**Questions and Answers**

**North Carolina Food Code**

**Subchapter 4-5 MAINTENANCE AND OPERATION**

4-501.17

Q: A facility intends to cold hold at 41 or below and date mark 7 days. The day of your inspection the refrigeration unit/food are at 42 degrees. What is the corrective action? Do they have to re-date all of the food for 4 days.

A: A facility intends to cold hold at 41 or below and date mark 7 days. The day of your inspection the refrigeration unit/food are at 42 degrees. What is the corrective action? Do they have to re-date all of the food for 4 days.

4-501.19

Q: Is 110⁰F the new water temp?

A: 4-501.19 This is the minimum required temperature for the temperature of the wash solution in manual warewashing. See page 462 of FDA Food Code Annex 3; #46; 5-103.11(B) states that hot water generation and distribution systems shall be sufficient to meet the peak hot water demands throughout the food establishment. See page See page 472 of the FDA Food Code Annex 3; #48; 5-202.12 (A) states the requirement for the minimum temperature of water to be provided at a hand-washing sink. See FDA Food Code Annex 3 pages 473-474; #8

4-501.110(a)(1)

Q: What is a single temperature machine?

A: The lower temperature limits of 165’F for stationary rack, single temperature machines are based on the sanitizing rinse contact time required to achieve the 160’F utensil surface temperature needed for sanitization. See page 462 FDA Food Code Annex 3. Under counter ware washing machines are generally single temperature; #46

4-502.11

Q: Would it be correct that old school dial thermometers will no longer be allowed?

A: They are allowed; see definition; #45