

Day Three, September 29 - Chat Question	Chat Response	Question from	Additional comments
Hey everyone sorry I'm late. What do you need to have for my proof of attendance?	A participant list will be downloaded multiple times throughout the training to document attendance.	tre' breedlove	
When does the LFSE go into effect, is it retroactive for existing LFSE permits now?	the LFSE permitting change is effective October 1. No retroactive action on existing permits.	Meg McGuire	
so our current issued lfe permits are still valid till 12/31/21	yes, that is correct. The change will only apply to permits issued on or after October 1.	Melissa Lombardi	
What's an example of vacuum tumbling with solutions?	Vacuum Tumblers remove air from the barrel, and pull moisture and marinade to the food's core. The tumbling motion flips marinade continuously onto food, massaging it into the meat to produce moist, flavorful product every time.	Perry, Jessica	
What's an example of "reconstruction"?	we will research the term "reconstruction" and provide further clarification	Ginger Johnson	
Does the new intact meat definition impact which products need consumer advisories?	still looking at it the same way, hoping manufacturer's label will be more clear. Ask plenty of questions.	Dexter Hardy	
What about cubed steak? It is not labeled as mechanically tenderized even though it goes through a cuber. Should we handle as intact or mechanically tenderized based on labeling?	the mechanically tenderized labeling is a manufacturing requirement. Cubed steak processed in a meat market is labeled "cubed" for retail and that is sufficient.	Meg McGuire	we have a few restaurants that cube their steaks, so do we still handle as mechanically tenderized like we have been for final cook temperatures; Cheryl yes, for final cooking temperatures.
What about MFUs that want lease a brick and mortar for seating and park outside ?	we wouldn't encourage seating being provided. There may be loop holes. Josh discussed.	Mark Oliver	
Definition of wrapper?	the word "wrapper" is found 5 times in the Food Code. You can find the clarification of it in the definition of "single-service articles" - designed and constructed for one time, one person use after which they are intended for discard.	Salter, James C	
Does this alter the Waffle House agreement/questions in lieu of certified food protection manager? Will they need to answer all 17 instead?	there are 3 opportunities to meet 2-102.11 Demonstration. Michael discussed this further.	Nicole Thomas	
Will we have access to the power point presentation after the course?	yes. All training materials will be made available. Materials will include the presentation, the Questions & Answers captured from all meetings and all NC specific materials, i.e. rules, manual, marking instructions and inspection form.	Bradley Hallman	
are there going to be classes on just the marking instructions	there is no plan at this point for further training on the marking instructions. We recommend you seek guidance from your Regional with specific questions.	Benjamin Kane	
Just to clarify, if the facility cannot answer any questions /have priority items but DO have CFPM we cannot mark as out.	that is correct. They now have 3 options instead of just 2.	Perry, Jessica	
	The Employee Health & Personal Hygiene Handbook https://www.fda.gov/food/retail-food-industryregulatory-assistance-training/retail-food-protection-employee-health-and-personal-hygiene-handbook	Barbara J Davis	These can be ordered for free but will only give each person 15
	FDA Food Code https://www.fda.gov/food/fda-food-code/food-code-2017		
barbara do you have the link to order i am not sure i have it anymore	https://epublication.fda.gov/	Melissa Lombardi	
will the restriction/exclusion/reinstatement requirements be 'markable' now?	has been and remains markable. Review the marking instructions	Karla Crowder	

would contamination include preparing an allergens like peanut butter, shellfish, etc then non-allergen?	yes, going from an allergen to a non-allergen would be considered contamination.	Kenion, Tasharra	
Love that you have put this form together. Thank you. Will there be Spanish a language version available?	We will be working to get our documents translated in Spanish and Chinese. We will let everyone know when those are available.	Blum, Dietrich	
If our county is able to provide the handouts on the previous slide, as long as it presents with all of the requirements, would that be able to count as and/or part of a facilities written vomit/diarrhea plan?	The poster is to be used as a quick reference. Michael is explaining the vomit & diarrhea clean-up plan now.	Santimaw, Rachel	
What if they have the policy, but not the equipment/supplies that they reference in the policy?	discussion with Josh, Michael & Cheryl - requirement is to have a plan, encourage them to comply with the plan by having the supplies they list	Mary G Barbee	
If an establishment is a part of a chain and they have their own vomit/diarrhea clean up plan through corporate, they are marked IN compliance? Just making sure I understand	yes, verify it meets requirements	Hannah Howard	
In school cafeterias, kitchen managers have said their custodial staff have the vomit & diarrhea cleanup kit...but the kitchen doesn't...but does the kitchen need it to have it themselves for quick access?	the cafeteria should have a plan which may include that custodial staff do the clean-up	Lucy Schrum	
What does 4-1/4-2 mean?	sections 4-1 and 4-2 of the Food Code	Lucy Schrum	
does W, R, S have to be completed by the customer or the facility? or it doesn't matter	The reusable containers may come from a permitted establishment that only provides and cleans/sanitizes these containers. Food establishments may contract with that other est to provide the containers and clean/sanitize them. This is allowable. There is an expectation that the food establishment will visually inspect the clean containers they receive for obvious proof of cleaning. The process at the cleaning establishment will have to be evaluated during regular inspections by EHS.	Lee, Aimee A	
can the containers come from a diff. food establishment with approved returnables?	The reusable containers may come from a permitted establishment that only provides and cleans/sanitizes these containers. Food establishments may contract with that other est to provide the containers and clean/sanitize them. This is allowable. There is an expectation that the food establishment will visually inspect the clean containers they receive for obvious proof of cleaning. The process at the cleaning establishment will have to be evaluated during regular inspections by EHS.	Kenion, Tasharra	
So we have a Virginia restaurant that makes and assembles all of their sandwiches and salads in their permitted establishment in Virginia but then sells them without further preparation out of a van at different businesses. Is this affected by 3-201.11? What about LFSE that want to sell Chick-fil-a sandwiches from stores located in Virginia?	you need to discuss your situation further with your Regional. Food from adjacent states may be able to be sold in NC but not without permitting and oversight in NC.	Meg McGuire	
Under thawing violations, what all does that include?		Barbara J Davis	
going back to the scallop parasite destruction requirement. The picture of the scallop had more than the adductor muscle. If it is what was pictured wouldn't it actually need parasite destruction.	you are correct about the picture. It does show more than just the adductor muscle. Yes, if that is what is being served it would require parasite destruction.	Blum, Dietrich	

TCS raw food, right? Not RTE/ cooked and chilled before packing, no?	Jennifer, You are correct. Only non-TCS foods are exempt from ROP HACCP requirements. Even if foods are RTE or properly cooked/cooled, if they are TCS, they are NOT exempt from ROP HACCP requirements.	Victoria Hudson	
Can they still seek a Variance if they do not want to have points deducted? ..for the 100 degree water at hand sinks.	the change for 100F water at handwashing sink is simply a risk designation change from Pf to Core. We are hoping this will help with obtaining correction. Variances for this will remain in place. If water is not at least 100F it is a violation without an approved variance.	Mary G Barbee	Barbara Davis, So a place can request a variance to avoid points? Cheryl & Josh, that is not what we are suggesting. It is an option if obtaining water at 100F is not possible
After asking Ben Chapman; he said unfrozen fish could be ROP if they use packaging material with 10K OTR. Is this still correct?	this is acceptable and is not considered ROP. Jennifer explained.	Roni Collier	
Does ROP without a HACCP apply to raw animal foods that are put in ROP and cooked to correct FCT in ROP (sous vide)? Can these be hot held if not cooled?	from Jennifer, 3-502.12 (D) in 2017 Code explains the parameters for sous vide without a variance. If operator desires to do something not covered in that section, you can send me the details and I'll help assess the need.	Blum, Dietrich	
So If you make your sanitizer on site it does not have to be constantly available? You can make it when you need it?	correct, the chemicals must be present and made available when needed.	Michael U Rhodes	
produce washes that require a test method, the establishment will need to be able to show us their test kit? some produce washes don't have a test kit	citric acid produce wash will not require test strips. It is GRAS. Any other type that does not use a GRAS ingredient will require a test kit.	Lee, Aimee A	
Along the same line now that it is a core item corrective action would still be needed in the kitchen how would you handle that?	there is no requirement to gain compliance on Core items. NC did not adopt this part of the Food Code.	Katherine Doyle	
Do we mark the earlier date when an inspection requires corrections for both P and Pf items?	Josh explained this. Time frames are subject to severity and working with the establishment. Does this clarify?	Makres, Sarah	im wondering if they must complete all the Pf VRs within the 7 days when there is a 7 day P VR required. So if they fix the P item but still have a Pf item to fix within the following few days, we can just note that on the VR form, right?
Will changes be made in the computer software (DHD, CDP) to have different time frames for a VR?	the state will not provide/recommend this information to the software vendors. That will be a request from the counties who are utilizing these services.	Mary G Barbee	
Will there be a where to mark sheet also?	yes, we have updated that document.	Barbara J Davis	
so for the TPHC and 70F, can that be explained further? Cut fruits/etc can be held at 70F for 4 hours duing service or they can be 70F and it be in compliance?	Josh explained this. Yes, they may start at ambient temperatures.	Meghan Byrd	
What type of irreversible temp thermometers do you use? Can you tell me that?	there are a variety of irreversible thermometers available to indicate the maximum temperature such as digital stem thermometers, dish plates, etc.	Michael U Rhodes	
according to the final cooking temps. are animal organs (heart, kidneys, liver, etc.) considered intact or non-intact meats?	Offal = plucked organ meats, not considered intact muscle meat; https://ask.usda.gov/s/article/What-is-the-safe-temperature-to-cook-organ-meat ; recommend cooking to at least the final cooking temperature for that species	Lee, Aimee A	
So just to clarify. If a PIC shows valid SS and is marked in for #2 then because that is incorporated into #1 then it must be marked in as well?	Josh explained this. Most of the time yes, IN for CFPM but there are multiple pieces to #1	Oliver, S. Mark	
so when it comes to the temps in the warewashing and dish plate, I know the temp is 160, but with a cleaning chemical, we would still pay attention to the data plate correct? theres not a change for that is there?	check the data plate for requirements, measure temperature with an irreversible temperature indicating thermometer	Nicholas Spiker	

<p>How many of these questions do they have to answer correctly? I'm sure it'll be pretty easy to gauge when we're in the field</p>	<p>Michael explained verbally but to summarize, the questions are the last effort for the establishment to be In Compliance for Demonstration of Knowledge. They should get all of these correct that pertain to their operation.</p>	<p>Hannah Howard</p>	
<p>so if they for instance label chemicals wrong and we discuss it during the inspection so its a violation but if they can tell me the correct way it was to be stored do we consider that question answered correctly to get the points for number 1</p>	<p>address the situation - assess compliance for the issue that is not correct, have discussion using the questions for compliance.</p>	<p>Melissa Lombardi</p>	