



NC DEPARTMENT OF
**HEALTH AND
HUMAN SERVICES**

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Division of Public Health

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Subject: Standard Operation Procedures for Storage of Lunches Brought from Home for Pre-K programs in a .2600 Permitted Kitchen

Rule References

15A NCAC 18A .2804 FOOD SUPPLIES

(k) Lunches, snacks, and other meals that a child brings from home to the child care center shall be labeled with the date on which the food is brought to the child care center and the name of the child to whom the food belongs at the child's home and shall be returned to the child's home or discarded at the end of each day. Lunches, snacks, and other meals containing potentially hazardous foods shall be refrigerated at 45 degrees Fahrenheit or below and stored in the child care center kitchen or approved food preparation area. Hot foods that a child brings from home to the child care center in double-walled, insulated thermos containers may be stored outside of refrigeration at the child care center with the written permission of the child's parent or guardian.

15A NCAC 18A .2810 SPECIFICATIONS FOR KITCHENS, FOOD PREPARATION AREAS AND FOOD SERVICE AREAS

(a) Each child care center shall have at least a two-compartment sink, drainboards or countertop space of adequate size, adequate refrigeration equipment and, when needed, adequate cooking equipment, except that this requirement shall not apply to child care centers located in a school that receives food supplies that are pre-prepared and ready to serve from a food service establishment permitted by a local health department, which is located at the same school campus and provides food during all hours of the child care center's operation. Child care centers shall be permitted to use domestic kitchen equipment. A child care center may use and wash multi-use articles and highchair feeding trays in a two-compartment sink, but shall not use or wash multi-service articles other than highchair feeding trays unless equipped with either:

- (1) a dishwasher and two-compartment sink, or
- (2) a three-compartment sink of sufficient size and depth to submerge, wash, rinse and sanitize utensils.

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AN EQUAL OPPORTUNITY / AFFIRMATIVE ACTION EMPLOYER

SOP For Storage Of Lunches Brought From Home For Pre-K Programs Utilizing A .2600

Permitted Kitchen:

- Lunches shall be identified and labeled with the name of the child to whom the lunch belongs and the date.
- Lunches shall be stored in mechanical refrigeration at 45 degrees Fahrenheit or below located in the food preparation area or the child care center's kitchen.
- All licensed child care centers are required to have a minimum kitchen.
- For licensed Pre-K programs located in a school, the lunchroom kitchen meets the requirement of the minimum kitchen for that center.
- If lunches are stored in a .2600 permitted kitchen's mechanical refrigeration that is also the child care center's kitchen, the lunches shall be stored in a separate designated, labeled, area/bin, shelving, or rack away/below from other food items and in a manner to prevent comingling and contamination with any food storage of the .2600 permitted food served in the lunchroom.
- Once removed from mechanical refrigeration lunches shall be brought directly to the Pre-K classroom for service.
- Lunches shall be discarded after service or returned to the child's home at the end of the day.
- Served lunches shall not be returned to mechanical refrigeration.
- The Pre-K lunches will not be inspected as part of the .2600 permit. Monitoring, maintenance, and temperature control of these lunches will not be inspected or fall under the requirements of the .2600 rules.
- Any violation of the storage of these lunches could be marked as a violation under the child care center and permitted kitchen inspection if observed during the respective inspection of these programs.