

Food Protection Regional Meeting #1

Various Locations

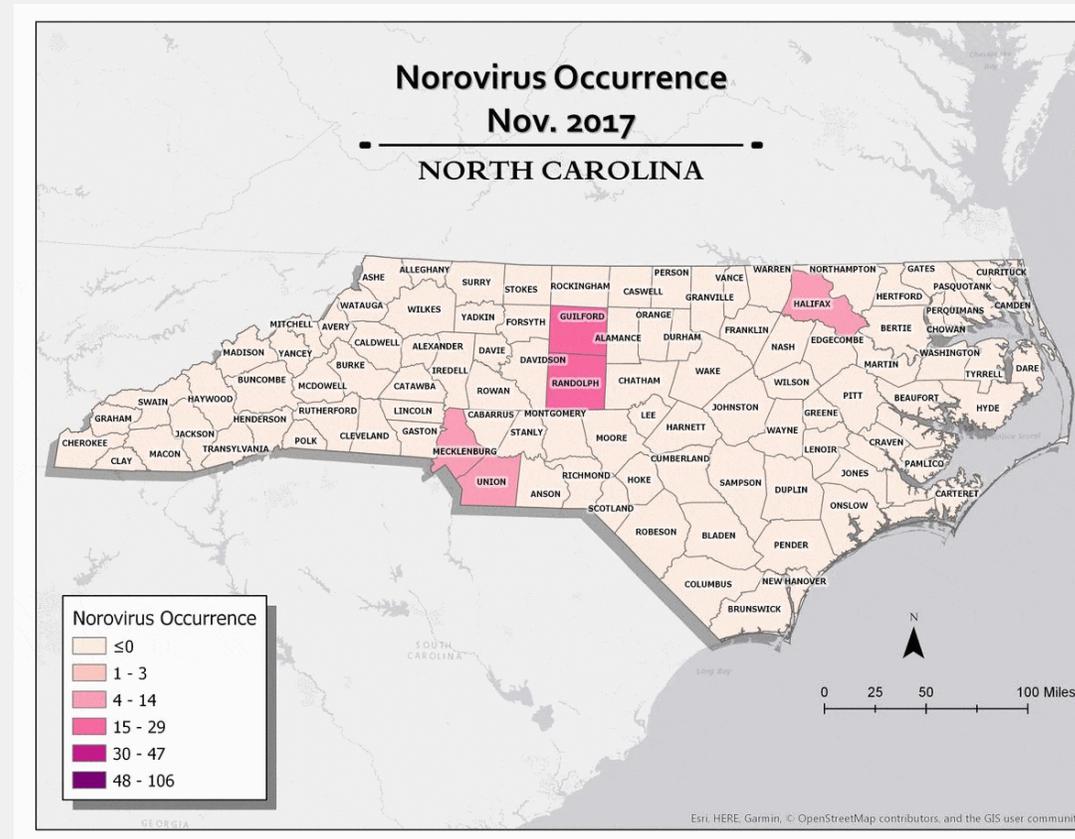
March 2019



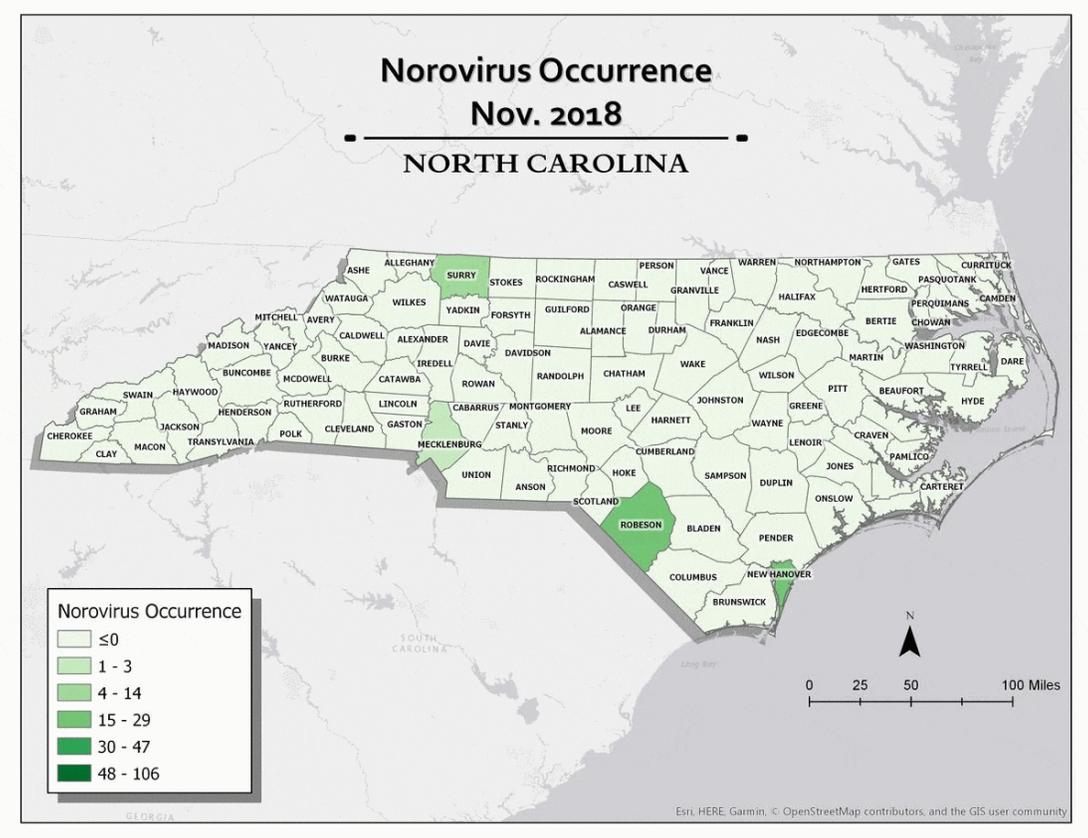
Food Defense Update

- Click link to open Veronica's recorded slides.
- <https://fccdl.in/zB1GL0S0ew>

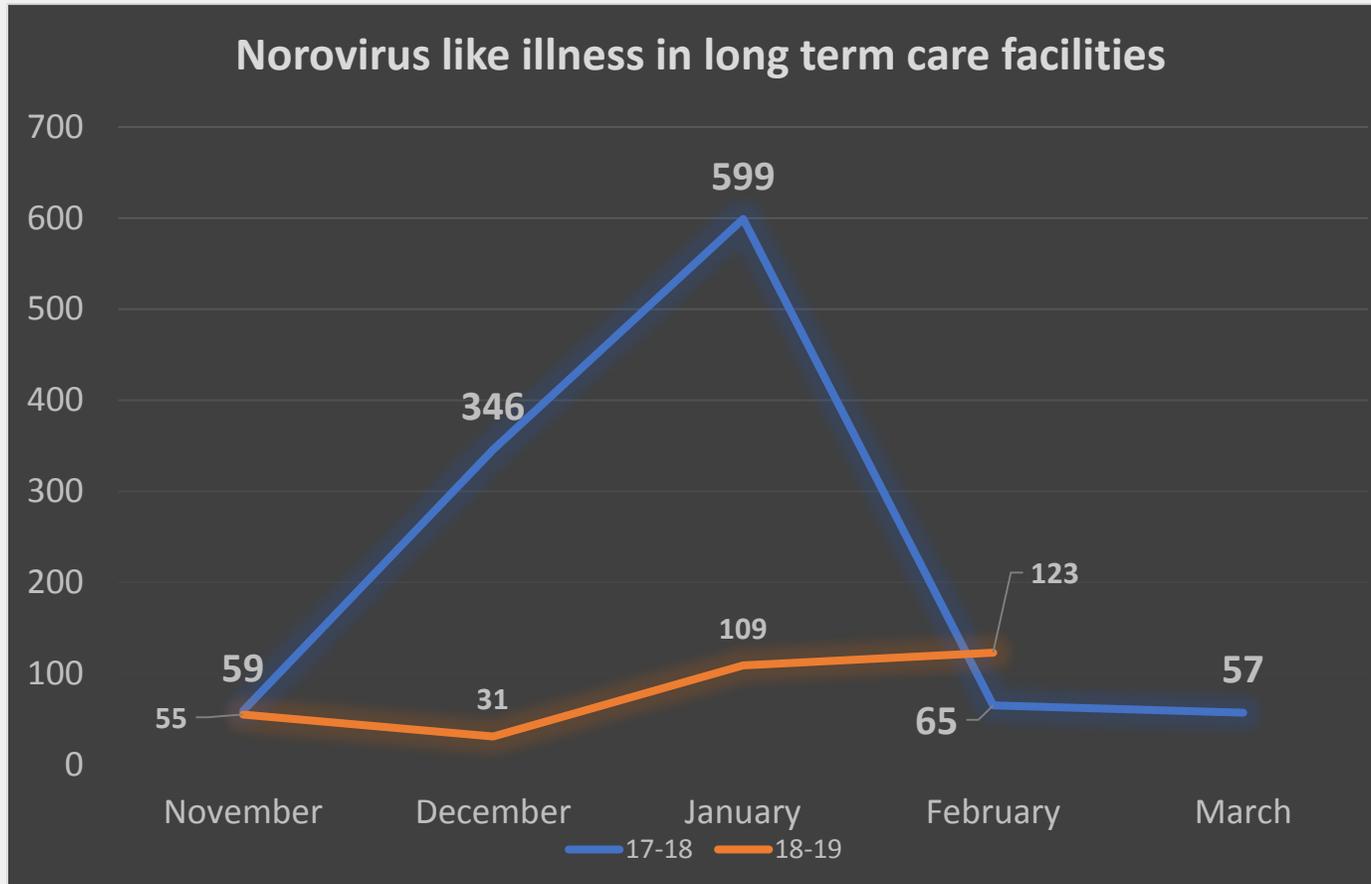
Norovirus Trends in Long Term Care (LTCF)



Norovirus Trends in Long Term Care (LTCF)



Comparing 2017-2018 season to 2018-2019



Data through
Feb. 13, 2019

Norovirus Control Measures in LTCF

- Employee Health Policy: exclude anyone with resident contact (maintenance, nurses, food workers, etc.)
- Disinfection protocols, bleach or EPA registered disinfectant
- Strict hand hygiene with residents, staff and guests
- Cohort sick residents, cancel activities
- Closing toilet lid when flushing if possible:
<https://onlinelibrary.wiley.com/doi/full/10.1111/j.1365-2672.2005.02610.x>

Questions?

Veronica Bryant

Emergency Preparedness and Outbreak Coordinator

NC DHHS, Division of Public Health

919-218-6943 mobile

veronica.bryant@dhhs.nc.gov

Regional Meeting Material Availability

DHHS Home | Assistance | Divisions | About DHHS | DHHS Contacts

Search: Submit

NCDHHS **Environmental Health Section** **NCPH**
North Carolina Public Health

Environmental Health
Emergency Preparedness and Response
Food Protection and Facilities Branch
Children's Environmental Health
Centralized Intern Training & Authorization
On-Site Water Protection Branch
Topics A-Z
Contacts

DHHS > Public Health > Env. Health Section > [FPAF Branch](#) > Food Protection Program > Correspondence

Food Protection Program

Correspondence

[\[+\] Expand All](#) | [\[-\] Contract All](#)

- [+ Enforcement Strategies Manual](#)
- [+ Food Protection Regional Meeting Documents](#) - Added 12/03/18
- [+ Food Protection Rules, Policies, and Procedures](#)
- [+ Variance Committee](#)

Food Protection Information

- [Food Protection Program](#)
 - [Correspondence](#)
 - [North Carolina Food Code Manual](#) (PDF, 1.6 MB)
 - [North Carolina Food Code Annexes](#) (Policy-Related Documents)
 - [Resources: Guidance Documents and Links](#)
- [Food Defense](#)
- [Forms](#)
- [Plan Review Unit](#)
- [Rules](#)

Presenter

Cold Hold - discussing later

Position Statements

- Cold Hold - discussing this later today



Walmart Deli TPHC



- Counties are still questioning if TPHC is being used
- Received reaffirmation that Walmart Delis are *not* using Time as a Public Health Control
- Time, if used, is for quality purposes only



Majority of delis use two different EcoLab quat-based sanitizers. Slicer chemical comes from a bottle dispenser system that is often wall-mounted near deli can wash. This is a cleaner AND sanitizer.

Some stores are piloting a new Diversey quat sanitizer (Rowan, Iredell counties currently) with intentions to phase into all stores.

Chemical is currently going through EPA approval process to have it labeled as a cleaner AND sanitizer, *but may only be labeled as sanitizer currently.*

Important questions of employees (methods, frequency, contact time) and make sure it matches the chemical's label instructions.



Table Turner No-Rinse Sanitizing Wipes

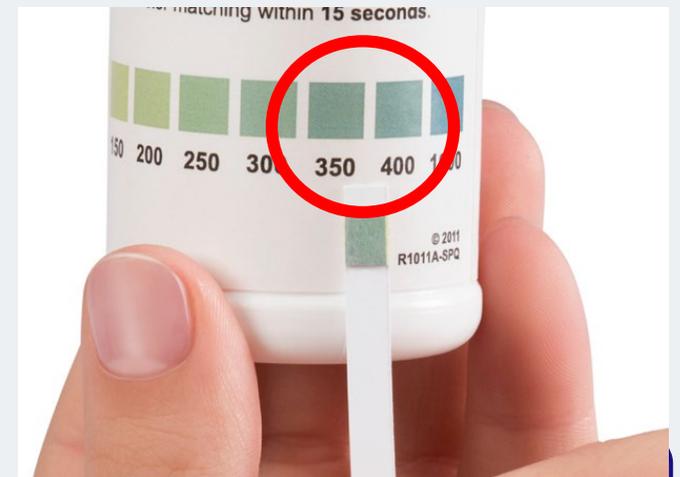
EPA registered cleaner & no-rinse sanitizer (Quat)

Instructions for use:

Use a No-Rinse Sanitizing Multi-Surface Wipe to clean the surface, then use an additional wipe to sanitize. Wipe enough for area to remain wet for 60 seconds and allow to air dry; no rinsing required.



Sani Professional® QuatCheck Kit



Chlorine Sanitizer Refresher

- **4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration, and Hardness.**
 - A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation at contact times specified under ¶ 4-703.11(C) shall meet the criteria specified under § 7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows P:
 - (A) A chlorine solution shall have a minimum temperature based on the concentration and PH of the solution as listed in the following chart; P
- As a reminder chlorine sanitizer must read between 50-200 ppm
- Resource: **7-204.11 Sanitizers, Criteria.** – 40 CFR 180.940



Glove Use Across Work Stations

- Corporate policy requires a glove change and handwash step after working with raw foods and before working with RTE foods
- Corporate SOP did not specify a glove change and handwash step after working with raw frozen items at fryer line, before going back to RTE foods
- SOP committee worked with industry to correct discrepancy and should be corrected now

Essentially, after blue gloves are removed, hands must be washed before going back to work with RTE foods or other activities that could cross-contaminate



RTE



RAW

Position Statements

- [Cold Holding: Implementation of 41 Degree Fahrenheit Requirement Effective January 1, 2019](#)
 - Updated 12/5/18
- [Packaged Food](#)
 - Updated 12/7/18
- [Compliance and Enforcement Strategies Manual](#)
 - Updated 1/3/19

Risk Categorization of Food Establishments

Clarifies:

- Institutional Food Services (IFS) as I vs. IV,
- School Lunch Rooms II vs. III vs. IV,
- Type III raw animal food *not* received in a ready-to-cook form, etc.

Available:

- <https://ehs.ncpublichealth.com/faf/docs/foodprot/RiskCategorization-022318.pdf>

VARIANCE COMMITTEE UPDATE:

- Database/spreadsheet has been started. (This will not be completed quickly.)
- Jo and Jennifer are working on adding existing approvals plus new information
- TPHC and Date-Marking variances (for 42°F-45°F) will be viewed by the committee
 - Applications will be expedited
- Most approvals continue to be granted to use newest version of FDA Food Code
- Contact Jo or Jennifer for assistance with HACCP verification visits.
- Jo.Hill@dhhs.nc.gov or 919-480-4504
- Jennifer.e.moore@dhhs.nc.gov or 252-714-4146

Dumpster Pad Variances

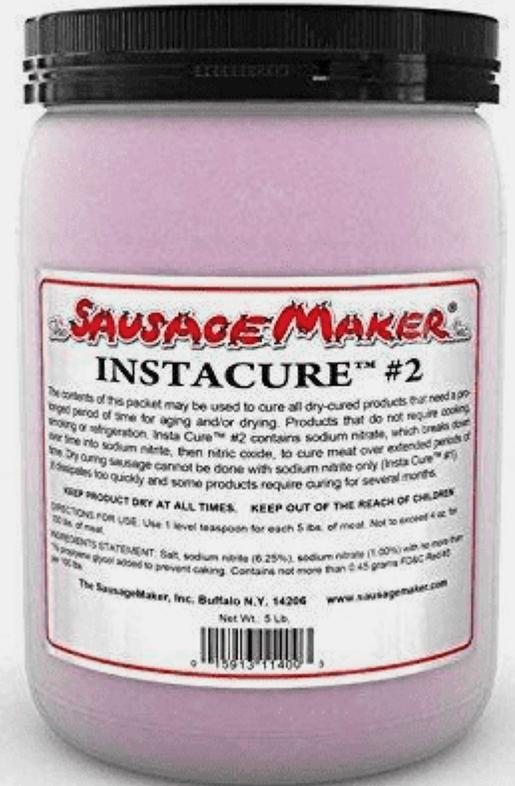


When submitting a variance request for the absence of a dumpster pad (5-501.11):

- Send packet to Heather Watson at Heather.Watson@dhhs.nc.gov
- Include the application, the statement of county support, *and* a photo of the dumpster area

Pink Salt/Nitrates

- If an operator uses pink salt or similar products for FLAVOR ONLY, they do NOT need a special approval AS LONG AS they follow the manufacturer's instructions for safety AND this process occurs under proper refrigeration.
- Most of these products confirm a measure of 200ppm or less is acceptable without extra safety measures.
- If pink salt is to be used for curing to extend shelf life/preserve the product, exceed manufacturer allowances, cure at a temperature above 41F, the operator must receive a variance approval.



Attorney General Q&A

Q: There has been a problem with building permits being issued for new restaurants prior to plan review approval from the health department. Can we use 8-201.11 (A) to at least make an argument to the local building code enforcement office to honor our rule and deny issuance of a building permit prior to plans being approved?

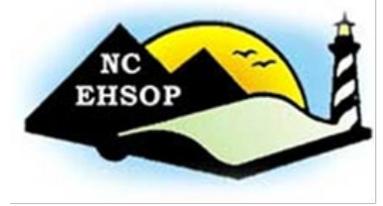
“A PERMIT applicant or PERMIT HOLDER shall submit to the REGULATORY AUTHORITY properly prepared plans and specifications for review and approval before:

(A) The construction of a FOOD ESTABLISHMENT; Pf”

A: We cannot enforce Building Code; we can only enforce our rules. best practice would be to have a relationship with local authorities (i.e. planning, zoning, fire marshal, plumbing, electrical, etc.).



2019 Training Calendar



CIT: Food and Lodging Module	April 1-5	Raleigh
Keep Calm and Food Truck On	April 10-11	Kannapolis
Food Defense Conference	May 7-8	RTP - Durham
FD218 Risk Based Inspection Methods at Retail	May 15-16	Black Mountain
CIT: Food and Lodging Module	July 8-12	Raleigh
EH Law	July 17-19	Chapel Hill
EH Interstate Conference	July 24-26	Richmond, KY
EH Symposium (optional 1-day class July 31)	August 1-2	Asheville
Emergency Preparedness	September TBD	TBD (East)
NCPHA Fall Conference	September 25-27	Greensboro
FDA Southeast Seminar	October 7-10	Memphis, TN
CIT: Food and Lodging Module	October 14-18	Raleigh
FD312 Special Processes at Retail	November 5-7	Raleigh

MFUs From Other Counties

- Inquiry received from counties asking for right to enter in MFU inspections
- FY17-18: $31/1757 = \sim 2\%$
- FY18-19: 19 reported inspections by last count

What does this mean?

- Doesn't appear that counties are doing many “courtesy” MFU inspections or
- Inspections are not getting reported accurately – either the permitting county is entering the inspection for the other county or they are not being submitted to Inspections, Statistics & Fees appropriately***

***If the permitting county doesn't do the inspection, the form must be sent to IFS for data entry

MFUs From Other Counties

Can a county turn away an outside MFU for having a score $< A$?

A county should not turn away a MFU unless:

- They do not have a permit or access to a permit to verify legal authority to operate
- They do not have a commissary (should result in a suspended permit)
- They have a suspended permit (no payment of fees included)
- There is an imminent hazard which results in a suspended permit (no water, no power, etc.)
- Score falls below 70 which results in an immediate revocation



MFU and PC Water Supply Protection



General Requirements for PCs and MFUs .2670(d) “...*Water faucets used to supply water for pushcarts or mobile food units shall be protected to prevent contact with chemicals, splash, and other sources of contamination...*”

What does ‘protected’ mean?

- Ideally, covered and inaccessible to all with exception of operator
- Typically, a shared mop sink basin that must be washed, rinsed, and sanitized/disinfected prior to attaching any of the operator’s fixtures to obtain water
 - Should have SOP in place



Consumer Advisories on Children's Menu

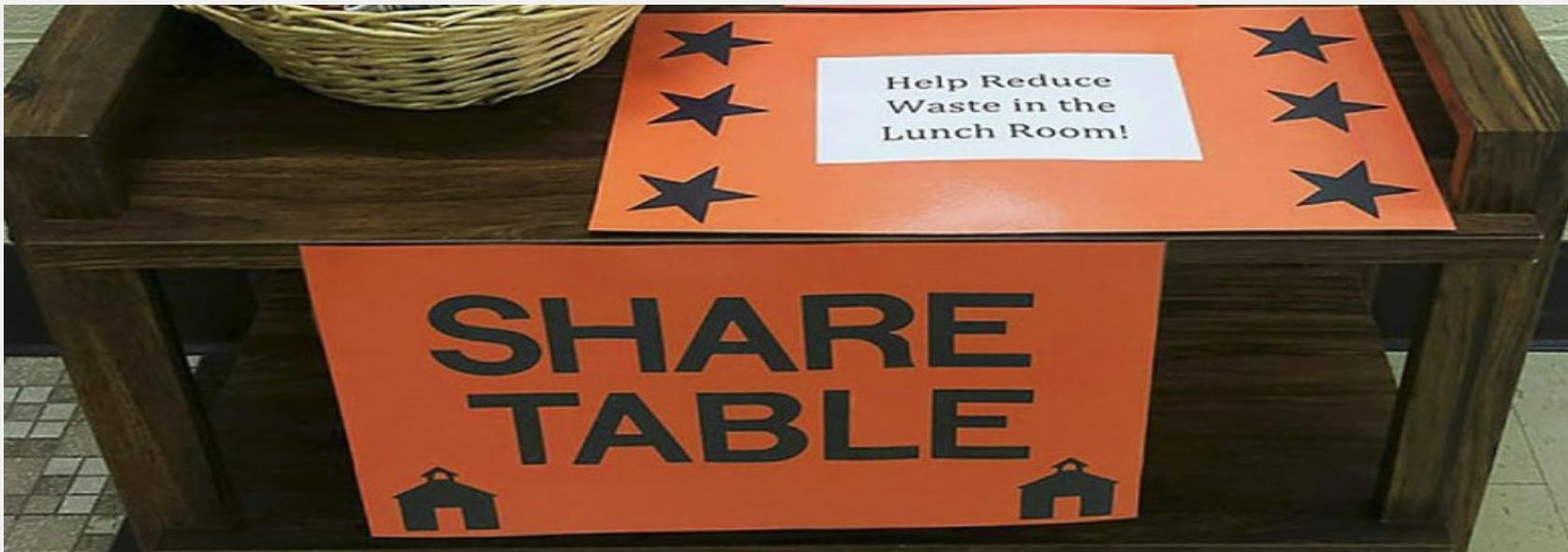
A children's menu with hamburgers that are cooked to order is not a Consumer Advisory violation. It is a final cook temperature violation.

3-401.11(D)(2) The FOOD if served or offered for service by CONSUMER selection from a children's menu, does not contain COMMINUTED MEAT



Share Tables at School Cafeterias

- DPI Nutrition Program and Food Protection and Facilities Branch agree to continue with the guidance in the Donated Foods position statement.
- Sharing Tables may allow unopened non-TCS food that is in sound condition to be re-served by the cafeteria.
- TCS food may not be offered for re-service after being served or sold and in the possession of a consumer.



Canned Fruit

- Question regarding canned fruits which go through heat processing → heat-treated plant food (TCS definition)
- High acid (low pH) fruits = non-TCS foods
 - Commercially canned fruit is generally not considered a TCS food because of its low pH
- Low acid (higher pH) fruits = TCS foods (canned figs, dates, mangoes, papaya, persimmons, etc.)
- If low-acid fruits are added to commercially canned high-acid fruits, the resulting fruit mixture should be considered a TCS food (i.e. diced melons added to canned peaches or fruit cocktail).

Using Time with Date Marking

- [Guidance document from FDA](#) dated August 2, 2017
- Question: Does Section 3-501.17 of the Food Code prevent including a specific time-of-day when date marking ready-to-eat time/temperature for safety food with the date or day by which the food is to be consumed on the premises, sold, or discarded?
- Response: No, while not specified in section 3-501.17, a food establishment may choose to include a specific time-of-day when marking a food with the date or day by which the food is to be consumed, as described in paragraphs 3-501.17(A) and (B), in order to capture the exact 7-day period, based on a 24 hour/day interval.



Single-Use Articles?

- "Single-use articles" includes items such as wax paper, butcher paper, plastic wrap, formed aluminum FOOD containers, jars, plastic tubs or buckets, bread wrappers, pickle barrels, ketchup bottles, and number 10 cans which do not meet the materials, durability, strength, and cleanability specifications under §§ 4-101.11, 4-201.11, and 4-202.11 for multiuse UTENSILS.



Shellstock Identification Tags

The primary piece of information to check for on a shellstock tag is the:

- **SHELLFISH DEALER CERTIFICATION NUMBER**

This number will most often be listed near the top of the tag along with the dealer name and address or location.

It should always be presented in a specific order: State or country abbreviation, followed by a number (typically 1-5 digits), ending with a two letter designation (SS, RS, RP, or SP)



The shellfish dealer certification number indicates that the firm that affixed that tag to that particular container of shellstock is a **CERTIFIED SHELLFISH DEALER**.

The initial point of sale, once shellfish are harvested, **MUST** be a certified shellfish dealer. This insures that the product has been handled, stored, and transported under a seafood HACCP system and has been subject to inspection by state shellfish control authorities.

Shellstock found to have been shipped without first going through a certified dealer should be deemed to be adulterated.



Examples of what certified shellfish dealer numbers should look like:

MD-774-RP AL-326-RS FL-54-SP LA-2411-SS

The certification numbers listed above are for certified shellfish dealers in Maryland, Alabama, Florida, and Louisiana.

These numbers are listed in the Interstate Certified Shellfish Shippers List which indicates that the dealers hold current, valid certifications in each of those states.

Google “ICSSL” to access that list.



If you do not find a corresponding listing in the ICSSL for a particular dealer number you find on a shellstock tag contact Shellfish Sanitation before taking action on the product.

Sometimes there are delays in having those numbers listed, or in the case of some North Carolina dealers, that particular dealer may be listed in our Intra State database and Shellfish Sanitation can verify that for you.

If you have any doubts, concerns, questions about a shellstock tag you find try to take front and back pictures of the tag and send those to Shellfish Sanitation for assistance.



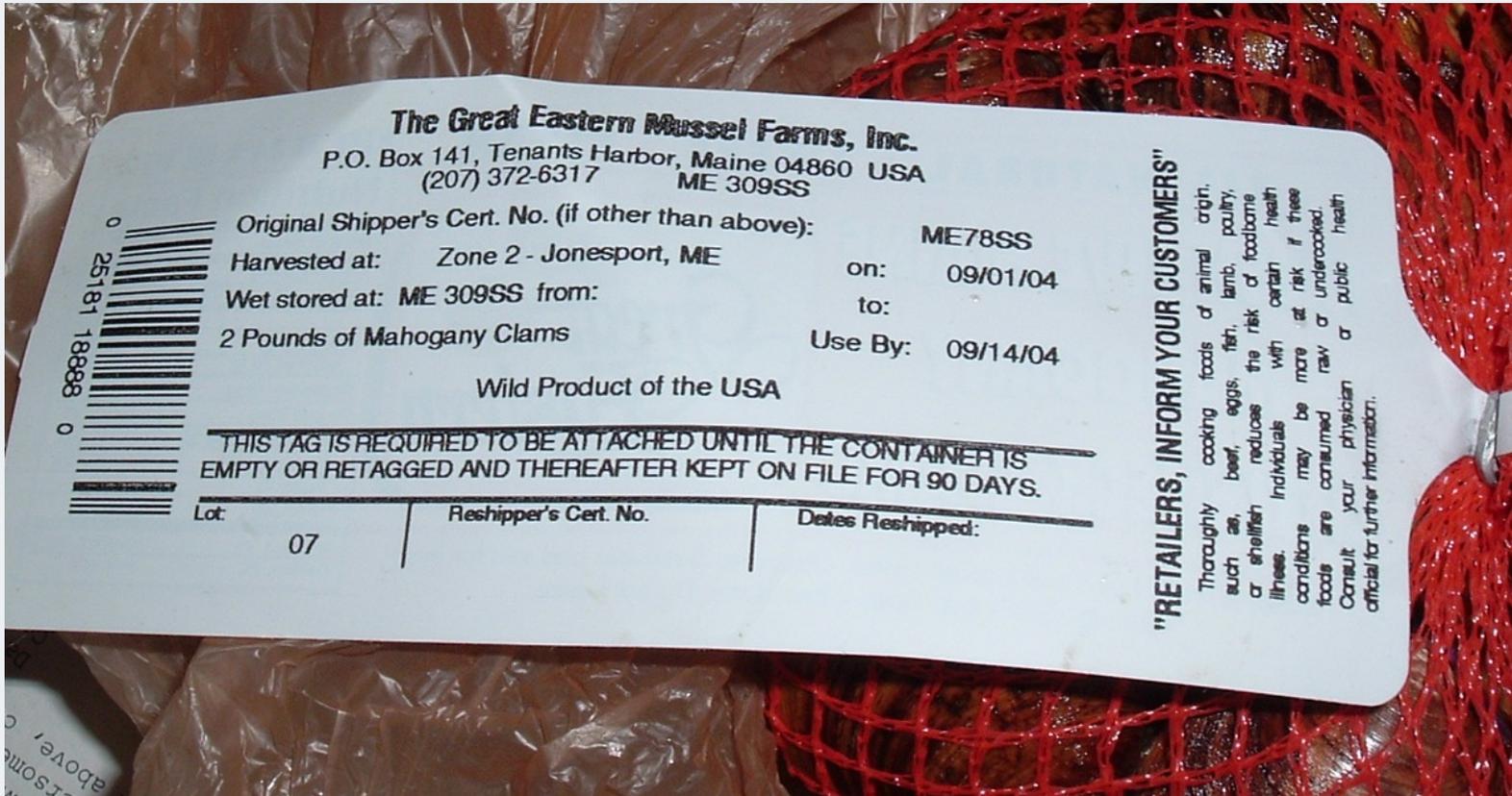
Mera Brothers Oysters, LLC
109 Finch Loop • Beaufort, NC 28516
License ID No. 1963255
edavierr@merabrothersoysters.com



Harvest Date 2/26/19
Harvest Time 10:00 AM
Harvest Location Oyster Creek, Davis NC
Quantity 10 G

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition





SALE TAG

~~4600 Wendell Street~~
Morehead City, NC 28557
~~252-755-3487~~
~~NC 28553~~

Original Shipper Cert. No. _____

Harvest Date: 1/6/05

Harvest Area: Newport River

Type & Quantity

Oyster 2 Bu. Clams _____ #

"THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY AND THEREAFTER KEPT ON FILE FOR 90 DAYS"

CONSUMER ADVISORY
Eating raw oysters, clams or mussels may cause severe illness. People with the following conditions are at especially high risk: liver disease, alcoholism, diabetes, cancer, stomach or blood disorder, or weakened immune system. Ask your doctor if you are unsure of your risk. If you eat shellfish and become sick, see a doctor immediately. TO:

Date Recd: Mar 24, 2003
Harvester (ID) Marvin Bishop
Harvested Date - 3-24-03

Mississippi Oyster

HARVEST TAG

Name: D. Thompson Jr.

Address _____

Phone # _____

Harvester's License No. 252693

Harvest Date: 2-9-03

Harvest Area: C-B

Type & Quantity

Oyster Bu. Clams _____ #

"THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY AND THEREAFTER KEPT ON FILE FOR 90 DAYS"

SALE TAG

ROSE BAY OYSTER CO.
7794 US Hwy 264
Swan Quarter, NC 27885
252-926-9151
NC 70 SP

Original Shipper Cert. No. _____

Harvest Date: 1/1/03

Harvest Area: BRAX

Type & Quantity

Oyster _____ Bu. Clams _____ #

"THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY AND THEREAFTER KEPT ON FILE FOR 90 DAYS"

CONSUMER ADVISORY
The product should not be consumed raw after 14 days from the date of harvest, but should be thoroughly cooked.
Eating raw oysters, clams or mussels may cause severe illness. People with the following conditions are at especially high risk: liver disease, alcoholism, diabetes, cancer, stomach or blood disorder, or weakened immune system. Ask your doctor if you are unsure of your risk. If you eat shellfish and become sick, see a doctor immediately.

TO: Institution Food House, Inc.
543 12th St. Dr. NW
Hickory, NC 28603
NC 342 RS



Contact Jeff French (cell) 336-613-6701 or
Shawn Nelson (cell) 252-732-6030

Thank you all for what you do to help protect
public health!!!!



Plan Review Authorization Exploratory Committee

- Currently, a person conducting plan review does not have to be authorized in food, lodging and institutions unless they will be issuing permits.
- A committee is being formed of NC DHHS staff, county staff, industry partners as well as FDA to explore options and create a plan on how to format and deliver guidance when including plan review in FLI authorizations

Plan Review Roundtable Meetings

Central: 4/8/19 – Wake County; 5605 Six Forks Rd. Raleigh, NC

East: 4/11/19 – Nash County; 120 W. Washington St. Nashville, NC

West: 4/11/19 – Catawba County; 3070 11th Ave. Dr. SE Hickory, NC

Hemp/CBD/THC

- **Hemp** – NC DHHS permitted establishments may use hemp in the form of hemp seeds, hemp seed protein and hemp seed oil that does not contain CBD or THC.
 - Those items were considered GRAS (not food additives) by FDA.
 - These are unlike drug ingredients such as CBD and THC.
 - https://www.fda.gov/NewsEvents/Newsroom/PressAnnouncements/ucm628988.htm?utm_campaign=122018_Statement_FDA%20statement%20on%20regulation%20of%20cannabiscontaining%20products&utm_medium=email&utm_source=Eloqua
- **CBD/CBD Oil** – Should not be used or added in food (including beverages) at this time
- **03/04/19 Memo: Guidance Regarding the Use of CBD in Food and Drink Products**

Questions?