

2019 Regional Meeting #2

Food Protection Team



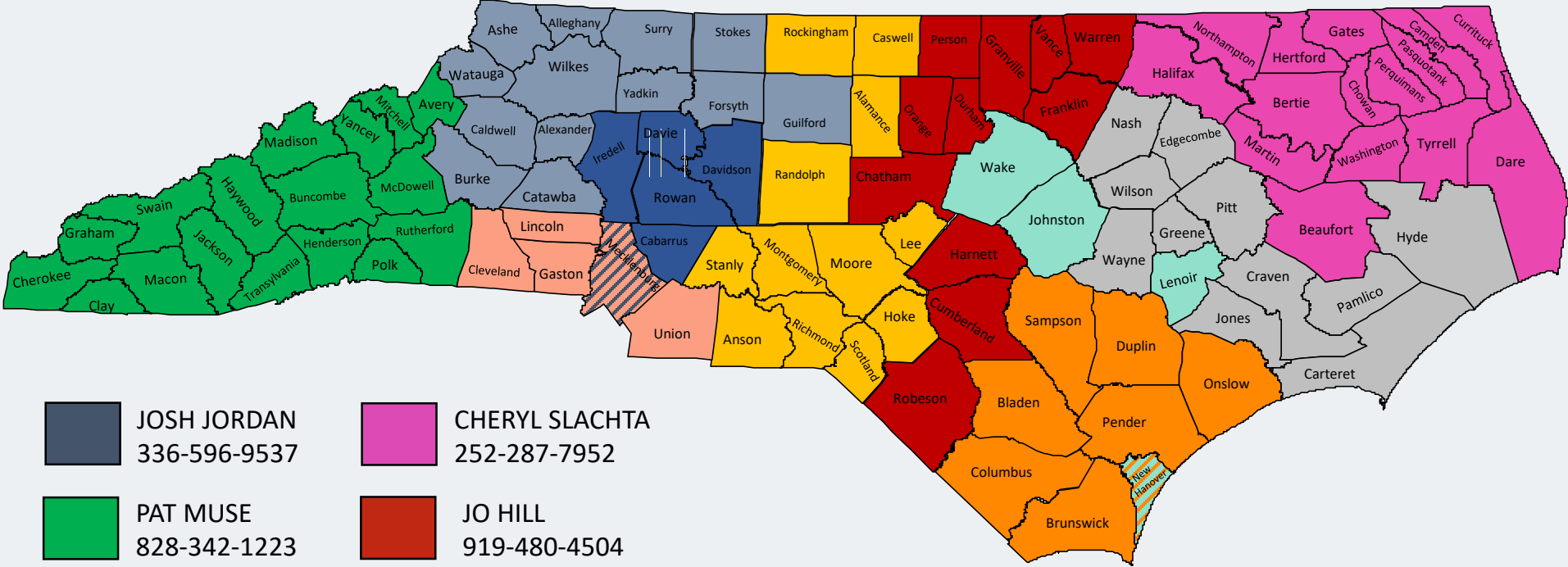
North Carolina
Public Health


<https://ehs.ncpublichealth.com>

Staff updates

- Michael Roberson, newest Regional for SE region
- Field supervisor position
- Team leaders
- Alice Isley – Pools, Tattoos, and State Institutions Program Manager

North Carolina Department of Health and Human Services
 Division of Public Health
 Environmental Health Regional Specialists
 Food Protection Program
 June 3rd, 2019



	JOSH JORDAN 336-596-9537		CHERYL SLACHTA 252-287-7952		
	PAT MUSE 828-342-1223		JO HILL 919-480-4504		
	TERRI RITTER 336-301-7187		MICHAEL ROBERSON 252-269-0422		JENNIFER MOORE 252-714-4146
	WENDY GRIJALVA 336-870-1274		GREG GARTNER 336-590-2489		TERESA CLARK 252-675-1763



Legislative Update

- Session Laws
- **SL 2019-49 (S11) ABC Regulation and Reform**
- <https://www.ncleg.gov/Sessions/2019/Bills/Senate/PDF/S11v6.pdf>
- Adds a new definition of “private bars” to the ABC laws and changes the “private club” definition (Section 5); amends GS 130A-247 by adding “private bars” (Section 7) referencing the new ABC definition and further exempts establishments that hold an ABC permit that meet the definition of a private bar (Section 8). Section 9 of this bill also adds “private bars” to the list of exemptions from Part 6 (Regulation of Food and Lodging Facilities) in GS 130A-250.
- The Sections that apply to our laws are effective now (see Section 10).

Legislative Update

- **2019-182 (S290) ABC Regulatory Reform**
- <https://www.ncleg.gov/BillLookUp/2019/s290>
- Section XV defines “Brewery” and exempts establishments from regulation in 130A that meet the definition of a brewery (establishment licensed under GS 18B-1104 that is not engaged in the preparation of food on the premises).
- **EFFECTIVE 9/1/19**

Legislative Update

- **H735 Adopt Rules Incorporating 2017 Food Code**
- <https://www.ncleg.gov/Sessions/2019/Bills/House/PDF/H735v2.pdf>
- Gives authority to adopt the 2017 edition of the Food Code.
- Similar process to adopting the 2009 food code
- Grade sheet and marking instructions

2017 Food Code Adoption Process

- Legislative Authority

<https://www.ncleg.gov/Sessions/2019/Bills/House/PDF/H735v2.pdf>

- Building a Timeline now
- Developing Committee and Workgroups
- 6 Workgroups

Rules

.1000, .3500, .3600 rules (Camps): Josh Jordan

.1300 rules (institutions): Cheryl Slachta

.2600 rules (Food Establishments): Michael Roberson/Shane Smith

- Some rules will be re-adopted, others will be changed
- Hoping for 3-4 year adoption process
- 2017 food code/artificial swimming lagoons more immediate

2017 Food Code Adoption Process

- Training- Michael, Teresa, Terri
- Comparison- Cheryl, Terri
- FC Manual – Pat, Wendy
- Rules- Josh, Michael, Jennifer
- Inspection Form and Marking Instructions – Greg, Jennifer, Teresa
- Fiscal- Jo, Wendy

Legislative Update

- **S444 Allow Use of Oyster Shells as Serving Dishes**
- <https://www.ncleg.gov/BillLookUp/2019/s444>
- Allows the reuse of oyster shells, within 48 hrs., to serve shucked oysters that are cooked, regardless if the shucked oysters are reused in the same shells if the following steps are done on day the oyster is shucked:
 - The shells are boiled for a minimum of ten minutes,
 - The shells are thoroughly dried, and
 - The shells are covered and refrigerated until used.
- Requires posting signage advising that the establishment reuses oyster shells to serve cooked oysters
- Becomes effective 10/1/19

Design Daily Sewage Flow for a Food Establishment Served by an Onsite Wastewater Treatment and Dispersal System

- What seats count when calculating a design daily sewage flow for a food establishment in a mixed-use setting?
 - If permit holder owns/controls multiple businesses on the same property, sewage flow MAY be calculated from multiple activities (but FSE could have separate wastewater system)
 - If FSE is owned by a separate entity, seating outside the premises is NOT to be included in the calculated daily flow
 - A seat, accompanied by a tabletop is a designated place for customers to eat (rocking chairs, benches, and seats designed for waiting are not included)
 - Allotted number of seats shall be documented on the .1900 & .2600 permits
 - There are NO horizontal separation distances that dictate whether seating should be included in design daily flow (owner should provide a written plan)
 - Owner can request an adjusted design daily flow (.1949(c)) or flow reduction approval (EOP)

Design Daily Sewage Flow for MFU's, PC's and their Commissaries Served by an On-site Wastewater Treatment and Dispersal System

1. MFU
 - a. 50 gallons/100 square feet of floor space, plus
 - b. 25 gallons per food employee on the MFU
2. Commissary
 - a. With food prep: 50 gallons/100 square feet of floor space, or
 - b. No food prep (only toilet, hand wash sink, and mop sink): 100 gallons/day, plus
 - c. 25 gallons per food employee in the Commissary

Add the DDF for the MFU, commissary, and employee to determine the total for the MFU. The minimum design daily flow shall be 100 gallons per day

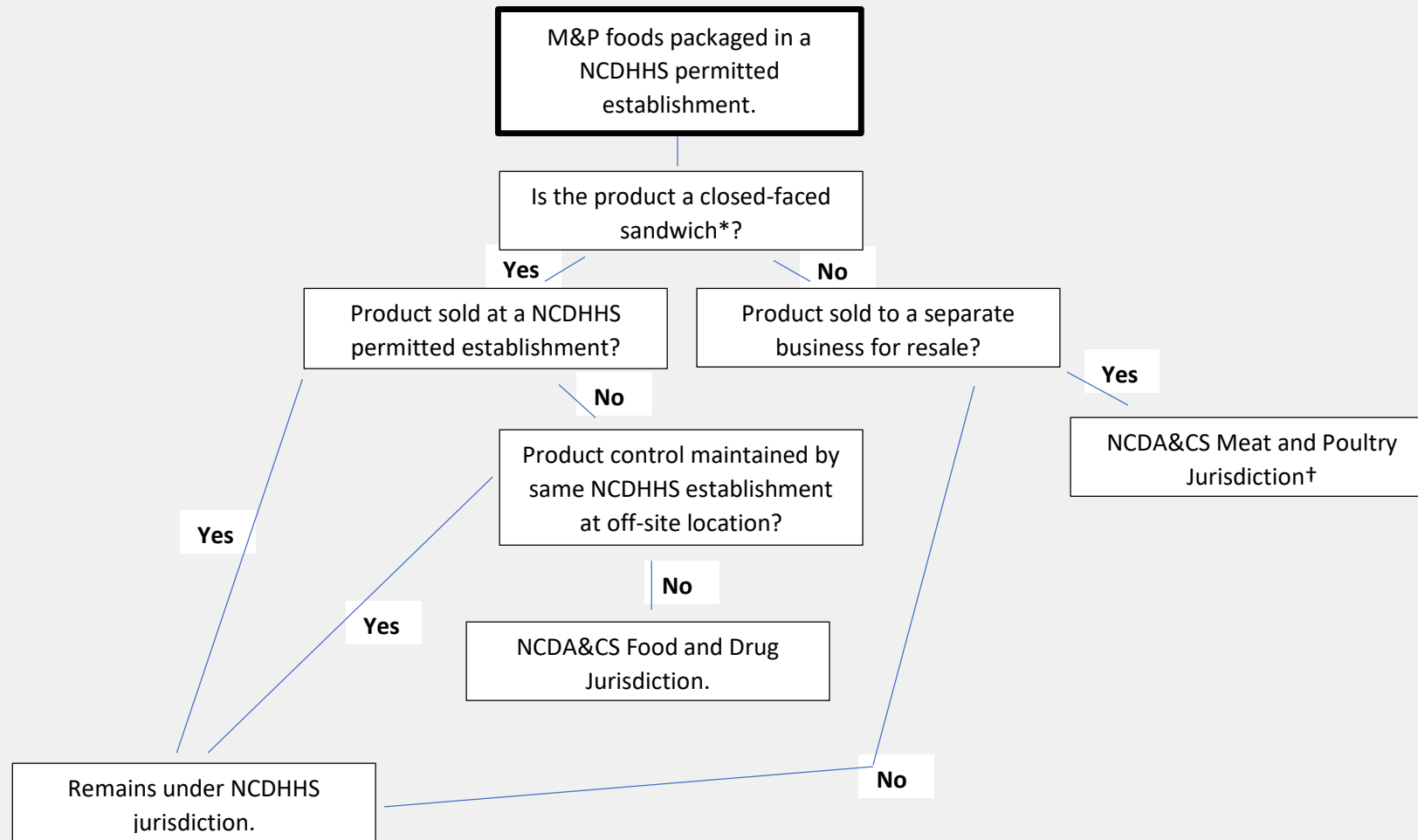
DHHS Regulated Facilities Claiming an Agricultural Products Process Wastewater Exemption Pursuant to N.C.G.S.143-215.1(a5)

- No permit required for agricultural operations that generate ≤ 1000 gal/day of process wastewater by land application
- All products must be grown or raised on site
- Applies only to WW generated during processing (washing products, utensils, containers, surfaces)
- **Exemption does NOT apply to domestic wastewater**
- Examples: meat slaughtering, meat processing, vegetable washing, cheese making, wine production
- Before issuing .2600 permit:
 - Written notice to LHD is required along with a list of AG products and processing methods
 - A description of the surface wastewater system and its location
 - Verify approved wastewater system for domestic waste (subsurface)
 - Permit should reflect issuance based on G.S. 143-215.1(a5)
- Refer Questions to Regional Specialist, Regional Soil Scientist or Division of Water Quality (DWR)

Jurisdiction-Smoothie Bowls & Berries

- NCDA-Smoothie bowls that are made w/non-TCS, commercially frozen, whole/chunk/pureed fruit and topped w/non-TCS items that require no prep (granola, honey, whipped cream) and yield a non-TCS end product.
- DHHS-Smoothie bowls made with fresh/frozen prepared fruit and/or topped w/sliced berries or fresh fruit. End product may or may not be TCS.
- NCDA-Whole washed/unwashed berries
- DHHS-Sliced berries

M&P Packaged Food Decision Tree



Foods in Season

SCS Global Services does hereby certify that an independent assessment has been conducted on behalf of:

Foods In Season

4125 South Lincoln St., Washougal, WA, United States

This company developed, maintains and administers a
HACCP-based Good Manufacturing Practices (GMPs) Food Safety Program

at 4125 South Lincoln St. Washougal, WA 98671, United States
 For the following product(s) handled during inspection: Repack of fresh mushrooms, fruits and vegetables. Processing and repacking of fresh seafood (Fish & Shellfish).


Audit Type: Manufacturing Facility Practices
 Rating: SUPERIOR
 Inspection Date: 8/03/2018 Expiry Date: 9/03/2019
 Registration #: 003891





Stanley Mathuram
 Stanley Mathuram, PE
 Vice President
 2000 Powell Street, Ste. 600, Emeryville, CA 94608 USA, (510) 452-8000

An inspection includes a program review and performance evaluation. Assessment of the program is based on Conformance with the 21 CFR Parts 117 Good Manufacturing Practices (GMPs) and Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables (Section IV, V, VI, VII), published by the U.S. Department of Health and Human Services, Food and Drug Administration, and Center for Food Safety and Applied Nutrition (CFSAN), October 1998. Assessment of performance is based on compliance with the operator's stated program requirements.

	Document Number: P-1.1.1 (ver. 01)	Effective Date: 10/25/16
	Prepared BY: <i>Jerad Anderson</i>	Approved By: <i>Jerad Anderson</i>
Document Name: Wild Mushroom Identification Program		Date Approved: 01/15/17
Applies To: COO, Purchasing, Receiving		Page 1 of 2

- **Purpose**

This procedure describes methods and responsibilities for affirming that wild mushrooms are inspected and found to be safe by a qualified mushroom identification expert.

Variance Committee update:

- IHOP has submitted a request for variance for cooling rehydrated hash browns. Challenge study reviewed-Need More Information
- McDonald's stores have not requested or received any variance approval for an alternate cleaning schedule for ice cream/milkshake machines. We have given the corporate contacts the blank form and guidance on requesting a variance.
- Papa John's pizza screens should be washed, rinsed, and sanitized at least daily (every 24 hours). Corporate contact states they are creating written guidance for stores to comply with this requirement.

Variance Committee update:

- Waffle House "2019 Storm Playbook" was reviewed and approved for implementation during Hurricane Dorian. Proprietary info prohibits mass sharing of this document.
- Waffle House has been contacted about submitting a variance request to allow “used” frying pans (for eggs) to sit under the cooking area without cleaning and sanitizing them. We have requested that they change their procedure, and have shared the option of a variance with them.

Variance Committee update:

- Continuing to work on accessible database to view current variance approvals. Starting with most recent approvals and then will work backwards.
- Contact Jennifer (Jennifer.e.moore@dhhs.nc.gov) if needing copy of any specific variance approval
- No variance applications submitted for Date Marking or TPHC (42F-45F). Great news! This means EHSs are working with operators to evaluate causes (personnel, mechanical, or process) and find remedies through other means

Variance Committee update:

- Variance requests for 2-compartment sinks or dishmachines with 2-compartment sinks as the only "back-up" should be sent to heather.watson@dhhs.nc.gov.
- Requests include the request for variance form, the operator's chosen SOP, and an email/statement from EHS supporting this request.
- **NEW SOP FOR 2-COMP SINKS:** An option has been added to allow spray-on sanitization after proper cleaning of utensils. A copy of this new SOP will be shared in weekly updates or you can request it from Jennifer or Heather.

Sushi Purveyors

- Grocery store deli establishments have been found adding sushi prep without prior approval.
- Some use a 3rd party (AFC, Hissho, etc.)
- Some are store specific (Ingle's, etc.)
- Many have existing variance approvals, but need locations added to the approval letter.
- Let Variance Committee know when you find sushi prep, but no evidence of an approval.
- Do not automatically stop the prep! Check for approval first!

Domino's Pizza

- Domino's has an approval to hold their pizza sauce for up to 8 hours per the NC Variance Committee
 - **Concern:** EHS observed pizza sauce being left over from the previous day
 - **Outcome:** Per Dominos corporate, pizza sauce is to be kept only for 8 hours. Any "leftover" sauce shall be discarded at the end of the shift or within the 8 hours. If an establishment prepares the sauce in advance for next day use the sauce should be labeled as such (to prevent confusion) and cooled down properly to 41°F.
 - **Compliance:** If leftover pizza sauce is found past their 8 hour hold time a violation may be noted. Where should this be marked on the inspection form?

Attorney General's office

- We ask for input from AG's office
- Collaborative relationship
- Not giving official “opinions” or rulings. Legal opinions are very official and can take up to 2 years to be written.
- Read laws and rules with us and help us with interpretation.
- Final decisions made by regional staff, branch head, director.

Arby's Dish Machines



- Being installed in select locations, oftentimes without plan review
- Let your regional know so that they can get in touch with state plan review
- Without prior approval intent to suspends should be issued



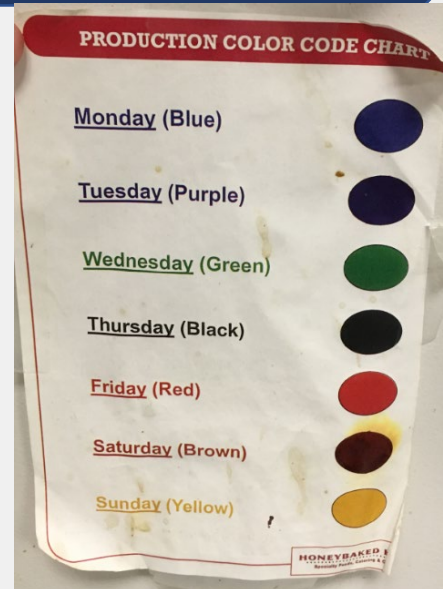


Weekend Events at Retail Grocers

- Retail grocers are increasingly having events outside of the permitted areas. Questions should be asked during routine inspections.
- Concerns include handwashing and monitoring/protection of exposed foods
- State Plan review is evaluating layouts, then PPAC committee will evaluate standard operating procedures
- Fresh Market has raw meat cutting stations set up on retail floor where consumers choose how much they want and a butcher cuts, wraps, and gives packaged product to consumer

Date Marking at Retail

- Facility-Prepared Hams have a “use by” date for customers that goes beyond 7-day allowance.
- Review policies on holding times to ensure applicable foods are consumed on premises, sold, or discarded
- Permittee should disclose marking system to regulatory authority upon request
- Applicable foods with the "use by" date for customers could be labeled with a date beyond 7 days if permittee chooses but should have additional date for proper date marking within the establishment



All foods must be labeled to prevent foodborne illness:

- All Grab-n-Go foods must be labeled with Name, Nutritionals, Allergens, Date, Ingredients, Weight and Address
- Food must be sold, eaten, or discarded within 7 days from when it was prepared/opened
- Follow FIFO (First In, First Out) when using food that has been thawed, opened, or prepared



USE BY
8-20-17

Day Dots =
Produced on Date

Calendar Date =
Eat by Date

Sani Stations

- Remember to ask the frequency of cleaning (priority item)



Harris Teeter Dry Aged Beef Cabinets




Policy and Product Approval Committee (PPAC)

- Formerly ‘SOP committee’ that released evaluations of McDonald’s Blanched Chicken Tenders and Subway’s SaniStations
- Recently disapproved use of ozone as food contact sanitizer without further information
- Currently working on Fresh Market “Cut on the Floor” events
- Co-Chaired by Teresa Clark and Greg Gartner with committee members representing Onslow, Pamlico, Pitt, Richmond, and Mecklenburg Counties
- Looking for additional representation in Piedmont and west if interested


Food Defense Update

- *S. aureus* outbreak in an unregulated fundraiser
- Provide access to training material for non-profits
- Basic food safety info sheet link: <https://www.ncfoodsafetytaskforce.com/resources.html>




FOOD SAFETY INFORMATION


Only food workers should be in kitchen or food storage areas.
If you see someone or something that looks out of place, make sure to tell the manager!





Wash Your Hands


Hands are the #1 vehicle for cross-contamination. Use the following steps to properly wash hands before handling food, after using the restroom, after switching from raw to ready-to-eat foods, and whenever else necessary.





RINSE


ADD SOAP


SCRUB


RINSE


DRY

Cover Food	Wear Gloves	Don't Work Sick
<p>Be sure to properly cover all food containers before transporting, and any time food is not in use. When not covered, food can be contaminated by dust, flies, or other environmental contaminants.</p> 	<p>You must wear gloves or use a clean utensil for handling food. Be sure to discard soiled or damaged gloves and wash hands before replacing with a new pair.</p> 	<p>When food preparers work sick, they put customers at risk of contracting illness. Do not work if you have the following symptoms:</p> <ul style="list-style-type: none"> vomiting diarrhea jaundice 

Keep Food out of the Temperature Danger Zone

When food is between 41°F and 135°F, bacteria can multiply rapidly. Ensure food is the proper temperature with a food thermometer.

COLD FOODS < 41°F
DANGER ZONE
HOT FOODS > 135°F

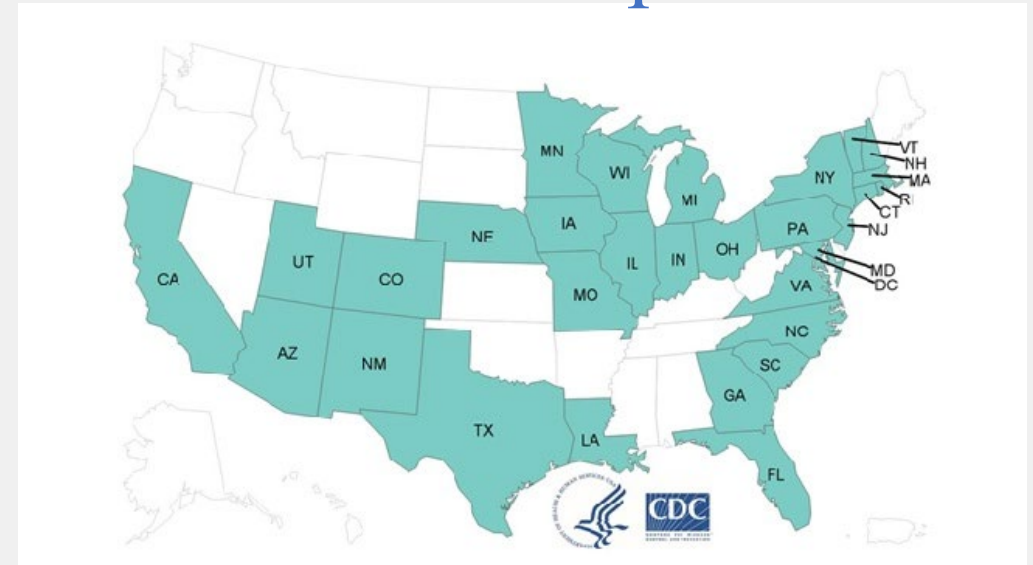
Cook all Food to the Proper Final Internal Temperature:

135°F for 15 seconds	Commercially cooked foods
145°F for 15 seconds	Fish, eggs, and whole cuts of beef, pork, and lamb
155°F for 15 seconds	Ground or mechanically tenderized meats, except poultry
165°F for 15 seconds	All poultry and stuffed products

Food Defense Update

- Cyclospora cases- increased cases from domestic produce
- 580 cases nationwide with 38 hospitalizations
- Cluster of 8-10 cases associated with restaurant in Randolph County

Case Count Map: 7/23/19



Food Defense Update

- Cyclospora:
 - Incubation is 1-2 weeks
 - Usually contamination during process and growing
 - Not many control measures at retail level
 - Most important thing for EHS – be able to assist with invoices and traceback collect source information

Republican National Convention

- Scheduled to be held in Charlotte, August 24-27, 2020
- Will affect surrounding counties for events, caterings, hotel stays
- Information for food defense in retail food establishments and norovirus cleanup for lodging will be developed
- State will assist in training and information dissemination in surrounding counties
- Any information shared by FDA or NC DHHS cannot be shared beyond need-to-know

Questions?

Veronica Bryant, REHS

Emergency Preparedness and Outbreak Coordinator

Division of Public Health, Food Protection and Facilities

North Carolina Department of Health and Human Services

919-218-6943 mobile

Veronica.bryant@dhhs.nc.gov

Staffing Level Assessment Tool

- Staffing Level Assessment Tool (SLAT) formally known as *Manpower Study* is a new tool developed utilizing the CFP guidance document
- The purpose of this tool is to provide an up-to-date and accurate method to track staffing needs for *only* the Food, Lodging, and Institutions program
- This tool now accounts for routine, additional, and value-added activities within each jurisdiction

Staffing Level Assessment Tool

- Information was sent out via Regional Weekly Update in July
- SLAT collection should begin this year. For the first year, the expectation is that counties begin tracking necessary information
 - An assessment of your county *can* be completed if all the necessary information is available. Reach out to your EHRS for information
- Workbooks that counties should focus on:
 - SLAT Information Request – County Submission
 - Job Description Workbook – County Submission
 - Reference Spreadsheet (helpful in counties without a digital system in place)
 - Activity Codes

Staffing Level Assessment Tool

- Future Planning
 - CDP – Discussions with CDP have been on-going for the request of additional codes into system
 - Regional Support – If counties need an in-county visit for review of SLAT please reach out to your regional
 - Once roll out occurs, review and update workbooks according to needs which includes updated time studies
 - Merging of Standard 8 with this new tool

NC Retail Program Standards

- AFDO Funding Portal
 - The funding portal is open from September 4th – October 15th
 - Funding includes:
 - Category 1 – Small Projects (up to \$3,000)
 - Category 2 – Moderate Projects (\$10,000 - \$20,000)
 - Category 3 – Training/Travel (up to \$3,000)
 - Category 4 – Food Protection Task Force Projects (up to \$3,000)
- Survey
 - A brief survey was sent to all enrolled counties for the purposes of updating contact information and additional questions
- FoodSHIELD Site
 - The site will be taking a major overhaul

NC Retail Program Standards

- FDA Seminar – Memphis, Tennessee (October 7th – 10th)
- **Highlights**
 - Congratulations Jaron Herring (Randolph County) on presenting at the NACCHO face-to-face meeting
 - Congratulations to Mecklenburg County for completed their risk factor study and receiving an audit
 - Congratulations to Wilson County for receiving a \$20,000 grant!
 - Welcome to the Program Standards Duplin County!

NC Food Code Annexes Q&A

- The Q&A list that was developed when the Food Code was adopted in 2012 is currently being revised and updated.
- The updated list will include updated interpretations for commonly-asked questions pertaining to enforcement of the Food Code and .2600 rules.
- The list will be organized with sub-categories in order to make finding information easier.
- The list will be periodically updated after implementation when new regulations, interpretations, and guidance is adopted.

Training Calendar 2019

- ~~• Emergency Preparedness~~ ~~September 10-11~~ ~~Pine Knoll Shores~~
- ~~• FDA Seminar~~ ~~October 7-10~~ ~~Memphis, TN~~
- ~~• FLI CIT~~ ~~October 14-18~~ ~~Raleigh~~
- Special Processes at Retail November 5-7 Raleigh

2020

NC has been granted two FDA Courses!

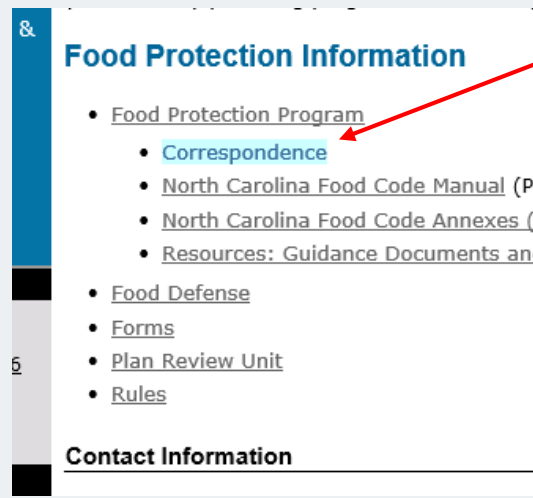
✓ ~~Need to register before 10/18 deadline:~~

✓ No cost to register

✓ <https://www.fda.gov/training-and-continuing-education/ora-university-orau/state-local-tribal-and-territorial-regulatory-partners>

- Plan Review January 28-30 Raleigh
- Temporary Food Events February 11-12 Charlotte

Regional Material Links



<https://ehs.ncpublichealth.com/>

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

QUESTIONS?