



NC Department of Health and Human Services

Regional Meeting #2

Food Protection and Facilities Branch

November 17, 2025



Before We Get Started

- **When you join the meeting, your microphone will be muted and your camera disabled.**
- **Please use the chat box on the right-side of your screen to sign into the meeting with your name, county/affiliation and your REHS number. Please include anyone who may be participating along with you.**
- **Please use the Q & A feature to ask questions related to the topics of the meeting. These will be captured and responded to accordingly.**



Objectives

- **Food Protection Branch Update**
- **EH Section and Legislative Updates**
- **Weekly Update Re-cap**
- **Regional Meeting Topics**
- **Committee Reports**
- **Food Code Refresher**



Food Protection Branch Update Environmental Health Section Update Legislative Update

Shane Smith, Branch Head

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Legislative Update



- **Session Law 2025-94 / House Bill 926**
 - Several changes for EH
 - OSWW, Pools, Food
- **Change to NC GS 130A-248**
 - Adds food sales at offsite locations

Session Law 2025-94 / House Bill 926: Section 13



Expands food service for permitted establishments



Service must be for designated workplace employees and guests



Food establishments must notify LHD before beginning offsite service



All food served must be cooked and prepared at the permitted location

Session Law 2025-94 / House Bill 926: Section 13



Assembling must be indoors and protected at all times (transport, service)

All utensils must go back to FSE for wash, rinse, sanitize at the end of operation

TPHC must be used

Only FSE staff may serve and must be present at all times of service (CFPM)

Handwash facilities shall be conveniently located and supplied

Mobile Food Units (MFU)

- 3,884 currently permitted
- 422 Pushcarts
- 188 Independent Commissaries





MFU: Current Rule Requirements

- **MFU must supply operating schedule before operating**
- **Must inform counties and supply documentation before crossing into additional counties**
- **Must report to the commissary daily**
- **Must only store supplies at approved locations**
- **Must utilize approved fresh water and wastewater disposal**



MFU: Strategies

- **Provide simple ways MFUs can share schedules: QR Code, email, webform**
- **May include permit conditions for method sharing**
- **Make MFU aware of NC GS 130A-249 requirements**
- **Document and follow path of enforcement when not reporting**

MFU: Enforcement Reminders



- Any county can enforce rules
- Loss of Commissary, Suspend permit
- Not reporting, Intent to Suspend
- Follow status codes if not operating, no inspection
- 1 year without activity, permit Expires
- Document everything

MFU: Future Rules and Guides

- Previous workgroups: changes to help with enforcement and update rules
- NCEHSA MFU Manual available
- MFU training

**Coming
Soon**

Periodic Rules Review



Periodic Rules Review: Schedule

| | 2024 | 2025 | 2026 | 2027 |
|--------------|------------|------|------|------|
| Jan | | | | |
| Feb | | | | |
| Mar | | | | 367 |
| Apr | | | | |
| May | | | | |
| June | | | 44 | 99 |
| July | | | 35 | |
| Aug | 9 | | | |
| Sept | | | 170 | |
| Oct | | 15 | | |
| Nov | | 67 | 57 | |
| Dec | 21 | | 20 | |
| | | | | |
| Total | 904 | | | |

This reflects # of rules in reports due these months.

Community Meals Training

- **Course designed for volunteer food workers in disaster meals, community meals like free senior meals, homeless shelters, or religious organization meals**
- **Two-hour course**
- **Course manuals, stickers, and magnets are available**
- **Webinar version of course available**
- **Reach out to Veronica Bryant if you are interested in hosting or teaching**





Weekly Update Re-cap

Food Protection Staff

THC in Beverages

- **THC shall not be added to food or drink in a .2600 permitted establishment**
- **THC bottled drinks are legal in NC if they contain no more than 0.3% THC**
 - **Ongoing discussion about regulating these products and age restrictions**
- **Legal status was established by the 2018 Farm Bill**
 - **Allows the sale and consumption of hemp-derived products**
- **Contact ALE if you find that THC is being added to drinks in a bar**

1-877-ALE-AGENT or "ALEHQ.Headquarters@ncdps.gov



Session Law 2023-137

- **Sections 29.1 – 29.3**
- **Reinspection within 10 Business Days**
- **Category IV frequency change**
 - One inspection every 4 months
 - One Educational Visit in the fiscal year

Transitional Permits

- Use the correct status codes:
 - T → U → K → A
 - “F” status no longer exists, use “H” status if facility fails to complete the list of non-compliant items
- “K” or “H” status issued by the expiration date
 - Check progress along the way
 - Communicate with permittee
- “K” (full) permit generated for permittee and file



Regional Meeting Topics

Food Protection Staff



Quality Assurance

- **Per calendar year:**
 - **Minimum of two QA field assessments**
 - **Minimum of three file reviews per FLI staff member**
- **Requirements listed in QA policy**
- **Implement Prioritization policy when necessary**
- **Responsibility of QA Leader and Supervisors**
- **Monitor schedules**

NCDHHS, Division of Public Health, Food Protection & Facilities Branch | Regional Meeting #2 2025

[illegible]

Additional Comments - CDP

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 3 2-201.11 (A), (B), (C), and (E) Responsibility of Permit Holder, Person in Charge and Conditional Employees (P)
No employee health policy on site. Religious group rented out facility & had operator take these documents down. PIC showed me the documents from another site & stated he would repost the policy at this location.
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event (Pf)
No vomiting/diarrhea clean up plan on site. Religious group rented out facility & had operator take this document down. PIC showed me the documents from another site & stated he would repost the policy at this location.
- 10 6-301.12 Provide paper towels, or an approved alternative for hand drying at each hand sink. Pf
Hand sink next to walkin cooler out of paper towels. Corrected during inspection. Paper towels placed.
- 22 3-501.16 Maintain TCS foods in cold holding at 41F or less. P
Yogurt, lemonade, commercial ranch, milk 61degF in reachin cooler. Employee stated cooler door was open when he got to work this morning. Corrected during inspection. PIC discarded TCS foods out of temperature.
- 40 2-402.11 Use head coverings, beard guards, and clothing to restrain body hair from contacting exposed food, equipment, and utensils.
Food employees weren't wearing hair restraints. Wear hair restraints.
- 53 6-302.11 Supply toilet tissue at each toilet in the facility. Pf
Women's restroom had no toilet paper. Corrected during inspection. Placed toilet paper.
- 5-501.17 A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.
Women's restroom trash can doesn't have lid. Provide covered receptacle.

Additional Comments

Remember to date mark all TCS foods that will be held more than 24 hours.

Discussed with PIC storing food in walkin freezer according to cook temperature since that unit is temperamental.

Replace batteries in your waterproof thermometer to test dish machine.

For your cold items on the buffet line, ensure the ice is up to the lid of the container for maximum effectiveness. Container of fruit was sitting on top of ice, but fruit did temp at 41°F.

Additional Comments - CDP

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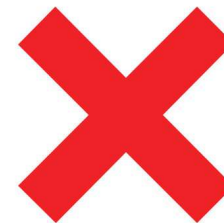
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Additional Comments

Facility ceiling is leaking due to A/C unit on roof, Ceiling was not leaking on any food prep surfaces or food. PIC informed EHS that they are working on it to get repaired.

Additional Comments - CDP

- **Has the potential to be useful**
 - Document improvements
 - Record shellstock information
 - Provide positive feedback to PIC
 - New hours of operation
- **Not intended for violations observed**
 - Mark applicable item number OUT
 - Document in Observations & Corrective Actions section



Limited Food Service Establishments

- § 130A-247 Definitions: *An establishment that prepares or serves food only in conjunction with amateur athletic events or, in the case of lodging facilities that serve only reheated food that has already been pre-cooked.*
- Concession stands at local schools and parks are not being permitted.



Limited Food Service Establishments

- **Contact:**
 - School administrator/Athletic Director
 - Booster Clubs
 - Local recreation department
 - Any other individual responsible for operations
- **When do they operate?**
 - Check school websites, calendars & schedules
- **What do they serve?**
 - TCS foods
 - Non-TCS foods
 - Packaged TCS foods from approved source

| Fall | Winter | Spring |
|---------------|---------------|---------------|
| Football | Basketball | Baseball |
| Soccer | Wrestling | Softball |
| Track - Field | Track - Field | Track & Field |
| Hockey | Hockey | Lacrosse |

Limited Food Service Establishments

- Application submitted at least 30 days prior to operation
- Permit fee of \$75
- Permit valid one year from date of issuance
- LFSE requirements under .2674



Cleaning of Gloves



Calculating Hot Water Demand



Transitional Permitting Class Materials / Google Images

Calculating Hot Water Demand



Google Images

Outdoor Grill Bill



**Session Law 2017-18,
Senate Bill 24 - amended by
Session Law 2024-45,
Senate Bill 607,
N.C.G.S. 130A-248(c2)
[SL 2017-18 \(SB 24\)](#)
[G.S. 130A-248](#)**

NC G.S. 130-248 (c2) Senate Bill 607

A food service establishment may use an outdoor grill to cook food for customers to sample or sale if:

- Grill is located on the premises of the food establishment and is continuously supervised by a food employee when the grill is in use.**
- Outdoor grill has a cooking surface made of stainless steel or cast iron, stone or similar surface that complies with Parts 4-1 and 4-2 of the NC Food Code and stationed on a concrete or asphalt foundation.**
- All open food and utensils are provided with overhead protection or otherwise equipped with individual covers, such as domes, chafing lids, or cookers with hinged lids.**
- Raw meat, poultry, and fish are prepared in a pre-portioned or ready-to-cook form inside the food establishment and may only be handled indirectly with utensils when using the outdoor grill.**
- Food prepared on the outdoor grill is processed inside the food establishment.**

NC General Statutes §130-248 (c2)



Who does the grill bill apply to?

Food establishment that stores, prepares, packages, serves, or vends food directly to the consumer

- **Including restaurants, satellite or catered feeding locations, or institutions**
- **Including Mobile Food Units and Temporary Food Establishments**

Requirements



The outdoor grill is located on the premises of the food establishment.



Continuously supervised by a food employee when the grill is in use.

Stainless steel, cast iron, stone

The outdoor grill has a cooking surface made of stainless steel or cast iron, stone or similar surface that complies with Parts 4-1 and 4-2 of the NC Food Code and meets sanitation requirements for equipment in a food establishment and is stationed on a concrete or asphalt foundation.

– For more information



What foods can be cooked on the outdoor grill?



Raw meat, poultry, and fish are prepared in a pre-portioned or ready-to-cook form inside the food establishment and may only be handled indirectly with utensils. All food prepared on the outdoor grill is processed inside the food establishment.





Mobile Food Units: Commissary Requirements

- **Permitted establishment**
- **Provide facilities for storage of supplies**
- **Allow entry and use of anything needed to service/clean the MFU**
- **Approved water supply for filling MFU tank**
- **Approved solid waste storage/disposal**
- **Approved liquid waste disposal facilities**

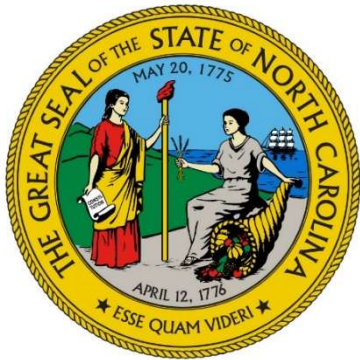
Mobile Food Units: No Commissary

- **Position Statement (12/3/2012)**
- **MFU operating as its own commissary must be evaluated for:**
 - Adequate storage for food supplies, utensils, equipment, employee belongings
 - Prevention of contamination (food, utensils, equipment)
 - Warewashing facilities
 - Refuse storage and disposal
 - Potable water/adequate water heating facilities
 - Wastewater disposal
 - Access to a “conveniently located” toilet facility



Mobile Food Units: Seating

- **MFU definition (.2600 Rules) prohibition**
 - “...does not provide seating facilities for customers to use while eating or drinking.”
- **Who can provide seating?**
 - Owner of property or venue where MFU operates
 - Customer provides for self



Committee Reports

Food Protection Staff

Variance Committee: Domino's Pizza Approvals

- **Non-TCS items:**

- RTU Pizza Sauce
- Hearty Marinara
- Honey BBQ
- Mild Buffalo
- Hot Buffalo
- Ketchup/Mustard
- Garlic-in-Oil Mixture

- **Extended TPHC:**

- Reconstituted pizza sauce
 - Follow job aid
 - Maintain 60F-80F
 - Use or discard within 10 hours of diluting



Variance Committee: Cedar Planks for Cooking

- Cedar is not an approved food-contact surface
- Popular for cooking salmon
- Several variance requests and approvals issued
- Other jurisdictions not requiring special approvals
- Option of using a barrier between food and cedar plank (not preferred)



Variance Committee: Cedar Planks for Cooking

- **Operator must submit:**
 - **Completed variance request form including support or acknowledgement from local EH department**
 - **Detailed explanation of process from receiving planks to serving and discarding them**
 - **Specification sheets, manufacturer instructions, proof that planks are food-safe, single-use**

NCVarianceCommittee@dhhs.nc.gov



Training

2025

| | | |
|------------------------------|-------------------|------------------|
| SOP Plan Review | Kannapolis | Nov. 4-6 |
| FDA Allergen Training | Virtual | Postponed |
| FDA Seminar | Virtual | Dec. 9-10 |

2026

| | | |
|--------------------------------|------------------|------------------|
| Transitional Permitting | Asheboro | Jan 27-29 |
| CIT Food Module | Virtual | Feb 23-27 |
| SOP Plan Review | Asheville | Spring |



Contract Work

- **Contracts are valid for no more than 12 months from the date of issuance**
- **Work performed by the EHS is invalid IF:**
 - The contract is no longer in effect
 - The contract has expired (>12 months from date of issuance)
 - The EHS is no longer employed by the LHD

FDA Program Standards

- **Compliance and Enforcement Strategies Manual**
 - Program Standards workgroup
 - Regional Staff
 - Currently being reviewed by AG's office
- **Virtual FDA Seminar**
December 9th & 10th, 2025



Compliance and Enforcement Strategies Manual



Provides guidance with compliance and enforcement of statutes and rules pertaining to Risk Factors and Interventions



Encompasses all voluntary and regulatory actions taken to achieve compliance with regulations



Activities result in the timely correction of code violations



Supplements the current laws, rules, and marking instructions



FPB Leadership worked with Retail Food Program Standards Network to review and update manual



NCDHHS Attorney General's Office will review final document



Completion Goal: Fall 2025

COMPLIANCE AND ENFORCEMENT STRATEGIES

RISK FACTOR AND PUBLIC HEALTH INTERVENTIONS

| Food Code Reference | Item No. | Foodborne Illness Risk Factors and Public Health Interventions | Short-term Compliance | Long-term Compliance |
|--|---|--|--|--|
| | Intervention: Demonstration of Knowledge by PIC | | | |
| 2-101.11, Pf | 1 | * Assignment | 2-101.11- PIC is designated. CDI or VR required. | 2-101.11 - An additional PIC is designated and trained to fill the role when one is absent. |
| 2-102.11 (A), (B), (C) (1,4-16), Pf | | * Demonstration of Knowledge | 2-102.11 (A), (B), (C) (1,4-16)- PIC is provided education during inspection to be able to answer the questions correctly. CDI or VR required. | 2-102.11 (A), (B), (C) (1,4-16)- PIC is re-enrolled in an ANSI-accredited course as needed to maintain the credential. |
| 2-103.11 (A)-(P), Pf | | * Duties of PIC | 2-103.11(A)-(P)-Violations that were allowed to occur are corrected. CDI or VR required. | 2-103.11(A)-(P) - PIC receives additional training. A replacement PIC is chosen. |
| | Intervention: Demonstration of Knowledge by PIC | | | |
| 2-102.12 (A), C | 2 | * Certification by an accredited program | 2-102.12(A)- Give information on where the course/exam is given. ANSI Approved Courses | 2-102.12(A)-PIC passed an ANSI Accredited course. ANSI Approved Courses |
| | Intervention: Employee Health Control System or Policy Implemented | | | |
| 2-102.11 (C) (2), (3) & (17), Pf | | * PIC demonstration of knowledge about employee health. | 2-102.11 (C) (2), (3) & (17)- EHS provides additional training so PIC can answer questions correctly. CDI or VR required. | 2-102.11 (C) (2), (3) & (17)- PIC retrained on areas of knowledge. |

FDA Program Standards

Regional Staff Standardization Activities

- **Betsy Meeks – Alamance**
- **Jenna Hinton – Craven**
- **Tyler Johnson – Craven**
- **Madison Matchlat – Craven**
- **Sanda Oo – Craven**
- **Margareta Slagle - Craven**
- **Stacy Hull – Davidson**
- **Lynn Lathan – Mecklenburg**
- **Sean Morrison – Onslow**
- **Teresa Clark – Pamlico**
- **Traci Stevens – Richmond**
- **Angie Pinyan – DHHS (FDA)**
- **Terri Ritter – DHHS**



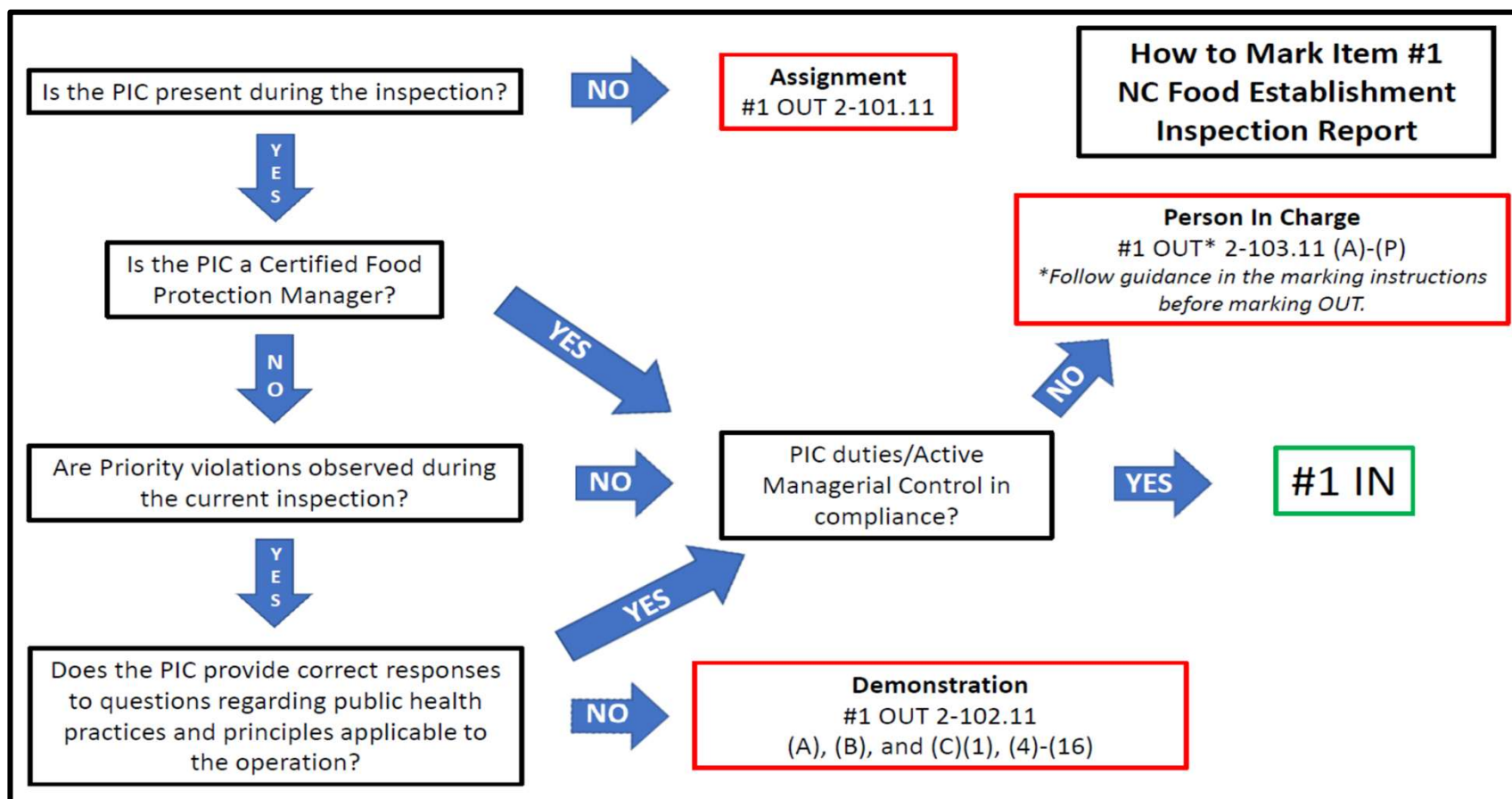
Food Code Refresher

Food Protection Staff

Verifying Ownership

- Should be verified near the beginning of the inspection
- Refrain from asking “Is the ownership still the same?”
- Verify current permittee on file

| Food Establishment Inspection Report | |
|---|------------------------------|
| Establishment Name: <u>BOJANGLES #12</u> | |
| Location Address: <u>3701 S MEMORIAL DR</u> | |
| City: <u>GREENVILLE</u> | State: <u>North Carolina</u> |
| Zip: <u>27834</u> | County: <u>74 Pitt</u> |
| Permittee: <u>TANDS INC</u> | |
| Telephone: <u>(252) 756-0426</u> | |
| <input checked="" type="radio"/> Inspection <input type="radio"/> Re-Inspection <input type="radio"/> Educational Visit | |
| Wastewater System: | |
| <input checked="" type="radio"/> Municipal/Community <input type="radio"/> On-Site System | |
| Water Supply: | |
| <input checked="" type="radio"/> Municipal/Community <input type="radio"/> On-Site Supply | |



Evaluating Employee Health

- **Employee health policies not being adequately evaluated**
- **Essential to preventing foodborne illnesses**
- **Discuss requirements with PIC**
- **How are food employees notified?**



What Can We Discuss?

- What symptoms are you looking for?
- What illnesses are required to be reported to the health department?
- Who do you call when an employee reports symptoms and/or illnesses?
- Do you know when to exclude or restrict a sick employee?
- How do you determine when an employee can return to work?
- How are employees informed of their requirement to report illness?

Food Employee Reporting Agreement

Reporting: Symptoms of Illness
I agree to report to the Person in Charge (PIC) when I have:

1. Diarrhea
2. Vomiting
3. Jaundice (yellowing of the skin and/or eyes)
4. Sore throat with fever
5. Infected cuts or wounds, or lesions containing pus on the hand, wrist, an exposed body part (such as boils and infected wounds, however small).

Note: The PIC must report to the Health Department when an employee is jaundiced.

Reporting: Diagnosed Illnesses
I agree to report to the Person in Charge (PIC) when I have been diagnosed with:

1. Norovirus
2. Hepatitis A virus
3. Shigella spp. infection (shigellosis)
4. Shiga Toxin-Producing Escherichia coli (STEC/H7 or other STEC infection)
5. Typhoid fever (caused by Salmonella Typhi)
6. Salmonella (nontyphoidal)

Note: The PIC must report to the Health Department when an employee has one of these illnesses.

Reporting: Exposure of Illness
I agree to report to the PIC when I have been exposed to any of the illnesses listed above through:

1. An outbreak of Norovirus, typhoid fever, shigellosis, E. coli O157:H7 or other STEC infection, or Hepatitis A.
2. A household member with Norovirus, typhoid fever, shigellosis, illness due to STEC, or Hepatitis A.
3. A household member attending or working in a setting experiencing a confirmed outbreak of Norovirus, typhoid fever, shigellosis, E. coli O157:H7 or other STEC infection, or Hepatitis A.

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

Returning to Work
If you are excluded from work for having diarrhea and/or vomiting, you will not be able to return to work until: 1) more than 24 hours have passed since your last symptoms of diarrhea and/or vomiting, or 2) provide written medical documentation from a health practitioner indicating that the symptoms are from a noninfectious condition.
If you are excluded from work for exhibiting symptoms of Norovirus, Salmonella Typhi, nontyphoidal Salmonella, Shigella spp. infection, E. coli O157:H7 or other STEC infection, and/or Hepatitis A, you will not be able to return to work until approval from the Health Department is granted.

I have read (or had explained to me) and understand the requirements concerning my responsibilities under the Food Code and this agreement to comply with:

1. Reporting requirements specified above involving symptoms, diagnoses, and exposure specified;
2. Work restrictions or exclusions that are imposed upon me; and
3. Good hygiene practices.

I understand that failure to comply with the terms of this agreement could lead to action by the food establishment or the food Regulatory Authority that may jeopardize my employment and may involve legal action against me.

Employee Name (please print) _____ Signature of Employee _____ Date _____
PIC Name (please print) _____ Signature of PIC _____ Date _____

Evaluating Vomiting and Diarrhea Clean-up Plans

- Plans need better evaluation
- Written procedures required
- Proper clean up essential to preventing spread of illnesses
- Discussion with PIC



Evaluating Vomiting and Diarrhea Clean-up Plans

- Do you have a written plan for cleanup of vomit and diarrhea?
- Do you have the supplies needed for proper clean up?
- Who is responsible for cleaning?
- How is the responsible employee monitored after clean up?



Handwashing vs. Improper Glove Use

- Based on actual observations
- What's the violation?
- Seek corrective action when violations observed





Scenario #1

You observe an employee crack raw eggs with gloved hands, then proceed to use the same gloves to grab a slice of cheese from the prep refrigerator for a sandwich.

#15 3-304.15 (A)



Scenario #2

You observe an employee crack raw eggs with gloved hands, change gloves, and grab a slice of cheese from the prep refrigerator for a sandwich.

#8 2-301.14 (G)



Scenario #3

During inspection you observe an employee washing their hands and turning off the faucet with their bare hands. They proceeded to take soiled pots and pans from the cook line to the dish area.

No violation



Scenario #4

You observe a food employee apply a cloth glove on their left hand. They proceed to grab an unpackaged chub of deli ham with their left hand and place it on the slicer to slice for a customer order.

#46 3-304.15 (D)

Cooling vs. Cold Holding

- Based on actual observations
- Ask questions!
- #20 or #22?
- If cooling, use the cooling calculator



Cooling, Heating, and Holding Capacities- Equipment

- **Recurring Cold Holding Temperature violations**
- **Determine that equipment is the issue**
- **Use the Checklist for Assessing and Addressing Cold Hold Violations**
- **Support with #33, 4-301.11**



Assessing Consumer Advisory

| Consumer Advisory | | | | | .2653 | | | | | | |
|-------------------|----|-----|-----|--|--|---|-----|---|--|--|--|
| 25 | IN | OUT | N/A | | Consumer advisory provided for raw/ undercooked foods | 1 | 0.5 | 0 | | | |

Remember, Consumer Advisory has two parts that must go together



Consumer Advisory (3-603.11)

Disclosure is satisfied when:

1. Items are described, such as:

Oysters on the half-shell (raw oysters), raw-egg Caesar dressing

OR

2. Items are asterisked to a footnote stating the items are:

**Served raw or undercooked, or contain (or may contain) raw or undercooked ingredients*

Consumer Advisory (3-603.11)

Reminder is satisfied when disclosed items are asterisked to a footnote stating:

- 1) **Regarding the safety of these items, written information is available upon request*
- 2) **Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.*
- 3) **Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.*

Shellstock in Retail

Marking Instructions:

IN/OUT This item should be marked IN or OUT of compliance based on a thorough review with the PIC of the posted, written, and special/daily menus, to determine if untreated shell eggs, meats, fish, or poultry are used as an ingredient or ordered as a raw, raw-marinated, partially cooked, or undercooked food. **The advisory also applies to shellstock offered for sale from a retail service case.**



Consumer Advisory (3-603.11)

CONSUMER ADVISORY

Eating raw, or undercooked *oysters, clams or mussels* may cause severe illness. People with the following conditions are at especially high risk: liver disease, alcoholism, diabetes, cancer, stomach or blood disorder, or weakened immune system. Ask your doctor if you are unsure of your risk. If you eat raw, or undercooked shellfish and become sick, see a doctor immediately.

N.C. DEPARTMENT OF ENVIRONMENTAL QUALITY
DIVISION OF MARINE FISHERIES



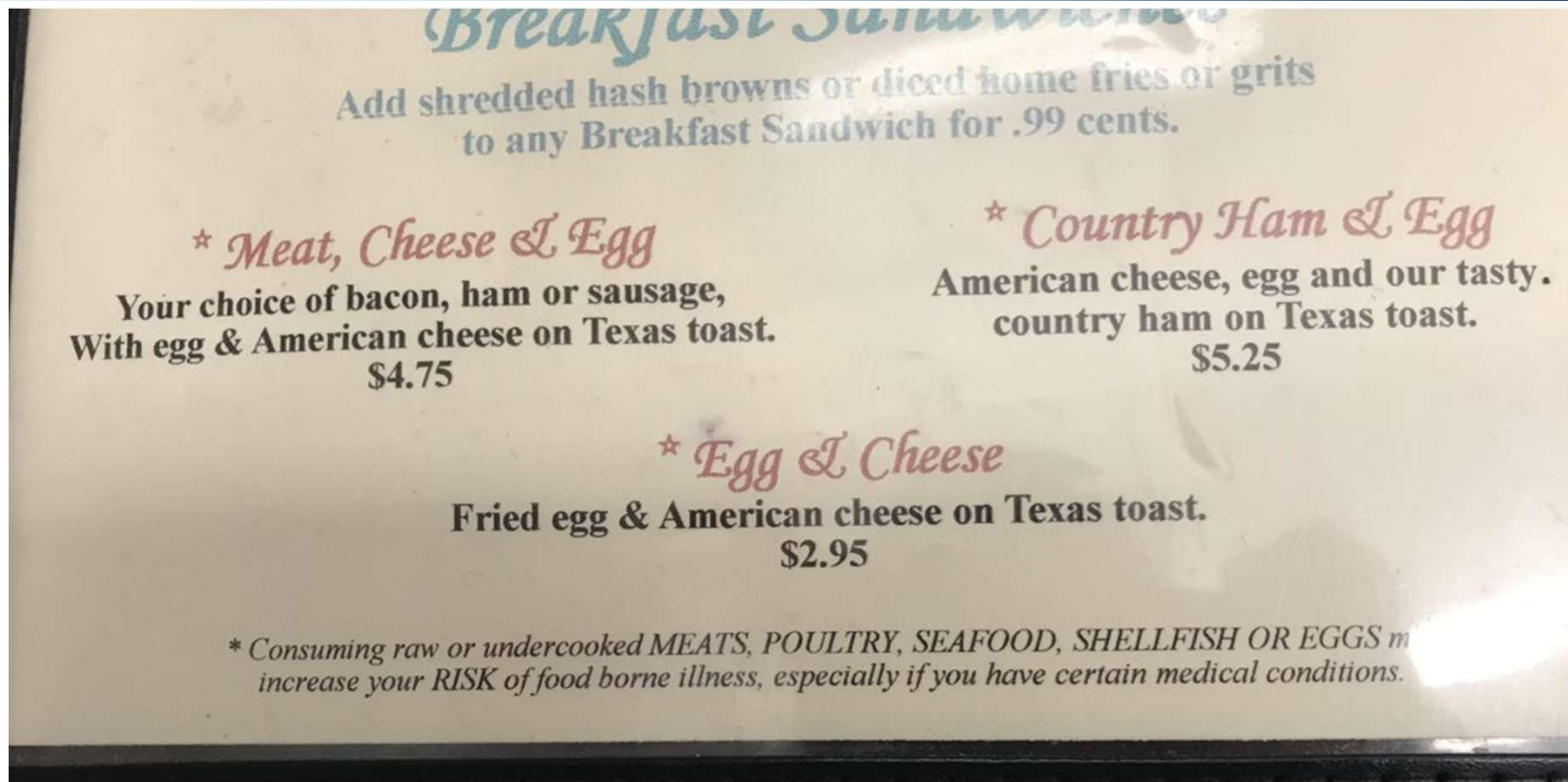
Consumer Advisory (3-603.11)

Marking Instructions

IN/OUT This item should be marked...

The consumer advisory does not exempt the requirement for freezing for parasite control, nor should it be used for foods that have only gone through the initial heating and cooling stages of a non-continuous cooking process.





**No Disclosure
Provided**



Huevos Rancheros* GF VG

Two large eggs cooked sunny-side up served with fried corn tortillas, latin-style black beans, ranchero sauce, cilantro, and lime crema. 10

Superfood Yogurt Bowl GF VG

Yogurt, seeded bar, peanut butter, hemp seed, toasted cocoa nibs, and bee pollen. 7

Vegan coconut yogurt available upon request for \$1⁵⁰

- GF Gluten Free
- VG Vegetarian
- V Vegan
- GFO Gluten Free Option

WE ARE PROUD TO USE LOCALLY SOURCED INGREDIENTS MADE FRESH DAILY IN OUR KITCHEN. | Gluten-free bread available upon request. Our kitchen is NOT gluten-free and cross-contact may occur.

**Consuming raw or undercooked eggs cooked to order, meats, poultry, seafood, or shellfish may increase your risk of foodborne illness.*

**Disclosure is in
Description!**

ENTREES

| | |
|---------------------------|--|
| Fresh Catch* | locally caught, chef's daily preparation |
| Winter Vegetable Farrotto | leeks, aged parmesan cheese, urfa biber & pistachio dukkah, fortified cider |
| Joyce Farms Chicken | black eyed peas, mushroom, chestnut, root vegetable, swiss chard haché, red eye gravy, fried pork belly |
| Antarctic Salmon* GF | seared savoy cabbage, turnip, toasted walnuts, bacon rillons, grapefruit mousseline, nigella seed |
| Blackened Grouper GF | clams, fennel hash, roasted tomato, saffron cream |
| Shrimp & Grits | Anson Mills grits, andouille, low country gravy |
| New York Strip* | Revier Cattle company 12oz strip with gremolata butter, potato & lemon pepper broccoli gratin, Thomasville Tomme |
| Moroccan Seafood Stew | peppers, cauliflower, chick peas, olives, chermoula, challah bread |

GF Gluten Friendly

* Steaks, burgers and seafood may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

When is Consumer Advisory Not Applicable

Marking Instructions:

N.A. This item may be marked

N.A. when a food establishment does not serve a ready-to-eat food that necessitates an advisory, i.e., an animal food that is raw, undercooked, or not otherwise processed to eliminate pathogens.

N.O. Do Not Mark this item N.O.



Thawing



Corrected During Inspection (CDI)

- **CDI indicates all violations cited under that citation have been corrected during the inspection**
- **The corrective action taken must be documented in the “Observations and Corrective Actions” section of the inspection report**
 - **Example: Item #10 Handwashing sink is marked out of compliance because the establishment does not have soap and paper towels at the handwashing sink. The PIC partially corrects the issue by putting soap at the hand sink but does not replace the paper towels. The corrective action taken for the soap is documented in the Observations and Corrective Actions section of the inspection report, but CDI is not marked for Item #10 because all violations under that item were not corrected.**

8 Hands clean & properly washed

| Preventing Contamination by Hands | | | | | .2652, .2653, .2655, .2656 | | | | |
|-----------------------------------|----|-----|-----|-----|---|---|---|---|--|
| 8 | IN | OUT | | | Hands clean & properly washed | 4 | 2 | 0 | |
| 9 | IN | OUT | N/A | N/O | No bare hand contact with RTE foods or pre-approved alternate procedure properly followed | 4 | 2 | 0 | |
| 10 | IN | OUT | N/A | | Handwashing sinks supplied & accessible | 2 | 1 | 0 | |

Applicable Code Sections:

2-301.11 Clean condition – Hands and Arms _P

2-301.12 Cleaning Procedure _P

2-301.14 When to Wash _P

2-301.15 Where to Wash _{Pf}

2-301.16 Hand Antiseptics _{Pf}

How would you CDI #8?

Hands cleaned & properly washed

Code Citations:

- **2-301.12 Cleaning Procedure (P)**
 - No soap used during handwashing
- **2-301.14 When to Wash (P)**
 - Observed contamination to hands
- **2-301.15 Where to Wash (Pf)**
 - Employee washed hands in 3 compartment sink





How would you CDI #8? Hands cleaned & properly washed

- **2-301.12 – Employee re-washed hands using soap.**
- **2-301.14 – Employee re-washed their hands in the hand washing sink and used barrier to turn off the faucet.**
- **2-301.15 – Employee re-washed their hands in the hand washing sink and the PIC cleaned and sanitized 3-compartment sink.**

9 No bare hand contact with RTE foods

| Preventing Contamination by Hands | | | | | .2652, .2653, .2655, .2656 | | | | |
|-----------------------------------|----|-----|-----|-----|---|---|---|---|--|
| 8 | IN | OUT | | | Hands clean & properly washed | 4 | 2 | 0 | |
| 9 | IN | OUT | N/A | N/O | No bare hand contact with RTE foods or pre-approved alternate procedure properly followed | 4 | 2 | 0 | |
| 10 | IN | OUT | N/A | | Handwashing sinks supplied & accessible | 2 | 1 | 0 | |

Applicable Code Sections:

3-301.11 Preventing Contamination from Hands ^{P, Pf}

3-801.11(D) Pasteurized Foods, Prohibited Re-Service, and Prohibited Foods ^P

How would you CDI #9?

No bare hand contact with RTE foods

Code Citation:

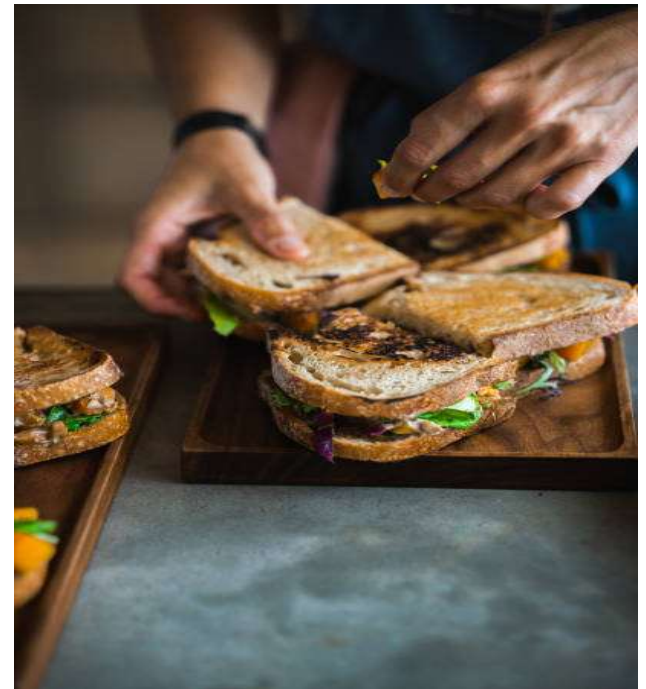
- **3-301.11 Prevention Contamination from Hands (P), (Pf)**
 - Bare hand contact with ready to eat foods



How would you CDI #9?

No bare hand contact with RTE foods

- **3-301.11**
 - PIC cooked the food to 145°F.
 - PIC voluntarily discarded the food, and the employee washed hands using proper cleaning procedure and put on gloves.
 - Discussed the importance of no bare hand contact with ready-to-eat foods with the PIC.



#16 Food-contact surfaces clean and sanitized

| Protection from Contamination | | | | | .2653, .2654 | | | | | |
|-------------------------------|----|-----|-----|-----|--|---|-----|---|--|--|
| 15 | IN | OUT | N/A | N/O | Food separated & protected | 3 | 1.5 | 0 | | |
| 16 | IN | OUT | | | Food-contact surfaces: cleaned & sanitized | 3 | 1.5 | 0 | | |
| 17 | IN | OUT | | | Proper disposition of returned, previously served, reconditioned & unsafe food | 2 | 1 | 0 | | |

Applicable Code Sections:

4-501.111 Manual Warewashing Equipment, Hot Water Sanitization Temperatures ^P
 4-501.112 Mechanical Warewashing Equipment, Hot Water Sanitization Temperatures ^{Pf}
 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization – Temperature, pH, Concentration and Hardness ^{P, Pf}
 4-501.115 Manual Warewashing Equipment, Chemical Sanitization Using Detergent-Sanitizers
 4-601.11(A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils ^{Pf}
 4-602.11 Equipment Food-Contact Surfaces and Utensils – Frequency ^{P, C}
 4-602.12 Cooking and Baking Equipment
 4-702.11 Before Use After Cleaning ^P
 4-703.11 Hot Water and Chemical – Methods ^P

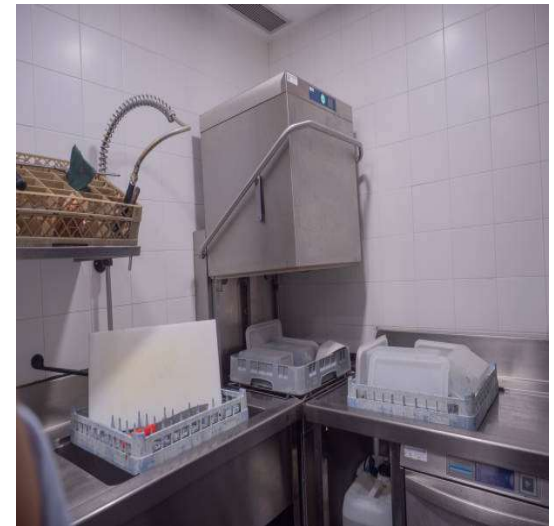


How would you CDI #16?

Food contact surfaces cleaned and sanitized

Code Citations:

- **4-601.11 (A) Equipment, Food and Non-Food Contact Surfaces, and Utensils (Pf)**
 - Soiled food contact surfaces
- **4-602.11 Equipment, Food Contact Surfaces and Utensils – Frequency (P) (C)**
 - Soiled ice machine
 - Soiled deli slicer
- **4-703.11 Hot Water & Chemical – Methods (P)**
 - Hot water sanitizer not reaching 160°F



How would you CDI #16?




Food contact surfaces cleaned and sanitized

- **4-601.11 (A) (Pf)**
 - Soiled equipment and food contact surfaces returned to the ware washing area and properly cleaned and sanitized.
- **4-602.11 Equipment, Food Contact Surfaces and Utensils – Frequency (P) (C)**
 - Ice machine being soiled is a Core item, therefore CDI is NOT required.
 - Deli slicer cleaned and sanitized during inspection.
- **4-703.11 Hot Water & Chemical – Methods (P)**
 - A verification would be required. The use of the 3-compartment sink should only be temporary.

18 Proper cooking time & temperatures

| Potentially Hazardous Food Time/Temperature .2653 | | | | | | | | | | |
|---|----|-----|-----|-----|---|---|-----|---|--|--|
| 18 | IN | OUT | N/A | N/O | Proper cooking time & temperatures | 3 | 1.5 | 0 | | |
| 19 | IN | OUT | N/A | N/O | Proper reheating procedures for hot holding | 3 | 1.5 | 0 | | |
| 20 | IN | OUT | N/A | N/O | Proper cooling time & temperatures | 3 | 1.5 | 0 | | |
| 21 | IN | OUT | N/A | N/O | Proper hot holding temperatures | 3 | 1.5 | 0 | | |
| 22 | IN | OUT | N/A | N/O | Proper cold holding temperatures | 3 | 1.5 | 0 | | |
| 23 | IN | OUT | N/A | N/O | Proper date marking & disposition | 3 | 1.5 | 0 | | |
| 24 | IN | OUT | N/A | N/O | Time as a Public Health Control; procedures & records | 3 | 1.5 | 0 | | |

Applicable Code Sections:

-  3-401.11 Raw Animal Foods – Cooking ^{P, Pf}
-  3-401.12 Microwave Cooking ^{P, C}
-  3-401.14 Non-Continuous Cooking of Raw Animal Foods ^{P, Pf}

How would you CDI #18?

Proper cooking time & temperature

Code Citations:

- **3-401.11 Raw Animal Foods Cooking (P) (Pf)**
 - Hamburger was cooked to 147°F
- **3-401.12 Microwave Cooking (P) (C)**
 - Food is not properly cooked in the microwave
- **3-401.14 Non-Continuous Cooking of Raw Animal Foods (P) (Pf)**
 - Chicken wings are cooked in a noncontinuous method without approved procedures.



How would you CDI #18: Proper cooking time & temperature

- **3-401.11 Raw Animal Foods Cooking (P) (Pf)**
 - Hamburger returned to the grill and cooked to 158°F.
- **3-401.12 Microwave Cooking (P) (C)**
 - The food was placed back in microwave and all parts of the food cooked to 165°F. (See temperature log)
- **3-401.14 Non-Continuous Cooking of Raw Animal Foods (P) (Pf)**
 - Approved written procedures in place and followed, chicken wings cooked according to written procedures.



19 Proper reheating

| Potentially Hazardous Food Time/Temperature .2653 | | | | | | | | | | |
|---|----|-----|-----|-----|---|---|-----|---|--|--|
| 18 | IN | OUT | N/A | N/O | Proper cooking time & temperatures | 3 | 1.5 | 0 | | |
| 19 | IN | OUT | N/A | N/O | Proper reheating procedures for hot holding | 3 | 1.5 | 0 | | |
| 20 | IN | OUT | N/A | N/O | Proper cooling time & temperatures | 3 | 1.5 | 0 | | |
| 21 | IN | OUT | N/A | N/O | Proper hot holding temperatures | 3 | 1.5 | 0 | | |
| 22 | IN | OUT | N/A | N/O | Proper cold holding temperatures | 3 | 1.5 | 0 | | |
| 23 | IN | OUT | N/A | N/O | Proper date marking & disposition | 3 | 1.5 | 0 | | |
| 24 | IN | OUT | N/A | N/O | Time as a Public Health Control; procedures & records | 3 | 1.5 | 0 | | |



Applicable Code Sections:
 3-403.11 Reheating for Hot Holding ^P

How would you CDI #19?

Proper reheating procedures for hot holding

Code Citation:

- **3-403.11 Reheating for Hot Holding (P)**
 - Queso found reheating in the steam table and measured 125°F. PIC stated the food has been reheating for less than 2 hours.



How would you CDI #19?

Proper reheating procedures for hot holding

- **3-403.11 Reheating for Hot Holding (P)**
 - Queso in the process of reheating was removed from the steam table and reheated rapidly with 2 hours to 165F.



20 Proper Cooling Time & Temperatures

| Potentially Hazardous Food Time/Temperature .2653 | | | | | | | | | | |
|---|----|-----|-----|-----|---|---|-----|---|--|--|
| 18 | IN | OUT | N/A | N/O | Proper cooking time & temperatures | 3 | 1.5 | 0 | | |
| 19 | IN | OUT | N/A | N/O | Proper reheating procedures for hot holding | 3 | 1.5 | 0 | | |
| 20 | IN | OUT | N/A | N/O | Proper cooling time & temperatures | 3 | 1.5 | 0 | | |
| 21 | IN | OUT | N/A | N/O | Proper hot holding temperatures | 3 | 1.5 | 0 | | |
| 22 | IN | OUT | N/A | N/O | Proper cold holding temperatures | 3 | 1.5 | 0 | | |
| 23 | IN | OUT | N/A | N/O | Proper date marking & disposition | 3 | 1.5 | 0 | | |
| 24 | IN | OUT | N/A | N/O | Time as a Public Health Control; procedures & records | 3 | 1.5 | 0 | | |



Applicable Code Sections:
3-501.14 Cooling ^P

How would you CDI #20?

Proper cooling time and temperatures

Code Citation:

- **3-501.14 Cooling (P)**
 - Chili is 106°F and is not going to reach 70°F within 2 hours.
 - Chili has not been properly cooled within 2 hours.
 - Chili was not cooled properly overnight.



How would you CDI #20?

Proper cooling time and temperatures

- **3-501.14 Cooling (P)**
 - Chili was reheated rapidly to >165F and will now start the cooling process again to reach 70F within 2 hours.
 - Chili was voluntarily discarded.



21 Proper hot holding

| Potentially Hazardous Food Time/Temperature .2653 | | | | | | | | | | |
|---|----|-----|-----|-----|---|---|-----|---|--|--|
| 18 | IN | OUT | N/A | N/O | Proper cooking time & temperatures | 3 | 1.5 | 0 | | |
| 19 | IN | OUT | N/A | N/O | Proper reheating procedures for hot holding | 3 | 1.5 | 0 | | |
| 20 | IN | OUT | N/A | N/O | Proper cooling time & temperatures | 3 | 1.5 | 0 | | |
| 21 | IN | OUT | N/A | N/O | Proper hot holding temperatures | 3 | 1.5 | 0 | | |
| 22 | IN | OUT | N/A | N/O | Proper cold holding temperatures | 3 | 1.5 | 0 | | |
| 23 | IN | OUT | N/A | N/O | Proper date marking & disposition | 3 | 1.5 | 0 | | |
| 24 | IN | OUT | N/A | N/O | Time as a Public Health Control; procedures & records | 3 | 1.5 | 0 | | |

Applicable Code Sections:

3-501.16(A)(1) Time/Temperature Control for Safety Food, Hot and Cold Holding ^P

How would you CDI #21?

Proper hot holding temperatures

Code Citation:

- **3-501.16 (A) (1) Time/Temperature Control for Safety Food, Hot and Cold Holding (P)**
 - Mashed potatoes and chicken wings on buffet are not being held at 135°F or above.



How would you CDI #21?

Proper hot holding temperatures

- **3-501.16 (A) (1)**
 - Mashed potatoes were reheated to 172F. Chicken wings were reheated to 185F.
 - Mashed potatoes and chicken wings were voluntarily discarded.



22 Proper cold holding

| Potentially Hazardous Food Time/Temperature .2653 | | | | | | | | | | |
|---|----|-----|-----|-----|---|---|-----|---|--|--|
| 18 | IN | OUT | N/A | N/O | Proper cooking time & temperatures | 3 | 1.5 | 0 | | |
| 19 | IN | OUT | N/A | N/O | Proper reheating procedures for hot holding | 3 | 1.5 | 0 | | |
| 20 | IN | OUT | N/A | N/O | Proper cooling time & temperatures | 3 | 1.5 | 0 | | |
| 21 | IN | OUT | N/A | N/O | Proper hot holding temperatures | 3 | 1.5 | 0 | | |
| 22 | IN | OUT | N/A | N/O | Proper cold holding temperatures | 3 | 1.5 | 0 | | |
| 23 | IN | OUT | N/A | N/O | Proper date marking & disposition | 3 | 1.5 | 0 | | |
| 24 | IN | OUT | N/A | N/O | Time as a Public Health Control; procedures & records | 3 | 1.5 | 0 | | |



Applicable Code Sections:

3-501.16(A)(2) and (B) Time/Temperature Control for Safety Food, Hot and Cold Holding ^P

How would you CDI #22?

Proper cold holding temperatures

Code Citation:

**3-501.16 (A)(2) and (B)
Time/Temperature Control
for Safety Food, Hot and
Cold Holding (P)**

- Pasta salad and Cole slaw is observed at 45°F.



How would you CDI #22?

Proper cold holding temperatures

3-501.16 (A)(2) and (B)

- Pasta salad and Cole slaw were placed in the WIF to cool for 30 minutes and now measure 41F.
 - See Temperature Observations.
- Pasta salad and Cole slaw were voluntarily discarded.



23 Proper date marking & disposition

| Potentially Hazardous Food Time/Temperature .2653 | | | | | | | | | | |
|---|----|-----|-----|-----|---|---|-----|---|--|--|
| 18 | IN | OUT | N/A | N/O | Proper cooking time & temperatures | 3 | 1.5 | 0 | | |
| 19 | IN | OUT | N/A | N/O | Proper reheating procedures for hot holding | 3 | 1.5 | 0 | | |
| 20 | IN | OUT | N/A | N/O | Proper cooling time & temperatures | 3 | 1.5 | 0 | | |
| 21 | IN | OUT | N/A | N/O | Proper hot holding temperatures | 3 | 1.5 | 0 | | |
| 22 | IN | OUT | N/A | N/O | Proper cold holding temperatures | 3 | 1.5 | 0 | | |
| 23 | IN | OUT | N/A | N/O | Proper date marking & disposition | 3 | 1.5 | 0 | | |
| 24 | IN | OUT | N/A | N/O | Time as a Public Health Control; procedures & records | 3 | 1.5 | 0 | | |

Applicable Code Sections:



3-501.17 Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking ^{Pf}
 3-501.18 Ready-To-Eat Time/Temperature Control for Safety Food, Disposition ^P

How would you CDI #23?

Proper date marking & disposition

Code Citations:

3-501.17 Ready-To-Eat Time/Temperature Control for Safety food, Date Marking (Pf)

- Opened packages of deli meat, house made chicken salad and pasta salad in the WIC are not properly date marked.

3-501.18 Ready-To-Eat Time/Temperature Control for Safety Food, Disposition (P)

- Cooked pasta and chicken in the WIC were prepared 10 days ago. Date of preparation for the large containers of soup in the WIC is unknown.

How would you CDI #23?

Proper date marking & disposition

3-501.17 Ready-To-Eat Time/Temperature Control for Safety food, Date Marking (Pf)

- The PIC used their production sheets to verify prep dates and then date marked the deli meats, chicken salad and pasta salad.

3-501.18 Ready-To-Eat Time/Temperature Control for Safety Food, Disposition (P)

- Cooked pasta, chicken and soup were voluntarily discarded.

Thank you for attending!

