

Day Two, September 23 - Chat Question	Chat Response	Question from	Additional comments
2017 Food Code Key Changes Slide	remove customer notification of latest inspection report; NC did not adopt this		
Will this powerpoint be available after the meeting?	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, marking instructions and inspection form.	Logan Little	
How would you know if vacuum tumbled with solutions? Would the label actually specify that?	the labeling should identify it. Josh discussed further after your question. Let us know if you need further clarification please.	Cindy Pierce	
How would Philly steak be categorized? It doesn't seem to meet the definition of comminuted, as the particles aren't "minute."	typically Philly steak is a very thin and cooked well, likely above 155F.	Johnny Watts	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 internal cooking temperature of 145 F or 155 F. Sorry for the confusion.
What does Cube steak fall under?	cube steak definitely does not meet the definition of intact meat. It meets the definition of Mechanically Tenderized.	Briana Gasperson	
How many of the 17 questions should be ask?	Josh elaborated, you are asking these questions all along, keep up with that while conducting your RB inspection	Anover, Andrea	
What if the CFPM is repeatedly not demonstrating knowledge regardless of certification? They still are marked IN for #1?	we will go more in depth after lunch with how to assess the questions and marking them In or Out.	Jordan Horne	Josh Understand how the citations are separate
Can they simply refer the the handout for the answers to the 17 questions to be in compliance in future inspections like WH used to do? or do they actually need to know and understand how to use without referring to the handout	we will go more in depth after lunch with how to assess the questions and marking them In or Out.	Monica Kiker	
Can we get a copy of the new marking instructions?	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, marking instructions and inspection form.	Jennifer Winters	
Josh mentioned the handbook	The Employee Health & Personal Hygiene Handbook https://www.fda.gov/food/retail-food-industryregulatory-assistance-training/retail-food-protection-employee-health-and-personal-hygiene-handbook		
Are these new documents on the state website yet?	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, 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 and forth to clean-to soiled. to clean	clean to dirty back to clean is a change of task. Handwashing required inbetween.	Charles Dial	

For 2-501.11 I think "fecal event " would be a more inclusive term.	we are maintaining consistency with the Food Code language here. Of course this is recommended guidance, not specific language being required.	Walker, April	
Does giving them them poster suffice as written procedures ?	Michael is elaborating on this now. Poster is a quick reference, we are providing a template plan as well. Working to get things in various languages as well.	Michaud, Ryan	
What item number is this	#5	Jackson, Leigh	
Couple of questions/thoughts: Cooking different products in the same frying oil as it relates to allergens? Facilities that double glove? Catering Rules?	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 double glove question. We understand that catering needs to be addressed in our .2600 rules and plan to do so in the future.	Tyler Ash	Example I have seen McDonalds employee 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 address it then.
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 carrots?	yes no raw animal foods above washed or unwashed produce.	Joanne Rutkofske	
do that include reusing mayo or soy sauce containers? if properly washed, rinsed, and sanitized?	No. The reusable containers must be intended to be reused for food storage.	JASMIN FRYER	
to clarify the restaurant will take the 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?	The reusable container has to originate from a permitted food 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-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.	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	Justin Mintz	
Can they just cut the top open?	yes	Travis Monteith	
how extensive of a haccp plan are you requiring for us to collect?	If the county needs to review a HACCP plan for one 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	
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 restaurant within the same ownership? Example. Jeffrey's BBQ #1 ROPs BBQ, and serves it, but also ships it to Jeffrey's BBQ #2 for use as well.	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 confirm they take responsibility for removing from ROP within 48 hours.	Jeffrey Massengill	

regarding rop for raw meat, does the vacuum sealer still have to meet nsf/ansi standards?	equipment must meet 4-205.10 as revised in the NC Food Code	Burdick, Cathy	
Some of the labeling is not clear. I wish they would require more consistent language on the ROP fish	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 exact temperature. Equipment capabilities vary and different sizes/types of food freeze in a range of temps.	Walker, April	
Why not specify a temperature for the raw fish to be frozen to before ROP. Say like 20F 32F is barely frozen	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 exact temperature. Equipment capabilities vary and different sizes/types of food freeze in a range of temps.	Tyler Ashe	
Is that a P or PF? Related to dishmachine	Pf	Lee, Andrew	
Outside gauges on dish machine do not count correct?	this is an additional measure to monitor the accuracy of the machine.	Lauren Harden	
Are tmd's required to be digital? For food?	review the definition of a Temperature Measuring Device and the requirements in 4-201.12	Greg B	
what about hibachi style where shrimp is on the same tray/plate as beef & chicken when carried to the hibachi grill? Can the same plate be used?	not sure what you are asking here. You may reach out to your 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	
Anything new about the 2 comp utensil sinks regarding variances and etc?	Jen variances will still be required for 2 comp sinks and dumpsters; 3 options to choose from for the 2 comp sink plan, scan and email to heather.watson@dhhs.nc.gov	Tyler Ashe	Joanne I have facilities with approved variance for 2-comp sink, but no idea of what was approved, what method.
Don't understand 7-204.12 (C)	related to the confusion of 7-204.12 C , we will research the 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 counted?	The operator needs to be made aware of the correction 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 county once a week or less. Sorry to jump back to that.	Josh elaborated; encouraged staying on top of it, following up as needed	Rena Millard	
Will there be a hard copy of the new food code available to purchase?	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 that is what will be sent. I feel like we will be able to provide for more copies as well. Further info to come.	Haley Paynter	
Is CDP getting updated forms and pre-defined comments?	we will not provide pre-defined comments to the vendors	Gale Violette	CDP said they're working on them as of this weeks meeting.
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 the right equipment, would we also set a verification?	would not require follow up	Amanda Nester	
Is CDP getting updated forms and pre-defined comments?	we will not provide pre-defined comments to the vendors	Bradley Aycock	

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	
Will we be able to order new Food Codes if we didn't order them earlier?	we will likely send out an additional request for NC Food Code Manuals & Inspection Forms. We just don't want everyone 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 miss a few is that ok?	Michael explained this but be sure to review the marking instructions to also help assess properly.	Meghan Scott	
Why would you take violations for items you don't actively observe during the inspection? Maybe only ask questions based on what you see during the inspection and work through the complete set of 17 questions during a visit.	rely on the marking instructions; do not penalize an establishment for something that does not pertain to their practices when assessing compliance; much of this will be actively demonstrated during the inspection; public health 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		
Is this and all the other materials being shared during the industry meetings with the operators?	Veronica Bryant shared the link to the materials. They are on the NC Food Safety & Defense Task Force website. Sharing it again here in case others missed it. http://www.ncfoodsafetytaskforce.com/resources.html	Thomas, Andrea	