

2020 Regional Meeting #2

Food Protection Team



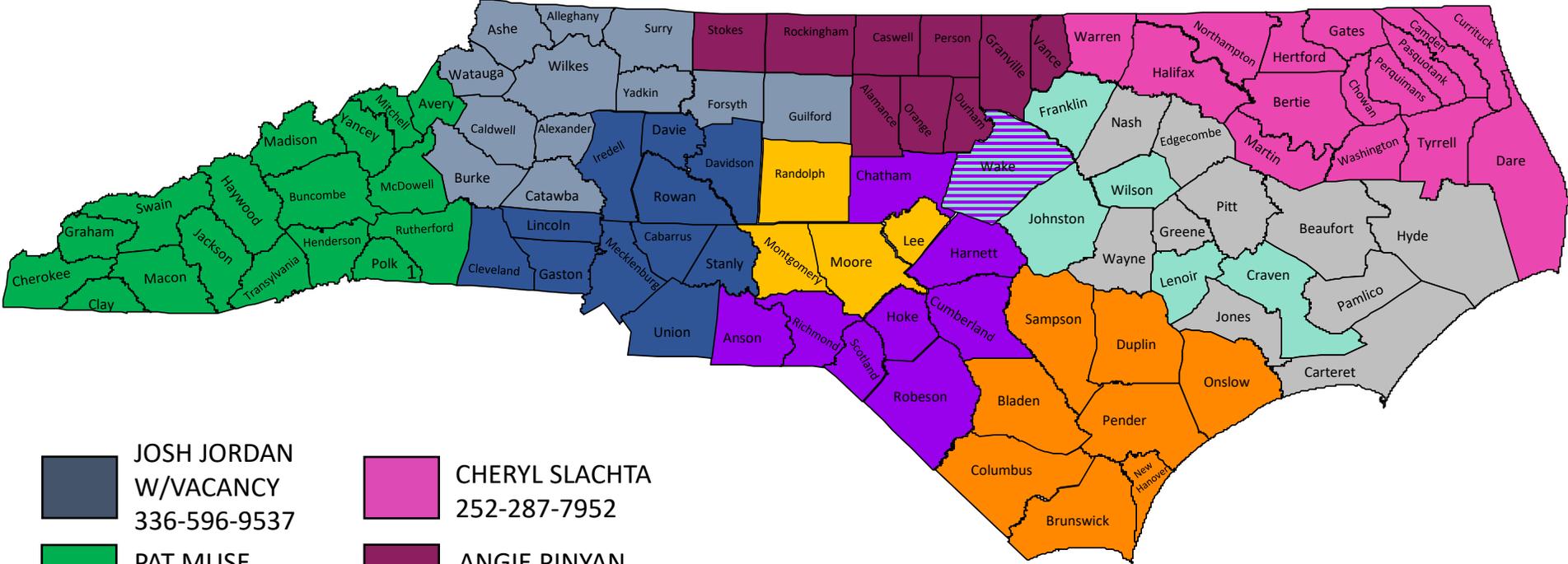
North Carolina
Public Health

<https://ehs.ncpublichealth.com>

New Regional Staff

- Angie Pinyan – started May 18th
- Thomas Jumalon – started June 1st
- Currently, 1 vacancy in the West

North Carolina Department of Health and Human Services
 Division of Public Health
 Environmental Health Regional Specialists
 Food Protection Program
 July 1, 2020



- | | | |
|---|--|---|
| <p> JOSH JORDAN
W/VACANCY
336-596-9537</p> <p> PAT MUSE
828-342-1223</p> <p> TERRI RITTER
336-301-7187</p> <p> GREG GARTNER
336-590-2489</p> | <p> CHERYL SLACHTA
252-287-7952</p> <p> ANGIE PINYAN
336-301-7011</p> <p> MICHAEL ROBERSON
252-269-0422</p> <p> THOMAS JUMALON
910-660-6840</p> | <p> JENNIFER MOORE
252-714-4146</p> <p> TERESA CLARK
252-675-1763</p> |
|---|--|---|

FDA Retail Food Program Standards

FDA Funding

- National Association of County and City Health Officials Mentorship Program (NACCHO.org)
- Association of Food and Drug Officials (AFDO.org)

How to Enroll?

- Contact State Regional staff or FDA Retail Specialist
 - Donna.Wanucha@fda.hhs.gov
 - Cameron.Wiggins@fda.hhs.gov (far Western NC)

Donna Wanucha

FDA Retail Food Specialist

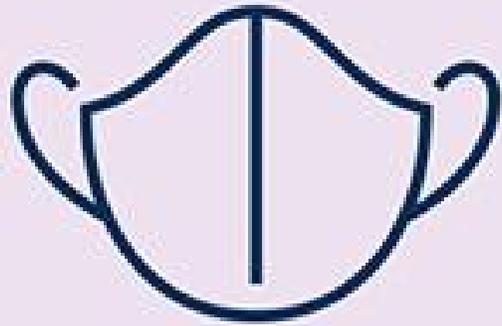
Office of State Cooperative Programs

Office: 678-616-5600

Donna.Wanucha@fda.hhs.gov



If you leave home, know your 3 Ws!



WEAR

a cloth mask over
your nose and mouth.



WAIT

6 feet apart. Avoid
close contact.



WASH

your hands or
use hand sanitizer.

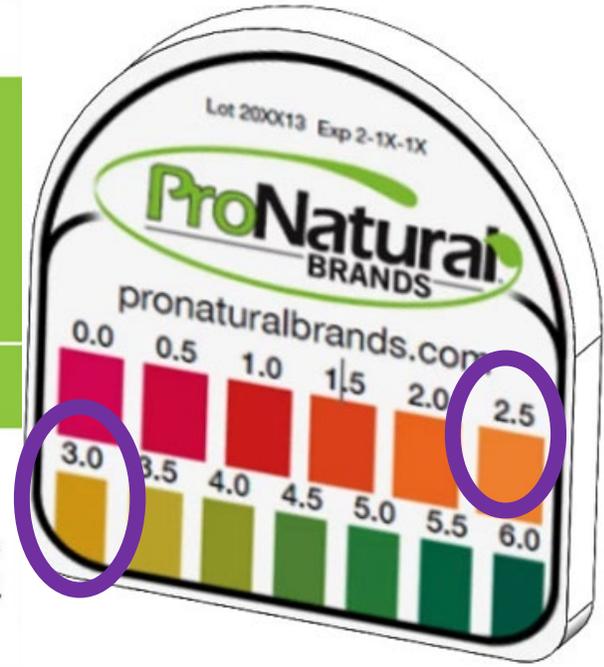
Veronica Bryant

Emergency Preparedness and Outbreak Coordinator

919-218-6943 mobile

Veronica.bryant@dhhs.nc.gov





Citric acid-based sanitizer for ice cream machines, possibly other food contact surfaces is approved with testing method
pH of 2.5 to 3.0 if mixed appropriately; one minute contact time
No upper limit excess due to citric acid being GRAS



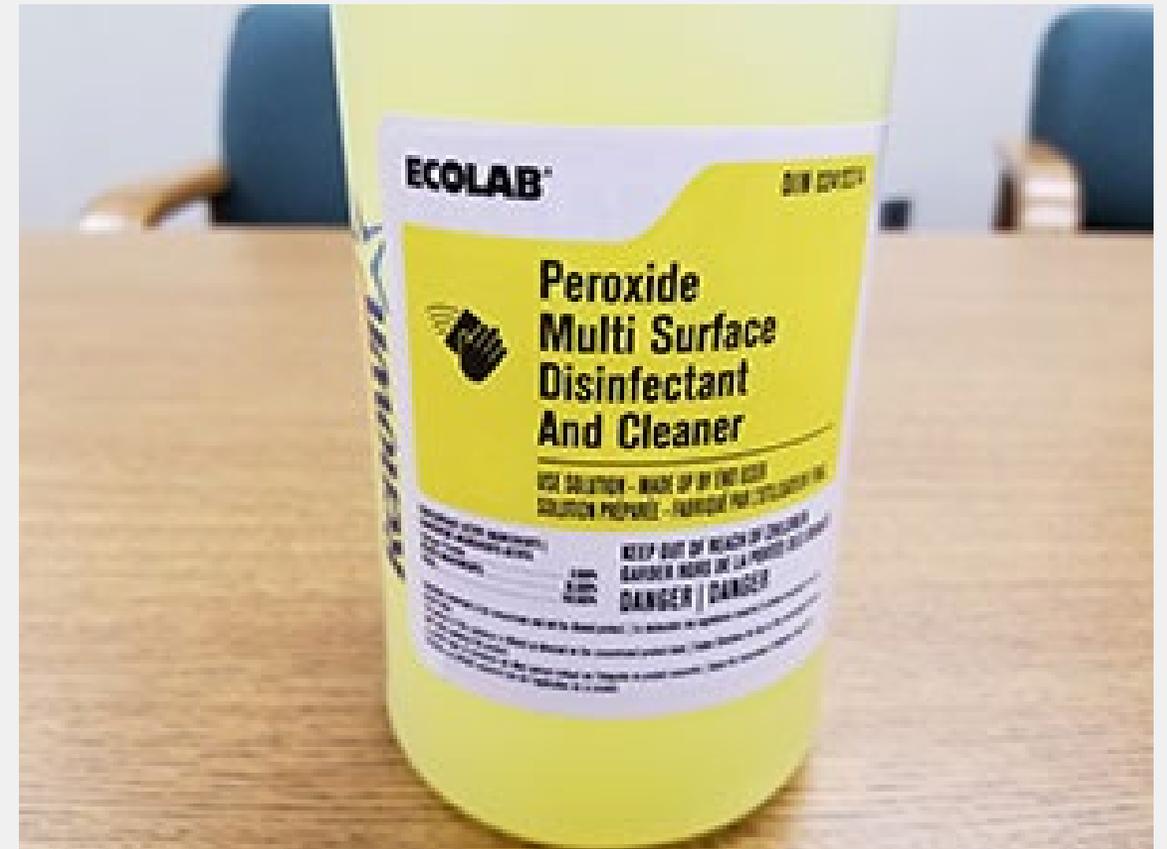
Domino's mushroom supplier, Country Fresh Mushrooms, attests that all mushrooms are provided as pre-washed.

Ask your regional if you would like copy of supplier letter.



Misuse of Chemicals

Food establishments have been questioned about disinfectant use during coronavirus educational in-services and what chemical was used for the high touch areas of the facility.



Position Statement

- Private Bar/Club
- January 10, 2020 replaces October 23, 2013 PS
- Brewery defined
- <https://ehs.ncpublichealth.com/docs/position/MixedBeverageBreweryExemption-PS2020.pdf>

Variance Committee Update

- Current members:
 - Ben Chapman
 - Veronica Bryant
 - Ashley Blake
 - Felissa Vasquez
 - Anna Anderson
 - Sarah Makres
 - Jo Hill (Vice-chair)
 - Jennifer Moore (Chair)

Variance Committee Update

- Approval for all NC McDonald's stores.
- Shake and Sundae Dairy Mix is exempt from date-marking.
- Find the approval letter on our website:

<https://ehs.ncpublichealth.com/faf/food/correspondence.htm>

Variance Committee Update

- Noodles & Co sent a hot water interruption letter for review.
- Committee agreed no variance was needed for proposed processes.
- Info in letter was in compliance with what would be allowed without a variance.
- Sent to counties with Noodles & Co stores.
- REHS and supervisors will make decisions based on the type of water interruption occurring.

Variance Committee Update

- CostCo Pizza Sauce: Non-TCS
- Hungry Howie's Pizza Sauce: Non-TCS
- Papa John's Pizza Sauce: May be held at ambient temperatures up to 10 hours
- Marco's Pizza Sauce: May be held at ambient temperatures up to 24 hours
- Pizza Hut Sauce (pizza and breadstick): Non-TCS
- Domino's Pizza Sauce: May be held at ambient temperatures up to 8 hours
- Little Caesar's Pizza Sauce: May be held at ambient temperatures up to 12 hours
- <https://ehs.ncpublichealth.com/faf/food/correspondence.htm>

Variance Committee Update

- VC data collection and spreadsheet started by Jo Hill
- Process is ongoing
- Need to put on website with understanding that it is never finished

Variance Committee Update

- Wegman's—Wake—ROP approval-raw meats up to 30 days under 2017 Food Code 12/26/19
- The Butcher's Market—Wake—ROP approval under 2017 Food Code 1/3/2020
- Uncle Julio's—Wake and Durham—salsa challenge study—need one correction. Requested 1/8/2020. When corrected, extended TPHC can be granted.
- Circle B BBQ—Rutherford—No floor drain required 1/21/2020
- Subway—Cabarrus—No hot H₂O at restroom handsinks 1/22/2020
- Cracker Barrel—NC—updated locations (Morganton and Kernersville) ROP for cook-chill 1/27/2020
- Bardo—Mecklenburg—undercooked scallops without parasite guarantee (2017 Food Code) approval 2/4/2020

Variance Committee Update

- Lake Norman Butchery—Iredell—ROP approval-raw meats up to 30 days under 2017 Food Code 2/19/2020
- Wing & Fish—Brunswick—Equipment substitution request-not full VC, but Shane Smith, Branch Head, reviewed info along with Regional staff on VC. Determined no variance could be granted for this request. 2/26/2020
- Hungry Howie's pizza sauce—Mecklenburg—challenge study reviewed, and sauce declared non-TCS 3/20/2020
- Wicked Weed Funkatorium—Buncombe—ROP less than 48 hrs-2017 Food Code approval 4/3/2020
- Yard House—Wake—ROP for cook-chill under 2017 Food Code approval 6/10/2020

Variance Committee update

- Fine & Fettle—Mecklenburg—ROP 2017 Code—resubmitted for September meeting
- Curate—Buncombe—Meat Fermentation—waiting to hear back from Dr. Dana Hanson with NCSU Meats Lab
- Avenue M—Buncombe—ROP under 2017 Food Code—in communication with plan writer—NMI for September review
- Under the Oak—Johnston—ROP under 2017 Food Code—same as Avenue M
- Taco Bell—NC—Ranch sauces stored at ambient temp—data received 8-20-2020 and needs to be reviewed.
- AFC Sushi (Harris Teeter and Publix)—locations continually updated

NCDHA/DHHS Jurisdiction Update

- Working on updating the Jurisdiction Chart
- Definition of re-run
 - 02 NCAC 09K .0202 (j) "Rerun" means frozen dessert mix which has been drawn through a retail frozen dessert dispenser.
 - If mix leaves the reservoir through a tube or in a pump assembly to the dispenser, this mix would be in the process of being “drawn” and could not be used.
 - If the mix is in the reservoir tank and not fed through the machine, the mix would not be considered re-run.
- Working on revising MOA/Position Statement

Legislative Update

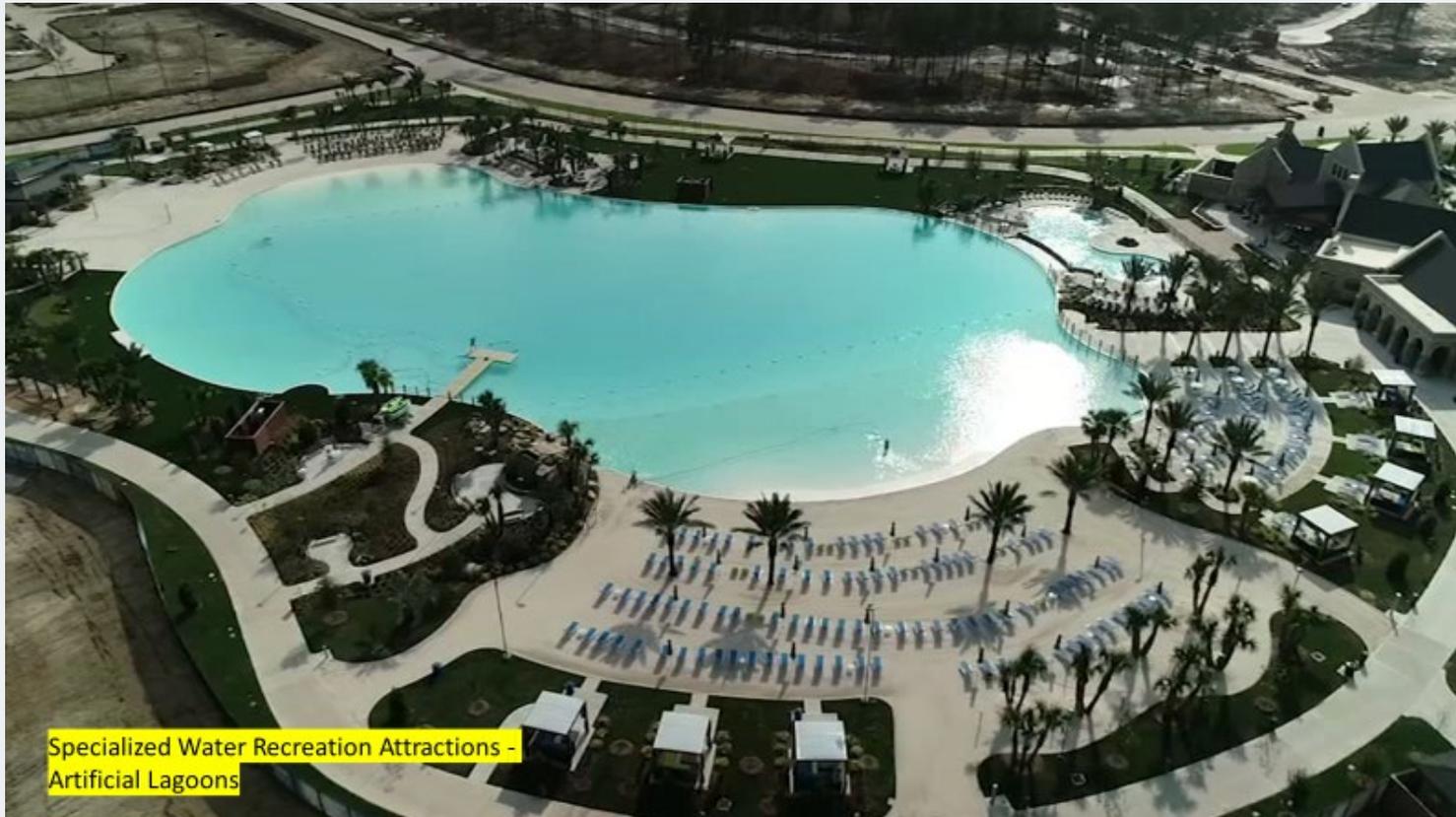
- .2600 Rule re-write and 2017 Food Code adoption is moving forward
- .2600 draft has been submitted
- Fiscal note is being written
- November 4, 2020 rules will be presented to RRC
- Food Code Manual and Inspection Sheet Committees will begin work soon

ARTIFICIAL SWIMMING LAGOON UPDATE

Artificial Swimming Lagoons added to pool rules by Session Law 2019-88.

Temporary rules adopted 2019.

Permanent rules nearly through the adoption process and should be completed this year.



Specialized Water Recreation Attractions -
Artificial Lagoons

Swimming zones will be required to maintain water quality standards and safety standards equal to current public pools. Non-swimming zones will be treated like recreational waters.

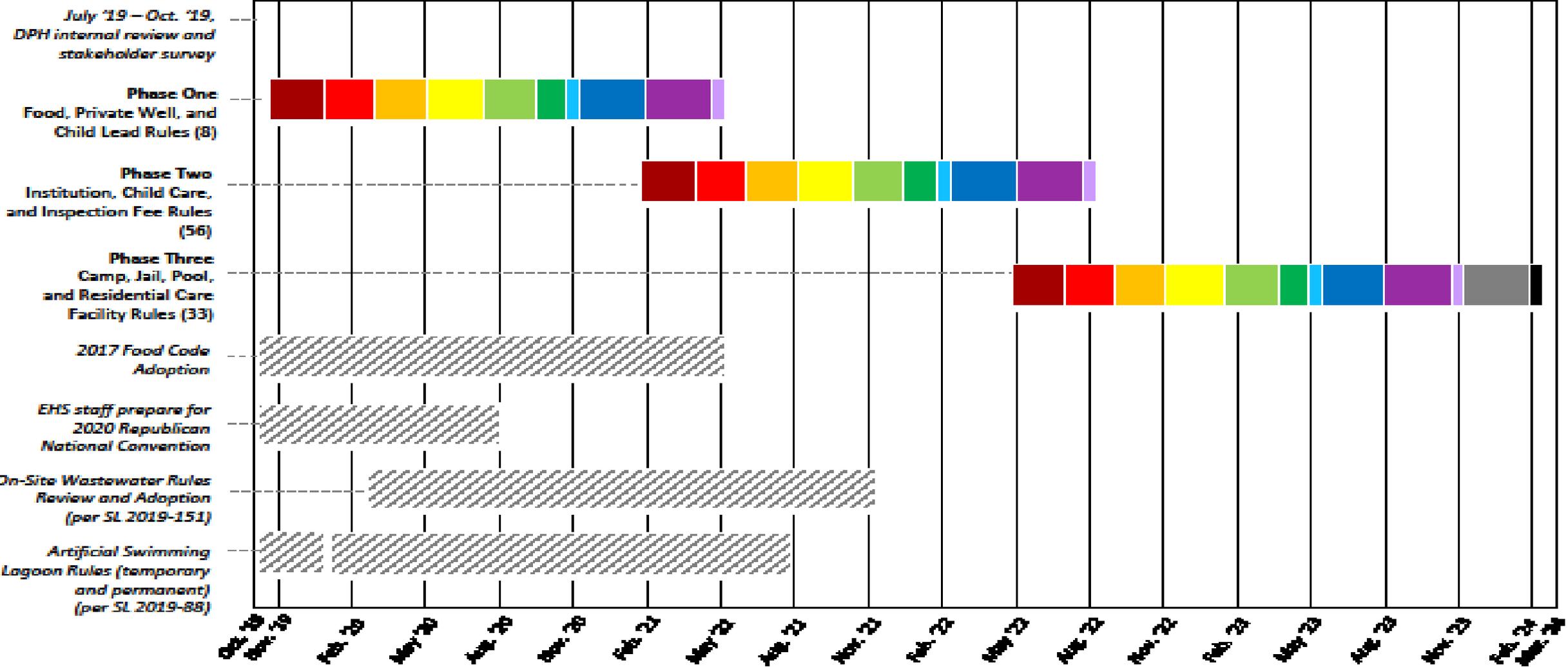
Algorithms are used to predict chemical need and maintain water quality.

Upcoming Rule Revisions

- Institutions
 - Thomas Jumalon
- Camps
 - Josh Jordan
- .2600 Rules – not part of the 2017 FC adoption
 - Josh Jordan
- 10A NCAC 46 .0213 Administrative Code
 - HACCP Verification Visits
 - Plan Review Authorization

CPH Projected 15A NCAC 18A Readoption Timeline

October 2019 – March 1, 2024



Legend

- Stakeholder collaboration
- Drafting rule language
- Stakeholder collaboration, second round
- Pre-review / draft fiscal note
- OSBM review fiscal note
- Internal NC DHHS rule review
- Approval by CPH (aligned with expected meeting dates)
- Public notice and comment period
- Comment review
- Readoption by CPH (aligned with expected meeting dates)
- Republication (if needed)
- Readoption following republication (if needed)

Attorney General's Office Questions/Answers

- **Question:** Can multiple types of camp permits be issued to one location during the same season (e.g. Resident camp and Summer camp permit issued for different groups of campers)?

- **Answer:**

- Ask questions of the operator to ensure that the appropriate type of camp permit is being issued.
- Resident Camp Rules (.3600) are more stringent than the Summer Camp Rules (.1000)
- A resident camp permit can cover other camping activities that may occur later in the season for a summer camp.
- However, a Summer Camp permit may not cover Resident Camp activities (issue new permit)

Attorney General's Office Questions/Answers

Question:

Do we have authority to inspect any establishments on Federal property? Are these establishments allowed to cater to public events?

Answer:

- *We do not have authority to inspect on Federally owned property unless invited by the Federal Government.
- *Type of establishment or manager of the establishment does not matter – what matters is who owns the land.
- *If an FSE on a federal property wants to cater to a public event:
 - *check inspection history and treat as in a reciprocity case (.2653)
- *If the LHD ceases inspections of facilities:
 - *make sure that there is written documentation and good communication to/from the US Park Service
 - *clear understanding is needed that LHD will no longer be in the facilities in a regulatory capacity

Attorney General's Office Questions/Answers

Question:

Due to precautions against COVID-19, is there an alternative option to a physical signature (pen/paper or electronic) from the PIC on an inspection report? Can the EHS enter an electronic signature or physically sign the inspection report on behalf of the PIC so that any contact with pen/paper or computers can be avoided?

Answer:

Law clearly recognizes and allows electronic signatures in addition to physical (pen/paper) signatures. The EHS is allowed to sign electronically or physically (pen/paper) on behalf of the PIC. If counties choose to direct the REHS to self-sign all forms, they may use one of the disclaimers sent in the weekly territory update 8/26/20.

Attorney General's Office Questions/Answers

Question:

Can the REHS perform an inspection and leave the establishment to go to a safe location to prepare the report and grade card?

Answer:

Yes, as long as the REHS returns the same business day to review the report and post the grade card.



Substantial menu additions

Phase 1: Bell Pepper/Onions in hot well as additional hot dog condiments. Both non-TCS

Phase 2: Equipment additions with hot holding pizzas, sandwiches, etc.

State Plan review is aware and in contact with their corporate

Jeff.jones@dhhs.nc.gov for questions





All Speedways have been acquired by 7 Eleven.

Look for ownership change to happen around early 2021

No action needed at this time



Concerns raised about washing doughnut speed racks in can wash area

According to corporate, speed racks are hosed down in area and stored in back of facility in anticipation of being picked up and replaced by another speed rack from commissary

Cleaning is a pest preventative process

No NC Food Code Violations

Several locations have two can washes where one is not used for solid waste receptacle cleaning



Training 2020-2021

- NCDHHS Regional Staff to offer:
- Institutional Refresher Course Fall 2020 (virtual)
- Search for FDA ORAU or OTED courses! Many FDA courses will be offered virtually in the coming year!
- https://orauportal.fda.gov/stc/ORAU/psciis.dll?linkid=733130&mainmenu=ORA&top_frame=1

Stay tuned...

- Transitional Permitting Course
- Lodging refresher
- Potential tabletop exercises

Remote Proctoring for ServSafe®

- <https://www.servsafe.com/ServSafe-Manager/Online-Proctor-Exam-Instructions>

Remote Proctoring for ServSafe®

- Step 1: Create an account on ProctorU.com. On the registration form, select "ServSafe" as your Institution.
- Step 2: Download the latest version of [Google Chrome](#) or [Mozilla Firefox](#). Download the ProctorU Extension: [Chrome](#) or [Firefox](#)
- Step 3: View [Minimum System Requirements](#) and [test your equipment](#).
You should test on the PC or Mac computer that you plan to take your exam on.
- Step 4: Schedule your Exam

Remote Proctoring

- **If you pass:** You will be able to print your official electronic ServSafe Food Protection Manager certificate immediately after you complete the exam. Simply log on to ServSafe.com, click on the Certificates tab, and can choose the "Download certificate" option to print the certificate.
- **If you fail:** If you do not pass your exam, you may schedule another exam following our Retesting policy.
 - Our retesting policy states an examinee may take the exam the first two times within a 30-day period, if necessary. If three or more attempts are required, the examinee must wait at least 60 days from their last attempt. No more than four attempts are allowed in a 12-month period.

CERTIFICATE
of ACCREDITATION
PERSONNEL CERTIFICATION

The American National Standards Institute hereby affirms that

The Always Food Safe Company, LLC
899 Montreal Circle, St. Paul, MN 55102-4245, United States

ACCREDITATION ID #1203

meets the ANSI accreditation program requirements and those set forth in

Conference for Food Protection - Standards for Accreditation of Food Protection Manager Certification Programs

for programs within the following

SCOPE OF ACCREDITATION

GRANTED 2020-02-06: Food Protection Manager Certification Program



Lore Hallenbeck

ANSI VICE PRESIDENT, ACCREDITATION SERVICES

2025-02-06

VALID THROUGH

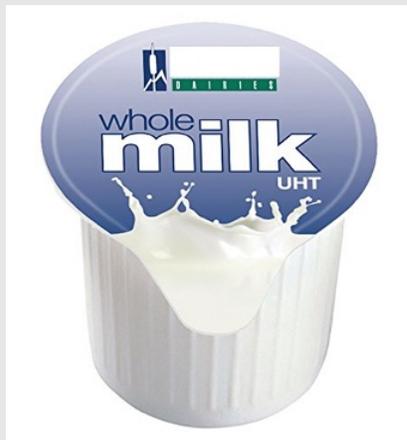
Certificate ID: ZXA0ETSD

A 6th ANSI
Accredited Food
Safety Program is
now available

Date marking

Both cottage cheese and cream cheese are defined as soft, uncured cheeses in 21 CFR 133.133 and 133.128 respectively. According to the Lm Risk Assessment Summary at <https://www.fda.gov/media/77947/download> (page 17) soft cheeses are in the moderate risk category of supporting the growth of Lm. Items in this category are included in the date marking requirements of the 2017 FDA Food Code because of this increased risk.

UHT Milk or UHT Almond Milk

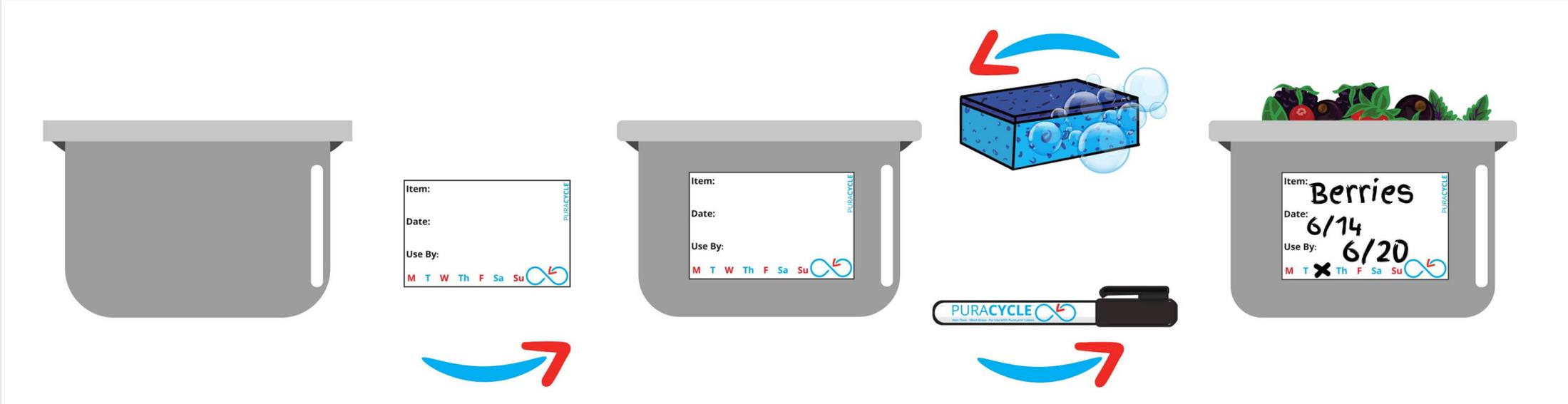


- Whether the product is UHT milk or UHT almond milk, once opened the product is considered TCS and requires date marking.
- The unopened commercially packaged product has been ultra-high temperature processed to achieve a shelf stable sterile product.
- However, once opened, the product can support pathogenic microorganism growth.
- If the product is a non-UHT (e.g. pasteurized or UT pasteurized) almond milk, the product would require refrigeration both before and after opening.

Puracycle Labels

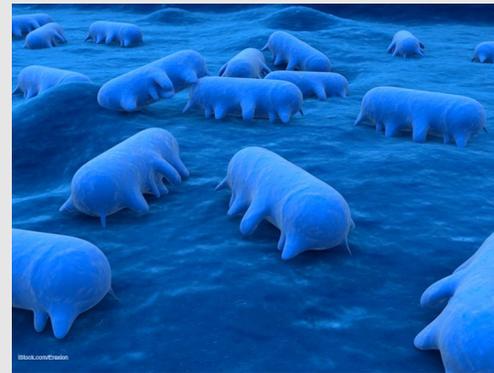


Puracycle Label Procedure



Salmonella London Outbreak Nash County Restaurant

- May 6, Communicable Disease Nurse (Nash County) received a case for Salmonella London.
- From May to November 2019 a total of 14 cases of Salmonella London across 4 counties with Nash County having most of the cases
- 10 people named the restaurant as the source
- Department of Agriculture on November 12th took 75 swabs
- November 19th, 9 of the 75 showed growth
- Facility closed on November 22nd



Food Code Q & A



Food Code Q&A

Q: Where is the appropriate citation to mark an individual turning off the faucets of a handwashing sink with their hands after handwashing is complete?

A: The best citation to use is 2-301.14 (E) or (I) – When to Wash. Before citing this as a violation, the REHS should observe the food employee begin to engage with an activity that requires hands to be cleaned (i.e. donning single-use gloves to handle food, etc.).

Additional Q & A

- Your turn to ask questions to Regional Staff