

Date Completed	Intern & Supervisor Initials	Activity
		<p><u>View Presentations and Complete Learning Guide:</u></p> <ul style="list-style-type: none"> • NC General Statutes 130A-248 through 130A-250 • Lodging Rules • Local Confinement Rules • Residential Care Rules • Adult Day Care Rules • Summer Camp Rules • Primitive Experience Camp Rules • Resident Camp Rules • .1700 Rules • Migrant Housing Rules • Foodborne Illnesses (PDF) • Mass Gathering Rules (PDF) • Status Codes (PDF)
		<p><u>Equipment:</u> Assemble assigned equipment for module as directed in the Equipment section of the Centralized Intern Training Policy and Procedure manual.</p>
		<p><u>Food and Institutions:</u></p> <p>Accompany an EHS to inspect 1 meat market and 2 food service facilities.</p> <ul style="list-style-type: none"> • Discuss rules, equipment and procedures • Reinforce the need for verification visits to ensure corrections are made • Review permit suspension and revocation procedures • Review Food/Institution Authorization Procedure • Introduce concept of Plan Review, scale used, who does it and where to get more information. Counties with a Plan Review Program may use some of the time from week 1 for this activity. Intern should spend several hours with someone reviewing a set of plans for a new restaurant and inspect the progress of the new restaurant • Familiarize with policies and correspondence from EH Section <p><u>Transitional Permit</u></p> <ul style="list-style-type: none"> • Accompany EHS during 1 transitional permit
		<p><u>Accompany an EHS to inspect (if time allows):</u></p> <ul style="list-style-type: none"> • 1 institution: hospital, rest home or nursing home, if available (A small hospital can be done or if there is only a large hospital inspect a nursing home.) • 1 school cafeteria and school building • 1 local confinement • 1 lodging establishment • 1 adult day care • 1 summer camp, resident camp, primitive experience camp • 1 adult day care

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		<p><u>Review:</u></p> <ul style="list-style-type: none"> • Past report of a suspected foodborne illness that was investigated by a county EHS staff person, if available • Procedural manual for foodborne illness, if available • Complaint investigations procedural manual for conducting illness outbreaks • Review food safety course materials, if available
		<p><u>Optional:</u></p> <p>Other :</p> <ul style="list-style-type: none"> • Attend food safety course • Meet the staff and review local insect and vector control program, if available
		<p><u>Accompany an EHS to inspect:</u></p> <p><u>Lead Investigation:</u></p> <ul style="list-style-type: none"> • Discuss with EHS the investigation and abatement process for lead. <p>Interview supervisor of Child Health Program about testing for blood lead levels</p>
		<p><u>Child Care:</u></p> <p>Accompany EHS to inspect 1 childcare facilities. Review the childcare process for licensing</p>