**Questions and Answers**

**North Carolina Food Code**

**Subchapter 1-2 DEFINITIONS**

1-201-10

Q: If a restaurant caters to a congregate nutrition site does it have to follow HSP-food rules?

A: Yes;( p.11) definition of HSP. ( p.100) The food establishment itself by defintiion is not a considered a HSP, but because they provide food to the establishment that does serve an HSP they are required to comply with the applicable rules for a HSP. Where the operations can be identified separately the food establishment would not have to follow the HSP restrictions for their non-HSP patrons; #24 (corrected Jan 13)

Q: Does lettuce/cut leafy greens, cut produce have to be date marked if it is held 24 hours or more?

A: Yes; definition of PH/TCS Food includes cut leafy greens; #21

Q: Does a package of raw hamburger meat have to be date marked?

A: No; by definition, raw hamburger is not a ready to eat food. In a meat market where safe cooking instructions are provided on food it is clear these foods are not being offered in a RTE form, no date marking is required. In a food establishment that may offer undercooked foods with a consumer advisory (eg: steak tartare) date marking would be required; no violation