

2022 Regional Meeting #2

Food Protection Team



15A NCAC 18A .1300

Rules Governing the Sanitation of Hospitals, Nursing Homes, Adult Care Homes, and Other Institutions

December 1, 2022



Timeline

- ✓ • Rules required to be readopted per General Statute 150B-21.3A
- ✓ • Committee formed and evaluation of the Rules begins – February 2021
- ✓ • Proposed set of Rules submitted by the committee – July 2021
- ✓ • Approval by Commission for Public Health – May 4, 2022
- ✓ • Public comment period – June 1-August 1, 2022
- ✓ • Public hearing – July 11, 2022
- ✓ • Review of public comments by Commission for Public Health – August 3, 2022
- ✓ • Rules Re-write Commission – September 15, 2022 (extension granted)
- ✓ • Rules Re-write Commission – November 2022 (final approval)

Committee Members

- Thomas Jumalon- DHHS
- Cheryl Slachta- DHHS
- Michelle Bell- Forsyth
- Veronica Bryant- DHHS
- Terry Chappell- DHHS
- Charlisa Davis- Cumberland
- Dannie Kennedy- Hillco
- Angie Manning- Pitt
- Dr. William Rutala- UNC Med
- Evelyn Cook- UNC Med
- Chad Gambill- DHHS
- Greg Gartner- DHHS
- Jeff Harms- DHSR
- Jon Morgan- ARHS
- Terri Ritter- DHHS

Committee Members

- Jon White- Principle LTC
- Linda Heiland- Iredell
- Lisa McCoy-Wake
- Molly Fullwood- Carteret
- Monica McKinney- App Dist.
- Jennifer Moore- DHHS
- Michael Roberson- DHHS
- Rhonda Dempsey- Corporate Law Office
- Sara Trivette- Iredell
- Shawn Blackmon- Mecklenburg
- Stephen Graham- Mecklenburg
- Traci Stevens- Richmond
- Virginia Niehaus- NCDOJ
- Kirsten Leloudis- NCDOJ

Definitions (.1301)

New definitions added:

- *Activity kitchen*
- Administrator
- *Ancillary kitchen*
- Bed linens
- Clean
- *Dietary kitchen*
- EPA registered disinfectant
- Garbage
- Good repair
- *Nourishment station*
- *Rehabilitation kitchen*
- Resident
- Sanitize
- Time/Temperature Control for Safety

Activity Kitchen

- Kitchen for residents of an institution and their guests for preparing food for individual or group activities
- Available to residents or employees of a residential care facility if located in the same building



Ancillary Kitchen

- Used by the institution's employees for meal preparation and other work to support the dietary kitchen
- Shall meet .2600 Rules

Dietary Kitchen

- Main kitchen used to provide meals and nutrition services to the institution's residents, employees, and guests
- Shall meet .2600 Rules



Nourishment Station

Area where commercially packaged food that is used to provide nourishment to an institution's residents, employees, or guests is stored

Rehabilitation Kitchen

- Used solely for the purpose of providing supervised therapeutic activities to residents, including occupational or physical therapy
- Food prepared shall not be consumed by anyone who is not a participant in the therapeutic activity



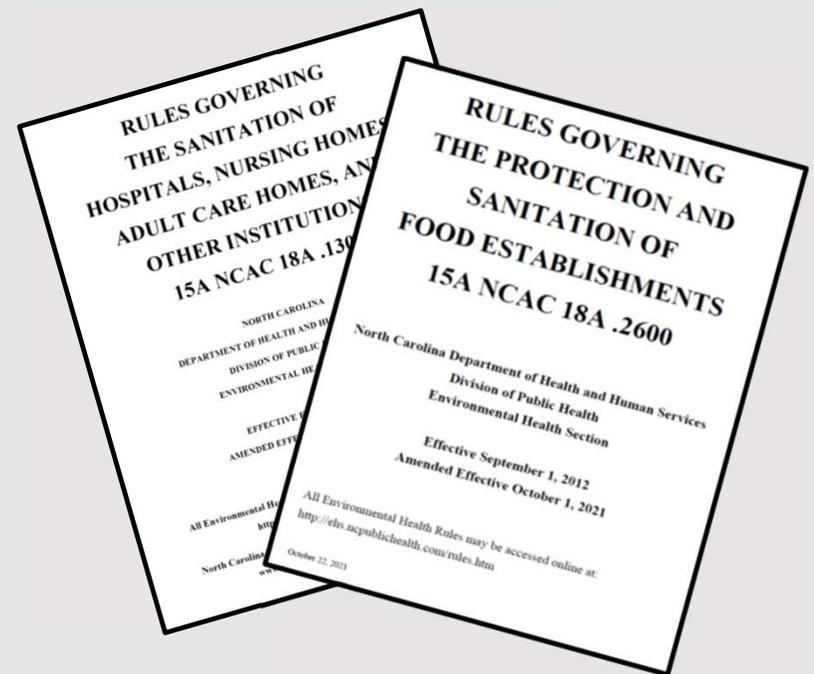
Approval of Plans (.1302)

- Construction plans submitted to the local health department by the licensee
- Review and approval required prior to construction



Inspections (.1304)

- Updated language
- “Food service” changed to “Dietary kitchen”
- Distinguishes between institution and kitchen inspections



.1305-.1307

- .1305 Grading Residential Care Facilities in Institutions
- .1306 Public Display of Grade Card
- .1307 Re-inspections



Scoring System (.1308)

- Updated language
- Reporting requirements
- Point deductions for violations
- Marking instructions

EMPLOYEES: [.1324]				
48	Clean outer clothing	2	1	0
49	Hands washed when required	3	1.5	0
50	Hands properly washed or decontaminated	3	1.5	0
51	Proper use of restriction, exclusion, and reporting	4	2	0
52	Vomitus and diarrheal clean up supplies; written clean up procedures available and complete	2	1	0

Marking Instructions (.1308)

- (1) Violation of Rule .1309 of this Section regarding the cleanliness and repair of floors and carpet equal no more than two points.
- (2) Violation of Rule .1310(a) of this Section regarding walls and ceilings shall equal no more than two points.
- (3) Violation of Rule .1310(b) of this Section regarding ceiling attachments shall equal no more than one point.
- (4) Violation of Rule .1311(a) of this Section regarding lighting levels shall equal no more than one point.

Inspection of Hospitals, Nursing Homes, Adult Care Homes and Other Institutions

Score: _____

Establishment Name: _____ **Establishment ID:** _____

Location Address: _____

City: _____ State: North Carolina

Zip: _____ County: _____

Licensee: _____

Telephone: _____

Wastewater System:

Municipal/Community Onsite Supply

Date: _____ Status Code: _____

Time In: _____ Time Out: _____

Inspection Re-Inspection

Water Supply:

Municipal/Community Onsite Supply



Deductions

FLOORS: WALLS AND CEILINGS: [.1309, .1310]			
1	Floors and carpets cleanable, clean, good repair; carpet odor free	2	1 0
2	Walls and ceilings clean, good repair	2	1 0
3	Ceiling attachments cleanable, clean, good repair	1	0.5 0
LIGHTING AND VENTILATION: [.1311]			
4	Lighting at least 10 foot candles, 30 inches above floor	1	0.5 0
5	Ventilation equipment clean, good repair	1	0.5 0
6	Ambient indoor air temperatures maintained	2	1 0
TOILET: HANDWASHING: AND BATHING FACILITIES: [.1312]			
7	Facilities provided, accessible, clean, good repair	2	1 0
8	Toilet rooms free of storage, handwash signs posted	1	0.5 0
9	Bedpans, urinals, bedside commodes and emesis basins properly cleaned and disinfected	1	0.5 0
10	Handwashing facilities properly located and equipped	3	1.5 0



Deductions

MEDICAL SUPPLIES: [.1318]			
30	Medication carts clean; sharps containers attached; food, utensils, medication and medication dispensers properly handled	2	1 0
31	Feeding bags, tubes, syringes and oral suction catheters properly handled	2	1 0
FURNISHINGS AND LAUNDRY: [.1319]			
32	Furnishings clean and in good repair; mattresses dry, clean, good repair	1	0.5 0
33	Bed linens in good repair; soiled linens changed, properly handled, containers properly labeled	1	0.5 0
34	Linens provided by the institution properly cleaned and sanitized	3	1.5 0
35	Resident's personal laundry properly handled; containers properly labeled; combined resident's laundry properly handled	1	0.5 0
36	Laundry area and equipment kept clean	1	0.5 0

11	EPA registered disinfectants used according to manufacturers instructions; approved testing methods and devices used	2	1	0
12	Bathing facilities properly equipped, equipment cleaned and disinfected	3	1.5	0
WATER SUPPLY: [.1313]				
13	Approved water supply	4	2	0
14	Bacteriological sampling current as required	2	1	0
15	No cross-connections observed	2	1	0
16	Hot water between 105°F and 116°F	3	1.5	0
17	Back-up water supply plan available and complete	1	0.5	0
DRINKING WATER FACILITIES: ICE HANDLING: [.1314]				
18	Drinking fountains clean, good repair	1	0.5	0
19	Multi-use utensils for service of ice and water cleaned, sanitized, good repair; single use utensils not reused	2	1	0
20	Ice protected and clean; dispensed properly; ice machines, scoops, containers; clean, good repair	2	1	0
LIQUID WASTES: [.1315]				
21	Approved sewage disposal	4	2	0
22	Mop basins or mop sinks used for mop waste	3	1.5	0
SOLID WASTES: PREMISES: MEDICAL WASTES: [.1316]				
23	Solid waste containers properly constructed, covered where required; good repair	1	0.5	0
24	Refuse, recyclables, and returnables properly stored	1	0.5	0
25	Containers and areas clean; sufficient capacity	1	0.5	0
26	Premises properly maintained	2	1	0
27	Medical waste properly handled and disposed of	2	1	0
PEST CONTROL: PESTICIDES: [.1317]				
28	No pest presence; effective pest control measures	1	0.5	0
29	Pesticides registered and approved for institutional use, properly handled	2	1	0

37	Wheelchairs, walkers, lifts, and other mobility equipment properly cleaned and sanitized	1	0.5	0
ACTIVITY KITCHENS, REHABILITATION KITCHENS, AND NOURISHMENT STATIONS: [.1320]				
38	Food service equipment and utensils clean, good repair	1	0.5	0
39	Utensils properly cleaned and sanitized; approved methods used	3	1.5	0
40	Handwash lavatory provided and properly equipped	2	1	0
41	Food contact surfaces of cooking and baking equipment clean	1	0.5	0
FOOD SUPPLIES: [.1321]				
42	Food and food supplies from approved sources; properly stored and handled	3	1.5	0
43	Food brought into the institution by employees or visitors of patients or residents properly stored, labeled and dated	1	0.5	0
FOOD PROTECTION IN ACTIVITY KITCHENS, REHABILITATION KITCHENS, AND NOURISHMENT STATIONS: [.1323]				
44	Time/Temperature Control for Safety (TCS) foods maintained as required	4	2	0
45	Hot and cold holding equipment provided; thermometers provided, accurate	1	0.5	0
46	Food properly stored and protected from contamination	1	0.5	0
47	No live animals where food is prepared or stored; proper measures to prevent contamination	2	1	0
EMPLOYEES: [.1324]				
48	Clean outer clothing	2	1	0
49	Hands washed when required	3	1.5	0
50	Hands properly washed or decontaminated	3	1.5	0
51	Proper use of restriction, exclusion, and reporting	4	2	0
52	Vomitus and diarrheal clean up supplies; written clean up procedures available and complete	2	1	0

Total Deductions: _____



Inspection of Hospitals, Nursing Homes, Adult Care Homes and Other Institutions

Score: _____

Establishment Name: _____ Establishment ID: _____

Location Address: _____

City: _____ State: North Carolina

Zip: _____ County: _____

Licensee: _____

Telephone: _____

Date: _____ Status Code: _____

Time In: _____ Time Out: _____

Inspection

Re-Inspection

Wastewater System:

Municipal/Community

Onsite Supply

Water Supply:

Municipal/Community

Onsite Supply

Deductions

FLOORS: WALLS AND CEILINGS: [.1309, .1310]			
1	Floors and carpets cleanable, clean, good repair; carpet odor free	2	1 0
2	Walls and ceilings clean, good repair	2	1 0
3	Ceiling attachments cleanable, clean, good repair	1	0.5 0
LIGHTING AND VENTILATION: [.1311]			
4	Lighting at least 10 foot candles, 30 inches above floor	1	0.5 0
5	Ventilation equipment clean, good repair	1	0.5 0
6	Ambient indoor air temperatures maintained	2	1 0
TOILET: HANDWASHING: AND BATHING FACILITIES: [.1312]			
7	Facilities provided, accessible, clean, good repair	2	1 0
8	Toilet rooms free of storage, handwash signs posted	1	0.5 0
9	Bedpans, urinals, bedside commodes and emesis basins properly cleaned and disinfected	1	0.5 0
10	Handwashing facilities properly located and equipped	3	1.5 0

Deductions

MEDICAL SUPPLIES: [.1318]			
30	Medication carts clean; sharps containers attached; food, utensils, medication and medication dispensers properly handled	2	1 0
31	Feeding bags, tubes, syringes and oral suction catheters properly handled	2	1 0
FURNISHINGS AND LAUNDRY: [.1319]			
32	Furnishings clean and in good repair; mattresses dry, clean, good repair	1	0.5 0
33	Bed linens in good repair; soiled linens changed, properly handled, containers properly labeled	1	0.5 0
34	Linens provided by the institution properly cleaned and sanitized	3	1.5 0
35	Resident's personal laundry properly handled; containers properly labeled; combined resident's laundry properly handled	1	0.5 0
36	Laundry area and equipment kept clean	1	0.5 0

Floors (.1309)

- Smooth & non-absorbent material
- Kept clean & in good repair
- Carpet odor-free
- #1 on inspection form



Walls & Ceilings (.1310)(a)

Interior walls & ceilings

- Kept clean & in good repair
- Doors, windows, and window trim
- #2 on inspection form



Ceiling Attachments (.1310)(b)

Ceiling attachments

- Kept clean & in good repair
- Light fixtures, fans, vents
- #3 on inspection form



Inspection of Hospitals, Nursing Homes, Adult Care Homes and Other Institutions

Score: _____

Establishment Name: _____ Establishment ID: _____

Location Address: _____

City: _____ State: North Carolina

Zip: _____ County: _____

Licensee: _____

Telephone: _____

Date: _____ Status Code: _____

Time In: _____ Time Out: _____

Inspection

Re-Inspection

Wastewater System:

Municipal/Community

Onsite Supply

Water Supply:

Municipal/Community

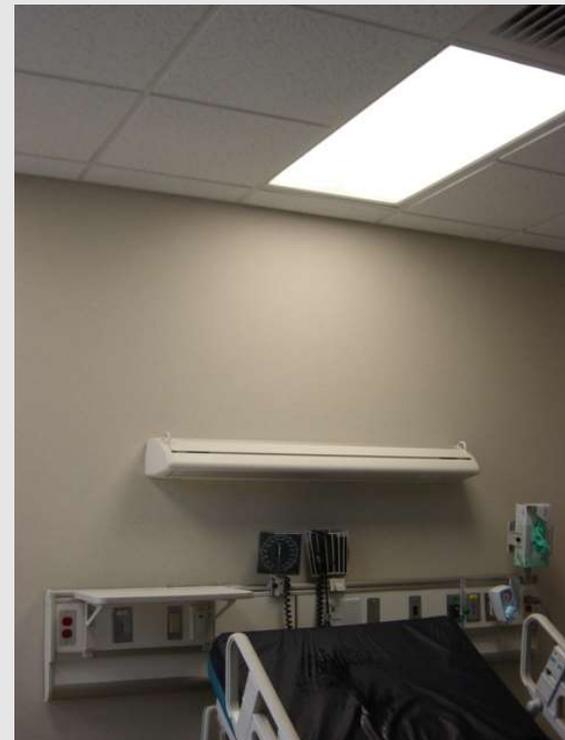
Onsite Supply

		Deductions		
FLOORS: WALLS AND CEILINGS: [.1309, .1310]				
1	Floors and carpets cleanable, clean, good repair; carpet odor free	2	1	0
2	Walls and ceilings clean, good repair	2	1	0
3	Ceiling attachments cleanable, clean, good repair	1	0.5	0
LIGHTING AND VENTILATION: [.1311]				
4	Lighting at least 10 foot candles, 30 inches above floor	1	0.5	0
5	Ventilation equipment clean, good repair	1	0.5	0
6	Ambient indoor air temperatures maintained	2	1	0
TOILET: HANDWASHING: AND BATHING FACILITIES: [.1312]				
7	Facilities provided, accessible, clean, good repair	2	1	0
8	Toilet rooms free of storage, handwash signs posted	1	0.5	0
9	Bedpans, urinals, bedside commodes and emesis basins properly cleaned and disinfected	1	0.5	0
10	Handwashing facilities properly located and equipped	3	1.5	0

		Deductions		
MEDICAL SUPPLIES: [.1318]				
30	Medication carts clean; sharps containers attached; food, utensils, medication and medication dispensers properly handled	2	1	0
31	Feeding bags, tubes, syringes and oral suction catheters properly handled	2	1	0
FURNISHINGS AND LAUNDRY: [.1319]				
32	Furnishings clean and in good repair; mattresses dry, clean, good repair	1	0.5	0
33	Bed linens in good repair; soiled linens changed, properly handled, containers properly labeled	1	0.5	0
34	Linens provided by the institution properly cleaned and sanitized	3	1.5	0
35	Resident's personal laundry properly handled; containers properly labeled; combined resident's laundry properly handled	1	0.5	0
36	Laundry area and equipment kept clean	1	0.5	0

Lighting (.1311)(a)

- At least 10 fc of light at 30 inches above the floor in all interior areas
- #4 on inspection form



Ventilation (.1311)(b)

- Ventilation equipment kept clean, in good repair
- #5 on inspection form



Indoor Air Temperature (.1311)(c)

- Ambient indoor air temperature maintained between 65-85°F
- #6 on inspection form



Inspection of Hospitals, Nursing Homes, Adult Care Homes and Other Institutions

Score: _____

Establishment Name: _____ Establishment ID: _____

Location Address: _____

City: _____ State: North Carolina

Zip: _____ County: _____

Licensee: _____

Telephone: _____

Date: _____ Status Code: _____
 Time In: _____ Time Out: _____
 Inspection Re-Inspection

Wastewater System:

- Municipal/Community Onsite Supply

Water Supply:

- Municipal/Community Onsite Supply

Deductions

FLOORS: WALLS AND CEILINGS: [.1309, .1310]				
1	Floors and carpets cleanable, clean, good repair; carpet odor free	2	1	0
2	Walls and ceilings clean, good repair	2	1	0
3	Ceiling attachments cleanable, clean, good repair	1	0.5	0
LIGHTING AND VENTILATION: [.1311]				
4	Lighting at least 10 foot candles, 30 inches above floor	1	0.5	0
5	Ventilation equipment clean, good repair	1	0.5	0
6	Ambient indoor air temperatures maintained	2	1	0
TOILET: HANDWASHING: AND BATHING FACILITIES: [.1312]				
7	Facilities provided, accessible, clean, good repair	2	1	0
8	Toilet rooms free of storage, handwash signs posted	1	0.5	0
9	Bedpans, urinals, bedside commodes and emesis basins properly cleaned and disinfected	1	0.5	0
10	Handwashing facilities properly located and equipped	3	1.5	0
11	EPA registered disinfectants used according to manufacturers instructions; approved testing methods and devices used	2	1	0
12	Bathing facilities properly equipped, equipment cleaned and disinfected	3	1.5	0

Deductions

MEDICAL SUPPLIES: [.1318]				
30	Medication carts clean; sharps containers attached; food, utensils, medication and medication dispensers properly handled	2	1	0
31	Feeding bags, tubes, syringes and oral suction catheters properly handled	2	1	0
FURNISHINGS AND LAUNDRY: [.1319]				
32	Furnishings clean and in good repair; mattresses dry, clean, good repair	1	0.5	0
33	Bed linens in good repair; soiled linens changed, properly handled, containers properly labeled	1	0.5	0
34	Linens provided by the institution properly cleaned and sanitized	3	1.5	0
35	Resident's personal laundry properly handled; containers properly labeled; combined resident's laundry properly handled	1	0.5	0
36	Laundry area and equipment kept clean	1	0.5	0
37	Wheelchairs, walkers, lifts, and other mobility equipment properly cleaned and sanitized	1	0.5	0
ACTIVITY KITCHENS, REHABILITATION KITCHENS, AND NOURISHMENT STATIONS: [.1320]				

Toilet: Handwashing: and Bathing Facilities (.1312)(a)

- Accessible to residents and staff
- Kept clean and in good repair
- #7 on inspection form



Toilet Rooms (.1312)(b)

- Toilet rooms not used for storage
- Handwashing sign posted in rooms used by institution employees
- #8 on inspection form



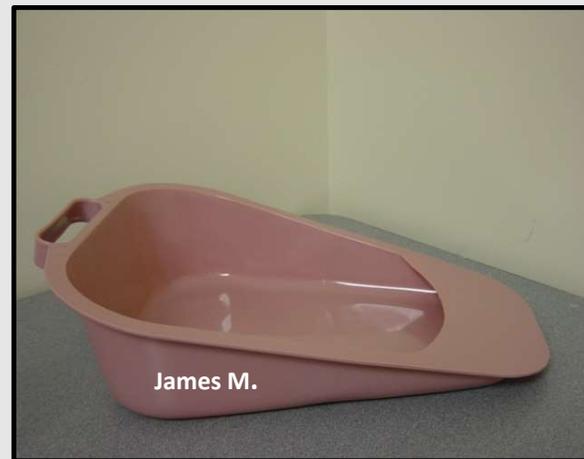
Bedpans, Bedside Commodes, Urinals & Emesis Basins (.1312)(c)

- Facilities provided for emptying, cleaning, and disinfecting
- Kept clean
- Disinfected before use by other residents
- Includes shared diaper changing surfaces



Bedpans, Bedside Commodes, Urinals & Emesis Basins (.1312)(c)

- When reused, labeled so they are associated with an individual resident
- Shall not be used by more than one resident
- #9 on inspection form



Handwashing Facilities (.1312)(d)

- *Located per licensing agency requirements:*
 - Patient rooms
 - Toilet rooms (unless connected to a patient room with hand sink)
 - Therapy rooms
 - Drug storage and preparation areas
 - Clean and soiled utility
 - Nursing units
 - Nourishment stations
- #10 on inspection form



Hand Hygiene Program (.1312)(d)

- Written plan implemented when handwashing facilities are not located in required areas
- Must be approved by the LHD prior to implementation; written approval provided to licensee

Hand Hygiene Program (.1312)(d)

- *Plan should address:*
 - Type and frequency of activities that involve employee or resident contact with bodily excretions or secretions
 - The number of handwashing facilities on each wing or floor of an institution's building or buildings
- #11 on inspection form

Handwashing Facilities (.1312)(d)

Equipped with:

- Running water
- Tempering device

Supplied with:

- Soap
 - Disposable or individual towel *or* hand-drying devices
- #10 on inspection form



Handwashing Facilities (.1312)(d)

- Can be used only for handwashing
- Cannot be used for disposal of bodily fluids or washing items that are not clean
- #10 on inspection form



Handwashing Facilities (.1312)(d)

In Resident Rooms:

- Personal hygiene
- Rinsing feeding tubes
- Obtaining drinking water
- Disposal of medications or non-TCS liquids as long as the handwashing facility is kept clean and is disinfected daily



Handwashing Facilities (.1312)(d)

- Handsinks in medication rooms may be used to dispose of medications
- In accordance with manufacturer's instructions



Disinfectants (.1312)(e)

- ***Disinfectants:***
 - EPA registered
 - Used in accordance with manufacturer's instructions
- Measuring device, chemical testing device, or the methods and devices prescribed by the chemical manufacturer used when disinfectant is mixed and prepared by institution employees
- #11 on inspection form



Bathing Facilities (.1312)(f)

- *Bathing facilities equipped:*
 - Running water
 - Tempering device
- Bathing equipment that has contact with a resident's skin and is used by more than one resident kept clean and disinfected between resident uses



- #12 on inspection form

Bathing Facilities (.1312)(f)

- Bathing equipment that uses a pump to move water kept clean in accordance with the manufacturer's instructions
- #12 on inspection form



11	EPA registered disinfectants used according to manufacturers instructions; approved testing methods and devices used	2	1	0
12	Bathing facilities properly equipped, equipment cleaned and disinfected	3	1.5	0
WATER SUPPLY: [.1313]				
13	Approved water supply	4	2	0
14	Bacteriological sampling current as required	2	1	0
15	No cross-connections observed	2	1	0
16	Hot water between 105°F and 116°F	3	1.5	0
17	Back-up water supply plan available and complete	1	0.5	0
DRINKING WATER FACILITIES: ICE HANDLING: [.1314]				
18	Drinking fountains clean, good repair	1	0.5	0
19	Multi-use utensils for service of ice and water cleaned, sanitized, good repair; single use utensils not reused	2	1	0
20	Ice protected and clean; dispensed properly; ice machines, scoops, containers; clean, good repair	2	1	0
LIQUID WASTES: [.1315]				
21	Approved sewage disposal	4	2	0
22	Mop basins or mop sinks used for mop waste	3	1.5	0
SOLID WASTES: PREMISES: MEDICAL WASTES: [.1316]				
23	Solid waste containers properly constructed, covered where required; good repair	1	0.5	0
24	Refuse, recyclables, and returnables properly stored	1	0.5	0
25	Containers and areas clean; sufficient capacity	1	0.5	0
26	Premises properly maintained	2	1	0
27	Medical waste properly handled and disposed of	2	1	0
PEST CONTROL: PESTICIDES: [.1317]				
28	No pest presence; effective pest control measures	1	0.5	0
29	Pesticides registered and approved for institutional use, properly handled	2	1	0

37	Wheelchairs, walkers, lifts, and other mobility equipment properly cleaned and sanitized	1	0.5	0
ACTIVITY KITCHENS, REHABILITATION KITCHENS, AND NOURISHMENT STATIONS: [.1320]				
38	Food service equipment and utensils clean, good repair	1	0.5	0
39	Utensils properly cleaned and sanitized; approved methods used	3	1.5	0
40	Handwash lavatory provided and properly equipped	2	1	0
41	Food contact surfaces of cooking and baking equipment clean	1	0.5	0
FOOD SUPPLIES: [.1321]				
42	Food and food supplies from approved sources; properly stored and handled	3	1.5	0
43	Food brought into the institution by employees or visitors of patients or residents properly stored, labeled and dated	1	0.5	0
FOOD PROTECTION IN ACTIVITY KITCHENS, REHABILITATION KITCHENS, AND NOURISHMENT STATIONS: [.1323]				
44	Time/Temperature Control for Safety (TCS) foods maintained as required	4	2	0
45	Hot and cold holding equipment provided; thermometers provided, accurate	1	0.5	0
46	Food properly stored and protected from contamination	1	0.5	0
47	No live animals where food is prepared or stored; proper measures to prevent contamination	2	1	0
EMPLOYEES: [.1324]				
48	Clean outer clothing	2	1	0
49	Hands washed when required	3	1.5	0
50	Hands properly washed or decontaminated	3	1.5	0
51	Proper use of restriction, exclusion, and reporting	4	2	0
52	Vomitus and diarrheal clean up supplies; written clean up procedures available and complete	2	1	0

Total Deductions: _____



Water Supply (.1313)(a-c)

- *Community*
- *Non-community*
 - Meets .1700 Rules
 - Bacteriological sample collected once a year
- No cross-connections
- #13, #14, and #15 on inspection form



Water Supply (.1313)(d)

- Water heating facilities provided
- Hot and cold running water under pressure provided and sufficient to carry out all operations
- Hot water shall be provided between **105°F-116°F** at handwashing and bathing facilities
- #16 on inspection form



Interruption of Water Supply (.1313)(e)

- Water supply interrupted **>4 consecutive hours**, licensing agency & LHD notified
- Written plan provided to obtain backup water supply or alternate water source
 - **Two liters of potable water per day per resident and employee for drinking**
 - Potable water provided for other activities
 - Relocation of residents
- Sources labeled or hooded to prevent use
- **#17 on inspection form**



11	EPA registered disinfectants used according to manufacturers instructions; approved testing methods and devices used	2	1	0
12	Bathing facilities properly equipped, equipment cleaned and disinfected	3	1.5	0
WATER SUPPLY: [.1313]				
13	Approved water supply	4	2	0
14	Bacteriological sampling current as required	2	1	0
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DRINKING WATER FACILITIES: ICE HANDLING: [.1314]				
18	Drinking fountains clean, good repair	1	0.5	0
19	Multi-use utensils for service of ice and water cleaned, sanitized, good repair; single use utensils not reused	2	1	0
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LIQUID WASTES: [.1315]				
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SOLID WASTES: PREMISES: MEDICAL WASTES: [.1316]				
23	Solid waste containers properly constructed, covered where required; good repair	1	0.5	0
24	Refuse, recyclables, and returnables properly stored	1	0.5	0
25	Containers and areas clean; sufficient capacity	1	0.5	0
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PEST CONTROL: PESTICIDES: [.1317]				
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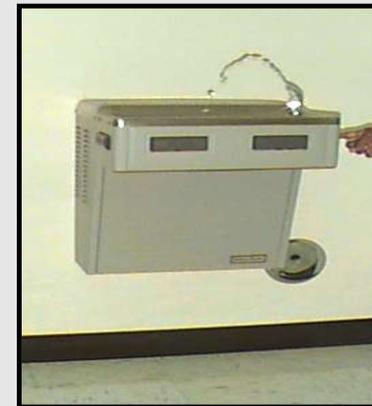
37	Wheelchairs, walkers, lifts, and other mobility equipment properly cleaned and sanitized	1	0.5	0
ACTIVITY KITCHENS, REHABILITATION KITCHENS, AND NOURISHMENT STATIONS: [.1320]				
38	Food service equipment and utensils clean, good repair	1	0.5	0
39	Utensils properly cleaned and sanitized; approved methods used	3	1.5	0
40	Handwash lavatory provided and properly equipped	2	1	0
41	Food contact surfaces of cooking and baking equipment clean	1	0.5	0
FOOD SUPPLIES: [.1321]				
42	Food and food supplies from approved sources; properly stored and handled	3	1.5	0
43	Food brought into the institution by employees or visitors of patients or residents properly stored, labeled and dated	1	0.5	0
FOOD PROTECTION IN ACTIVITY KITCHENS, REHABILITATION KITCHENS, AND NOURISHMENT STATIONS: [.1323]				
44	Time/Temperature Control for Safety (TCS) foods maintained as required	4	2	0
45	Hot and cold holding equipment provided; thermometers provided, accurate	1	0.5	0
46	Food properly stored and protected from contamination	1	0.5	0
47	No live animals where food is prepared or stored; proper measures to prevent contamination	2	1	0
EMPLOYEES: [.1324]				
48	Clean outer clothing	2	1	0
49	Hands washed when required	3	1.5	0
50	Hands properly washed or decontaminated	3	1.5	0
51	Proper use of restriction, exclusion, and reporting	4	2	0
52	Vomitus and diarrheal clean up supplies; written clean up procedures available and complete	2	1	0

Total Deductions: _____



Drinking Water Facilities (.1314)(a & b)

- Water fountains:
 - Kept clean & in good repair
- Multi-use utensils for service of water and ice:
 - Kept clean & in good repair
 - Sanitized before being provided to a resident for use
- Disposable, single-service utensils used by only one person
- #18 and #19 on inspection form



Ice Handling (.1314)(c)

- Ice protected against physical, chemical, and biological contamination and kept clean
- Ice machines, buckets, and scoops kept clean and in good repair
- Ice machines and storage chests accessible to **residents, guests, or the public:**
 - Ice provided through automatic ice dispensing equipment
 - Ice cannot be accessed using a scoop or bucket



- #20 on inspection form

11	EPA registered disinfectants used according to manufacturers instructions; approved testing methods and devices used	2	1	0
12	Bathing facilities properly equipped, equipment cleaned and disinfected	3	1.5	0
WATER SUPPLY: [.1313]				
13	Approved water supply	4	2	0
14	Bacteriological sampling current as required	2	1	0
15	No cross-connections observed	2	1	0
16	Hot water between 105°F and 116°F	3	1.5	0
17	Back-up water supply plan available and complete	1	0.5	0
DRINKING WATER FACILITIES: ICE HANDLING: [.1314]				
18	Drinking fountains clean, good repair	1	0.5	0
19	Multi-use utensils for service of ice and water cleaned, sanitized, good repair; single use utensils not reused	2	1	0
20	Ice protected and clean; dispensed properly; ice machines, scoops, containers; clean, good repair	2	1	0
LIQUID WASTES: [.1315]				
21	Approved sewage disposal	4	2	0
22	Mop basins or mop sinks used for mop waste	3	1.5	0
SOLID WASTES: PREMISES: MEDICAL WASTES: [.1316]				
23	Solid waste containers properly constructed, covered where required; good repair	1	0.5	0
24	Refuse, recyclables, and returnables properly stored	1	0.5	0
25	Containers and areas clean; sufficient capacity	1	0.5	0
26	Premises properly maintained	2	1	0
27	Medical waste properly handled and disposed of	2	1	0
PEST CONTROL: PESTICIDES: [.1317]				
28	No pest presence; effective pest control measures	1	0.5	0
29	Pesticides registered and approved for institutional use, properly handled	2	1	0

37	Wheelchairs, walkers, lifts, and other mobility equipment properly cleaned and sanitized	1	0.5	0
ACTIVITY KITCHENS, REHABILITATION KITCHENS, AND NOURISHMENT STATIONS: [.1320]				
38	Food service equipment and utensils clean, good repair	1	0.5	0
39	Utensils properly cleaned and sanitized; approved methods used	3	1.5	0
40	Handwash lavatory provided and properly equipped	2	1	0
41	Food contact surfaces of cooking and baking equipment clean	1	0.5	0
FOOD SUPPLIES: [.1321]				
42	Food and food supplies from approved sources; properly stored and handled	3	1.5	0
43	Food brought into the institution by employees or visitors of patients or residents properly stored, labeled and dated	1	0.5	0
FOOD PROTECTION IN ACTIVITY KITCHENS, REHABILITATION KITCHENS, AND NOURISHMENT STATIONS: [.1323]				
44	Time/Temperature Control for Safety (TCS) foods maintained as required	4	2	0
45	Hot and cold holding equipment provided; thermometers provided, accurate	1	0.5	0
46	Food properly stored and protected from contamination	1	0.5	0
47	No live animals where food is prepared or stored; proper measures to prevent contamination	2	1	0
EMPLOYEES: [.1324]				
48	Clean outer clothing	2	1	0
49	Hands washed when required	3	1.5	0
50	Hands properly washed or decontaminated	3	1.5	0
51	Proper use of restriction, exclusion, and reporting	4	2	0
52	Vomitus and diarrheal clean up supplies; written clean up procedures available and complete	2	1	0

Total Deductions: _____



Liquid Waste (.1315)(a & b)

- Approved wastewater disposal system
 - Publicly operated
 - On-site system
- Mop basin or mop sink used to wash mops and dispose of mop water
- #21 and #22 on inspection form



11	EPA registered disinfectants used according to manufacturers instructions; approved testing methods and devices used	2	1	0
12	Bathing facilities properly equipped, equipment cleaned and disinfected	3	1.5	0
WATER SUPPLY: [.1313]				
13	Approved water supply	4	2	0
14	Bacteriological sampling current as required	2	1	0
15	No cross-connections observed	2	1	0
16	Hot water between 105°F and 116°F	3	1.5	0
17	Back-up water supply plan available and complete	1	0.5	0
DRINKING WATER FACILITIES: ICE HANDLING: [.1314]				
18	Drinking fountains clean, good repair	1	0.5	0
19	Multi-use utensils for service of ice and water cleaned, sanitized, good repair; single use utensils not reused	2	1	0
20	Ice protected and clean; dispensed properly; ice machines, scoops, containers; clean, good repair	2	1	0
LIQUID WASTES: [.1315]				
21	Approved sewage disposal	4	2	0
22	Mop basins or mop sinks used for mop waste	3	1.5	0
SOLID WASTES: PREMISES: MEDICAL WASTES: [.1316]				
23	Solid waste containers properly constructed, covered where required; good repair	1	0.5	0
24	Refuse, recyclables, and returnables properly stored	1	0.5	0
25	Containers and areas clean; sufficient capacity	1	0.5	0
26	Premises properly maintained	2	1	0
27	Medical waste properly handled and disposed of	2	1	0
PEST CONTROL: PESTICIDES: [.1317]				
28	No pest presence; effective pest control measures	1	0.5	0
29	Pesticides registered and approved for institutional use, properly handled	2	1	0

37	Wheelchairs, walkers, lifts, and other mobility equipment properly cleaned and sanitized	1	0.5	0
ACTIVITY KITCHENS, REHABILITATION KITCHENS, AND NOURISHMENT STATIONS: [.1320]				
38	Food service equipment and utensils clean, good repair	1	0.5	0
39	Utensils properly cleaned and sanitized; approved methods used	3	1.5	0
40	Handwash lavatory provided and properly equipped	2	1	0
41	Food contact surfaces of cooking and baking equipment clean	1	0.5	0
FOOD SUPPLIES: [.1321]				
42	Food and food supplies from approved sources; properly stored and handled	3	1.5	0
43	Food brought into the institution by employees or visitors of patients or residents properly stored, labeled and dated	1	0.5	0
FOOD PROTECTION IN ACTIVITY KITCHENS, REHABILITATION KITCHENS, AND NOURISHMENT STATIONS: [.1323]				
44	Time/Temperature Control for Safety (TCS) foods maintained as required	4	2	0
45	Hot and cold holding equipment provided; thermometers provided, accurate	1	0.5	0
46	Food properly stored and protected from contamination	1	0.5	0
47	No live animals where food is prepared or stored; proper measures to prevent contamination	2	1	0
EMPLOYEES: [.1324]				
48	Clean outer clothing	2	1	0
49	Hands washed when required	3	1.5	0
50	Hands properly washed or decontaminated	3	1.5	0
51	Proper use of restriction, exclusion, and reporting	4	2	0
52	Vomitus and diarrheal clean up supplies; written clean up procedures available and complete	2	1	0

Total Deductions: _____



Solid Waste (.1316)(a & b)

- Stored in leak-proof, non-absorbent containers with tight-fitting lids when not in use
- Refuse, recyclables, and returnables stored in containers, rooms, or designated areas
- #23 and #24 on inspection form



Solid Waste (.1316)(c)

- Designated rooms and containers adequate and kept clean
- Cleaning facilities for containers provided
- #25 on inspection form



Premises (.1316)(d)

- Exterior and interior premises kept free of garbage, solid waste, yard trash, pest harborages
- #26 on inspection form



Medical Waste (.1316)(e)

- Medical wastes shall be handled and disposed of as required in NC "Solid Waste Management Rules" 15A NCAC 13B .1200
- #27 on inspection form



11	EPA registered disinfectants used according to manufacturers instructions; approved testing methods and devices used	2	1	0
12	Bathing facilities properly equipped, equipment cleaned and disinfected	3	1.5	0
WATER SUPPLY: [.1313]				
13	Approved water supply	4	2	0
14	Bacteriological sampling current as required	2	1	0
15	No cross-connections observed	2	1	0
16	Hot water between 105°F and 116°F	3	1.5	0
17	Back-up water supply plan available and complete	1	0.5	0
DRINKING WATER FACILITIES: ICE HANDLING: [.1314]				
18	Drinking fountains clean, good repair	1	0.5	0
19	Multi-use utensils for service of ice and water cleaned, sanitized, good repair; single use utensils not reused	2	1	0
20	Ice protected and clean; dispensed properly; ice machines, scoops, containers; clean, good repair	2	1	0
LIQUID WASTES: [.1315]				
21	Approved sewage disposal	4	2	0
22	Mop basins or mop sinks used for mop waste	3	1.5	0
SOLID WASTES: PREMISES: MEDICAL WASTES: [.1316]				
23	Solid waste containers properly constructed, covered where required; good repair	1	0.5	0
24	Refuse, recyclables, and returnables properly stored	1	0.5	0
25	Containers and areas clean; sufficient capacity	1	0.5	0
26	Premises properly maintained	2	1	0
27	Medical waste properly handled and disposed of	2	1	0
PEST CONTROL: PESTICIDES: [.1317]				
28	No pest presence; effective pest control measures	1	0.5	0
29	Pesticides registered and approved for institutional use, properly handled	2	1	0

37	Wheelchairs, walkers, lifts, and other mobility equipment properly cleaned and sanitized	1	0.5	0
ACTIVITY KITCHENS, REHABILITATION KITCHENS, AND NOURISHMENT STATIONS: [.1320]				
38	Food service equipment and utensils clean, good repair	1	0.5	0
39	Utensils properly cleaned and sanitized; approved methods used	3	1.5	0
40	Handwash lavatory provided and properly equipped	2	1	0
41	Food contact surfaces of cooking and baking equipment clean	1	0.5	0
FOOD SUPPLIES: [.1321]				
42	Food and food supplies from approved sources; properly stored and handled	3	1.5	0
43	Food brought into the institution by employees or visitors of patients or residents properly stored, labeled and dated	1	0.5	0
FOOD PROTECTION IN ACTIVITY KITCHENS, REHABILITATION KITCHENS, AND NOURISHMENT STATIONS: [.1323]				
44	Time/Temperature Control for Safety (TCS) foods maintained as required	4	2	0
45	Hot and cold holding equipment provided; thermometers provided, accurate	1	0.5	0
46	Food properly stored and protected from contamination	1	0.5	0
47	No live animals where food is prepared or stored; proper measures to prevent contamination	2	1	0
EMPLOYEES: [.1324]				
48	Clean outer clothing	2	1	0
49	Hands washed when required	3	1.5	0
50	Hands properly washed or decontaminated	3	1.5	0
51	Proper use of restriction, exclusion, and reporting	4	2	0
52	Vomitus and diarrheal clean up supplies; written clean up procedures available and complete	2	1	0

Total Deductions: _____



Pest Control (.1317)(a)

- Buildings free of pests
- Openings to the outside equipped with:
 - Self-closing doors
 - Closed windows
 - Window screening
 - Controlled air curtains

- #28 on inspection form



Pesticides (.1317)(b)

- Registered
- Used, handled, and stored per manufacturer's instructions
- #29 on inspection form



Inspection of Hospitals, Nursing Homes, Adult Care Homes and Other Institutions

Score: _____

Establishment Name: _____ Establishment ID: _____

Location Address: _____

City: _____ State: North Carolina

Zip: _____ County: _____

Licensee: _____

Telephone: _____

Date: _____ Status Code: _____
 Time In: _____ Time Out: _____
 Inspection Re-Inspection

Wastewater System:

- Municipal/Community Onsite Supply

Water Supply:

- Municipal/Community Onsite Supply

Deductions

FLOORS: WALLS AND CEILINGS: [.1309, .1310]				
1	Floors and carpets cleanable, clean, good repair; carpet odor free	2	1	0
2	Walls and ceilings clean, good repair	2	1	0
3	Ceiling attachments cleanable, clean, good repair	1	0.5	0
LIGHTING AND VENTILATION: [.1311]				
4	Lighting at least 10 foot candles, 30 inches above floor	1	0.5	0
5	Ventilation equipment clean, good repair	1	0.5	0
6	Ambient indoor air temperatures maintained	2	1	0
TOILET: HANDWASHING: AND BATHING FACILITIES: [.1312]				
7	Facilities provided, accessible, clean, good repair	2	1	0
8	Toilet rooms free of storage, handwash signs posted	1	0.5	0
9	Bedpans, urinals, bedside commodes and emesis basins properly cleaned and disinfected	1	0.5	0
10	Handwashing facilities properly located and equipped	3	1.5	0
11	EPA registered disinfectants used according to manufacturers instructions; approved testing methods and devices used	2	1	0
12	Bathing facilities properly equipped, equipment cleaned and disinfected	3	1.5	0

Deductions

MEDICAL SUPPLIES: [.1318]				
30	Medication carts clean; sharps containers attached; food, utensils, medication and medication dispensers properly handled	2	1	0
31	Feeding bags, tubes, syringes and oral suction catheters properly handled	2	1	0
FURNISHINGS AND LAUNDRY: [.1319]				
32	Furnishings clean and in good repair; mattresses dry, clean, good repair	1	0.5	0
33	Bed linens in good repair; soiled linens changed, properly handled, containers properly labeled	1	0.5	0
34	Linens provided by the institution properly cleaned and sanitized	3	1.5	0
35	Resident's personal laundry properly handled; containers properly labeled; combined resident's laundry properly handled	1	0.5	0
36	Laundry area and equipment kept clean	1	0.5	0
37	Wheelchairs, walkers, lifts, and other mobility equipment properly cleaned and sanitized	1	0.5	0
ACTIVITY KITCHENS, REHABILITATION KITCHENS, AND NOURISHMENT STATIONS: [.1320]				

Medical Supplies (.1318)(a)

- Medication carts kept clean
- Food, utensils, medications, and medication dispensing equipment used on med carts kept clean
- Sharps containers on med carts attached or secured to prevent spilling
- #30 on inspection form



Medical Supplies (.1318)(b)

- Feeding bags, tubes, syringes, and oral suction catheters stored and used in accordance with the manufacturer's instructions
- #31 on inspection form



Inspection of Hospitals, Nursing Homes, Adult Care Homes and Other Institutions

Score: _____

Establishment Name: _____ Establishment ID: _____

Location Address: _____

City: _____ State: North Carolina

Zip: _____ County: _____

Licensee: _____

Telephone: _____

Date: _____ Status Code: _____

Time In: _____ Time Out: _____

Inspection

Re-Inspection

Wastewater System:

Municipal/Community

Onsite Supply

Water Supply:

Municipal/Community

Onsite Supply

Deductions

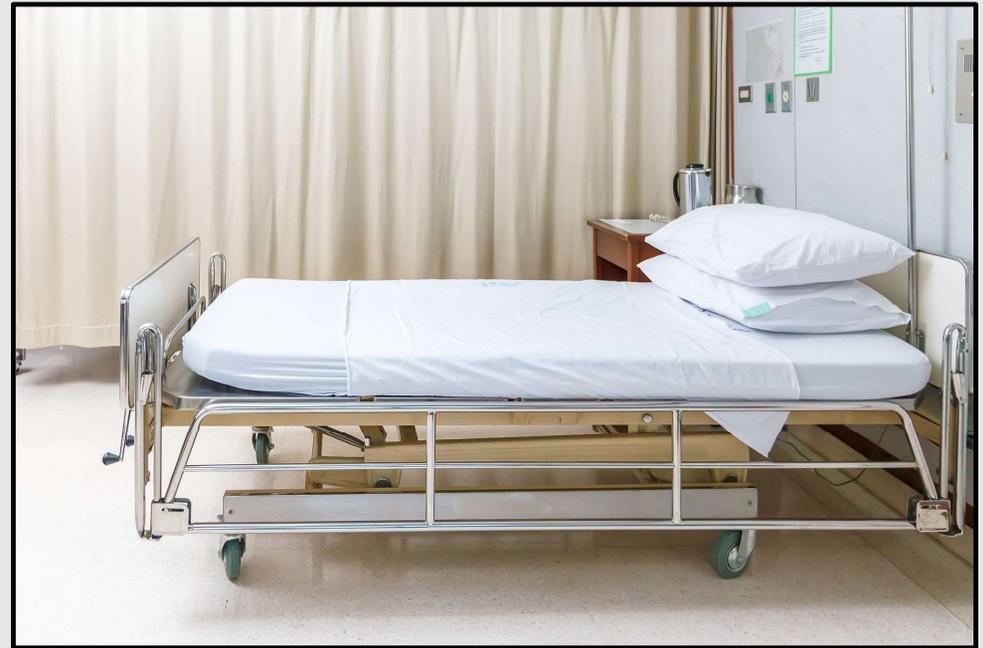
FLOORS: WALLS AND CEILINGS: [.1309, .1310]				
1	Floors and carpets cleanable, clean, good repair; carpet odor free	2	1	0
2	Walls and ceilings clean, good repair	2	1	0
3	Ceiling attachments cleanable, clean, good repair	1	0.5	0
LIGHTING AND VENTILATION: [.1311]				
4	Lighting at least 10 foot candles, 30 inches above floor	1	0.5	0
5	Ventilation equipment clean, good repair	1	0.5	0
6	Ambient indoor air temperatures maintained	2	1	0
TOILET: HANDWASHING: AND BATHING FACILITIES: [.1312]				
7	Facilities provided, accessible, clean, good repair	2	1	0
8	Toilet rooms free of storage, handwash signs posted	1	0.5	0
9	Bedpans, urinals, bedside commodes and emesis basins properly cleaned and disinfected	1	0.5	0
10	Handwashing facilities properly located and equipped	3	1.5	0
11	EPA registered disinfectants used according to manufacturers instructions; approved testing methods and devices used	2	1	0
12	Bathing facilities properly equipped, equipment cleaned and disinfected	3	1.5	0

Deductions

MEDICAL SUPPLIES: [.1318]				
30	Medication carts clean; sharps containers attached; food, utensils, medication and medication dispensers properly handled	2	1	0
31	Feeding bags, tubes, syringes and oral suction catheters properly handled	2	1	0
FURNISHINGS AND LAUNDRY: [.1319]				
32	Furnishings clean and in good repair; mattresses dry, clean, good repair	1	0.5	0
33	Bed linens in good repair; soiled linens changed, properly handled, containers properly labeled	1	0.5	0
34	Linens provided by the institution properly cleaned and sanitized	3	1.5	0
35	Resident's personal laundry properly handled; containers properly labeled; combined resident's laundry properly handled	1	0.5	0
36	Laundry area and equipment kept clean	1	0.5	0
37	Wheelchairs, walkers, lifts, and other mobility equipment properly cleaned and sanitized	1	0.5	0
ACTIVITY KITCHENS, REHABILITATION KITCHENS, AND NOURISHMENT STATIONS: [.1320]				

Furnishings (.1319)(a)

- ***Includes:***
 - Furniture
 - Mattresses/bed springs
 - Curtains, rugs, & blinds
 - Kept clean and in good repair
 - Mattresses clean, dry, and in good repair
-
- **#32 on inspection form**



Linens (.1319)(b)

- ***Clean linen:***
 - Free from holes and tears
 - Changed when no longer clean
- ***Unclean linen:***
 - Placed in a covered and labeled container at point of use
 - Handled and stored separately from cleaned and sanitized linen
- **#33 on inspection form**



Laundry (.1319)(c & e)

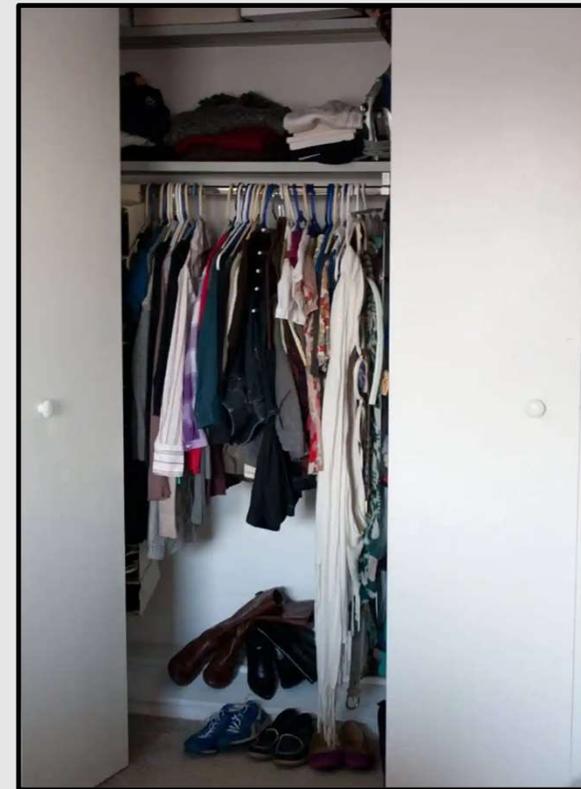
- **Hot Water:**
 - Per manufacturer's instructions
- **Chemical:**
 - Solution of at least 50 ppm chlorine
 - Approved laundry sanitizer
 - Process that produces 99.9% reduction of pathogens
- Laundry areas & equipment kept clean



- #34 and #36 on inspection form

Resident Personal Laundry (.1319)(d)

- Unclean clothing & linens:
 - Placed in a covered and labeled container or bag
 - Handled and stored separate from cleaned laundry
- Must use hot water or chemical method if laundry for more than one resident is combined
- #35 on inspection form



Other Furnishings (.1319)(f)

- ***Includes:***
 - Wheelchairs
 - Walkers
 - Lifts
 - Other mobility equipment
- Kept clean
- **Sanitized** between uses by different residents
- #37 on inspection form



11	EPA registered disinfectants used according to manufacturers instructions; approved testing methods and devices used	2	1	0
12	Bathing facilities properly equipped, equipment cleaned and disinfected	3	1.5	0
WATER SUPPLY: [.1313]				
13	Approved water supply	4	2	0
14	Bacteriological sampling current as required	2	1	0
15	No cross-connections observed	2	1	0
16	Hot water between 105°F and 116°F	3	1.5	0
17	Back-up water supply plan available and complete	1	0.5	0
DRINKING WATER FACILITIES: ICE HANDLING: [.1314]				
18	Drinking fountains clean, good repair	1	0.5	0
19	Multi-use utensils for service of ice and water cleaned, sanitized, good repair; single use utensils not reused	2	1	0
20	Ice protected and clean; dispensed properly; ice machines, scoops, containers; clean, good repair	2	1	0
LIQUID WASTES: [.1315]				
21	Approved sewage disposal	4	2	0
22	Mop basins or mop sinks used for mop waste	3	1.5	0
SOLID WASTES: PREMISES: MEDICAL WASTES: [.1316]				
23	Solid waste containers properly constructed, covered where required; good repair	1	0.5	0
24	Refuse, recyclables, and returnables properly stored	1	0.5	0
25	Containers and areas clean; sufficient capacity	1	0.5	0
26	Premises properly maintained	2	1	0
27	Medical waste properly handled and disposed of	2	1	0
PEST CONTROL: PESTICIDES: [.1317]				
28	No pest presence; effective pest control measures	1	0.5	0
29	Pesticides registered and approved for institutional use, properly handled	2	1	0

37	Wheelchairs, walkers, lifts, and other mobility equipment properly cleaned and sanitized	1	0.5	0
ACTIVITY KITCHENS, REHABILITATION KITCHENS, AND NOURISHMENT STATIONS: [.1320]				
38	Food service equipment and utensils clean, good repair	1	0.5	0
39	Utensils properly cleaned and sanitized; approved methods used	3	1.5	0
40	Handwash lavatory provided and properly equipped	2	1	0
41	Food contact surfaces of cooking and baking equipment clean	1	0.5	0
FOOD SUPPLIES: [.1321]				
42	Food and food supplies from approved sources; properly stored and handled	3	1.5	0
43	Food brought into the institution by employees or visitors of patients or residents properly stored, labeled and dated	1	0.5	0
FOOD PROTECTION IN ACTIVITY KITCHENS, REHABILITATION KITCHENS, AND NOURISHMENT STATIONS: [.1323]				
44	Time/Temperature Control for Safety (TCS) foods maintained as required	4	2	0
45	Hot and cold holding equipment provided; thermometers provided, accurate	1	0.5	0
46	Food properly stored and protected from contamination	1	0.5	0
47	No live animals where food is prepared or stored; proper measures to prevent contamination	2	1	0
EMPLOYEES: [.1324]				
48	Clean outer clothing	2	1	0
49	Hands washed when required	3	1.5	0
50	Hands properly washed or decontaminated	3	1.5	0
51	Proper use of restriction, exclusion, and reporting	4	2	0
52	Vomitus and diarrheal clean up supplies; written clean up procedures available and complete	2	1	0

Total Deductions: _____



Activity Kitchens, Rehabilitation Kitchens, and Nourishment Stations (.1320)(a & c)

- Food service equipment and utensils kept clean and in good repair
- Domestic equipment allowed
- Handwashing facility provided where food is portioned, served, or handled
- #38 and #40 on inspection form



Activity Kitchens, Rehabilitation Kitchens, and Nourishment Stations (.1320)(b & d)

- Utensils returned to the dietary kitchen for cleaning & sanitizing *unless*:
 - Two-compartment sink with drain board or countertop space provided
 - NSF approved dishwashing machine provided
- Food contact surfaces of cooking & baking equipment kept clean
- #39 and #41 on inspection form



11	EPA registered disinfectants used according to manufacturers instructions; approved testing methods and devices used	2	1	0
12	Bathing facilities properly equipped, equipment cleaned and disinfected	3	1.5	0
WATER SUPPLY: [.1313]				
13	Approved water supply	4	2	0
14	Bacteriological sampling current as required	2	1	0
15	No cross-connections observed	2	1	0
16	Hot water between 105°F and 116°F	3	1.5	0
17	Back-up water supply plan available and complete	1	0.5	0
DRINKING WATER FACILITIES: ICE HANDLING: [.1314]				
18	Drinking fountains clean, good repair	1	0.5	0
19	Multi-use utensils for service of ice and water cleaned, sanitized, good repair; single use utensils not reused	2	1	0
20	Ice protected and clean; dispensed properly; ice machines, scoops, containers; clean, good repair	2	1	0
LIQUID WASTES: [.1315]				
21	Approved sewage disposal	4	2	0
22	Mop basins or mop sinks used for mop waste	3	1.5	0
SOLID WASTES: PREMISES: MEDICAL WASTES: [.1316]				
23	Solid waste containers properly constructed, covered where required; good repair	1	0.5	0
24	Refuse, recyclables, and returnables properly stored	1	0.5	0
25	Containers and areas clean; sufficient capacity	1	0.5	0
26	Premises properly maintained	2	1	0
27	Medical waste properly handled and disposed of	2	1	0
PEST CONTROL: PESTICIDES: [.1317]				
28	No pest presence; effective pest control measures	1	0.5	0
29	Pesticides registered and approved for institutional use, properly handled	2	1	0

37	Wheelchairs, walkers, lifts, and other mobility equipment properly cleaned and sanitized	1	0.5	0
ACTIVITY KITCHENS, REHABILITATION KITCHENS, AND NOURISHMENT STATIONS: [.1320]				
38	Food service equipment and utensils clean, good repair	1	0.5	0
39	Utensils properly cleaned and sanitized; approved methods used	3	1.5	0
40	Handwash lavatory provided and properly equipped	2	1	0
41	Food contact surfaces of cooking and baking equipment clean	1	0.5	0
FOOD SUPPLIES: [.1321]				
42	Food and food supplies from approved sources; properly stored and handled	3	1.5	0
43	Food brought into the institution by employees or visitors of patients or residents properly stored, labeled and dated	1	0.5	0
FOOD PROTECTION IN ACTIVITY KITCHENS, REHABILITATION KITCHENS, AND NOURISHMENT STATIONS: [.1323]				
44	Time/Temperature Control for Safety (TCS) foods maintained as required	4	2	0
45	Hot and cold holding equipment provided; thermometers provided, accurate	1	0.5	0
46	Food properly stored and protected from contamination	1	0.5	0
47	No live animals where food is prepared or stored; proper measures to prevent contamination	2	1	0
EMPLOYEES: [.1324]				
48	Clean outer clothing	2	1	0
49	Hands washed when required	3	1.5	0
50	Hands properly washed or decontaminated	3	1.5	0
51	Proper use of restriction, exclusion, and reporting	4	2	0
52	Vomitus and diarrheal clean up supplies; written clean up procedures available and complete	2	1	0

Total Deductions: _____



Food Supplies (.1321)(a)

- Food supplies must comply with .2600 Rules:
 - Sources
 - Storage
 - Handling
- #44 on inspection form



Food Supplies (.1321)(b)

- Food brought from home by employees or visitors:
 - Stored separately from institution's food supply
 - Name of employee or resident
 - Date food was brought into the institution
- Labeling **NOT** required for food items stored in employee-designated or individual resident's refrigerators or rooms
- #45 on inspection form



11	EPA registered disinfectants used according to manufacturers instructions; approved testing methods and devices used	2	1	0
12	Bathing facilities properly equipped, equipment cleaned and disinfected	3	1.5	0
WATER SUPPLY: [.1313]				
13	Approved water supply	4	2	0
14	Bacteriological sampling current as required	2	1	0
15	No cross-connections observed	2	1	0
16	Hot water between 105°F and 116°F	3	1.5	0
17	Back-up water supply plan available and complete	1	0.5	0
DRINKING WATER FACILITIES: ICE HANDLING: [.1314]				
18	Drinking fountains clean, good repair	1	0.5	0
19	Multi-use utensils for service of ice and water cleaned, sanitized, good repair; single use utensils not reused	2	1	0
20	Ice protected and clean; dispensed properly; ice machines, scoops, containers; clean, good repair	2	1	0
LIQUID WASTES: [.1315]				
21	Approved sewage disposal	4	2	0
22	Mop basins or mop sinks used for mop waste	3	1.5	0
SOLID WASTES: PREMISES: MEDICAL WASTES: [.1316]				
23	Solid waste containers properly constructed, covered where required; good repair	1	0.5	0
24	Refuse, recyclables, and returnables properly stored	1	0.5	0
25	Containers and areas clean; sufficient capacity	1	0.5	0
26	Premises properly maintained	2	1	0
27	Medical waste properly handled and disposed of	2	1	0
PEST CONTROL: PESTICIDES: [.1317]				
28	No pest presence; effective pest control measures	1	0.5	0
29	Pesticides registered and approved for institutional use, properly handled	2	1	0

37	Wheelchairs, walkers, lifts, and other mobility equipment properly cleaned and sanitized	1	0.5	0
ACTIVITY KITCHENS, REHABILITATION KITCHENS, AND NOURISHMENT STATIONS: [.1320]				
38	Food service equipment and utensils clean, good repair	1	0.5	0
39	Utensils properly cleaned and sanitized; approved methods used	3	1.5	0
40	Handwash lavatory provided and properly equipped	2	1	0
41	Food contact surfaces of cooking and baking equipment clean	1	0.5	0
FOOD SUPPLIES: [.1321]				
42	Food and food supplies from approved sources; properly stored and handled	3	1.5	0
43	Food brought into the institution by employees or visitors of patients or residents properly stored, labeled and dated	1	0.5	0
FOOD PROTECTION IN ACTIVITY KITCHENS, REHABILITATION KITCHENS, AND NOURISHMENT STATIONS: [.1323]				
44	Time/Temperature Control for Safety (TCS) foods maintained as required	4	2	0
45	Hot and cold holding equipment provided; thermometers provided, accurate	1	0.5	0
46	Food properly stored and protected from contamination	1	0.5	0
47	No live animals where food is prepared or stored; proper measures to prevent contamination	2	1	0
EMPLOYEES: [.1324]				
48	Clean outer clothing	2	1	0
49	Hands washed when required	3	1.5	0
50	Hands properly washed or decontaminated	3	1.5	0
51	Proper use of restriction, exclusion, and reporting	4	2	0
52	Vomitus and diarrheal clean up supplies; written clean up procedures available and complete	2	1	0

Total Deductions: _____



Food Protection (.1323)(a-c)

- TCS food temperatures maintained during storage, preparation, transportation, display, and service
- Hot and cold holding equipment used to maintain temperatures of TCS foods
- Thermometer provided in each refrigeration unit
- Food stored at least **6 inches** above the floor and protected from contamination
- #44, #45, and #46 on inspection form



Time as a Public Health Control

- TPHC can be used for TCS foods
- Written procedures are **NOT** required



Live Animals (.1323)(d)

- ***Not*** allowed where food is prepared or stored
- ***Allowed*** in dining areas if no physical contact with:
 - Food-handlers
 - Serving dishes
 - Utensils
 - Tableware
 - Unwrapped single-service/single-use articles
 - Food contact/food service items



Live Animals

- Dogs and cats in outdoor dining areas provided that dogs and cats are physically restrained and do not pass through any indoor dining areas of the facility
- #47 on inspection form

Vet records for resident pets are NO LONGER REQUIRED

11	EPA registered disinfectants used according to manufacturers instructions; approved testing methods and devices used	2	1	0
12	Bathing facilities properly equipped, equipment cleaned and disinfected	3	1.5	0
WATER SUPPLY: [.1313]				
13	Approved water supply	4	2	0
14	Bacteriological sampling current as required	2	1	0
15	No cross-connections observed	2	1	0
16	Hot water between 105°F and 116°F	3	1.5	0
17	Back-up water supply plan available and complete	1	0.5	0
DRINKING WATER FACILITIES: ICE HANDLING: [.1314]				
18	Drinking fountains clean, good repair	1	0.5	0
19	Multi-use utensils for service of ice and water cleaned, sanitized, good repair; single use utensils not reused	2	1	0
20	Ice protected and clean; dispensed properly; ice machines, scoops, containers; clean, good repair	2	1	0
LIQUID WASTES: [.1315]				
21	Approved sewage disposal	4	2	0
22	Mop basins or mop sinks used for mop waste	3	1.5	0
SOLID WASTES: PREMISES: MEDICAL WASTES: [.1316]				
23	Solid waste containers properly constructed, covered where required; good repair	1	0.5	0
24	Refuse, recyclables, and returnables properly stored	1	0.5	0
25	Containers and areas clean; sufficient capacity	1	0.5	0
26	Premises properly maintained	2	1	0
27	Medical waste properly handled and disposed of	2	1	0
PEST CONTROL: PESTICIDES: [.1317]				
28	No pest presence; effective pest control measures	1	0.5	0
29	Pesticides registered and approved for institutional use, properly handled	2	1	0

37	Wheelchairs, walkers, lifts, and other mobility equipment properly cleaned and sanitized	1	0.5	0
ACTIVITY KITCHENS, REHABILITATION KITCHENS, AND NOURISHMENT STATIONS: [.1320]				
38	Food service equipment and utensils clean, good repair	1	0.5	0
39	Utensils properly cleaned and sanitized; approved methods used	3	1.5	0
40	Handwash lavatory provided and properly equipped	2	1	0
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49	Hands washed when required	3	1.5	0
50	Hands properly washed or decontaminated	3	1.5	0
51	Proper use of restriction, exclusion, and reporting	4	2	0
52	Vomitus and diarrheal clean up supplies; written clean up procedures available and complete	2	1	0

Total Deductions: _____



Employees (.1324)(a)

- Clean outer clothing
- ***Wash hands:***
 - Before beginning work
 - After each visit to the toilet
 - Before & after resident contact
 - After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking
 - After removing gloves
- #48 and #49 on inspection form



Employees (.1324)(b)

- Employees shall wash their hands as required for food employees in the .2600 Rules
- When hands are visibly clean, alcohol-based hand antiseptics acceptable for decontamination of hands
- During interruption of the institution's water supply or when handwashing facilities are inaccessible, hand decontamination can be achieved using detergent containing towelettes and alcohol-based hand antiseptics
- #50 on inspection form



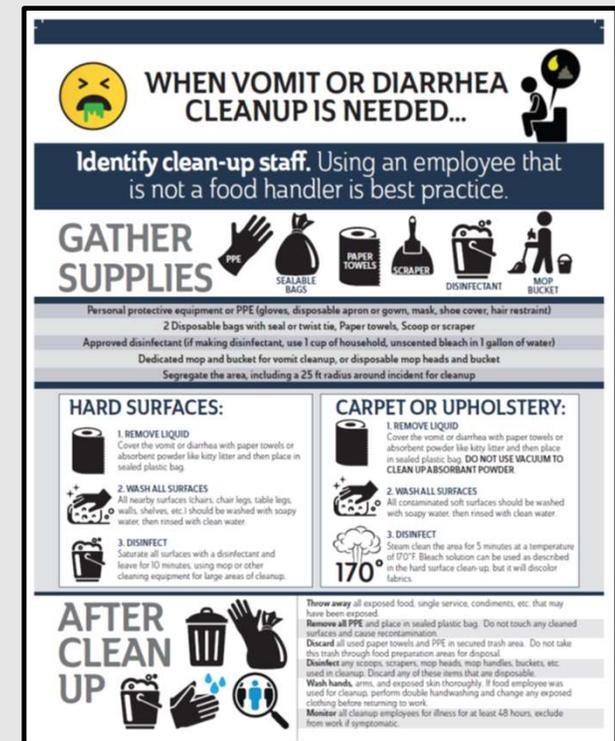
Employees (.1324)(c)

- Institution employees comply with requirements for exclusion from work and restriction due to communicable disease or illness
- Same requirements as .2600 Rules
- #51 on inspection form



Vomit & Diarrheal Events (.1324)(d)

- Gloves, PPE, disinfectant, individual disposable towels, and coagulating agent on-site for employees to use
- Written procedure that specifies actions to minimize the exposure of employees, residents, guests, food, and additional surfaces to vomitus or fecal matter
- **#52 on inspection form**



WHEN VOMIT OR DIARRHEA CLEANUP IS NEEDED...

Identify clean-up staff. Using an employee that is not a food handler is best practice.

GATHER SUPPLIES

- PPE
- SEALABLE BAGS
- PAPER TOWELS
- SCRAPER
- DISINFECTANT
- MOP BUCKET

Personal protective equipment or PPE (gloves, disposable apron or gown, mask, shoe cover, hair restraint)
2 Disposable bags with seal or twist tie, Paper towels, Scoop or scraper
Approved disinfectant (if making disinfectant, use 1 cup of household, unscented bleach in 1 gallon of water)
Dedicated mop and bucket for vomit cleanup, or disposable mop heads and bucket
Segregate the area, including a 25 ft radius around incident for cleanup

HARD SURFACES:	CARPET OR UPHOLSTERY:
1. REMOVE LIQUID Cover the vomit or diarrhea with paper towels or absorbent powder like kitty litter and then place in sealed plastic bag	1. REMOVE LIQUID Cover the vomit or diarrhea with paper towels or absorbent powder like kitty litter and then place in sealed plastic bag. DO NOT USE VACUUM TO CLEAN UP ABSORBENT POWDER
2. WASH ALL SURFACES All nearby surfaces (chairs, chair legs, table legs, walls, shelves, etc.) should be washed with soapy water, then rinsed with clean water.	2. WASH ALL SURFACES All contaminated soft surfaces should be washed with soapy water; then rinsed with clean water.
3. DISINFECT Saturate all surfaces with a disinfectant and leave for 10 minutes, using mop or other cleaning equipment for large areas of cleanup.	3. DISINFECT Steam clean the area for 5 minutes at a temperature of 170°F. Bleach solutions can be used as described in the hard surface clean-up, but it will discolor fabrics.

AFTER CLEAN UP

Throw away all exposed food, single service, condiments, etc. that may have been exposed.
Remove all PPE and place in sealed plastic bag. Do not touch any cleaned surfaces and cause recontamination.
Discard all used paper towels and PPE in secured trash area. Do not take this trash through food preparation areas for disposal.
Disinfect any scoops, scrapers, mop heads, mop handles, buckets, etc. used in cleanup. Discard any of these items that are disposable.
Wash hands, arms, and exposed skin thoroughly. If food employee was used for cleanup, perform double handwashing and change any exposed clothing before returning to work.
Monitor all cleanup employees for illness for at least 48 hours; exclude from work if symptomatic.

Questions?

Questions should be directed to your Regional Specialist.

Food Defense Update

Veronica Bryant, Emergency Preparedness and Outbreak Coordinator



Hurricane Season

- Hurricane Ian
 - Sit rep survey
 - Sheltering training
 - Communication feedback
- Season officially ends 11/30

Emergencies Don't Have a Season!

- Weather events occur year round
- Water emergencies
- Now is a good time for:
 - Policy updates
 - Education and training
 - Set expectations

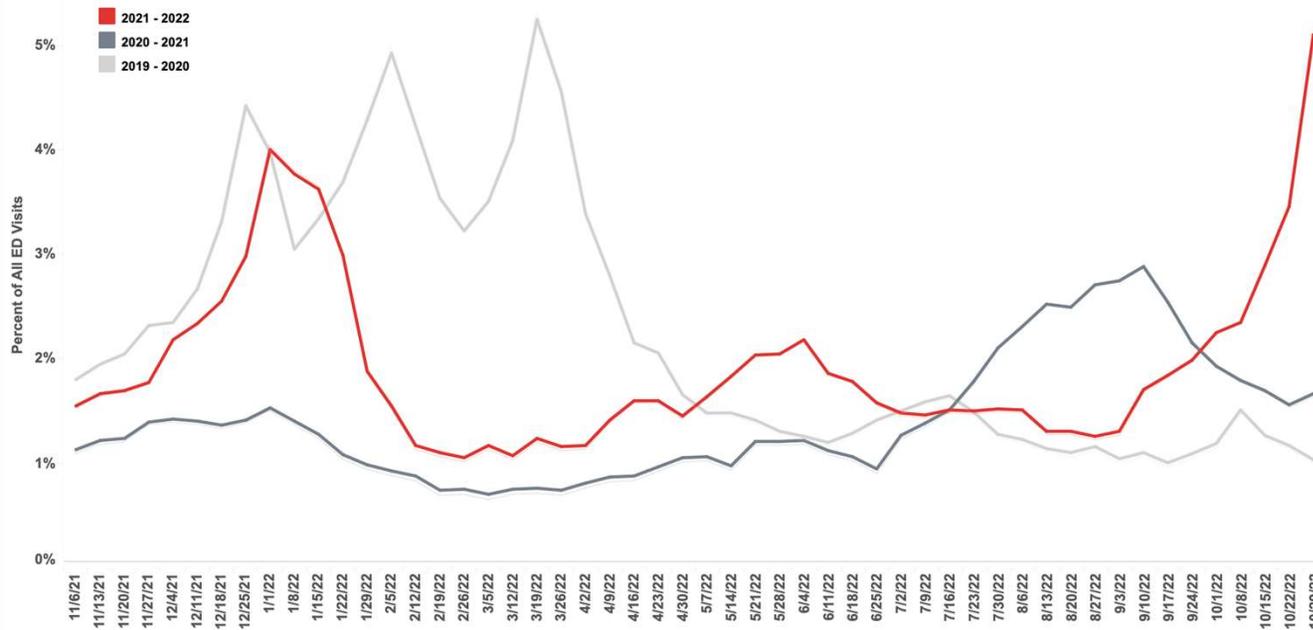


Respiratory Viruses

Percentage of Influenza-like Illness (ILI) Emergency Department (ED) Visits



What percent of ED visits this season are for influenza-like illness compared to previous seasons?



Division of Public Health, Food Protection and Facilities Branch
 North Carolina Department of Health and Human Services



Respiratory Viruses

- Outbreaks of flu, RSV reported to NC Communicable Disease
- Respiratory viruses not specifically covered in rules
- Discuss disinfection requirements, employee health best practices

Recalls

- Pine Sol
 - Recalled for *Pseudomonas aeruginosa*
 - Could impact institutions
- Recalls not impacting NC
 - Bulk brie cheese
 - Lettuce (Publix)

Questions?

Veronica Bryant

Emergency Preparedness and Outbreak Coordinator

919-218-6943 mobile

veronica.bryant@dhhs.nc.gov

Bar Guidance

- SB 470
- **EXEMPT BAR AREAS FROM HEALTH INSPECTION**
- **SECTION 16.** G.S. 130A-250 is amended by adding a new subdivision to read:
 - "(20) The bar area or other similar area in an establishment where alcoholic beverages are prepared, poured, or mixed before service to customers and food is not prepared, except for the preparation of garnishes for alcoholic beverages."
- HB 768
- **AMEND BAR DEFINITION**
- **SECTION 18.** If House Bill 768, 2021 Regular Session, becomes law, G.S. 18B-1000(1), as amended by Section 6(a) of that act, reads as rewritten: "(1) Bar. – An establishment that is primarily engaged in the business of selling alcoholic beverages and that does not serve prepared food as defined in G.S. 105-164.3(179). for consumption on the premises. A bar shall not include a brewery, winery, or distillery."

Bar Guidance

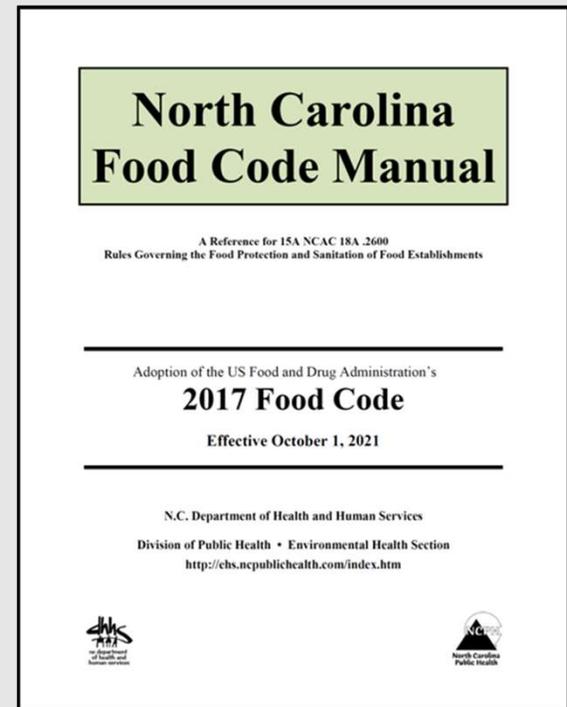
- Please be advised that **the bar area or other similar area in an establishment where alcoholic beverages are prepared, poured, or mixed before service to customers and food is NOT prepared, (except for the preparation of garnishes for alcoholic beverages) are exempt from inspection and therefore, should not be included in plan review or permitting.** Discussions continue to address certain aspects of the changes with all stakeholders.

Efficiency in Inspections

- Concerns from various stakeholders about lengthy inspections (QA, training, authorizations)
- Discussion with Regionals, Supervisors, Health Directors and Stakeholders
- QA's and authorizations should be assessments
- Efficiency to become a topic in CIT

Observations & Comments

- Food Code citation
- Violation (observation)
- Summary of Rule
- Corrective action/follow-up



What Would You Write?

Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services





Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services



3-304.14 (B)(1) Wiping Cloths, Use

Limitations: Wiping cloth bucket solution tested 0 ppm chlorine. Solution shall be maintained at an acceptable concentration. CDI- Solution was re-made and concentration verified.

Part 2-1: Supervision

- **PIC Present**

- PIC present at all hours of operation
- One PIC for co-located areas

- **Demonstration of Knowledge**

- Certified Food Protection Manager **OR**
- No Priority violations during inspection **OR**
- Provides answers to inspector's questions

- **Duties of the PIC**

- Includes employee training/monitoring, allergen awareness, food protection, approved sources/deliveries



Item #1

2-101.11 PIC Present

- This item is marked OUT of compliance if there is no PIC per 2-101.11 (A) and (B)
- Marking Instructions (A)

Item #1

2-102.11 Demonstration

Three options for demonstration of knowledge:

- Being a Certified Food Protection Manager (B) (1)

OR

- No violations of *Priority* items during the current inspection (B) (2)



OR...

Item #1

2-102.11(C) Demonstration

- PIC can demonstrate knowledge by responding to food safety concepts using the 17 questions in this section, including: (B) (3)
 - Importance of good personal hygiene
 - Exclusion and restriction of sick employees
 - Time/temperature control
 - Raw/undercooked food
 - Food protection practices/cross-contamination
 - Allergens
 - Cleaning/sanitizing of food contact surfaces
 - HACCP principles
 - Storage of toxic materials



Item #1

- 10) Explaining the relationship between food safety and providing the equipment that is:
- (a) Sufficient in number and capacity, and
 - (b) Properly designed, constructed, located, installed, operated, maintained, and cleaned;
- 11) Explaining correct procedures for cleaning and sanitizing utensils and food-contact surfaces of equipment;
- 12) Identifying the source of water used and measures taken to ensure that it remains protected from contamination such as providing protection from backflow and precluding the creation of cross connections;
- 13) Identifying poisonous or toxic materials in the food establishment and the procedures necessary to ensure that they are safely stored, dispensed, used, and disposed of according to law;
- 14) Identifying critical control points in the operation from purchasing through sale or service that when not controlled may contribute to the transmission of foodborne illness and explaining the steps taken to ensure that the points are controlled in accordance with the requirements of this Code;
- 15) Explaining the details of how the Person-in-Charge and food employees comply with the HACCP plan if a plan is required by the law, this Code, or an agreement between the regulatory authority and the food establishment;
- 16) Explaining the responsibilities, rights, and authorities assigned by this Code to the:
- (a) Food employee;
 - (b) Conditional employee;
 - (c) Person-in-Charge
 - (d) Regulatory authority; and
- 17*) Explaining how the Person-in-Charge, food employees, and conditional employees comply with reporting responsibilities and exclusion or restriction of food employees.



**Per the marking instructions, failure of the PIC to demonstrate knowledge of these items would be addressed under #3 on the inspection sheet.*

allergic reaction.

2-103.11(A-P) Duties of the PIC

- This item is marked IN or OUT of compliance based on the interaction and observation with the PIC and food employee
- Determine Active Managerial Control
- Pattern of non-compliance
- Marking Instructions (C)

Item #1

2-102.12 Certified Food Protection Manager

(A) The PERSON IN CHARGE shall be a certified FOOD protection manager who has shown proficiency of required information through passing a test that is part of an **ACCREDITED PROGRAM**.



Item #2

Scenario #1

You are conducting an inspection at a local fast-food restaurant. The manager on duty is the PIC and accompanies you during the inspection. When questioned, the PIC states that they are not a Certified Food Protection Manager. As the inspection progresses, you find cold holding violations and issues with employee handwashing. In addition, the manager gives incorrect answers pertaining to final cook temperatures, cooling parameters, and reheating requirements. How would you mark this on the inspection sheet?

#1 OUT 2-102.11

#2 OUT 2-102.12

Scenario #2

You are conducting an inspection at a seafood restaurant. The manager on duty is the PIC and accompanies you during the inspection. When questioned, the PIC states that they are not a Certified Food Protection Manager. As the inspection progresses, you find hot holding violations, soiled containers and utensils, and issues with cooling baked potatoes. When asked, the manager correctly answers all questions, including cooling parameters, hot holding requirements, and cleaning/sanitizing of food contact surfaces. How would you mark this on the inspection sheet?

#1 IN

#2 OUT 2-102.12

Activated Charcoal

- Unapproved food and color additive
- Not exempt or considered GRAS
- Renders food adulterated per FDA guidance



Adjusting the Cooling Rate for Ambient Cooling



- ***Scenario:*** During the summer, a chicken chain facility just finished washing produce for their daily salads. After washing and preparation time the salads measured 61°F by the time they were sealed in their packages and placed in the walk in for rapid cooling. After 30 minutes, the REHS measured the salads again at 59°F.
- ***Is this cooling properly?***

“Remember”

3-501.16(A) states: *Except for preparation...* TCS foods must be 41°F or below, so there is no need to temp foods during preparation

3-501.14(B) states: prepared foods must cool to 41°F within 4 hours

Adjusted cooling rate: $> .083^{\circ}\text{F per minute}$

$$\frac{\Delta \text{ temperature } (^{\circ}\text{F})}{\Delta \text{ time (minutes)}} \longrightarrow \frac{61^{\circ}\text{F} - 41^{\circ}\text{F}}{240 \text{ minutes}}$$

$$\frac{61^{\circ}\text{F (temp 1)} - 59^{\circ}\text{F (temp 2)}}{30 \text{ minutes } (\Delta \text{ time})} \longrightarrow \frac{2^{\circ}\text{F}}{30 \text{ min}} \longrightarrow .067^{\circ}\text{F/min}$$



Are salads cooling properly?

No $.067^{\circ}\text{F/min} < .083^{\circ}\text{F per minute}$

Adjusting the Cooling Rate for Ambient Cooling



- ***Scenario:*** During the summer, a chef went to the outside storage building to grab some cans of marinara, washed up, and prepared it by adding water and dry spices. It was 86°F when placed in the cooler for rapid chilling. 30 minutes later it measured 79°F.
- ***Is this cooling properly?***



“Remember”

3-501.14(A) states: only cooked foods must meet the 135°→41°F in 6 hours and 135°F→70°F within 2 hours, so this code does not apply in this scenario

3-501.14(B) states: prepared foods must cool to 41°F within 4 hours

Adjusted cooling rate: $> .19^{\circ}\text{F per minute}$

$$\frac{\Delta \text{ temperature } (^{\circ}\text{F})}{\Delta \text{ time (minutes)}} \longrightarrow \frac{86^{\circ}\text{F} - 41^{\circ}\text{F}}{240 \text{ minutes}}$$

$$\frac{86^{\circ}\text{F (temp 1)} - 79^{\circ}\text{F (temp 2)}}{30 \text{ minutes } (\Delta \text{ time})} \longrightarrow \frac{7^{\circ}\text{F}}{30 \text{ min}} \longrightarrow .23^{\circ}\text{F/min}$$



Is marinara cooling properly?

Yes $.23^{\circ}\text{F/min} > .19^{\circ}\text{F per minute}$

Adjusting the Cooling Rate for Rapidly Chilled, Cooked Foods



- ***Scenario:*** Chef just finished boiling pasta and decided to rapidly chill the noodles by adding ice. After 30 minutes the ice had melted, and the pasta measured 67°F as it was placed in the cooler. 30 minutes later the pasta measured 64°F.
- ***Is this cooling properly?***



“Remember”

3-501.14(A) states: cooked foods must cool from 135°F→41°F within 6 hours AND 135°F→70°F within 2 hours

Adjusted cooling rate: $> .079^{\circ}\text{F per minute}$

$$\frac{\Delta \text{ temperature } (^{\circ}\text{F})}{\Delta \text{ time (minutes)}} \longrightarrow \frac{67^{\circ}\text{F} - 41^{\circ}\text{F}}{330 \text{ minutes}} \\ \text{(5.5 hours)}$$

$$\frac{67^{\circ}\text{F (temp 1)} - 64^{\circ}\text{F (temp 2)}}{30 \text{ minutes } (\Delta \text{ time})} \longrightarrow \frac{3^{\circ}\text{F}}{30 \text{ min}} \longrightarrow .1^{\circ}\text{F/min}$$



Is pasta cooling properly?

Yes $.1^{\circ}\text{F/min} > .079^{\circ}\text{F per minute}$

Menu Review

- WHY
 - Types of observable food processes
 - Validating approved food sources
 - Verifying no change in the menu
 - Verifying Inspection Frequency
 - **NOT** looking at Consumer Advisory statements at this time

Menu Review

- WHEN
 - Prior to inspection (copy in file or online)
 - Entering facility (board in front of you, waiting for manager)
 - During walk-through (walk and talk and observe-quick overview)
 - At end of inspection (read, ask questions prior to paperwork)

Menu Review

- HOW
 - Ask open-ended questions
 - Ask for all available menus ('To-Go', weekend brunch, children's menu)
 - Use menu to inquire about food processes ("I see a lot of soups on your menu.. Do you use cook chill practices or vacuum seal?" or "It looks like you serve a lot of chicken wings.. Do you partially cook them?")

Consumer Advisory 3-603.11

- DISCLOSURE and REMINDER required
- DISCLOSURE: describes the food (burgers cooked to order) where item is seen on menu OR identifies the food with asterisk to a footnote where the FOOD ITEM IS SPECIFIED
- REMINDER: asterisking the food being disclosed to a footnote explaining the risk



Exempt from Consumer Advisory



Not exempt from Consumer Advisory

Consumer Advisory 3-603.11

- Compliance achieved through:
 - Brochures
 - Deli case advisories
 - Menu advisories
 - Table tents
 - Placards
 - Other effective means

with a homemade dining experience, and an award winning wine list. So come on down and bring the whole family, good times are always on the menu. Follow us on social media for events. Join our VIP club today and get \$10 off your next visit!

[DINNER MENU](#)

[FRIDAY | LUNCH MENU](#)

[CUTTING BLOCK MENU](#)

[CATERING MENU](#)

[ORDER TAKE OUT](#)

[ORDER DELIVERY](#)

[RESERVATIONS](#)

[JOIN OUR EMAIL LIST](#)

MENU

Hamburgers*

Bacon Cheeseburger	Jr. Burger
Deluxe Burger	Cheeseburger

***Can be cooked to order. Consuming raw or undercooked meats may increase your risk of foodborne illness.**



ALL-AMERICAN SLAM®

Three scrambled eggs with Cheddar cheese, two bacon strips and two sausage links, plus hash browns and choice of bread. (Cal 820-1210)



FIT SLAM®

Egg whites scrambled together with fresh spinach and grape tomatoes, plus two turkey bacon strips, an English muffin and seasonal fruit. (Cal 420)



FRENCH TOAST SLAM®

FRENCH TOAST SLAM®

Two thick slices of our fabulous French toast with two eggs*, two bacon strips and two sausage links. (Cal 920-1080)

BUILD YOUR OWN GRAND SLAM®

Pick any FOUR items and make it your own.

Or order the **Original Grand Slam®** and get two buttermilk pancakes, two eggs*, two bacon strips and two sausage links. (Cal 770-930)

FIT FARE LEAN Under 15g of fat

FIT FARE LIGHT Under 550 calories

FIT FARE PROTEIN Over 20g of protein

GF when you choose the Gluten Free English Muffin

BELGIAN WAFFLE SLAM®

A golden waffle served with two eggs*, two bacon strips and two sausage links. (Cal 700-870)

GRAND SLAM SLUGGER®

Two buttermilk pancakes, two eggs*, two bacon strips and two sausage links. Served with hash browns or choice of bread, plus coffee and juice. (Cal 1000-1450)

LUMBERJACK SLAM®

Two buttermilk pancakes, a slice of grilled ham, two bacon strips, two sausage links and two eggs*, plus hash browns and choice of bread. (Cal 1170-1480)



Slam of the Day (Cal 200-200)

Buttermilk Biscuit (Cal 240)

English Muffin (Cal 170)

Gluten Free English Muffin **GF** (Cal 180)

Hash Browns **GF** (Cal 170)

Grits (6 am - 2 pm only) (Cal 90)

Oatmeal (6 am - 2 pm only) (Cal 240)

New! Hearty 9-Grain
Pancakes (2) (Cal 410)



LUMBERJACK SLAM®

ADD ADDITIONAL ITEMS TO YOUR

BUILD YOUR OWN GRAND SLAM®

(Limit two items.)

Additional charge for premium items.

GF indicates food options that are **GLUTEN FREE**. Menu items marked as GF meet the FDA specified definition of less than 20 parts per million for a gluten free claim. Please note that our restaurants are not set up as a strictly gluten free environment.

Cal = Calories 2,000 calories a day is used for general nutrition advice, but calorie needs vary.

*EGGS SERVED OVER-EASY, POACHED, SUNNY-SIDE-UP OR SOFT-BOILED MAY BE UNDERCOOKED AND WILL ONLY BE SERVED UPON THE CONSUMERS' REQUEST. NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Division of Public Health, Food Protection and Facilities Branch
North Carolina Department of Health and Human Services



- EGGS SERVED OVER-EASY, POACHED, SUNNY-SIDE-UP OR SOFT-BOILED MAY BE UNDERCOOKED AND WILL ONLY BE SERVED UPON THE CONSUMERS' REQUEST.
- NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Shrimp (Peel your own) 1/2 lb. 11.25 1 lb. 19.95
 Spicy Shrimp (Peel your own) 1/2 lb. 11.50 1 lb. 20.25
 Snow Crab Legs (1 1/4 lb.) MARKET PRICE

★ **Steamed Combo #1** (4 Oysters, 4 clams, 1/4 lb. Shrimp) 15.95
 Served with choice of 2: Coleslaw, Applesauce, Stringbeans, Baked Potato, Potato Salad, French Fries or Salad.

★ **Steamed Combo #2** (4 Oysters, 4 clams, 1/4 lb. Shrimp, Cluster Crab Legs) MARKET PRICE
 Served with choice of 2: Coleslaw, Applesauce, Stringbeans, Baked Potato, Potato Salad, French Fries or Salad.

Extra Plates, Silverware, Table Service, Hushpuppies & Butter \$1.00

From The Raw Bar

★ **Oysters On The Half Shell** (steamed or raw) 1/2 Dz. 10.99 Dz. 17.99

★ **Clams On The Half Shell** (steamed or raw) 1/2 Dz. 8.99 Dz. 13.99
 Served with Crackers and Cocktail Sauce

★ CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

• ROOSTER •

★ Raw Oyster, saltine cracker, jalapeno pepper



- Oysters on the half shell (raw oysters)*
- Hamburger (cooked to order)*
- Ceviche (raw fish)*

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

Seared Ahi Tuna Steak ^{1,2}
Baked Chicken

Beverages:
Sodas, Ice Tea, Coffee

¹Served raw or undercooked or contain raw or undercooked ingredients

²Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Virtual Branding

- Like an operation within an operation
- Not always obvious
- Ask questions and conduct menu review



Variance Committee

- Wendy's updated TPHC for cheese slices
 - Store at or below 88°F up to 8 hours
 - Cool and label with new discard time if at least 3 hours left in the 8-hours
- Wendy's lettuce and sliced tomatoes
 - Storing at or below 70°F up to 6 hours as allowed in our Food Code
 - If found out of compliance, let your Regional Specialist know

FSAC Update

- State and County Environmental Health Staff meet with Industry partners on a quarterly basis
- Meetings 1st Thursday of the 3rd Month of each Quarter
- Virtual
- Next meetings:
 - Thursday, December 1st
 - Thursday, March 2, 2023
 - Thursday, June 1, 2023
 - Thursday, September 7, 2023
 - Thursday, December 7, 2023

Rule workgroups

- Residential Care (.1600): Rough draft submitted for review
- Local Confinement (.1500) and Camps(.1000,.3500, .3600): Rough Draft on required changes complete
- On pace to complete readoption cycle by 2024
- Many thanks to all those have volunteered and assisted!

Training Opportunities

Plan Review Round Table	December TBD	Virtual
Transitional Permitting SOP	February 7-9, 2023	Greenville
Mobile Food Unit SOP	February or March	Kannapolis (?)
Communication SOP	Spring 2023	TBD
Annual Food Defense Task Force	May 2023	TBD
Interstate Seminar	July	Georgia TBD
Completing Inspection Reports	Summer 2023	TBD
Risk Based Inspections	Fall 2023	TBD

CIT Schedule 2023

- Food Module
- March 13-22
- May 15-24
- September 25 – October 4