What's new?**
 - **If camp closed >180 days – sample must be collected at least 30 and not more than 60 days prior to scheduled camp opening date**
 - **The onus is on the LHD to collect the early samples and will not impede the opening of the camp if this requirement is not met**



.1012 RECREATIONAL WATERS

- **Public swimming pools must meet requirements in Section .2500**
- **What's new?**
 - **No requirement for inspections, bacteriological examinations or sanitary surveys for natural bodies of water to be used for recreational purposes**



.1014 TOILET: HANDWASHING: LAUNDRY: AND BATHING FACILITIES

- **All summer camps shall be provided with toilet, handwashing, and bathing facilities**
- **What's new?**
 - **Reference to NC Building Code removed**
 - **At least 1 toilet seat per 25 campers and staff**
 - **Toilet facilities must be w/in 500' of permanent sleeping quarters and camp kitchen facilities**

.1014 TOILET: HANDWASHING: LAUNDRY: AND BATHING FACILITIES

- **Laundry areas and equipment shall be kept clean and in good repair**
- **What's new?**
 - **Soiled laundry shall be handled and stored separately from clean laundry**

.1017 FOOD SERVICE FACILITIES

- **What's New?**
 - **A Camp Food Service Kitchen Shall comply with NC Food Code with the following exceptions:**
 - **8-405.11 Timely Correction does not apply .1017(a)(2)**
 - **8-405.20 Verification and Documentation of Correction does not apply .1017(a)(2)**

.1017 FOOD SERVICE FACILITIES

Camp Food Service Kitchen - Exceptions to the NC Food Code continued:

- 6-303.11 Lighting intensity does not apply .1017(a)(3)
.1017(c) Camp food service kitchens shall be illuminated by natural or artificial means.**
- Except for warewashing equipment, non-commercial equipment is allowed .1017(a)(5)**

.1017 FOOD SERVICE FACILITIES

Camp Food Service Kitchen - Exceptions to the NC Food Code continued:

- Two comp sinks are allowed without a variance when only single-service articles used .1017(a)(6)**
- Subpart 2-102 – DOK and CFPM not applicable .1017(a)(7)**

.1017 FOOD SERVICE FACILITIES

- **NC Food Code Provisions with delayed enforcement:**
 - **45 degrees and 4-day date marking allowed till 4/1/2026 .1017 (a)(1)**
 - **2-103.11 PIC Duties not applicable till 4/1/2025 .1017 (a)(8)(A)**
 - **Employee Health applicable 4/1/2025 .1017 (a)(8)(B)**
 - **Clean-up plan for Vomit and Diarrheal events applicable 4/1/2025 .1017 (a)(8)(D)**
 - **Maximum registering temperature indicator for high temp dish machine not required till 4/1/2025 .1017 (a)(8)(C)**

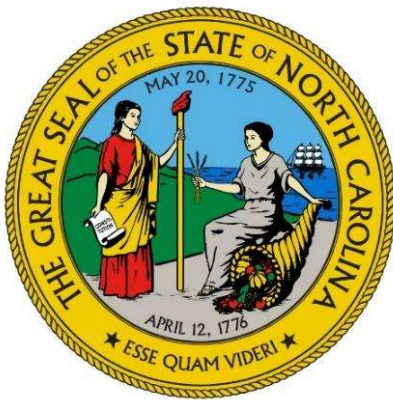
.1017 FOOD SERVICE FACILITIES

(f) Educational kitchens may be operated with non-commercial utensils and equipment. Notwithstanding the provisions set forth in this Section, field sanitation standards set forth in 15A NCAC 18A .3619 shall be met in educational kitchens.

(g) The lighting in any educational kitchen, food preparation area, or food storage area shall comply with Part 6-202.11 of the Food Code incorporated by reference at 15A NCAC 18A .2650 as amended by 15A NCAC 18A .2656



QUESTIONS?



NC Department of Health and Human Services

15A NCAC 18A .1600 – Sanitation of Residential Care Facilities

Greg Gartner

Environmental Health Regional Specialist

May 15, 2024

Many thanks to all those that have volunteered and assisted!

- **Andrea Anover – Durham County**
- **Shawn Blackmon – Mecklenburg County**
- **Greg Gartner – DHHS**
- **Hyrum Hemingway - NCDOJ**
- **Melodee Johnson - Wake County**
- **Thomas Jumalon – DHHS**
- **Shane Smith - DHHS**
- **Sarah Thompson – Wake County**

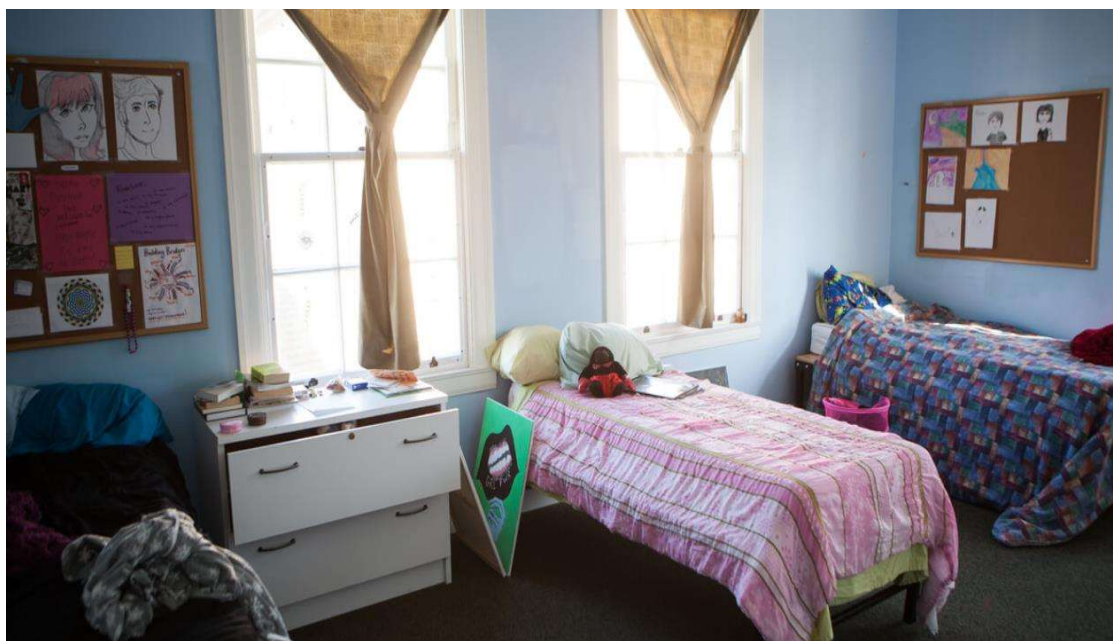
You should have:

- **Residential Care Facility Rules effective 4/1/24**
- **Revised Residential Care Inspection Form**



Presentation Overview

- **Key Changes**
 - Major definition additions and deletions
 - Marking Instructions
 - Classification system
- New inspection form
- Questions



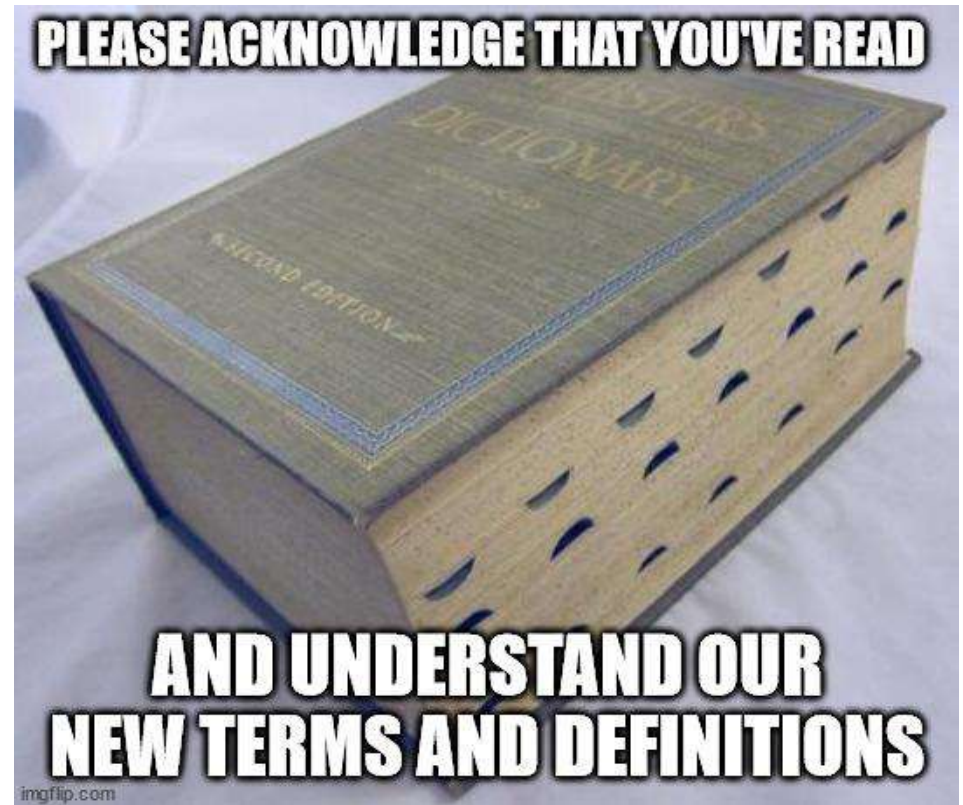
3 Rules Repealed

- .1602 Approval of Plans
- .1605 Inspection Forms
- .1612 Drinking Water Facilities: Ice Handling



.1601 DEFINITIONS

- Administrator
- Bed Linens
- Clean
- Disinfectant
- Good Repair
- Licensing Agency
- Non-continuous water supply
- Pest
- Pest harborage
- Solid waste



.1603 INSPECTIONS

What's new?

- **Removed outdated language about Family Foster Homes**
- **Relocated .1605 language (repealed) to this section**

Inspection Form

What's new?

- 141 total demerits (formally 118)

- .1606(1)-(41)

Inspection of Residential Care Facilities

Establishment Name: _____
 Location Address: _____
 City: _____ State: North Carolina Zip: _____
 County: _____
 Licensee: _____
 Telephone: _____
 Wastewater System:

☐ Municipal / Community ☐ Onsite

Classification:

☐ Approved (40 or less demerits, and no 6-demerit item violated)

Establishment ID: _____

Date: _____ Status Code: _____

Time In: _____ Time Out: _____

☐ Inspection ☐ Re-Inspection

Number of Residents: _____

Water Supply:

☐ Municipal / Community ☐ Onsite

☐ Disapproved (More than 40 demerits or 6-demerit item violated)

PHYSICAL FACILITIES: (.1607 & .1608)		
1.	Floors and carpets kept clean	2 0
	Floors and carpets in good repair	1 0
2.	Walls, ceilings, and attachments clean	2 0
	Walls, ceilings, and attachments in good repair	1 0
LIGHTING AND VENTILATION: (.1609)		
3.	Illumination of required spaces	2 0
4.	Ventilation equipment clean and in good repair	2 0
TOILET, HANDWASHING, AND BATHING FACILITIES: (.1610)		
5.	Facilities provided	5 0
6.	Facilities clean and in good repair	4 0
7.	Hand sink design	4 0
8.	Handwashing facilities properly equipped	4 0

BEDS, LINEN, LAUNDRY, FURNITURE: (.1617)		
20.	Furnishings clean	2 0
21.	Furnishings in good repair	2 0
22.	Bed linens provided and in good repair	4 0
23.	Bed linens clean; cleaning frequency	4 0
24.	Clean linen storage	3 0
25.	Laundry area and equipment kept clean and in good repair	3 0
FOOD SERVICE UTENSILS AND EQUIPMENT: (.1618)		
26.	Utensils/equipment (except holding equipment) in good repair	3 0
27.	Utensils and equipment clean	4 0
28.	Equipment non-food contact sides clean	2 0
29.	Utensil and equipment storage	2 0
30.	Ware washing provisions	5 0

.1606 SCORING SYSTEM

What's new?

- Removed “provisional” classification.
- Created marking instructions with dedicated demerit values codified in rule now
- The 41 listed violations correspond to the item number on the score sheet



.1610 TOILET: HANDWASHING: AND BATHING FACILITIES

What's new?

- Clarified hand-drying towel use and storage for residents
- Incorporated them into the “Linen” definition



.1611 WATER SUPPLY

What's new?

- **.1700 and 18C rules now incorporated**
- **Aligned with standard water sampling**
- **Hot water range 105-116°F**
- **Cross-connections no longer a six-demerit item**

.1615 PEST CONTROL AND OUTDOOR PREMISES

What's new?

- Buildings free of pests
- Openings to the outside equipped with:
 - Self-closing doors
 - Closed windows
 - Window screening
 - Controlled air curtains
- Outdoor furniture and playgrounds



.1616 CHEMICAL AND MEDICATION STORAGE

What's new?

- **Simplified section to follow manufacturer's instructions for use and storage.**



.1617 BEDS: LINEN: LAUNDRY: FURNITURE

What's new?

- **Distinguished between “linen” and “bed linen”**
- **Laundry facility kept clean and in good repair**



.1618 FOOD SERVICE UTENSILS AND EQUIPMENT

What's new?

- **.1618(a)* Equipment and Utensils clean and in good repair**
- **.1618(b)* Food Contact Surfaces (FCS) cleanliness**
- **.1618(b)* non-FCS cleanliness**



.1618 FOOD SERVICE UTENSILS AND EQUIPMENT

- **.1618(c) Equipment and Utensils handled and stored properly**
- **.1619(d) Utensil sink provision**
- **.1619(e) Food storage areas clean**



15A NCAC 18A .1618 FOOD SERVICE UTENSILS AND EQUIPMENT

FOOD SERVICE UTENSILS AND EQUIPMENT: (.1618)			
26.	Utensils/equipment (except holding equipment) in good repair	3	0
27.	Utensils and equipment clean	4	0
28.	Equipment non-food contact sides clean	2	0
29.	Utensil and equipment storage	2	0
30.	Ware washing provisions	5	0
31.	Food storage areas clean	3	0

.1618(a)

.1618(a)

.1618(b)

.1618(c)

.1618(d)

.1618(e)

.1619 FOOD SUPPLIES

What's New?

- **Foods shall meet parts 3-1 & 3-2 of the NC Food Code**
- **No restrictions on home canning**



.1620 FOOD PROTECTION

What's new?

- **References Food Code holding temps and TPHC (without written procedures)**
- **Pets can be in dining rooms now with restrictions**



.1620 FOOD PROTECTION

What's new?

- Equipment provided and in good repair
- Food Code storage provisions

PROPER FOOD STORAGE ORDER

ORDEN CORRECTO DE ALMACENAMIENTO DE ALIMENTOS



Ready-to-eat foods
Alimentos listos para comer



Raw seafood
Pescados y mariscos



Raw whole meats
Carne entera cruda



Raw ground meats
Carne molida cruda



Raw poultry
Carne de ave cruda

.1621 EMPLOYEES

What's New?

- **Cleaning Procedures for handwashing from Food Code**
- **“When to Wash” section**
- **Restriction/Exclusion from Food Code**
- **Supplies and written plan for vomiting or fecal events**



Summary

- **Key Changes**
 - **Major definition additions and deletions**
 - **Marking Instructions**
 - **Classification system**
- **New inspection form**



QUESTIONS?