

# 2009 Food Code Adoption

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# Adoption

- Rules were adopted on July 19, 2012
- Will go into effect on September 1, 2012
- Adopted majority of 2009 Food Code with some changes specific to North Carolina
  - [Wilkeshealth.com](http://Wilkeshealth.com)

# Major Changes

- Food Safety Knowledge
- Employee Health Policy
- Bare Hand Contact with RTE foods
- Consumer Advisory
- Employee Personal Hygiene
- Date Marking
- Sushi/Sashimi
- Highly Susceptible Population Regulations
- Cold Holding

# Grade Sheet Changes

- 54 items instead of 49
  - 27 Foodborne Illness Risk Factors & Public Health Interventions
  - 27 Good Retail Practices
- Compliance Status – IN, OUT, N/O or N/A
- CDI – Corrected During Inspection
- R – Repeat Violation
- VR – Verification of Correction Required if not CDI

# Grading

- **Zero**, one-half or full deduction of points for violations
- **Priority items** or **Priority Foundation Items** may be corrected during the inspection and no more than half points will be deducted if it is not a repeat violation
- If **Priority items** or **Priority Foundation Items** are not corrected during the inspection, half points or full points will be deducted and the EHS will do a Critical Violation Visit within 10 days to ensure the items have been corrected

# Food Safety Knowledge – Item 1

- The PIC (Person In Charge) of establishment must show proficiency in Food Safety by passing the exam of an accredited program
  - Category 1 Establishments and Congregated Nutrition Sites are exempt



# Food Safety Knowledge – Item 1

## ■ Accredited Programs

– ServSafe:

[www.servsafe.com](http://www.servsafe.com)

– Prometric:

[www.prometric.com](http://www.prometric.com)

– National Registry of  
Food Safety  
Professionals:

[www.nrfsp.com](http://www.nrfsp.com)



# Food Safety Knowledge – Item 1

- There will no longer be a two point bonus for establishments who have staff ServSafe Certified
- There will instead be a **two-point deduction** if the PIC during the inspection is not certified
  - If Establishment has more than one PIC, they may need to have multiple or more than one PIC certified
  - **NO Points deducted for violation until January 1, 2014**

# Food Safety Knowledge – Item 1

- Training will not be required
  - Allowed to take and pass exam without having to attend a class
  - Allowed to take the course online, but exam is administered at a Proctored Testing Site
- Certificates must now be **renewed every 5 years** instead of every 3 years

# Duties of the PIC – Item 1

- **Must have Active Managerial Control**
- Will be marked as OUT of compliance when there is a pattern of non-compliance and obvious failure of PIC to ensure employees are
  - Effectively cleaning their hands
  - Inspecting shipments of food that are received
  - Properly cooking PHF
  - Properly Cooling PHF
  - Proper Sanitizing of clean utensils & equipment
  - Not handling RTE with bare hands
  - Informed of their responsibility to report illness under the Employee Health Policy

# Employee Health Policy – Items 2 & 3

## Employee Health Policy

- Does not have to be written
- Requires food employees to report to the PIC information about their health and activities as they relate to diseases that are transmissible through food.
  - Allows PIC to reduce the risk of foodborne illness transmission

# Employee Health Policy – Items 2 & 3

- Requires Food Employees to report the following symptoms to the PIC
  - Vomiting
  - Diarrhea
  - Jaundice
  - Sore Throat with Fever
  - Lesions containing pus (ex: boil or infected wounds) Must include the following diagnosed illnesses

# Employee Health Policy – Items 2 & 3

- Requires Food Employees to report the following diagnosed illnesses or exposures to the PIC
  - Norovirus
  - Hepatitis A virus
  - Shigella
  - E. Coli
  - Salmonella Typhi

# Employee Health Policy – Items 2 & 3

- The PIC must **notify the Health Department** when a Food Employee is
  - Jaundiced
  - Diagnosed with one of the reportable illnesses
- The PIC must **EXCLUDE or RESTRICT** a Food Employee if they report any of the symptoms, illnesses, past illnesses or exposures
  - **Exclude** means to prevent an Food Employee from working in a Food Establishment
  - **Restrict** means to limit the activities of a Food Employee so that they don't work with exposed food, clean equipment, utensils, linens or unwrapped single-service

# Employee Health Policy Agreement



371 NC 65  
Wentworth, NC 27373  
336-342-8140

## Reporting: Symptoms of Illness

I agree to report to the manager 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).

## Reporting: Diagnosed Illnesses

I agree to report to the manager when I have:

1. Norovirus
2. Salmonella Typhi (typhoid fever)
3. Shigella spp. infection
4. E. coli infection (Escherichia coli O157:H7 or other EHEC/STEC infection)
5. Hepatitis A

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

## Reporting: Exposure of Illness

I agree to report to the manager when I have been exposed to any of the illnesses listed above through:

1. An outbreak of Norovirus, typhoid fever, Shigella spp. infection, E. coli infection, or Hepatitis A.
2. A household member with Norovirus, typhoid fever, Shigella spp. infection, E. coli infection, or hepatitis A.
3. A household member attending or working in a setting with an outbreak of Norovirus, typhoid fever, Shigella spp. infection, E. coli 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 more than 24 hours have passed since your last symptoms of diarrhea and/or vomiting.

If you are excluded from work for exhibiting symptoms of a sore throat with fever or for having jaundice (yellowing of the skin and/or eyes), Norovirus, Salmonella Typhii (typhoid fever), Shigella spp. infection, E. coli infection, and/or Hepatitis A, you will not be able to return to work until Health Department approval is granted.

## Agreement

I understand that I must:

1. Report when I have or have been exposed to any of the symptoms or illnesses listed above; and
2. Comply with work restrictions and/or exclusions that are given to me.

I understand that if I do not comply with this agreement, it may put my job at risk.

Food Employee Name (please print) \_\_\_\_\_

Signature of Employee \_\_\_\_\_ Date \_\_\_\_\_

Manager (Person-in-Charge) Name (please print) \_\_\_\_\_

Signature of Manager (Person-in-Charge) \_\_\_\_\_ Date \_\_\_\_\_

# Good Hygienic Practices – Items 4 & 5

- Preventing Contamination when tasting
  - Employees may not use a utensil more than once to taste food that is sold or served
- Discharges from Eyes, Nose & Mouth
  - Employees experiencing persistent sneezing, coughing or runny nose may not work with exposed food, clean equipment or clean utensils

# Preventing Contamination by Hands – Items 6-8



- Clean condition of Arms and Hands
- Where to wash hands – only in approved handwashing sinks
- Hand Antiseptics – applied only to hands that have been properly washed

# Preventing Contamination by Hands – Items 6-8

- No Bare Hand (or arm) Contact with RTE (Ready-to-Eat) Foods
- Handwash Sinks must be
  - Properly stocked with soap, towels & signage
  - Conveniently located for employees
  - Not blocked by portable equipment or stacked full of dishes or other items
  - Available for use
  - Minimum hot water temperature of 100°F



# Approved Source – Items 9-12

- **Parasite Destruction of fish that will be served raw or undercooked such as**
  - Lightly cooked
  - Raw
  - Raw-marinated (Ceviche)
  - Cold-smoked
- **Before serving or selling in RTE form**
  - Freeze to required temperature and for amount of time specified under 3-402.11 and keep records for 90 days
  - If purchased from a supplier, have written agreement or statement from supplier stipulating that the fish was frozen to a temperature and time specified under 3-402.11
    - Or statement stating that fish were raised and fed as specified under 3-402.11(B)(3) and retained for 90 days

# Approved Source – Items 9-12

- Parasite Destruction does not apply to:
  - Molluscan Shellfish
  - Some species of Tuna
  - Aquacultured Fish (ex: Salmon) that:
    - Raised in net-pens if raised in open water
    - Raised in land-based operations such as ponds or tanks
    - Are fed formulated feed, such as pellets, that contains no live parasites

# Approved Source – Items 9-12

- **Food from FSE in states adjacent to NC may be sold within NC** if the FSE are under jurisdiction of the local or state enforcement body in that state and approved by the NC Health Department

# Protection from Contamination – Items 13-15

- Storing damaged, spoiled or recalled food that is held for credit, redemption or returning to distributor must be **separated and held in designated areas** that are separated from food, equipment, utensils, linens & single-service
- **Cleaning thermometers** before using or storing

# Protection from Contamination – Items 13-15

- **Milk** can now be stored in different containers provided that the container is clean, sanitized and properly labeled



# Protection from Contamination – Items 13-15

## ■ Sanitizing

- Manual Dishwashing - Completely submerge for
  - 30 seconds at 171°F for hot water sanitizing or
  - 10 seconds for chlorine sanitizer or
  - 30 seconds for QAC or Iodine sanitizers
- Dishwashing Machines
  - Utensils must reach a surface temperature of 160°F or
  - Have contact time of 10 seconds for chlorine sanitizer or
  - Have contact time of 30 seconds for QAC or Iodine sanitizers

# Protection from Contamination – Items 13-15

- Equipment and utensils contacting PHF must be cleaned throughout the day **every 4 hours** with a few exceptions
- Food-Contact surfaces of cooking and baking equipment must be cleaned at least every 24 hours (including microwaves)

# Protection from Contamination – Items 13-15

- Equipment and utensils contacting non-PHF shall be cleaned
  - At least every 24 hrs for tea dispensers and consumer self-service utensils
  - As needed to prevent accumulation of soil or mold for ice and beverage dispensing nozzles, ice bins and enclosed components of ice makers unless otherwise specified by manufacturer
  - Before restocking consumer self-service equipment and utensils such as condiment dispensers and display containers

# Protection from Contamination – Items 13-15

- Food that is unsafe, adulterated or not honestly presented shall be discarded
- Food that is not from an approved source shall be discarded
- RTE that may have been contaminated by an employee that has been restricted or excluded shall be discarded
- **Food contaminated by Food Employees, consumers or other persons through contact with their hands, bodily discharges or other means shall be discarded**

# Potentially Hazardous Food Time/Temperature – Items 16-22

<p><b>145°F for 15 seconds</b></p>	<ul style="list-style-type: none"><li>■ Raw eggs – immediate service</li><li>■ Fish</li><li>■ Meat – cattle, swine, sheep, goats</li><li>■ Commercially raised Game Animals, Rabbits</li></ul>
<p><b>155° for 15 seconds</b></p>	<ul style="list-style-type: none"><li>■ Ratites – Ostrich, Rhea &amp; Emu</li><li>■ Injected Meats</li><li>■ Mechanically tenderized or injected meats</li><li>■ Raw eggs – hot holding</li><li>■ Comminuted Meat, Fish or Commercially raised Game Animals</li></ul>
<p><b>165° for 15 seconds</b></p>	<ul style="list-style-type: none"><li>■ Wild Game Animals</li><li>■ Poultry – chicken, turkey, duck, geese, guineas, pheasant, quail</li><li>■ Stuffed fish, meat, pasta, ratites, &amp; poultry</li><li>■ Stuffing containing fish, meat, ratites &amp; poultry</li></ul>

# Potentially Hazardous Food Time/Temperature – Items 16-22

## ■ Cooling

- From 135°F to 70°F in 2 hours
- From 70°F to 41°F (45°F) or less in an additional 4 hours
- If prepared from ambient temperature ingredients, must be cooled to 41°F (45°F) in 4 hours
- Must also use an approved method

## ■ Hot Holding – 135°F

## ■ Cold Holding – 41°F by January 1, 2019

## ■ Food that is prepared for **immediate service** in response to an individual consumer may be served at ANY TEMPERATURE

# Potentially Hazardous Food Time/Temperature – Items 16-22



- Date Marking – Ready-to-Eat Potentially Hazardous Food prepared and held for more than 24 hours shall be labeled with date or day by which food will be served, sold or discarded
  - 7 days if held at 41°F
  - 4 days if held at 45°F

# Potentially Hazardous Food Time/Temperature – Items 16-22

## ■ Exceptions to Date Marking

- Commercially Prepared Salads such as chicken salad, ham salad, potato salad & macaroni salad
- Some Hard and Semi-soft cheeses
- Cultured dairy products such as yogurt, sour cream & buttermilk
- Foods such as pepperoni, Genoa salami and country ham – not labeled “Keep Refrigerated”

# Potentially Hazardous Food Time/Temperature – Items 16-22

## ■ Time as a Public Health Control (Former TILT)

- Written procedures prepared in advance
- Labeled or marked to indicate when food was either removed from temperature control or is to be discarded
- Food in unmarked containers or marked to exceed time limit is discarded

# Potentially Hazardous Food Time/Temperature – Items 16-22

## ■ Cold Food

- 4 hour hold time if had an internal temperature of 45°F or colder before removing it from temperature control
- 6 hour hold time if had an internal temperature of 41°F or colder before removing it from temperature control and it does not exceed 70°F within the 6 hours

## ■ Hot Food

- 4 hour hold time if it had an internal temperature of 135°F or hotter before removing it from temperature control

# Consumer Advisory – Item 23

- Must Provide if **serving Raw or Undercooked Meat, Poultry, Fish or Eggs**
  - Cannot be put on a children's menu or used for a Highly Susceptible Population
- Must include 2 components to meet rule requirements
  - **Disclosure**
  - **Reminder**

# Consumer Advisory – Item 23

- **Disclosure** is satisfied when
  - Items are described as being raw or undercooked (ex: Eggs cooked to order), OR
  - 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 – Item 23

- **Reminder** is satisfied when disclosed items are asterisked to a footnote stating:
  - Consuming Raw or Undercooked meats, poultry, shellfish, fish or eggs may increase risk of foodborne illness; or
  - ....may increase risk of foodborne illness, especially if you have certain medical conditions

## Breakfast Menu *served daily 7am to 11am*

### Omelets

Cheese (American, Provolone or Feta)	\$5.95
Mushroom and Cheese	\$6.95
Spinach, Feta and Sautéed Onions	\$6.95
Bacon, Sausage, Ham or Pepperoni	\$6.95
Western Omelet	\$6.95
Broccoli and Cheese	\$6.95

*All above served with home fries and toast.*

### Eggs

2 Eggs any style	\$4.95
2 Eggs any style with bacon, sausage or ham	\$5.95
2 Eggs, 2 bacon, 2 sausage, 2 pancakes, OJ	\$7.95
Steak and Eggs (any style)	\$8.95
2 Eggs with Homemade Corned Beef Hash	\$7.95

*All above served with home fries and toast.*

Buttermilk Pancakes	\$6.25
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French Toast made with your choice of bread	\$6.25
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<b>Breakfast Roll-up (3 eggs)</b> Made with ham, bacon or sausage with cheese	\$5.95
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<b>Breakfast Sandwich (2 eggs)</b> Made with ham, bacon or sausage with cheese	\$3.95
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**Consumer Advisory:** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risks of food borne illness.

## Catering

We offer complete catering services:

Corporate Catering

Birthdays

Weddings

Anniversaries

Barbecues

Theme Parties

House Parties

Personalized Menus

*George says*

*"Tell us what you like.*

*We can make it!"*



935 East Street, Walpole, MA 02081

Tel: (508) 668-2123

Fax: (508) 668-0167

*Fax or call in your orders in advance.*

[www.freshstartskitchen.com](http://www.freshstartskitchen.com)

Menu Updated May 2008

**FRESH START**  
At Bread Winners Bakery

935 East Street, Walpole, MA 02081

Tel: (508) 668-2123

Fax: (508) 668-0167

*Fax or call in your orders in advance.*

**Dine-in · Take-out · Delivery**

### Cafe Menu Hours

**Monday – Saturday**  
7:00 am to 2:00 pm

**Sunday**  
7:00 am to 1:00 pm

*Free delivery with \$10 minimum order  
within Walpole and Norwood  
Monday thru Friday 11:00 am to 2:00 pm*

### Bakery Hours

**Monday – Friday**  
7:00 am to 6:00 pm

**Saturday**  
7:00 am to 3:00 pm

**Sunday**  
7:00 am to 1:00 pm

[www.freshstartskitchen.com](http://www.freshstartskitchen.com)

## Big Mouth Burgers®

We grill our burgers medium, medium-well or well-done. Served on a sesame seed bun with homestyle fries. Black bean burger substituted upon request.

### **NEW** Big Mouth® Bites\* 7.99

Enjoy a serving of four savory mini beef burgers topped with applewood smoked bacon, American cheese, sauteed onions and Ranch dressing on sesame seed buns. Served with crispy onion strings, homestyle fries and jalapeño-ranch dressing on the side.

### **Mushroom-Swiss\*** 7.59

We add fresh sauteed mushrooms, aged Swiss cheese, mayo, shredded lettuce, tomato and pickle.

### **Bacon Burger\*** 7.79

Topped with applewood smoked bacon, aged cheddar cheese, mayo, shredded lettuce, tomato and pickle.

### **Chipotle Bleu Cheese Bacon Burger\*** 7.79

Spicy and smoky with chipotle pepper sauce, bleu cheese crumbles, applewood smoked bacon, shredded lettuce, tomato, pickle and bleu cheese dressing.

### **Oldtimer®\*** 6.79

Mouth-watering burger with mustard, shredded lettuce, tomato, pickle and onion.

Add cheese .70

## **SMOKEHOUSE BACON BIG MOUTH BURGERS®**

### **NEW** Jalapeño Smokehouse Bacon Big Mouth Burger\* 8.49

Extra thick-cut applewood smoked bacon topped with smoked cheddar cheese, crunchy tortilla strips, jalapeños, mayo, shredded lettuce, tomato and onion. Served with jalapeño-ranch dressing on the side.

### **NEW** Southern Smokehouse Bacon Big Mouth Burger\* 8.49

Extra thick-cut brown sugar and chile-rubbed bacon topped with smoked cheddar cheese, crispy onion strings, mayo, shredded lettuce, tomato and pickle. Served with ancho-chile BBQ sauce on the side.

### **NEW** Smokehouse Bacon Triple-the-Cheese Big Mouth Burger\* 8.49

Extra thick-cut jalapeño applewood smoked bacon triple-layered with smoked cheddar, Swiss and provolone cheeses, sauteed onions, shredded lettuce, tomato, pickle and jalapeño-ranch dressing. Served with jalapeño-ranch dressing on the side.

650/96/12/2/26

490/63/8/2/11

**Add Spicy Garlic & Lime Grilled Shrimp to any entree Three...3.69 Six...6.49**

\*NOTICE: MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

# Highly Susceptible Populations

## Item 24

Highly Susceptible Populations – persons who are more likely than other people in the general population to experience foodborne disease. They include:

- Infants and Preschool-aged children
- Elderly people
- Pregnant women
- Other people with compromised immune systems (cancer, transplant recipients, HIV/AIDS)

# Highly Susceptible Populations

## Item 24

- **Juice** is required to be obtained pasteurized or in a commercially sterile, shelf-stable form in a hermetically sealed container
- **Pasteurized eggs or egg products** must be substituted for raw eggs in the preparation of foods such as Caesar Salad, hollandaise sauce, mayonnaise, meringue, eggnog, ice cream & egg-fortified beverages

# Highly Susceptible Populations

## Item 24

- **Cannot serve or offer for sale in a ready-to-eat form**
  - Raw fish, raw molluscan shellfish, raw meat or any other raw animal product
  - Partially cooked animal food such as lightly cooked fish, rare meat, soft-cooked eggs (not pasteurized) or meringue
  - Raw seed sprouts
- **Cannot use Time as a Public Health Control for raw eggs**

# Highly Susceptible Populations

## Item 24

- Cannot **re-service any food** including unopened, original, intact packages in sound condition, of non-potentially hazardous food **from a person in isolation or quarantine** for use by anyone else
- Cannot **re-service any food** including unopened, original, intact packages in sound condition, of non-potentially hazardous food **to a person in ‘protective environment’ isolation setting** which protects the patient from pathogens from other patients, healthcare workers or other persons

# Chemical – Item 26

- Only those poisonous or toxic materials that are **required for the operation and maintenance of the food establishment shall be allowed**
- **Cannot reuse** poisonous or toxic chemical containers to store food or **sanitizer**
- Sanitizers cannot exceed maximum concentrations

# Conformance with Approved Procedures – Item 27

## ■ Specialized food processes must be approved by the Health Department (examples)

- Treating Juice or Labeling with a Warning if not treated
- Smoking Food
- Curing Food
- Using Food Additives to render a food so that it is not PHF
- Using Reduced Oxygen Packaging (ex: using a vacuum sealer)
- Custom processing animals

# Safe Food and Water – Item 28

- Menu items that use egg as an ingredient for the preparation of RTE foods – **must use pasteurized eggs**



# Food Temperature Control – Items 31-34

- Fruits and Vegetables that are cooked for hot holding must be **cooked to 135°F**
- **Slacking** – keeping frozen food (typically used for frying) under refrigeration (41°F) or less or at any temperature if the food remains frozen
- Must provide a suitable **small-diameter probe thermometer** to check thin foods such as hamburger patties & okra



# Food Identification – Item 35

- Food removed from its original container must be labeled with the common name of the food
- Labeling of food packaged in a food establishment
  - Common name
  - List of ingredients in descending order if more than one
  - Name and place of business
  - List of major allergens if present
  - Nutrition labeling

# Prevention of Food Contamination

## – Items 36-40



- Insect control devices must be installed away from food preparation areas and must keep dead insects from falling onto exposed food & clean equipment or utensils or linens
- Dead or trapped birds, insects, rodents and other pests must be removed from control devices at a frequency to prevent accumulation, decomposition or attraction of pests.



# Prevention of Food Contamination – Items 36-40

- Ice that has been used as an exterior coolant is prohibited from then being used as an ingredient
- Packaged food may not be stored in direct contact with ice/water if packaging is not water tight
- Linens and napkins may not be used in contact with food unless they are used to line a container to serve food such as rolls and they are replaced each time the container is refilled for a new customer



# Prevention of Food Contamination

## – Items 36-40

- Food must be stored at least **6 inches** off the floor.
- Food cannot be stored in locker rooms, in toilet rooms, dressing rooms, garbage rooms, mechanical rooms, under leaking water lines or under open stairwells
- **Customer self-service buffets & salad bars must be monitored by Food Employees trained in safe operating procedures**

# Prevention of Food Contamination – Items 36-40



- Food Employees must keep their **fingernails** trimmed, filed and maintained so the edges and surfaces are cleanable and not rough
- Unless wearing gloves, Food Employees **may not wear fingernail polish or artificial fingernails** when working with exposed food.

# Prevention of Food Contamination

## – Items 36-40

- Food Employees **may not wear jewelry** including medical information or watches **on their arms or hands**
  - One exception – plain ring such as a wedding band
- Food Employees **must wear clean outer clothing** to prevent contamination of food, equipment, utensils, linens and single-service

# Prevention of Food Contamination

## – Items 36-40

### ■ Wiping Cloths

- Used for wiping food spills from tableware & carryout containers that occur as food is being served shall be maintained dry, used for no other purpose & kept free of food debris/visible soil
- In-use for wiping counters & other equipment must be **held between uses in chemical sanitizer solution**, laundered daily & **kept free of food debris/visible soil**
- In-use for wiping surfaces in contact with raw animal foods must be kept separate from cloths used for other purposes

# Prevention of Food Contamination

## – Items 36-40

- **Sponges** may not be used in contact with cleaned and sanitized or in-use food-contact surfaces
- **Wiping cloths** laundered in a food establishment that does not have a clothes dryer must be **air dried** in a location and in a manner that prevents contamination of food, equipment, utensils, linens, single service & the wiping cloths

# Proper Use of Utensils – Items 41-44

- Clean Equipment, utensils, linens and single-service must be
  - Stored at least **6 inches** off the floor
  - Not stored in **locker, toilet, garbage or mechanical rooms, under sewer lines, under leaking water lines (including automatic fire sprinkler heads or under lines on which water has condensed), under open stairwells or under other sources of contamination.**

# Proper Use of Utensils – Items 41-44

## ■ Tableware

- **Knives, forks and spoons** that are not pre-wrapped must be stored so that only the handles are touched
- **Single-service** other than above must be stored in original individual package or approved dispenser
- **Soiled tableware** must be removed from consumer eating and drinking areas and handled so that clean tableware is not contaminated
- **Preset tableware** must be protected from contamination by being wrapped, covered or inverted
  - Unless unused settings are removed

# Proper Use of Utensils – Items 41-44

- **Slash-Resistant and cloth gloves** cannot be used in direct contact with food unless it will be cooked
- Linens and napkins must be **laundered between each use**
- Wet wiping cloths must be **laundered daily**

# Utensils and Equipment – Items 45-47

- Personal take-out Beverage Containers may be refilled if contamination free process
- Utensils must be provided for each container of food displayed at a self-service buffet or salad bar

# Utensils and Equipment – Items 45-47

- Equipment, cabinet used to store food or clean equipment, utensils, linens or single-service may
  - Not be stored in **locker, toilet, garbage or mechanical rooms, under sewer lines, under leaking water lines (including automatic fire sprinkler heads or under lines on which water has condensed), under open stairwells or under other sources of contamination**

# Utensils and Equipment – Items 45-47

- Fixed Equipment (not easily moveable) must be installed so that it is
  - **Spaced to** allow cleaning along sides, behind and above
  - **Spaced from** adjoining equipment, walls and ceilings not more than 1 millimeter or sealed to it
  - **Sealed** to floor or counter top **or elevated** on legs **6 inches** off the floor or **4 inches** off the counter top/table



# Utensils and Equipment – Items 45-47

- Dishwashers must be provided with an easily accessible and readable data plate affixed to the machine by the manufacturer that indicates the machine's design and operation specifications including
  - Temperatures required for washing, rinsing and sanitizing
  - Pressure of rinse cycle
  - Conveyor speed or cycle time



# Utensils and Equipment – Items 45-47

- 2-compartment sinks used for washing and sanitizing utensils must
  - Use a detergent-sanitizer
  - Make up cleaning and sanitizing solutions immediately before use and drain immediately after use
- Compartments of utensil and food preparation sinks, dishwashers & drainboards must be cleaned
  - At least every 24 hours
  - Before use
  - Throughout the day at a frequency to prevent recontamination of equipment and utensils

# Utensils and Equipment – Items 45-47

- The wash, rinse and sanitize solutions must be **maintained clean**
- The wash compartment must be **maintained  $\geq$  110°F**



# Physical Facilities – Items 48-54

- Air gap between the water supply inlet and the flood level rim of the plumbing fixture must be at least twice the diameter of the water supply inlet and may not be less than 1 inch



# Physical Facilities – Items 48-54

- Water treatment filters (ex: ice machines) must be scheduled for inspection and service in accordance with manufacturer's instructions and as often as necessary to prevent device failure, must maintain records demonstrating inspection & service



# Physical Facilities – Items 48-54

- Toilet Rooms used by females must be provided with a **covered trashcan** for sanitary napkins
- Must provide **toilet tissue** at each toilet



# Physical Facilities – Items 48-54

- Garbage, recyclables and returnables must be removed at frequency to prevent attraction of pests



- **Outdoor storage surface** for garbage, recyclables and returnables must be constructed of nonabsorbent material such as concrete, asphalt and must be smooth, durable and sloped to drain

# Physical Facilities – Items 48-54



- If disposable towels are used at handwashing sinks, must **provide a trash can** at each handwash sink or group of adjacent handwash sinks
- **Mops must be positioned** to allow them to air dry without soiling walls, equipment or supplies
- Must keep premises free of
  - **Items that are unnecessary to the operation or maintenance of the establishment** such as equipment that is nonfunctional or unused
  - Litter

# Physical Facilities – Items 48-54

## ■ Light Intensity

- 50 Foot Candles of Light are required
  - Food Preparation Areas
- 20 Foot Candles of Light are required
  - Handwashing or dishwashing areas
  - Buffets and Salad Bars
  - Displays for produce or packaged food
  - Utensil-storage Areas
  - Wait Stations
  - Restrooms
  - Inside some equipment such as reach-in refrigerators
- 10 Foot Candles of Light
  - Inside walk-in refrigerators and freezers
  - Dry storage areas
  - Dining rooms (for cleaning)



# Permitting and Grade Card

- Permitting – will allow a **period of 210 days** after the date of issuance to comply with the Certified Food Protection Manager Requirements
- Grade Cards will also now be posted on Mobile Food Units and Push Carts

# Outdoor Dining & Beverage Facilities

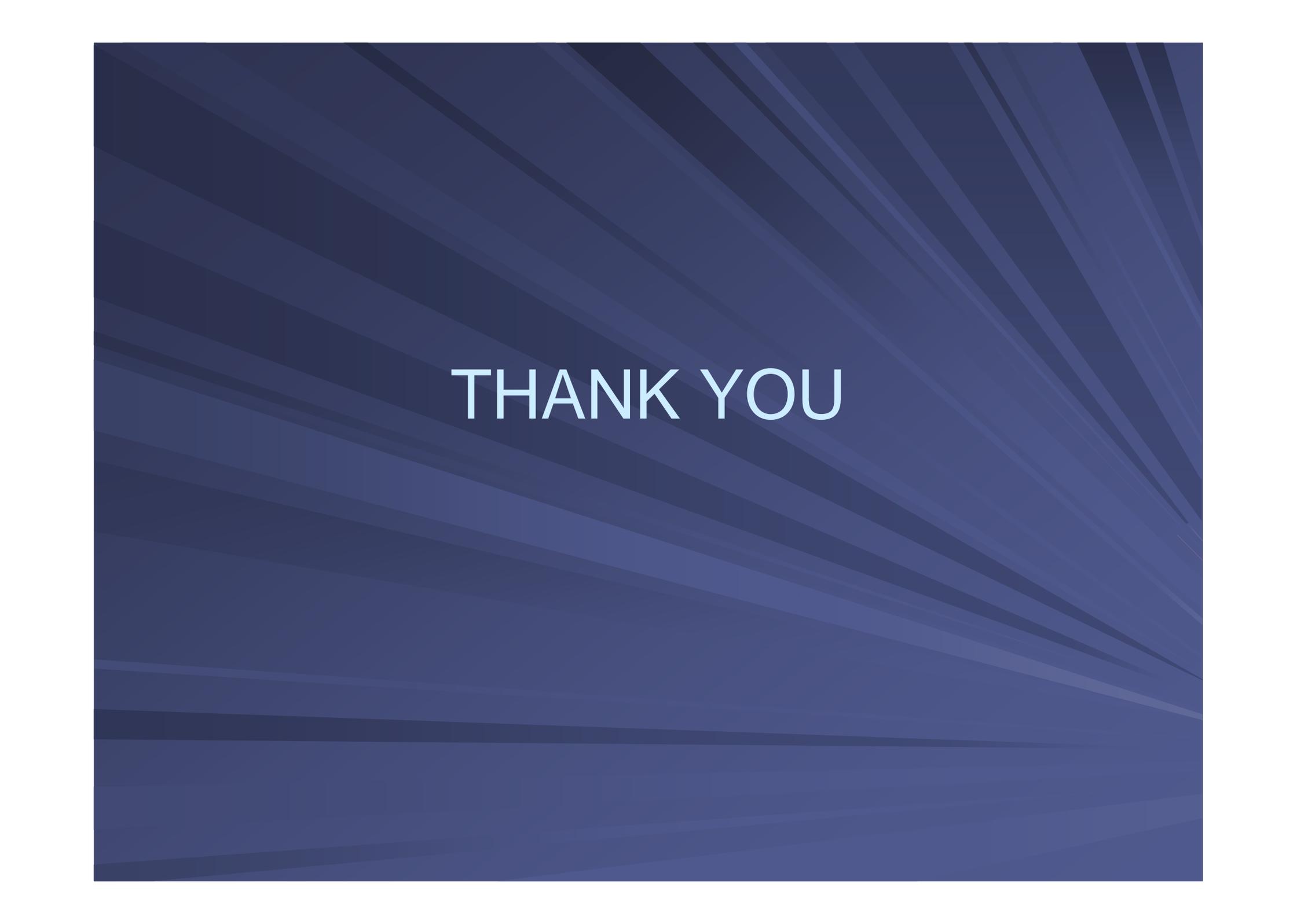
- **Beverages may be prepared outdoors** if all equipment & utensils are provided with overhead protection
- Portable cooking, food and beverage serving facilities are allowed for food service provided to a
  - Club
  - Organization
  - Private individual as a planned event (public excluded)
- Equipment and supplies must be **enclosed & protected** from contamination when not in use

# Supplemental Cooking Rooms

- Previously – Barbecue Pit Rooms
  - Name changed to allow cooking of foods other than barbecue
- Must provide a **Handwash sink** with hot and cold running water
- Lights must be **shielded**

# Congregate Nutrition Sites Rule .2673

- **Limited Food Preparation** Allowed
  - Reheating food prepared in a permitted food establishment or food processing plant
  - Preparation of food that do not require cooking
- Cannot prepare PHF prior to day of service
- **Leftover food** cannot be cooled and served later
- Cannot serve **food prepared in a private home**
- All food prepared or served in a CNS shall be **consumed only on the premises**
- Single-Service only

The background of the slide is a dark blue color with a pattern of diagonal lines in various shades of blue, creating a sense of depth and movement. The lines are most prominent on the right side, where they appear to radiate from a point, and become more horizontal towards the left.

THANK YOU

# FOR FURTHER INFO

- CONTACT WILKES COUNTY HEALTH DEPARTMENT AT 336-651-7530
- VISIT [WWW.WILKESHEALTH.COM](http://WWW.WILKESHEALTH.COM)