



2017 NC Food Code Adoption: Summary of Changes at Retail

The following sections are new or amended in the 2017 Food Code, and require special attention at retail as North Carolina switches from the 2009 to the 2017 Food Code.

2017 Food Code Supplement

- Revised the definition of intact meat to clarify that beef products that are vacuum tumbled with solutions are not considered intact meats

2-201.11

- Employee health policy includes both typhoid fever and non-typhoidal *Salmonella*

2-501.11

- Amended Section 2-501.11 to indicate that procedures for the clean-up of vomiting and diarrheal events for employees to follow shall be written

3-401.11

- Amended 3-401.11(A)(1)(b) to include the term intact meat
- Amended subparagraph 3-401.11(A)(2) to reflect new cooking time in seconds for ratites, mechanically tenderized and injected meats, comminuted fish and meat, comminuted game animals, commercially raised for food or under voluntary inspection, and raw eggs that are not prepared to a consumer's order from 15 seconds to 17 seconds
- Amended subparagraph 3-401.11(A)(3) to reflect new cooking time for poultry, baluts, wild game animals, stuffed foods or stuffing containing fish, meat, poultry or ratites from 15 seconds to <1 second

3-502.12

- A HACCP Plan is not required if removed from packaging within 48 hours
- A HACCP Plan without a variance allows holding ROP food at 41°F for 7 days

3-302.11

- Added subparagraph 3-302.11(A)(1)(c) to indicate separating raw animal foods during storage, preparation, holding and display from fruits and vegetables before they are washed

4-302.13

- Added subparagraph 4-302.13(B) to require the availability of irreversible registering temperature indicators for hot water mechanical warewashing

3-501.17

- Raw molluscan shellfish and shelf stable dry fermented sausages produced in USDA-regulated facilities are exempt from date marking

8-404.11

- Amended by adding subparagraphs 8-404.11(C)(1)-(3) as new exception criteria indicating that the regulatory authority may agree to continuing operations during an extended water or electrical outage if written operational plans have been approved by the regulatory authority.