

Welcome and Introductions

- NC Food Safety and Defense Task Force
 - Lynette Johnston – Chair
 - Sarah Cope – Chair Elect
- NC Food Protection and Facilities Branch
 - Shane Smith – Branch Head
 - Terri Ritter – Field Supervisor
- NC Safe Plates Programs
 - Ellen Shumaker – Food Safety Extension Associate
 - Mary Yavelak – Food Safety Extension Associate



NC Food Safety and Defense Task Force

- Established in September 2003
- Multi agency, multi stakeholder group
- Duties include:
- Partner with state and federal agencies to conduct focused studies of the vulnerability of the State's food system to criminal and terrorist acts, and make recommendations regarding the following issues:
 - improving safety and security of the food supply system
 - reducing terrorism threat measures
 - improving food safety and defense mitigation and response plans
 - implementing or coordinating training for key stakeholders in the State's food supply system



NC Food Safety and Defense Task Force

- Recommend legislation to help make food supply safer
- Funded by FDA grant
- Meetings 6 times per year (odd numbered months of the year)
- Executive Committee meets during the even numbered months to discuss speakers, annual conference and other business
- For more information, visit the Task Force Website:
- <http://www.ncfoodsafetytaskforce.com/>



NC Food Code Adoption Committee

Terri Ritter, Field Supervisor for Food, Lodging & Institution Branch



A Special Thanks To...

- Shane Smith, NC DHHS
- Terri Ritter, NC DHHS
- Cheryl Slachta, NC DHHS
- Josh Jordan, NC DHHS
- Michael Roberson, NC DHHS
- Jennifer Moore, NC DHHS
- Greg Gartner, NC DHHS
- Teresa Clark , NC DHHS
- Angie Pinyan, NC DHHS
- Scott Foster, Henderson County
- Scott Steed, Durham County
- Bibbi Contii, Pamlico County
- Lauren Coles, Mecklenburg County
- Felissa Vazquez, Buncombe County
- Ginger Johnson, Wake County
- Jo Hill, Pender County
- Alyssa Barkley, NC Restaurant & Lodging Association
- Lindsey Kueffner, NC Retail Merchants Association



Safe Plates Program

Mary Yavelak, Extension Associate at NCSU



Safe Plates Brand at NC State

Safe Plates

Extension

Training and
Educational
Programs

Food Safety
Information
Center

Research

Observational
Research

Qualitative
Data



Safe Plates Community and Home Programs

Information Center



@SafePlatesFSIC



'Safe Plates Programs'

Community and Home

- Disaster Preparedness and Recovery
- Cooking for Crowds
- Farmers' Market
- Food Pantries and Food Banks
- Home Food Preservation



Safe Plates Retail Programs

- Validation and Verification of HACCP Plans in Retail Food Establishments
 - Partnership with NCDHHS
- Safe Plates for Food Managers: A Food Protection Manager Certification Program
- Safe Plates for Food Handlers



go.ncsu.edu/SafePlates-Retail
ncsafeplates@ncsu.edu | retailhaccp@ncsu.edu



Changes to the NC Food Code



Chapter 2 Changes

- NC 2009 Food Code
 - Section 2-102.11
 - Requirement for person in charge (PIC) to be a certified food protection manager to meet demonstration of knowledge
- 2017 Food Code
 - Section 2-102.11
 - **Three options for meeting demonstration of knowledge:**
 1. No priority violations on the inspection
 2. Certified Food Protection Manager
 3. Correctly answer 17 questions listed in the Food Code



Chapter 2 Changes

- 2009 Food Code
 - Section 2-201.11
 - States “big 5” illnesses required for food workers to report
 - Salmonella typhi
 - Shigella
 - E. coli (STEC)
 - Hepatitis A
 - Norovirus
- 2017 Food Code
 - Section 2-201.11
 - States “big 6” illnesses required for food workers to report
 - **Salmonella (non-typhoidal) AND typhoid fever**
 - Shigella
 - E. coli (STEC)
 - Hepatitis A
 - Norovirus



Chapter 2 Changes

- 2009 Food Code
 - Section 2-103.11
 - Duties of the PIC listed (A)-(M)
- 2017 Food Code
 - Section 2-103.11
 - Duties of the PIC (A)-(P)
 - **Additional Duties Include:**
 - (F) Food delivered by “key drop” must be verified by PIC to be approved source, stored at proper temperatures and no contamination
 - (I) Routine monitoring of temperatures in hot/cold storage
 - (P) Written procedures and plans must be maintained on site





2017 NC Food Code Adoption: Reportable Illnesses and EHP

In the 2017 Food Code, section 2-201.11 was amended to indicate that the employee health policy includes both typhoid fever and non-typhoidal Salmonella

SEND	<i>Salmonella</i> (typhoid fever and non-typhoidal)
SICK	<i>Shigella</i>
EMPLOYEES	<i>E.coli (STEC)</i>
HOME	<i>Hepatitis A virus</i>
NOW	<i>Norovirus</i>

Employees diagnosed with any of the above illnesses must be excluded from work.

Employees must also be excluded if:

- Have had a recent illness from or live in household with someone who has a reportable illness
- Traveled within last 50 days to an area outside U.S. with an epidemic from a reportable illness
- Suspected of causing or being exposed to confirmed illness outbreak

To return to work,
employees with a
reportable illness
require written
clearance from a
health care provider



Chapter 2 Changes

- 2009 Food Code
 - Section 2-301.14 (H)
 - Before donning gloves for working with FOOD
- 2017 Food Code
 - Section 2-301.14 (H)
 - **Before donning gloves to initiate a task that involves working with FOOD;**



Chapter 2 Changes

- 2009 Food Code
 - Section 2-501.11
 - Section was not included in this version of the code
- 2017 Food Code
 - **Section 2-501.11**
 - **Written procedures required**
 - **Clean up of vomit and diarrhea events in food establishment**
 - Annex 3 of 2017 Food Code gives additional information on this plan

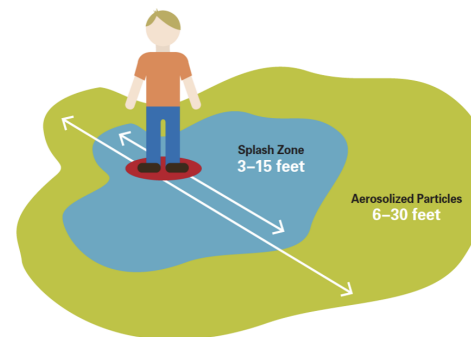




2017 NC Food Code Adoption: Cleaning Vomit & Diarrheal Events

Vomit Area

- Vomit can travel 3-15 feet from the epicenter
- Virus can mist in aerosolized vomit up to 30 feet from epicenter
- **Clean wide area to account for possible aerosolization**



Cleaning Vomit and Diarrheal Events

- Employees should wear personal protective equipment (PPE). This may include:
 - Disposable gloves
 - Shoe covers, plastic apron, or other equipment to protect clothing
 - Surgical mask or other face covering
 - Biohazard bag or other bag that can contain waste
- Use appropriate cleaners and disinfectants and monitor concentration and time
- Have written vomit and diarrheal clean-up procedures available

In the 2017 Food Code, section 2-501.11 was amended to indicate that procedures for the clean-up of vomiting and diarrheal events for employees to follow shall be written

Example Written Clean-Up Procedures

1. Using protective equipment, carefully wipe up spill using paper towels and bag waste
2. Pour bleach (1,000-5,000 ppm) or other recommended disinfectant around the area and let sit for recommended contact time
3. Wipe up remaining solution, reclean and sanitize
4. Discard all disposal material in doubled biohazard bags

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For more resources, visit:
ncfoodsafetytaskforce.com/resources



Chapter 3 Changes

- 2009 Food Code
 - Section 3-302.11
 - Raw meat separated from ready-to-eat fruits and vegetables
- 2017 Food Code
 - Section 3-302.11
 - Raw meat separated from ready-to-eat vegetables
 - **Separated from unwashed fruits and vegetables**



Chapter 3 Changes

- 2009 Food Code
 - Section 3-304.17
 - Does not allow for refilling with TCS food
 - Allows for refilling of beverages only
- 2017 Food Code
 - Section 3-304.17
 - **Clarifies allowances for refilling with TCS food**
 - **Container must meet 4-1/4-2 and must be inspected by employee upon reuse**
 - **Container must be washed, rinsed, and sanitized prior to refilling**
 - **Initially provided by the FOOD ESTABLISHMENT to the CONSUMER**



Chapter 3 Changes

- 2009 Food Code
 - Section 3-401.11
 - Chicken cooked to 165°F for 15 seconds
 - Ground meats/mechanically tenderized meats, pooled eggs cooked to 155°F for 15 seconds
- 2017 Food Code
 - Section 3-401.11
 - Chicken cooked to 165°F **instantaneous**
 - Ground meats/mechanically tenderized meats, pooled eggs cooked to 155°F for **17 seconds**



Chapter 3 Changes

- 2009 Food Code
 - Section 3-401.14
 - Non-continuous cooking requires cooking to 165° F for 15 seconds
- 2017 Food Code
 - Section 3-401.14
 - **Non-continuous cooking to time/temperature for different animal foods found in 3-401.11**



Chapter 3 Changes

- 2009 Food Code
 - Section 3-501.13
 - No part (E) included
- 2017 Food Code
 - Section 3-501.13
 - **Reduced Oxygen packaged, Frozen fish that has label that states to keep frozen must be removed from packaging before placing in refrigeration or immediately after thawing using other methods**



Chapter 3 Changes

- 2009 Food Code
 - Section 3-501.17
 - Date marking for all foods that are TCS and ready-to-eat
- 2017 Food Code
 - Section 3-501.17
 - **Date marking not required for raw molluscan shellfish in shell**
 - **Date marking not required for shelf stable, dry fermented sausages**



Chapter 3 Changes

- 2009 Food Code
 - Section 3-502.11 (D)
 - Variance/HACCP Plan required for foods packaged in ROP
- 2017 Food Code
 - Section 3-502.11 (D)
 - **Clarifies only variance/HACCP Plan needed for TCS foods that are packaged in ROP**



Chapter 3 Changes

- 2009 Food Code
 - Section 3-502.12 (B)
 - HACCP Plan approval for ROP of raw meats
 - Time/temperature limits are 41°F for 14 days
 - Section 3-502.12 (C)
 - Fish frozen before, during and after packaging can be ROP
 - Section 3-502.12 (D)
 - Cook-chill/sous vide require cold holding for 41°F for 72 hours, 34°F for 30 days
- 2017 Food Code
 - Section 3-502.12 (B)
 - HACCP Plan approval for ROP of raw meats
 - **Time/temperature limits are 41°F for 30 days**
 - Section 3-502.12 (C)
 - Fish frozen before, during and after packaging **and labeled to remain frozen** can be ROP
 - Section 3-502.12 (D)
 - Cook-chill/sous vide require cold holding for **41°F for 7 days**, 34°F for 30 days



Chapter 3 Changes

- 2009 Food Code
 - Section 3-502.11 (F)
 - Section not included in 2009 Food Code
- 2017 Food Code
 - Section 3-502.11 (F)
 - **Variance and HACCP Plan not needed for foods held in ROP for less than 48 hours**
 - **Package must be labeled with date and time**



Chapter 4 Changes

- 2009 Food Code
 - Section 4-302.14 (B)
 - Section not included in 2009 Food Code
- 2017 Food Code
 - Section 4-302.14 (B)
 - **Irreversible registering temperature indicators are required for hot water mechanical warewashing operations**



Chapter 4 Changes

- 2009 Food Code
 - Section 4-303.11
 - Section not included in 2009 Food Code
- 2017 Food Code
 - Section 4-303.11
 - **Sanitizer and cleaning agents must be available at all hours of operation**



Chapter 5 Changes

- 2009 Food Code
 - Section 5-202.12 (A)
 - Hot water at handwashing sink at least 100 °F, priority foundation item
- 2017 Food Code
 - Section 5-202.12 (A)
 - **Hot water at handwashing sink at least 100°F, core item**
 - **No verification required**



Chapter 8 Changes

- 8-103.12 Variance must be kept on site
- 8-201.13 (B) HACCP Plan must be submitted to regulatory authority before starting ROP process
- 8-404.11 Facility may operate under periods of loss of water, water emergency or loss of electricity with a pre-approved plan
- 8-405.11 Priority items must be corrected within 72 hours, priority foundation items corrected within 10 days.



Additional Training Materials



Websites with Information

- www.ncfoodsafetytaskforce.com (NC Food Safety and Defense Task Force Website)
- [Emergency Action Plan for Restaurants](#) (used to develop emergency plans for 8-404.11)
- go.ncsu.edu/SafePlates-Retail (Safe Plates Food Safety Information Center)





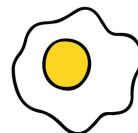
2017 NC Food Code Adoption: Allergen Management at Retail

Contact with allergens poses a **life threatening** risk to those who are allergic. Symptoms of an allergic reaction may include itching, swelling, throat irritation, hives, trouble breathing and cardiac arrest.

The Big 8 allergens that require labeling and control:



Wheat



Eggs



Fish



Tree Nuts



Shellfish



Soy



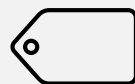
Peanuts



Dairy

Allergens can be listed by different names but will be labeled on packaging.
Some common ingredients may contain hidden allergens.

Best practices for preventing cross-contact of allergens to non-allergen foods:



Label allergens in storage and store away from non-allergen foods.



Wash hands, utensils and surfaces when switching from allergen to non-allergen foods.



Communicate to customers and staff known and potential allergen risks.

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2017 NC Food Code Adoption: Operating Without Potable Water

When a fecal indicator is found in water, that is an indication that the current water treatment is not effectively removing harmful waterborne microorganisms from the water. To safely use the water in your operation, follow these guidelines.

Boil Water



- Boiling water kills bacteria and other microorganisms that might be present in the water.
- Bring all water to a boil and let it boil for one minute.
- Boiled water can be placed in a covered container for later use.

Treat Water



- Water can be treated with unscented bleach open less than 30 days.
- For clear water, add 1/8 teaspoon bleach per gallon. For cloudy water, add 1/4 teaspoon bleach per gallon.
- Allow to stand for 30 minutes before drinking or using.

Handwashing sinks should not be used when under a boil water advisory or notice. Handwashing stations can be made out of cleaned and sanitized materials.

Components of a Handwashing Station

- Treated or bottled water with a constant flow
- Clean coolers or jugs with free-flow spigot and a catch basin
- Single-use, disposable towels for drying hands

Cleaning a Water Jug

1. Sanitize with 2 tbsp of unscented bleach in 1 gallon of water – Slosh to cover all surfaces.
2. Let stand 5 minutes and drain. Do not rinse.
3. Fill with potable water.



Q&A

Thank You!

