**Questions and Answers**

**North Carolina Food Code**

**Subchapter 3-2 SOURCES, SPECIFICATIONS, AND ORIGINAL CONTAINERS AND RECORDS**

3-201.11

Q: What are the labeling requirements for ready to eat foods that are packaged for self service?

A: Scenarios: C store, deli, display of doughnuts out; come in bulk box; put them in a display case; they have to address a food allergen issues; can do that by placard. C store, deli, chicken biscuit wrapped in display for self service, the labeling is required, sticker to address the self service requirements, ingredients, allergens, etc. This would be grab and go foods any think self service. Packaging doesn’t make a difference; self service does. If they have a health claim then they have to have the nutritional labels. If the customer orders it, then no labeling is required. They don’t have to give away proprietary ingredients they can just list example spices. Safe handling instructions from meat and poultry. It has to occur at the store level for the consumer. It is a USDA requirement; #9, 21, 35

3-202.11(C)

Q: When I check coolers and food is 45F and less, inside the cooler is usually 39-41F ambient air. What will ambient air temperature be for foods to maintain 41F or less?

A: Ambient air temperature is only used for eggs; #10

3-202.12

Q: Why are sulfites allowed in processing plants and not food establishments?

A: Different regulatory agencies; in the Annex page 378

3-203.11(B)

Q: Can shellfish be kept in a container of water in a refrigerator unit with tag retention and water source approved?

A: Shellfish may be stored on drained ice for display purposes. Live molluscan shellfish can be stored in water IF they have an approved variance for a shellfish life support system, #35