**Questions and Answers**

**North Carolina Food Code**

**Subchapter 52 PLUMBING SYSTEM**

5-202.12

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

5-202.12 and 5-204.11

Q: In supplemental cooking rooms (e.g. pit rooms or screened-in cooking rooms), is a handsink required? Finishes, Lighting?

A: Yes, a handsink is required. Floors, walls and ceiling must be constructed as to provide a cleanable surface. Light requirements should meet the code. Food can still be processed in a kitchen meeting all requirements in .2650 - .2657; #8

5-203.13

Q: Where in the code does it state you can't dump mop water in toilets and urinals?

A: 5-203.13(B) states that toilets and urinals may not be used as a service sink for the disposal of mop water and similar liquid waste. See page 475 of FDA Food Code Annex 3; #49

5-203.14

Q: Backflow prevention need on a washing machine? Steam ovens? Or other water-using equipment?

A: Not needed on washing machine since it has a built-in air gap. Other fixtures need backflow prevention; #49

5-205.12

Q: Language should include "no cross connections"

A: 5-205.12 There are 29 citations under #49 in the marking instructions.