

Learning Guide

CIT Distance Learning FPF Introductory Topics & Rules

Instructions: Fill in the blanks for each item below using the presentations and supporting documents from the CIT Distance Learning Module.

North Carolina General Statutes

- Regulatory authority includes _____, _____, _____, NC Food Code Manual, Memos, and Position Statements.
- A private club must meet four criteria:
 1. _____
 2. _____
 3. _____
 4. _____
- A temporary food establishment permit can be issued for up to _____ days in one location, with a one-time extension of up to _____ days.
- Name five exemptions that are listed under G.S. 130A-250:
 1. _____
 2. _____
 3. _____
 4. _____
 5. _____
- List five legal remedies found under G.S. 130A-17 through 130A-24:
 1. _____
 2. _____
 3. _____
 4. _____
 5. _____

Local Confinement

- *Rules Governing the Sanitation of Local Confinement Facilities* 15A NCAC 18A .1500
- Licensing agency is NC Division of _____.
- EH does/does not issue permit. (circle one)
- Inspection conducted _____ per year.
- Each _____ provided with a toilet and handwashing facility.
- Each _____ provided with bathing facilities.
- Potentially hazardous foods are required to be held at _____°F or below, or _____°F or above.
- A food-stem thermometer is/is not required for checking food temperatures. (circle one)

Residential Care Facilities

- *Rules Governing the Sanitation of Residential Care Facilities* 15A NCAC 18A .1600
- License or certificate obtained from NC Division of _____
_____.
- EH does/does not issue a permit. (circle one)
- Inspection once per year _____ prior to _____ of facility license.
- If dangerous conditions are found, _____ notify agency responsible for the facility by phone or other direct means.
- Re-inspection within _____ days after request from manger to improve classification.
- _____ classification cannot exceed seven days, unless an extended period granted for construction or renovation.
- Soap and _____ provided.
- A three-compartment sink is/is not required for warewashing. (circle one)
- Sanitizing of multi-use utensils is/is not required. (circle one)
- _____, _____, _____, and other hazardous products shall be properly stored as required.

Adult Day Service Facilities

- *Rules Governing the Sanitation of Adult Day Service Facilities* 15A NCAC 18A .3300
- License or certificate obtained from NC Division of _____
_____.
- EH does/does not issue a permit. (circle one)
- Unannounced inspection _____ per year.
- Verbal contact within _____ hours to the license agency/certifying agency if dangerous conditions exist, inspection report sent to agency within _____ working days documenting the hazardous conditions.
- Hot water requirement of _____°F - _____°F in areas accessible to participants.
- Clothes changing area surfaces sanitized using _____ ppm chlorine solution.
- Rooms used by participants maintained at a temperature of _____°F - _____°F.
- List four instances when participants must wash their hands:
 1. _____
 2. _____
 3. _____
 4. _____

Summer Camps

- *Rules Governing the Sanitation of Summer Camps* 15A NCAC 18A .1000
- A Summer Camp provides food _____ lodging accommodations to participants.
- A Transitional Permit expires _____ days from issuance when a change of ownership occurs.
- Unannounced re-inspection within _____ days after request of operator (to raise a letter grade)
- Camp beds spaced to provide at least _____ inches between beds, at least _____ feet between camper heads.
- Warewashing equipment required/not required to meet .2600 Rules. (circle one)

- Potentially hazardous foods are required to be held at _____°F or below, or _____°F or above.
- A thermometer is required in each _____ where it can be easily read.

Primitive Camps

- *Rules Governing the Sanitation of Primitive Camps* 15A NCAC 18A .3500
- A Primitive Experience Camp is/is not serviced by a public electrical service provider (circle one)
- Provides overnight outdoor primitive camping for _____ consecutive hours or more per week
- A _____ permit **and** an _____ permit are issued by EH prior to operation.
- Plan of operation submitted to EH at least _____ days prior to permitting.
- Seasonal permit application submitted to EH at least _____ days prior to opening.
- Transitional Permits can/cannot be issued. (circle one)
- Bacteriological samples for on-site water supply submitted _____ days prior to operation.
- Inspections: Once per season if operating _____ than 6 months, once each six-month period if operating _____ than six months.
- When treating off-site drinking water:
 1. Boil water for at least _____ minutes,
 2. Filter to remove _____ and _____,
 3. Treated with at least _____ ppm free chlorine residual for at least _____ minutes, OR
 4. A minimum of _____ drops of 2% tincture _____ per liter of water.
 5. If using tablets, follow manufacturer's instructions in addition to _____ or _____.

Resident Camps

- *Rules Governing the Sanitation of Resident Camps* 15A NCAC 18A .3600
- A Resident Camp provides food _____ lodging for _____ consecutive hours or more per week.
- Limited Resident Camp limited to _____ campers and staff per session.
- Prior to opening, operators must provide written documentation to the Health Department that:
 - _____
 - _____
 - _____
 - _____
- Seasonal application submitted EH _____ days prior to opening.
- Water sample collected _____ days prior to opening.
- Inspections: Once per season if operating less than _____ months, once per six-month period if operating more than _____ months.
- Camp beds spaced to provide at least _____ inches between beds, at least _____ feet between camper heads.
- Toilets provided at a minimum of one toilet per _____ campers and staff, _____ required seats for males for each urinal.
- Potentially hazardous foods held at _____°F or below and _____°F or above (except roast beef).
- For manual warewashing of multi-use utensils, at least a _____ compartment sink is required.
- Adequate hot water provided:

- At least _____°F when chemicals used for sanitizing.
- At least _____°F when hot water used for sanitizing.

Foodborne Illnesses

- Sources, symptoms, and preventive measures for each illness.
- Key concepts of three-legged stool; they are _____, _____, and _____.

Mass Gathering

- Congregation of more than _____ people more than _____ hours.
- Application required at least _____ days before event.
- Inspection conducted _____ days prior to event.
- Activity and camping areas not within _____ feet of any residence unless occupant or owner has signed a written waiver that has been _____.
- Parking spaces provided on a basis of _____ space for every _____ persons expected.
- Water supply provided:
 - _____ gallons person per day for drinking/washing
 - _____ gallons per person per day for drinking/washing/bathing
- Water hauled from off-site and stored in tanks; tanks cleaned/sanitized using _____ ppm chlorine for at least _____ hours.
- Post gathering cleanup required within _____ week after gathering.

Migrant Housing

- NC Department of _____ conducts annual housing registration, inspection, and compliance program for migrant housing.
- Environmental Health inspects:
 1. _____
 2. _____
 3. _____
- Application for inspection submitted to NCDOL within _____ days of occupancy.
- EH submits the form entitled _____ detailing the findings on the inspection (for each housing unit inspected).

.1700 Rules

- The setback for a well constructed on or after _____, _____ is 100 feet from a septic tank or nitrification field.
- The well casing must terminate at least _____ inches above the land surface if constructed after July 1, 1993 and must terminate at least _____ inches above the land surface if constructed before July 1, 1993.
- For wells constructed after July 1, 1993, a hose bib must be provided with _____ device for obtaining water samples.
- What are three requirements for a concrete slab around the well head?
 1. _____
 2. _____

3. _____
- When disinfecting a water supply, a chlorine residual of at least _____ mg/l should be placed in the water supply for at least _____ hours.
 - _____ consecutive bacteriological water samples must be taken at least _____ hours apart when:
 1. _____
 2. _____
 3. _____
 - Confirmation of fecal coliform bacteria in the water supply is deemed an _____. Confirmation of total coliform bacteria in the water supply is deemed _____.
 - When confirmation of fecal coliform bacteria, issue an immediate suspension/intent to suspend. (circle one)
 - UV light can/cannot be used for continuous disinfection. (circle one)

Introduction to Risk-based Inspections

- Three examples of active managerial control are:
 1. _____
 2. _____
 3. _____
- The three types of food safety hazards are _____, _____, and _____.
- A spore forming bacteria typically associated with vacuum-packed foods, canned foods, and garlic-in-oil mixtures is _____.
- The five foodborne illness risk factors are:
 1. _____
 2. _____
 3. _____
 4. _____
 5. _____
- The critical limit for cooking raw hamburger is _____ °F for at least _____ seconds.
- Process _____ involves food preparation with no cook step.
- Foods that are cooked, cooled, and reheated are considered Process _____.
- An employee health policy is/is not considered an inspection priority for all food preparation processes. (circle one)