Des Trans Constant box 22. Close Quantitati	Chat Barran		
Day Two, September 23 - Chat Question	Chat Response remove customer notification of latest inspection report; NC did	Question from	Additional comments
2017 Food Code Key Changes Slide	not adopt this		
	yes. All training materials will be made available. Materials will		
	include the presentation, the Questions & Answers captured		
	from all meetings and all NC specific materials, i.e. rules, manual,		
Will this powerpoint be available after the meeting?	marking instructions and inspection form.		
		Logan Little	
How would you know if vacuum tumbled with solutions? Would the label actually	the labeling should identify it. Josh discussed further after your		
specify that?	question. Let us know if you need further clarification please.	Cindy Pierce	
	4	cindy rierce	You're welcome. Same species may be stored
			together, i.e. beef can be stored with beef. Yes,
			the proper final cook temperature or a
			consumer advisory is required. Look further
			into 3-302.11 and the Public Health Reasons
			found in the Annex. Sorry, my second question
			to Cheryl was referring to Philly steak. Would it
			be stored as if were to have a minimum
How would Philly steak be categorized? It doesn't seem to meet the definition of	typically philly steak is a very thin and cooked well, likely above		internal cooking temperature of 145 F or 155 F.
comminuted, as the particles aren't "minute."	155F.	Johnny Watts	Sorry for the confusion.
	cube steak definitely does not meet the definition of intact meat.	Johning Watts	
What does Cube steak fall under?	It meets the definition of Mechanically Tenderized.	Briana Gasperson	
	Josh elaborated, you are asking these questions all along, keep		
How many of the 17 questions should be ask?	up with that while conducting your RB inspection	Anover, Andrea	
What if the CFPM is repeatedly not demonstrating knowledge regardless of	we will go more in depth after lunch with how to assess the		Josh Understand how the citations are
certification? They still are marked IN for #1?	guestions and marking them In or Out.	Jordan Horne	separate
Can they simply refer the the handout for the answers to the 17 questions to be in		Solutione	
compliance in future inspections like WH used to do? or do they actually need to know	we will go more in depth after lunch with how to assess the		
and understand how to use without referring to the handout	questions and marking them In or Out.	Monica Kiker	
	yes. All training materials will be made available. Materials will		
	include the presentation, the Questions & Answers captured		
	from all meetings and all NC specific materials, i.e. rules, manual,		
Can we get a copy of the new marking instructions?	marking instructions and inspection form.	Jennifer Winters	
	The Employee Health & Personal Hygiene Handbook		
	https://www.fda.gov/food/retail-food-industryregulatory-		
	assistance-training/retail-food-protection-employee-health-and-		
Josh mentioned the handbook	personal-hygiene-handbook		
	All training materials will be made available. Materials will		
	include the presentation, the Questions & Answers captured		
	from all meetings and all NC specific materials, i.e. rules, manual,		
Are these new documents on the state website yet?	marking instructions and inspection form.	Garrett Rapp	
are you saying form 1B is a requirement now?	Josh reminded that form 1B is an option to meet the criteria	Burdick, Cathy	
what about when warewashing is a "one man show" and the worker uses gloves back	clean to dirty back to clean is a change of task. Handwashing		
and forth to clean-to soiled. to clean	required inbetween.	Charles Dial	

Inter-Of course this is recommended guidance. not specific     Wates, April       Gro 2-501.11 It think "fecal event " would be a more inclusive term.     Michael is elaborating on this now. Poetris a quick reference.     Wates, April       Dess glving them them poster suffice as written procedures ?     in various languages as well.     Michael is elaborating that would be a more inclusive term.     Michael is elaborating to this now. Poetris a quick reference.     Wates, April       Open glving them them poster suffice as written procedures ?     in various languages as well.     Michael is elaborating to the computer open and the subscription of the dube glove and the subscription open concern and be able to poside the information to the consumer upon request, but we cannot make them use sparate of the allergen concern and beades of the glove glove. Another subscription of the dube glove elaboration to the dube glove. The dube glove elaboration to the dube glove elaboration to the dube glove elaboration to the dube glove. The dube glove elaboration to the dube glove elaboration to the dube glove. The dube glove elaboration to the dube glove elaboration to the dube glove.     Sume Rutoble dube glove elaboration to the dube glove.     Sume Rutoble dube glove elaboration to the dube glove elaboration to the dube glove elaboration to the consumer upon dube as the dube glove elaboration to the dube glove elaborating elaboration to the dube glove elaboration to the dub		we are maintaining consistency with the Food Code language		
For 2-501.11 think "fecal event "would be a more inclusive term.   Michaels elaborating on the now Poster is a quick enverse.   watex. April     Daes giving them them poster suffice as written procedures ?   in various languages as well.   Michaels elaborating on the now Poster is a quick enverse.   Michaels elaborating on the now Poster is a quick enverse.     What item number is this   #5   ackson. Legh   Example 1 have seen McDonalds employee     Loop of questions/thoughts:   Cooking different products in the same frying oil as it is carting needs to be address of nor 2600 rules and plants.   Vier Aon   address it then.     So noraw shell eggs stored above unwashed cartors?   yes noraw animal foods above washed or unwashed produce.   antart. I print     So noraw shell eggs stored above unwashed cartors?   yes noraw animal foods above washed or unwashed produce.   antart. I print     So noraw shell eggs stored above unwashed cartors?   yes no raw animal foods above washed or unwashed produce.   antart. I print     So noraw shell eggs stored above unwashed cartors?   yes no raw animal foods above washed or unwashed produce.   antart. I print     So-no compare or explain thic proceeding?   more aware and performs the WR/S store on the containers and performs the WR/S store on the containers.   painter, Healter A     So-no compare or explain thic procees to "par cooking?   antart will take the refiliable. WR/S it then return to communer				
Michaelis elaborating on this now. Poter is a quick reference, we are providing a template has well. Working to get things in various languages as well. What item number is this #5 Loah i think the PC should be avere of the allergen concern and be able to provide the information to the consumer upon request, but we cannot make them use expanse oil. Please elaborate on the double glove when handling raw beet them request, but we cannot make them use expanse oil. Please elaborate on the double glove wells handling raw beet them takes of togo too then use the lower glot to do other tasks; Cheryl McDonald's has elaborate on the double glove wells on wells. The portice the information to the consumer upon request, but we cannot make them use expanse oil. Please elaborate on the double glove wells on the fourt glove to then use the lower glot to do other tasks; Cheryl McDonald's has a written proceedure for the glove policy. Revit the policy and if you observe an issue you address is them. Will this training be submitted to the flower glot food stage. The reusable containers must be intended to be reused for food stage. The reusable containers must be intended to be reused for container. Michael reusing mayo or soy sauce containers? If properly washed, integra, and to has include reusing mayo or soy sauce containers? If properly washed, integra to cannot with their own refiliable and have it immediately pliered container. May to the the restaurant. Might be a 5F that only provides these containers and performs the W/R/S step on contract. What about heating food that is not being hot held but immediately placed a load ifter the final cook or reheat temperature required. Can they just cut the top open? He the courty needs to revise a AdvCP plan for one of the process that used to require a variance, the participation is required to short a 'prove present' HACCP plan for one of the process that used to require a variance, the period to its required to require a variance, the prestrue of the process that used to req	For 2-501.11 I think "fecal event " would be a more inclusive term.		Walker, April	
Does giving them them poster suffice as written procedures ?     in various languages as well.     Module Again       What item number is this     45     Jackon, leigh     Couple of questions/thoughts: Cooking different products in the same frying oil as is beit to provide the information to the consumer upon request, but we cannot make them uses exparate oil. Please different products in the same frying oil as is called bore questions. We understand that catering needs to be addressed in our .2600 rules and plan to on the couble glove question. We understand that catering needs to be addressed in our .2600 rules and plan to on the couble glove question. We understand that catering needs to be addressed in our .2600 rules and plan to on the couble glove question. We understand that catering needs to be addressed in our .2600 rules and plan to on the couble glove question. We understand that catering needs to be addressed in our .2600 rules and plan to on the couble glove question. We understand that catering needs to be addressed in our .2600 rules and plan to on the couble glove question. We understand that catering needs to be addressed in our .2600 rules and plan to on the couble glove question. We under the set of the course of the		Michael is elaborating on this now. Poster is a quick reference,		
Mattern number is this     #5     Jackon, Leigh     Example 1 have seen MCDonald's employee.       Ush it tern number is this     Josh 1 think the PC should be aware of the allergen concern and be able to provide the information to the consumer upon request, but we cannet that the consumer upon request, but we cannet that the consumer upon request, but we cannet make them use separate of IPAsse elaborate on the double glove when handling raw beef them takes off top glove to then use the lower glov to do other take; Centy MCDonald's tam provide the information to the IPAsse elaborate on the double glove question. We understand that the procedure for their glove policy. Revie the processor soy sauce containers? If properly washed, finsed, and box in the future.     Lathin 1. Lyin       So no raw shell eggs stored above unwashed carrors?     yes no raw animal foods above washed or unwashed produce.     Joanne Rudosfale       do that include reusing may or soy sauce containers? If properly washed, finsed, and santitized?     No. The reusable containers must be interded to be reused for food storage.     Josh The Will be a FS that only processor to determiner if they are truly using non-continuous cooking Question: What about hearing food hast is not being not head but immediately placed in TPMC. Example: Hunt Borders Chicken wings sent through the oven and then processes that used to review a HACCP plan in roune of the processes that used to re		we are providing a template plan as well. Working to get things		
iosh i think the PC should be aware of the allergen concern and be able to provide the information to the consumer upon request, but we cannot make them use separate oil. Please elablest and the double glove question. We understand that catering needs to be addressed in our .2000 rules and plan to do starting presents to be addressed in our .2000 rules and plan to do the policy and if you observe an issue you address it then.     Interview of the policy and with the policy and if you observe an issue you address it then.       Will this training be submitted to the Board for CE hour? Thanks     5.25 hours     Latinu, J. Lym       So no raw shell eggs stored above unwashed carrots? do that include requiring mayo or soy sauce containers? if properly washed, rinsed, and santteed?     No. The reusable containers must be intended to be reused for food storage.     Interview of the address to the address to address it then.       to darfy the restaurant will take the refiliable. WRRS it then return to consumer 2A customer can't come in with their own refiliable and have it immediately filled right?     The reusable containers must be intended to be reused for food storage.     Painter, Heather A       50-0-0 corpare or explain this process to "pair cooking?     The reusable containers and performs the W/R/S step on on THPC.     Painter, Heather A       does it need to be opened when thawed under coid running water?     Josh read item haved in the paced on TPHC instead of being hot on the for the store openary arrange. The part of the form the WRM be part or the part or the part or the provides the add from the WRD being or to so collect?     Painter Heather Josh read item have will be placed on TPHC instead	Does giving them them poster suffice as written procedures ?	in various languages as well.	Michaud, Ryan	
Iosh I think the PC should be aware of the allergen concern and be able to provide the information to the consumer upon request, but we cannot make them use separate oil. Please allocate on the double glove question. We understand that catering needs to be addressed in our .2600 rules and plan to do starting precedure double glove question. We understand that catering needs to be addressed in our .2600 rules and plan to do starting precedure double glove question. We understand that catering needs to be addressed in our .2600 rules and plan to do starting precedure double glove question. We understand that catering needs to be addressed in our .2600 rules and plan to do starting precedure double glove? Catering Rules?     See them use the lower glove to do other tasks; Cheryl McDonald's has a written procedure double glove question. We understand that catering needs to be addressed in our .2600 rules and plan to do starting precedure double glove question. We understand that catering needs to be addressed in our .2600 rules and plan to do starting precedure double glove question. We understand that catering needs to be addressed or unwashed produce.     Inter precedure double glove whether the policy and if you observe an issue you address it then.       So no raw shell eggs stored above unwashed carrots?     yes no raw animal foods above washed or unwashed produce.     Ioame Rukohsle       So no raw shell eggs stored above unwashed write (catry the restaurant will take the refillable, WRRS it then return to consumers?     No. The reusable containers and performs the WR/S step on customer can't come in with their own refillable and have it immediately filled right?     Ioame Rukohsle     Ioame Rukohsle       So -o-o compare or explain this procesets to 'par cooking?     Ioame Rukohsle	What item number is this	#5	Jackson, Leigh	
Will this training be submitted to the Board for CE hours? Thanks   5.25 hours   Lathan J. Lynn     So no raw shell eggs stored above unwashed carots?   yes no raw animal foods above washed or unwashed produce.   Jaane Rutkofske     do that include reusing mayo or soy sauce containers? If properly washed, rinsed, and sanitzed?   No. The reusable containers must be intended to be reused for food storage.   Jashin FRVER     to clarify the restaurant will take the refillable, W/R?S it then return to consumers? A construct come in with their own refillable and have it immediately filled right?   The reusable containers and performs the W/R/S step on painter, Heather A     So-o-o- compare or explain this process to "par cooking?   Oxsh explained to ask questions to determine if they are truly using non-continuous cooking   Oxsh explained to ask questions to determine if they are truly using non-continuous cooking     Question: What about heating food that is not being not held but immediately placed on TPHC.   Josh read from the Code, removed from ROP environment after justin Mintz     Can they just cut the top open?   yes   Yes   Travis Moneeni     If they county needs to review a HACCP plan for one of the process that used to require a variance. The operator is required to submit a "properly prepared" HACCP plan. This means a complete plan that gets approved by the county. You can get assistance from us as aceded. I have templates and good resources to share.   Burdick. Cathy     they had a variance approved, would they not have a violation?   the variance	Couple of questions/thoughts: Cooking different products in the same frying oil as it	Josh I think the PIC should be aware of the allergen concern and be able to provide the information to the consumer upon request, but we cannot make them use separate oil. Please elaborate on the doubel glove question. We understand that catering needs to be addressed in our .2600 rules and plan to do		double glove when handling raw beef then takes off top glove to then use the lower glove to do other tasks; Cheryl McDonald's has a written procedure for their glove policy. Review the policy and if you observe an issue you
So no raw shell eggs stored above unwashed carrots? yes no raw animal foods above washed or unwashed produce. Joanne Rutofske do that include reusing mayo or soy sauce containers? If properly washed, ninsed, and sanitized? The reusable containers has to originate from a permitted food to clarify the restaurant will take the refillable, W/R/S it then return to consumers? A to clarify the restaurant will take the refillable, W/R/S it then return to consumers? to clarify the restaurant will take the refillable, W/R/S it then return to consumers? So-o-o- compare or explain this process to "par cooking? Question: What about heating food that is not being hot held but immediately placed on TPHC? Example: Hunt Brothers Chicken wings sent through the oven and then placed on TPHC. Can they just cut the top open? (If the county needs to review a HACCP plan for one of the provides to submit a "properly needs to review a HACCP plan for one of the provess that used to require a variancethe operator is required to submit a "properly HACCP plan. This means a complete plan hat gets approved by the county. You can get assistance from us as needed. I have templates and good resources to share. Burdick, Cathy they had a variance approved, would they not have a violation? Here variance still stands, no violation Here variance still stands, no vi			-	
do that include reusing mayo or soy sauce containers? If properly washed, rinsed, and sanitized? In the reusable containers must be intended to be reused for food storage. The reusable containers must be intended to be reused for contract with field to a permitted food establishment. Might be a FSE that only provides these containers and performs the W/R/S step on customer can't come in with their own refillable, W/R?S it then return to consumers? A customer can't come in with their own refillable and have it immediately filled right? So-o-o compare or explain this process to "par cooking? Question: What about heating food that is not being hot held but immediately placed a food item that will be placed on TPHC instead of being hot held needs to meet the final cook or reheat temperature placed on TPHC. Can they just cut the top open? Can they just cut the top open? Mere subjust c				
sanitized? food storage. JASMIN FRVER   The reusable container has to originate from a permitted food establishment. Might be fSE that only provides these containers and performs the W/R/S step on contract with FSE Painter, Heather A   So-o-o compare or explain this process to "par cooking? Josh explained to ask questions to determine if they are truly using non-continuous cooking Painter, Heather A   So-o-o compare or explain this process to "par cooking? Josh explained to ask questions to determine if they are truly using non-continuous cooking charlisa   Question: What about heating food that is not being hot held but immediately placed a food item thail Ib e placed on TPHC instead of being hot ned heeds to meet the final cook or reheat temperature required. Tyler Ashe   does it need to be opened when thawed under cold running water? Josh read from the Code, removed from ROP environment after processes that used to require a variance. The operator is required to submit a "properly prepared" HACCP plan from or of the processes that used to require a variance. The operator is required to submit a "properly prepared" HACCP plan. This means a complete plan that gets approved by the county. You can get assistance from us as needed. I have templates and good resources to share. Burdick, Cathy   If they had a variance approved, would they not have a violation? the variance still stands, no violation Lauren Harden   If they had a variance approved, would they not have a violation? the variance still stands, no violation Lauren Harden   If they had a variance approved, would they not have a violation? <td></td> <td>· · · ·</td> <td>Joanne Rutkofske</td> <td></td>		· · · ·	Joanne Rutkofske	
to clarify the restaurant will take the refillable, W/R2S it then return to consumers? A customer can't come in with their own refillable and have it immediately filled right?   establishment. Might be the restaurant. Might be a FSE that only provides these containers and performs the W/R/S step on contract with FSE   Painter, Heather A     So-o-o- compare or explain this process to "par cooking?   Josh explained to ask questions to determine if they are truly using non-continuous cooking   charlisa     Question: What about heating food that is not being hot held but immediately placed on TPHC? Example: Hunt Brothers Chicken wings sent through the oven and then placed on TPHC.   Tyler Ashe     does it need to be opened when thawed under cold running water?   Josh read from the Code, removed from ROP environment after processes that used to require a variancethe operator is required to submit a "properly prepared" HACCP plan for one of the processes that used to require a variancethe operator is required to submit a "properly prepared" HACCP plan. This means a complete plan that gets approved by the county. You can get assistance from us as needed. I have templates and good resources to share.   Burdick, Cathy     If they had a variance approved, would they not have a violation?   the variance still stands, no violation   Lauren Harden     Jennet T HUT   Jennet T HUT   Lauren Harden   Jennet T HUT   Lauren Harden		food storage.	JASMIN FRYER	
So-o-o compare or explain this process to "par cooking?   using non-continuous cooking   charlisa     Question: What about heating food that is not being hot held but immediately placed on TPHC? Example: Hunt Brothers Chicken wings sent through the oven and then placed on TPHC.   a food item that will be placed on TPHC instead of being hot held needs to meet the final cook or reheat temperature required.   Tyler Ashe     does it need to be opened when thawed under cold running water?   Josh read from the Code, removed from ROP environment after yes   Justin Mintz     Can they just cut the top open?   yes   Travis Monteith     If the county needs to require a variance.   the county one of the processes that used to require a variance.   Burdick, Cathy     how extensive of a haccp plan are you requiring for us to collect?   good resources to share.   Burdick, Cathy     If they had a variance approved, would they not have a violation?   the variance still stands, no violation   Lauren Harden     Inniter Haink we could allow ROP food to be transported to a nother establishment with same owner as long as the labeling is very specific and obvious with the packaging time and the   share burging time and the		establishment. Might be the restaurant. Might be a FSE that only provides these containers and performs the W/R/S step on		
on TPHC? Example: Hunt Brothers Chicken wings sent through the oven and then placed on TPHC.   held needs to meet the final cook or reheat temperature required.   Tyler Ashe     does it need to be opened when thawed under cold running water?   Josh read from the Code, removed from ROP environment after Justin Mintz   Justin Mintz     Can they just cut the top open?   yes   Travis Monteith     If the county needs to review a HACCP plan for one of the processes that used to require a variancethe operator is required to submit a "properly prepared" HACCP plan. This means a complete plan that gets approved by the county. You can get assistance from us as needed. I have templates and Burdick, Cathy     If they had a variance approved, would they not have a violation?   the variance still stands, no violation   Lauren Harden     If they another establishment with same owner as long as the labeling is very specific and obvious with the packaging time and the   server still stands in the packaging time and the   Burdick, Cathy	So-o-o-o compare or explain this process to "par cooking?		charlisa	
Can they just cut the top open?   yes   Travis Monteith     If the county needs to review a HACCP plan for one of the processes that used to require a variancethe operator is required to submit a "properly prepared" HACCP plan. This means a complete plan that gets approved by the county. You can get assistance from us as needed. I have templates and how extensive of a haccp plan are you requiring for us to collect?   Burdick, Cathy     If they had a variance approved, would they not have a violation?   the variance still stands, no violation   Lauren Harden     Jennifer I think we could allow ROP food to be transported to another establishment with same owner as long as the labeling is very specific and obvious with the packaging time and the   Surdick, Cathy	on TPHC? Example: Hunt Brothers Chicken wings sent through the oven and then	held needs to meet the final cook or reheat temperature	Tyler Ashe	
If the county needs to review a HACCP plan for one of the processes that used to require a variancethe operator is required to submit a "properly prepared" HACCP plan. This means a complete plan that gets approved by the county. You can get assistance from us as needed. I have templates and good resources to share.     how extensive of a haccp plan are you requiring for us to collect?   good resources to share.     Burdick, Cathy     If they had a variance approved, would they not have a violation?   the variance still stands, no violation     Lauren Harden     Jennifer I think we could allow ROP food to be transported to another establishment with same owner as long as the labeling is very specific and obvious with the packaging time and the	does it need to be opened when thawed under cold running water?	Josh read from the Code, removed from ROP environment after	Justin Mintz	
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Jennifer I think we could allow ROP food to be transported to another establishment with same owner as long as the labeling is very specific and obvious with the packaging time and the		processes that used to require a variancethe operator is required to submit a "properly prepared" HACCP plan. This means a complete plan that gets approved by the county. You can get assistance from us as needed. I have templates and		
Jennifer I think we could allow ROP food to be transported to another establishment with same owner as long as the labeling is very specific and obvious with the packaging time and the	If they had a variance approved, would they not have a violation?	the variance still stands, no violation	Lauren Harden	
the establishment where it was packaged, or can that food be transported to another restaurant within the same ownership? Example. Jeffrey's BBQ #1 ROPs BBQ, and serves confirm they take responsibility for removing from ROP within	For ROP of TCS foods removed within 48 hours after packaging: Does this apply only to the establishment where it was packaged, or can that food be transported to another	Jennifer I think we could allow ROP food to be transported to another establishment with same owner as long as the labeling is very specific and obvious with the packaging time and the intent to remove within 48 hours. Even using this in the establishment where packaged, we suggest a clear SOP to		
it, but also ships it to Jeffrey's BBQ #2 for use as well. 48 hours. Jeffrey Massengill			Jeffrey Massengill	

regarding rop for raw meat, does the vacuum sealer still have to meet nsf/ansi		T	
standards?	equipment must meet 4-205.10 as revised in the NC Food Code	Burdick, Cathy	
	Jennifer I guess y'all are just sharing thoughts about the labeling		
	and freezing of fish for ROP. I don't see a specific question I can		
	answer. I will say that for a product to be "frozen", there is no		
Some of the labeling is not clear. I wish they would require more consistent language	exact temperature. Equipment capabilities vary and different		
on the ROP fish	sizes/types of food freeze in a range of temps.	Walker, April	
	Jennifer I guess y'all are just sharing thoughts about the labeling		
	and freezing of fish for ROP. I don't see a specific question I can		
	answer. I will say that for a product to be "frozen", there is no		
Why not specify a temperature for the raw fish to be frozen to before ROP. Say like 20F	exact temperature. Equipment capabilities vary and different		
32F is barely frozen	sizes/types of food freeze in a range of temps.	Tyler Ashe	
Is that a P or PF? Related to dishmachine	Pf	Lee, Andrew	
	this is an additional measure to monitor the accuracy of the		
Outside gauges on dish machine do not count correct?	machine.	Lauren Harden	
	review the definition of a Temperature Measuring Device and		
Are tmd's required to be digital? For food?	the requirements in 4-201.12	Greg B	
what about hibachi style where shrimp is on the same tray/plate as beef & chicken	not sure what you are asking here. You may reach out to your		
when carried to the hibachi grill? Can the same plate be used?	Regional or reword your question here. Thanks.	Angela Myers	
still no requirement for testing the chemicals? I understand if it's GRAS but otherwise	should be following labeling instructions	Painter, Heather	
	Jen variances will still be required for 2 comp sinks and		Joanne I have facilities with approved variance
	dumpsters; 3 options to choose from for the 2 comp sink plan,		for 2-comp sink, but no idea of what was
Anything new about the 2 comp utensil sinks regarding variances and etc?	scan and email to heather.watson@dhhs.nc.gov	Tyler Ashe	approved, what method.
	related to the confusion of 7-204.12 C , we will research the		
Don't understand 7-204.12 (C)	notification process and provide a response back.	Joanne Rutkofske	
Can we get that emergency plan checklist in our materials packet?	yes, we plan to provide that as well.	Lisa Morgan	
what if over a weekend, or over days establishment not open? How are the 3-days	The operator needs to be made aware of the correction		
counted?	requirement regardless of their operation schedule.	Joanne Rutkofske	
What about if you work 10 hour shifts taking either Monday or Friday off? With the			
verification What about for food trucks? I have some food trucks that are only in the	Josh elaborated; encouraged staying on top of it, following up		
county once a week or less. Sorry to jump back to that.	as needed	Rena Millard	
	All will have winted and in such the New many large		
	yes. We will have printed copies available. New manuals are what will be printed after Oct 1. Supply Orders were submitted		
	to Angela Cochran previously and if manuals were ordered then		
1		1	
Will there has a head computed the point faced and a purile black private $z = 2$	that is what will be sent. I feel like we will be able to provide for		
Will there be a hard copy of the new food code available to purchase?	more copies as well. Further info to come.	Haley Paynter	CDD said they're working an them as of this
	more copies as well. Further info to come.		CDP said they're working on them as of this
Is CDP getting updated forms and pre-defined comments?		Haley Paynter Gale Violette	CDP said they're working on them as of this weeks meeting.
Is CDP getting updated forms and pre-defined comments? Would we set a verification for 48? For #48 for the warewashing temperature	more copies as well. Further info to come.		
Is CDP getting updated forms and pre-defined comments? Would we set a verification for 48? For #48 for the warewashing temperature measuring device, I know on the first inspection we need to educate them to purchase	more copies as well. Further info to come. we will not provide pre-defined comments to the vendors	Gale Violette	
Is CDP getting updated forms and pre-defined comments? Would we set a verification for 48? For #48 for the warewashing temperature	more copies as well. Further info to come.		

Are QA documents being updated as well?	probably not available by Oct 1st, but we are working on them	Hunter K. Capps
Marking Instructions update? by Oct. 1?	yes	Joanne Rutkofske
	we will likely send out an additional request for NC Food Code	
	Manuals & Inspection Forms. We just don't want everyone	
Will we will be able to order new Food Codes if we didn't order them earlier?	blowing up Angela's email just yet.	Lori Boone
lost as a ball in high weeds - Michael		
In order to be in compliance for this, does the PIC need to state each one or if they	Michael explained this but be sure to review the marking	
miss a few is that ok?	instructions to also help assess properly.	Meghan Scott
	rely on the marking instructions; do not penalize an	
	establishment for something that does not pertain to their	
Why would you take violations for items you don't actively observe during the	practices when assessing compliance; much of this will be	
inspection? Maybe only ask questions based on what you see during the inspection	actively demonstrated during the inspection; public health	
and work through the complete set of 17 questions during a visit.	principles as they apply to the operation	Tyler Ashe
What if an establishment places a placard that states "we don't serve people with a		
food allergy"?	PIC still has responsibility to have allergen awareness	Jeffrey Massengill
Do they need a policy in place	not required	Jackson, Leigh
I'm going to need materials on major allergens similar to Employee Health Policy.	A link will be provided with the information.	Stacy E. Adcock
Just as an FYI, you can go to the NC Food Safety and Defense Task Force website to		
find the NCSU created handouts for Food Code Adoption. These are not the ones that		
will be provided at a later date by the Section. These will be translated to spanish in the		
coming weeks;	http://www.ncfoodsafetytaskforce.com/resources.html	
	Veronica Bryant shared the link to the materials. They are on the	
	NC Food Safety & Defense Task Force website. Sharing it again	
Is this and all the other materials being shared during the industry meetings with the	here in case others missed	
operators?	it. http://www.ncfoodsafetytaskforce.com/resources.html	Thomas, Andrea