

Name _____

Date Completed _____

Learning Guide

CIT Distance Learning FPF Introductory Topics & Rules

Instructions: Fill in the blanks for each item below using the presentations and supporting documents from the CIT Distance Learning Module.

North Carolina General Statutes

- Regulatory authority includes _____, _____, NC Food Code Manual, Memos, and Position Statements.
- A private club must meet four criteria:
 1. _____
 2. _____
 3. _____
 4. _____
- A temporary food establishment permit can be issued for up to _____ days in one location, with a one-time extension of up to _____ days.
- Name five exemptions that are listed under G.S. 130A-250:
 1. _____
 2. _____
 3. _____
 4. _____
 5. _____
- List five legal remedies found under G.S. 130A-17 through 130A-24:
 1. _____
 2. _____
 3. _____
 4. _____
 5. _____

Lodging

- *Rules Governing the Sanitation of Lodging Establishments* 15A NCAC 18A .1800
- A Bed & Breakfast Home can have a maximum of _____ guest rooms. A Bed & Breakfast Inn can have at least _____ but not more than _____ guest rooms.
- Furnishings include:
 1. _____
 2. _____
 3. _____
- Guests can/cannot scoop ice from a facility's ice machine to fill a personal cooler. (circle one)
- In a Bed & Breakfast, a dishmachine must have a _____ option if it will be used to sanitize _____ utensils.

- _____ in guest rooms must be _____ before washing multi-use utensils.
- Sanitizing is/is not required for eating and drinking utensils provided in guest rooms. (circle one)
- In areas where clean and soiled linens are handled, a _____ or an _____ is required.
- Light intensity of at least _____ foot-candles at _____ inches above the floor is required in areas used for:
 1. _____
 2. _____
 3. _____
 4. _____
- The upper sheet must be folded over bed cover at top end at least _____ inches if bed covers are not _____.
- Carts used for _____ must be labeled or identified.
- A lodging facility can/cannot obtain a transitional permit. (circle one)

Institutions

- *Rules Governing the Sanitation of Hospitals, Nursing Homes, Adult Care Homes, and other Institutions* 15A NCAC 18A .1300
- Facilities are licensed by the _____.
- Environmental Health does/does not issue a permit to an institution. (circle one)
- If an institution or institution's dietary kitchen fails to score at least a 70%, the REHS must notify the licensing agency within _____ hours of completing the inspection. A copy of the report must be provided to the licensing agency within _____ business days from the date of the inspection.
- Ambient indoor air temperature must be maintained at or below _____ °F.
- Bedpans, bedside commodes, urinals, and emesis basins must be _____ if reused by an individual resident.
- Handwashing facilities in resident rooms can/cannot be used to rinse feeding tubes. (circle one)
- Bathing equipment that has contact with a resident's skin and is used by more than one resident shall be kept _____ and _____ between resident uses.
- Hot water shall be provided between _____ °F and _____ °F at handwashing and bathing facilities.
- The licensing agency & health department must be notified if the water supply is interrupted for more than _____ hours.
- For a backup water supply, at least _____ liters of potable water per day, per resident and employee shall be provided for drinking.
- Furnishings include:
 1. _____
 2. _____
 3. _____
 4. _____
- Wheelchairs, walkers, and lifts must be _____ between uses by different residents.

- Food brought from home by employees or visitors:
 1. _____
 2. _____
 3. _____
- Written procedures are/are not required when Time as a Public Health Control (TPHC) is used for TCS foods. (circle one)

Local Confinement

- *Rules Governing the Sanitation of Local Confinement Facilities* 15A NCAC 18A .1500
- Licensing agency is NC Division of _____.
- EH does/does not issue a permit. (circle one)
- Inspection conducted _____ per year.
- Each _____ provided with a toilet and handwashing facility.
- Each _____ provided with bathing facilities.
- Potentially hazardous foods are required to be held at _____°F or below, or _____°F or above.
- A food-stem thermometer is/is not required for checking food temperatures. (circle one)

Residential Care Facilities

- *Rules Governing the Sanitation of Residential Care Facilities* 15A NCAC 18A .1600
- License or certificate obtained from NC Division of _____.
- Inspection at least _____ a year prior to _____ of facility's license.
- Re-inspection within _____ days after request from manager to improve classification.
- "Approved" classification issued if the demerit score is less than _____ and no _____ item is violated.
- Each resident shall be provided with _____ and individual _____.
- Hot water shall be provided at temperatures between _____°F and _____°F at handwashing and bathing facilities.
- _____ and _____ shall be stored and used in accordance with the manufacturer's instructions.
- Cold holding equipment shall be provided with an _____.
- A written procedure is/is not required for employees to follow when responding to vomitus or fecal matter on facility surfaces. (circle one)

Adult Day Service Facilities

- *Rules Governing the Sanitation of Adult Day Service Facilities* 15A NCAC 18A .3300
- License or certificate obtained from NC Division of _____.
- EH does/does not issue a permit. (circle one)
- Unannounced inspection _____ per year.

- Verbal contact within _____ hours to the license agency/certifying agency if dangerous conditions exist, inspection report sent to agency within _____ working days documenting the hazardous conditions.
- Hot water requirement of _____ °F - _____ °F in areas accessible to participants.
- Clothes changing area surfaces sanitized using _____ ppm chlorine solution.
- Rooms used by participants maintained at a temperature of _____ °F - _____ °F.
- List four instances when participants must wash their hands:
 1. _____
 2. _____
 3. _____
 4. _____

Summer Camps

- *Rules Governing the Sanitation of Summer Camps* 15A NCAC 18A .1000
- A Summer Camp prepares or serves _____ for pay or provides overnight _____ accommodations for pay, for groups of children or adults engaged in organized _____ or _____ programs.
- Summer camps shall complete and submit to the Department an Advanced Notification for Operation at least _____ days prior to the first date of operation each calendar year.
- A Transitional Permit expires _____ days from issuance when a change of ownership occurs.
- For the purpose of raising an alphabetical grade, a re-inspection shall occur within _____ calendar days of request from permit holder or responsible person.
- Toilet facilities shall be provided within _____ feet of permanent sleeping quarters and every camp kitchen facility.
- Camp beds spaced to provide at least _____ inches between beds, at least _____ feet between camper heads.
- Hot TCS foods shall be held at _____ °F or above.
- Warewashing equipment is required/not required to meet .2600 Rules. (circle one)
- All openings to the outer air of food service areas and sleeping quarters shall be effectively protected against the entrance of such insects by:
 1. _____
 2. _____
 3. _____
 4. _____
 5. _____

Primitive Camps

- *Rules Governing the Sanitation of Primitive Camps* 15A NCAC 18A .3500
- A Primitive Experience Camp is/is not serviced by a public electrical service provider (circle one)
- Provides overnight outdoor primitive camping for _____ consecutive hours or more per week
- A _____ permit and an _____ permit are issued by EH prior to operation.

- Plan of operation submitted to EH at least _____ days prior to permitting.
- Seasonal permit application submitted to EH at least _____ days prior to opening.
- Transitional Permits can/cannot be issued. (circle one)
- Bacteriological samples for on-site water supply submitted _____ days prior to operation.
- Inspections: Once per season if operating _____ than 6 months, once each six-month period if operating _____ than six months.
- When treating off-site drinking water:
 1. Boil water for at least _____ minutes,
 2. Filter to remove _____ and _____,
 3. Treated with a least _____ ppm free chlorine residual for at least _____ minutes, OR
 4. A minimum of _____ drops of 2% tincture _____ per liter of water.
 5. If using tablets, follow manufacturer's instructions in addition to _____ or _____.

Resident Camps

- *Rules Governing the Sanitation of Resident Camps* 15A NCAC 18A .3600
- A Resident Camp provides food _____ lodging for _____ consecutive hours or more per week.
- Limited Resident Camp limited to _____ campers and staff per session.
- Prior to opening, operators must provide written documentation to the Health Department that:
 - _____
 - _____
 - _____
 - _____
- Seasonal application submitted to EH _____ days prior to opening.
- Water sample collected _____ days prior to opening.
- Inspections: Once per season if operating less than _____ months, once per six-month period if operating more than _____ months.
- Camp beds spaced to provide at least _____ inches between beds, at least _____ feet between camper heads.
- Toilets provided at a minimum of one toilet per _____ campers and staff, _____ required seats for males for each urinal.
- Potentially hazardous foods held at _____ °F or below and _____ °F or above (except roast beef).
- For manual warewashing of multi-use utensils, at least a _____ compartment sink is required.
- Adequate hot water provided:
 - At least _____ °F when chemicals used for sanitizing.
 - At least _____ °F when hot water used for sanitizing.

Foodborne Illnesses

- Sources, symptoms, and preventive measures for each illness.
- Key concepts of three-legged stool; they are _____, _____, and _____.

Mass Gathering

- Congregation of more than _____ people more than _____ hours.
- Application required at least _____ days before event.
- Inspection conducted _____ days prior to event.
- Activity and camping areas not within _____ feet of any residence unless occupant or owner has signed a written waiver that has been _____.
- Parking spaces provided on a basis of _____ space for every _____ persons expected.
- Water supply provided:
 - _____ gallons person per day for drinking/washing
 - _____ gallons per person per day for drinking/washing/bathing
- Water hauled from off-site and stored in tanks; tanks cleaned/sanitized using _____ ppm chlorine for at least _____ hours.
- Post gathering cleanup required within _____ week after gathering.

.1700 Rules

- The setback for a well constructed on or after _____, _____ is 100 feet from a septic tank or nitrification field.
- The well casing must terminate at least _____ inches above the land surface if constructed after July 1, 1993 and must terminate at least _____ inches above the land surface if constructed before July 1, 1993.
- For wells constructed after July 1, 1993, a hose bib must be provided with _____ device for obtaining water samples.
- What are three requirements for a concrete slab around the well head?
 1. _____
 2. _____
 3. _____
- When disinfecting a water supply, a chlorine residual of at least _____ mg/l should be placed in the water supply for at least _____ hours.
- _____ consecutive bacteriological water samples must be taken at least _____ hours apart when:
 1. _____
 2. _____
 3. _____
- Confirmation of fecal coliform bacteria in the water supply is deemed an _____. Confirmation of total coliform bacteria in the water supply is deemed _____.
- When confirmation of fecal coliform bacteria, issue an immediate suspension/intent to suspend. (circle one)
- UV light can/cannot be used for continuous disinfection. (circle one)

Introduction to Risk-based Inspections

- Three examples of active managerial control are:
 1. _____

2. _____
 3. _____
- The three types of food safety hazards are _____, _____, and _____.
 - A spore-forming bacteria typically associated with vacuum-packed foods, canned foods, and fresh garlic-in-oil mixtures is _____.
 - The five food-borne illness risk factors are:
 1. _____
 2. _____
 3. _____
 4. _____
 5. _____
 - The critical limit for cooking raw hamburger is _____°F for at least _____ seconds.
 - Process _____ involves food preparation with no _____ step.
 - Foods that are cooked, cooled, and reheated are considered Process _____.
 - An employee health policy is/is not considered an inspection priority for all food preparation processes. (circle one)

Please submit this learning guide with your CIT packet