

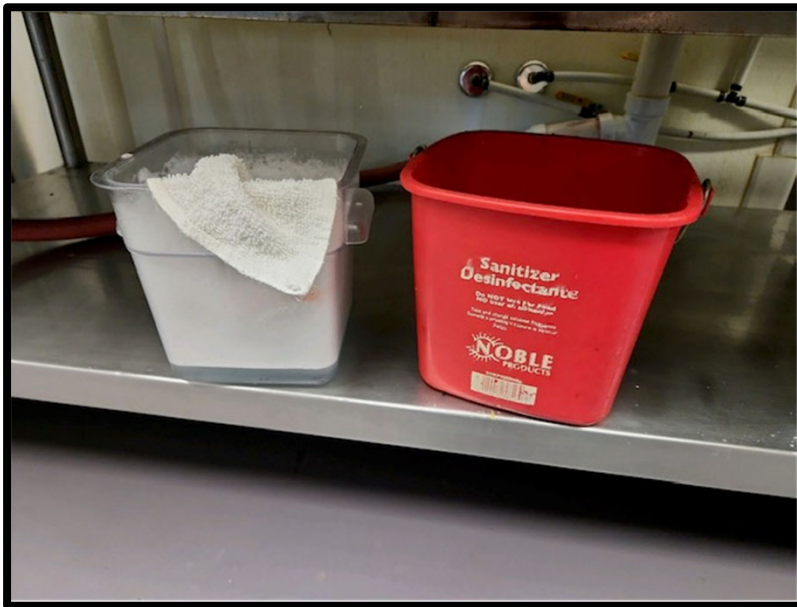
NC Department of Health and Human Services

Regional Meeting #1

Food Protection and Facilities Branch

May 31, 2023

3-304.14 Wiping Cloths: Use Limitations



3-304.14 Wiping Cloths: Use Limitations

Uses

- Wiping FOOD spills from TABLEWARE**
- Wiping carry-out containers**
- Wiping counters and other EQUIPMENT surfaces**
- Wiping surfaces in contact with raw animal FOODS**

3-304.14 Wiping Cloths: Use Limitations



Allergen Awareness

Addition of Sesame to FDA's List of Major Food Allergens

- Sesame joined the list of major food allergens as the result of the Food Allergy Safety, Treatment, Education, and Research (FASTER) Act
- Prevalence of sesame allergies in the US population has increased
- Reactions to sesame can be severe
- Reactions have been reported in many products with undeclared sesame
- Sesame can be included in “flavors” or “spices” or listed as Tahini

* Informational purposes only, not in NC Current Food Code

FDA/NC Standardization

- EHSStandardization@dhhs.nc.gov
- **Supervisor/County Program Standards Coordinator Requests Standardization**
- **State Program Coordinator:**
 - Application
 - Course work assignments
- **Copy of transcript or certificates**
 - Sent to assigned EH Regional Specialist
 - Standards coordinator using EHSStandardization email

STANDARDIZATION NOMINATION FORM

TO: NC DHHS PROGRAM STANDARDS COORDINATOR
 FROM: _____
 SUBJECT: REQUEST FOR STANDARDIZATION
 DATE: _____

APPLICANT INFORMATION

Candidate's Name:		Title:	
Office Telephone Number:		Home Telephone Number:	
Office Fax Number:	Office Email Address:	Agency:	
Office Address:	City:	State:	Zip:
Home Address:	City:	State:	Zip:

BACKGROUND INFORMATION

Length of Service With Agency:

Present Duties / Date Assigned:

STANDARDIZATION NOMINATION FORM

Prior Retail Food Safety Experience:	Dates:

Formal Education/ Training Background:

Continuing Education: (List hours of education with course titles/dates, within the last 2 years) Note: 20 contact hours minimum to qualify for nomination.

Other Prerequisites Completed:

SUPERVISOR'S SIGNATURE (Confirming request for nomination):

NAME (Print): _____
 NAME (Signature): _____ Date: _____
 TITLE: _____

STANDARDIZATION CERTIFICATE REQUEST

Candidate Name

Request Date

Completion Date

County/Agency

Issuance Date

Expiration Date

Candidate Email

*****COMPLETE ONLY ONE OF THE FOLLOWING FIELDS*****

Requesting FDA Standard Name *(Standardized by FDA personnel)*

Requesting State Standard Name *(Standardized by NON-FDA personnel)*

Program Standard #2

APPENDIX B-1: Curriculum for Retail Food Safety Inspection Officers

For state, local & tribal regulators to register on-line for free access to web courses, go to:
<https://www.fda.gov/training-and-continuing-education/ora-university-ora>

Pre-requisite ("Pre") curriculum courses

(to be completed during the 25 joint inspection period AND prior to conducting any independent inspections)

PUBLIC HEALTH PRINCIPLES

1. Public Health Principles (90) FDA36

MICROBIOLOGY

Food Microbiological Control (series):

1. Overview of Microbiology (60) MIC01
2. Gram-Negative Rods (60) MIC02
3. Gram-Positive Rods & Cocci (90) MIC03
4. Foodborne Viruses (60) MIC04
5. Foodborne Parasites (90) MIC05
6. Mid-Series Exam (30) MIC16
7. Controlling Growth Factors (90) MIC06
8. Control by Refrigeration & Freezing (60) MIC07
9. Control by Thermal Processing (90) MIC08
10. Control by Pasteurization (90) MIC09
11. Aseptic Sampling (90) MIC13
12. Cleaning & Sanitizing (90) MIC15

PREVAILING STATUTES, REGULATIONS, ORDINANCES

1. Basic Food Law for State Regulators (60) FDA35
2. Basics of Inspection: Beginning an Inspection (90) FDA38
3. Basics of Inspection: Issues & Observations (90) FDA39
4. An Introduction to Food Security Awareness (60) FD251 (<https://www.fda.gov/training-and-continuing-education/office-training-education-and-development-oted/introduction-food-security-awareness>) NOTE: Required Exam is available via (www.compliancewire.com)
5. FDA Food Code NOTE: Specific state/local laws & regulations to be addressed by each jurisdiction

COMMUNICATION SKILLS

1. Communication Skills for Regulators (60) CC8011W NOTE: Course must be accessed through FDA Pathlore at: (https://oraportal.fda.gov/stc/ORA/pscis.dll?linkid=675280&mainmenu=ORA&top_frame=1)

Curriculum ("Post") courses

(to be completed any time prior to Food Code Standardization AND within 18 months of hire or assignment to the regulatory retail food program)

3. The Principles (60) FDA18

MICROBIOLOGY

Food Microbiological Control (series):

1. Control by Retorting (90) MIC10
2. Technology-Based Food Processes (120) MIC11
3. Natural Toxins (90) MIC12

HACCP

Basics of HACCP (series):

1. Overview of HACCP (60) FDA16
2. Prerequisite Programs & Preliminary Steps (60) FDA17

2-27

ALLERGEN MANAGEMENT

1. Food Allergens (60) FD252
(Course must be accessed through <http://class.ucanr.edu>)

EPIDEMIOLOGY

Foodborne Illness Investigations (series):

1. Collecting Surveillance Data (90) FI01
2. Beginning the Investigation (90) FI02
3. Expanding the Investigation (90) FI03
4. Conducting a Food Hazard Review (90) FI04

5. Epidemiological Statistics (90) FI05
6. Final Report (30) FI06

1. IS-100.C, Introduction to Incident Command System, (180) ICS-100 or IS-100 for FDA
2. IS-200.C, ICS for Single Resources and Initial Action Incidents, (180) ICS-200
3. IS-700.B, NIMS an Introduction, (180) ICS-700

EMERGENCY MANAGEMENT

FEMA – Incident Command System and National Incident Management System: Course available from FEMA web link. – <http://training.fema.gov/IS/NIMS.asp>

() Average time in minutes required to take the course, 60 minutes equals .1 CEU, 90-120 minutes equals .2 CEUs
Estimated total hours for "Pre" courses are 42 hours.
Estimated total hours for "Post" courses are 26 hours.
Estimated total hours for completion of all Program Standard #2 coursework are 68 hours

FDA/NC Standardization



FDA/NC Standardization



Time as a Public Health Control (TPHC) 6 Hours

- 3-501.19 (C)
- Label BOTH in and out times
- Food cannot exceed 70°F
- Tends to be under-utilized
- Useful under certain circumstances
- Provide options



Thawing Interpretation 3-501.13 (B)(1)

- Thawing under running water
 - Traditionally, evaluating thawing under running water
 - Incoming water temperature $\leq 70^{\circ}\text{F}$
 - Not allowed in hotter months
- Re-interpretation
 - Water in which the food is submerged $\leq 70^{\circ}\text{F}$



Thawing Interpretation 3-501.13 (B)(1)

What does this mean?

- Permittee may add ice to maintain $\leq 70^{\circ}\text{F}$
- Food must be completely submerged under running water with sufficient velocity 3-501.13 (B) (2)
- RTE Food may not go above 41°F
- Evaluate food ONLY if temperature abuse is suspected 3-501.13 (B) (3) & (4)

TFE Commissary Permitting

- May require a separate permit
- May charge up to \$75 fee
- Event and Commissary could be in different jurisdictions



Consumer Advisory 3-603.11

- **DISCLOSURE and REMINDER** required
- **DISCLOSURE:** describes the food (burgers cooked to order) where item is seen on menu **OR** identifies the food with asterisk to a footnote where the Food Item is Specified
- **REMINDER:** asterisking the food being disclosed to a footnote explaining the risk

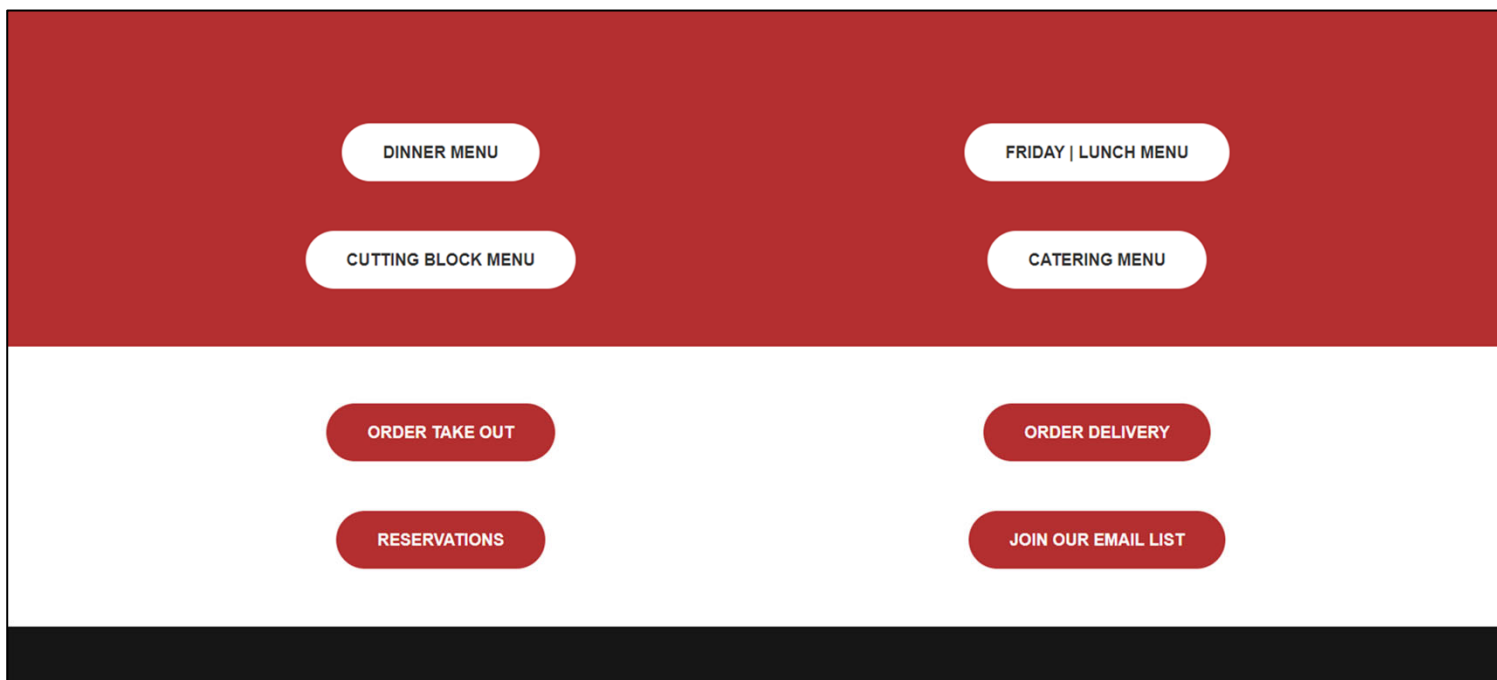
Consumer Advisory 3-603.11

Compliance achieved through:

- Brochures
- Deli case advisories
- Menu advisories
- Table tents
- Placards
- Other effective means

*Contains raw ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Consumer Advisory 3-603.11





ALL-AMERICAN SLAM®

Three scrambled eggs with Cheddar cheese, two bacon strips and two sausage links, plus hash browns and choice of bread. (Cal 820-1210)



FRENCH TOAST SLAM®

FRENCH TOAST SLAM®

Two thick slices of our fabulous French toast with two eggs*, two bacon strips and two sausage links. (Cal 920-1080)

BUILD YOUR OWN GRAND SLAM®

Pick any FOUR items and make it your own.

Or order the **Original Grand Slam®** and get two buttermilk pancakes, two eggs*, two bacon strips and two sausage links. (Cal 770-930)



FIT SLAM®

Egg whites scrambled together with fresh spinach and grape tomatoes, plus two turkey bacon strips, an English muffin and seasonal fruit. (Cal 420)

LEAN Under 15g of fat

LIGHT Under 550 calories

PROTEIN Over 20g of protein

GF when you choose the Gluten Free English Muffin

BELGIAN WAFFLE SLAM®

A golden waffle served with two eggs*, two bacon strips and two sausage links. (Cal 700-870)

GRAND SLAM SLUGGER®

Two buttermilk pancakes, two eggs*, two bacon strips and two sausage links. Served with hash browns or choice of bread, plus coffee and juice. (Cal 1000-1450)

LUMBERJACK SLAM®

Two buttermilk pancakes, a slice of grilled ham, two bacon strips, two sausage links and two eggs*, plus hash browns and choice of bread. (Cal 1170-1480)



Slices of Toast (2) (Cal 250-260)
Buttermilk Biscuit (Cal 240)
English Muffin (Cal 170)
Gluten Free English Muffin **GF** (Cal 180)
Hash Browns **GF** (Cal 170)
Grits (6 am - 2 pm only) (Cal 90)
Oatmeal (6 am - 2 pm only) (Cal 240)

New! Hearty 9-Grain
Pancakes (2) (Cal 410)




LUMBERJACK SLAM®

ADD ADDITIONAL ITEMS TO YOUR
BUILD YOUR OWN GRAND SLAM®
(Limit two items.)
Additional charge for premium items.

GF indicates food options that are **GLUTEN FREE**. Menu items marked as GF meet the FDA specified definition of less than 20 parts per million for a gluten free claim. Please note that our restaurants are not set up as a strictly gluten free environment.

Cal = Calories 2,000 calories a day is used for general nutrition advice, but calorie needs vary.

*EGGS SERVED OVER-EASY, POACHED, SUNNY-SIDE-UP OR SOFT-BOILED MAY BE UNDERCOOKED AND WILL ONLY BE SERVED UPON THE CONSUMERS' REQUEST. NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



*EGGS SERVED OVER-EASY, POACHED, SUNNY-SIDE-UP OR SOFT-BOILED MAY BE UNDERCOOKED AND WILL ONLY BE SERVED UPON THE CONSUMERS' REQUEST. NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Conference for Food Protection





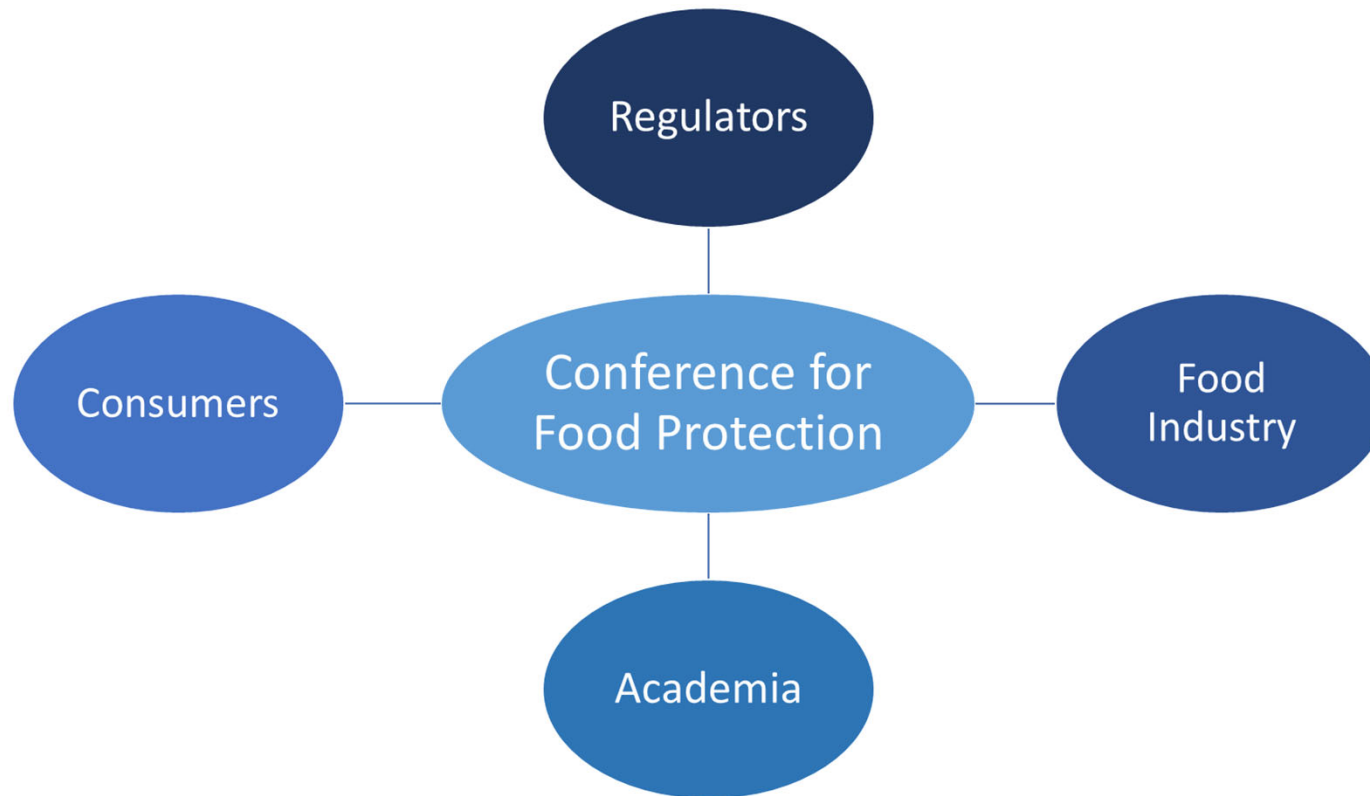
Conference for Food Protection

- **Primary Mission**
- **To balance the interests of regulatory and industry while providing an open forum for the consideration of ideas from any source.**

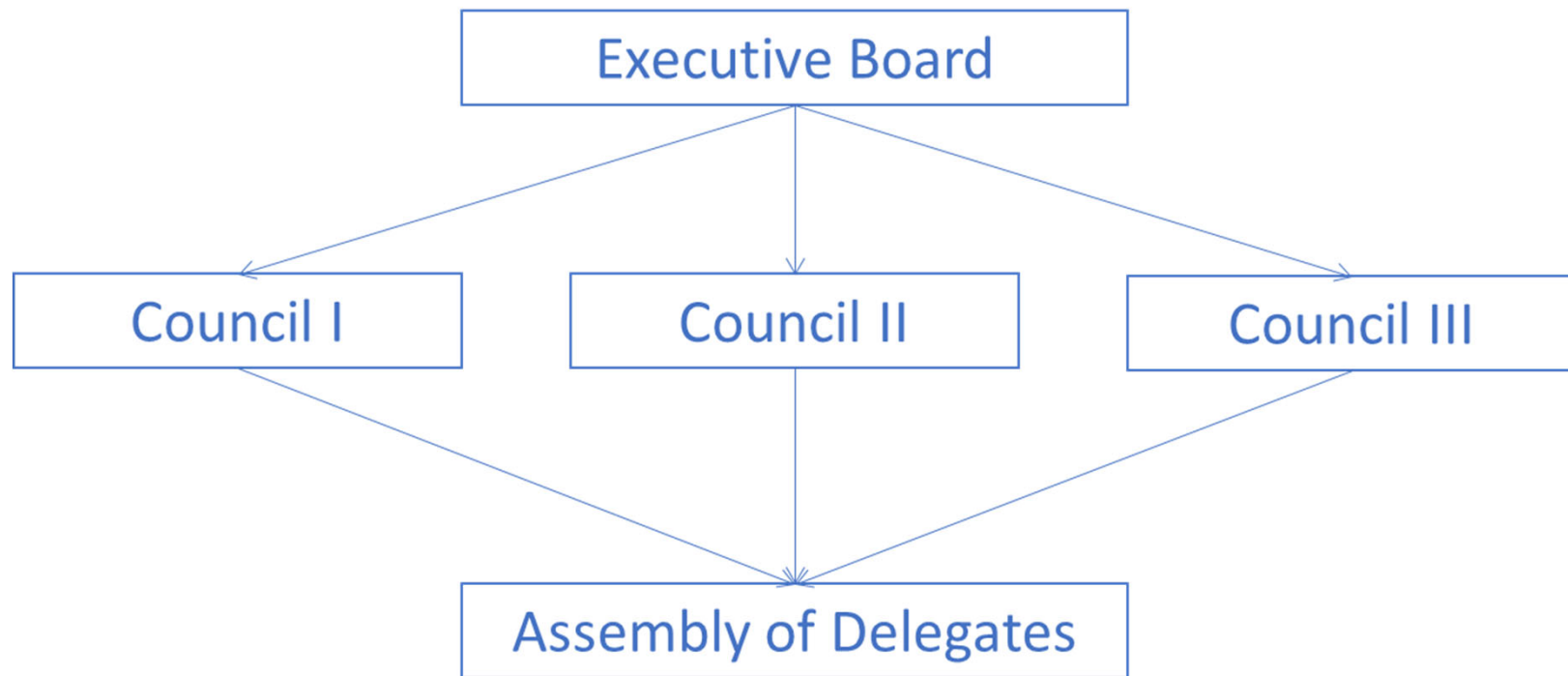
Conference for Food Protection

- **Identifying and addressing problems in the production, processing, distribution, sale, and service of foods;**
- **Focusing on and facilitating the food protection programs governing the foodservice, retail food store, and food vending segments of the food industry;**
- **Adopting sound, uniform procedures which will be accepted by food regulatory agencies and industry;**
- **Promoting mutual respect and trust by establishing a working liaison among governmental agencies, industry, academic institutions, professional associations, and consumer groups concerned with food safety**

Conference for Food Protection



Conference for Food Protection



Conference for Food Protection

- **Biennial Meeting**

- **The Conference meets Biennially to discuss food safety concerns and deliberate food safety issues**
- **Biennial Meeting held in different locations across the country**
- **Food safety issues can be submitted by anyone for consideration at Biennial Meeting for deliberation**



Conference for Food Protection

- **CFP Council Structure**

- **Council I – Laws and Regulations**

- **Council II – Administration, Education, and Certification**

- **Council III – Science and Technology**

Conference for Food Protection

- **CFP Council Process**

- **A Council may take the following actions on an Issue:**

- **Accept as Written**
 - **Accept as Amended**
 - **Take No Action**

- **All Issues, regardless of the action taken by a Council, move to Assembly of State Delegates for consideration.**

Conference for Food Protection

- **2023 Biennial Meeting**
- **Houston, Texas**
 - April 24 – 28, 2023
- **117 Total Issues**
 - Council I – 32 issues
 - Council II – 52 issues
 - Council III – 32 issues



Conference for Food Protection

- **Council I Issues**

- **Amend Food Code 2-301.14 – Allow Donning of Loose-Fitting Gloves**
- **Amend Food Code to allow cooling without time and temperature monitoring**
- **Creation of a Committee – E-Commerce Best Practices**

Conference for Food Protection

- **Council II Issues**

- **Retail Program Standards Verification Auditor Criteria**
- **FSMS #2 Amend Food Code – Define Active Managerial Control and FSMS**
- **Allergen Committee 2 Publish “Major Food Allergen Framework” and SUMMARY**

Conference for Food Protection

- **Council III Issues**
 - **RSHSC 5 – Including Rice Acidification Parameters in Food Code**
 - **Add new defined term “Impermeable” to clarify cook-chill processes**
 - **Modification of the Definition of TCS Foods**

Conference for Food Protection

- **North Carolina**
 - **Everyone waits to see what 2025 Supplement will include**
 - **Must wait for legislative rule change**
 - **Variance if new science is included in 2025 supplement**
 - **Return to work with culture independent diagnostic test**

Conference for Food Protection

- **North Carolina**

- **Voting Delegate: Terri Ritter, DHHS**
- **Local Board Rep: Amber Daniels, Mecklenburg Co**
- **Council I Member: Josh Jordan, Forsyth Co**
- **Council II Vice Chair: Wendy Bell, Mecklenburg Co**
- **Council III Member: Veronica Bryant, DHHS**





Food Defense

- **8-404.11 Emergency Operations Plans**
 - **High risk establishments – Institutions, Long-Term Care Facilities**
 - **Address prior to Hurricane Season**
 - **Water emergencies occur all year**

Food Defense

- **Water Emergencies in Schools**
 - **Permits can be suspended in school lunchrooms**
 - **Most schools do not have Emergency Operations Plans for Water Emergency**
 - **Course being offered through Cooperative Extension during summer**
 - **Local approval for individual school district plans**
- **Contact Veronica Bryant for assistance in reviewing plans**

Emergency Operation Checklist for Food Service Establishments

Most retail food service establishments will eventually be impacted by an emergency that results in an "imminent health hazard." The definition of "imminent health hazard" can be found in NC General Statute 130A-2(3). NC Food Code Section 8-404.11 allows food service establishments to implement a written emergency operation plan to provide continuity of operations during an imminent health hazard with prior approval from the Regulatory Authority. The checklist below was developed using the [CFP Emergency Action Plan for Retail Food Establishments](#) document and can be used in the developing or reviewing such plans. NOTE: Each food establishment and type of emergency is unique. This checklist may not cover every aspect of complex plans. Please refer to the CFP document and the [Environmental Health Emergency Operations and Recovery Guidance Manual](#) for more information.

General Planning for Emergency Operations

- Identify critical employees necessary to implement the plan and provide current contact information for those employees. Note: Food Code Section 8-404.11 requires food establishments to notify the Regulatory Authority upon implementation. This should be included in the written plan.
- Develop and provide "emergency menu" that reduces recipes and requires minimal preparation. Consider reducing the drink menu because ice machines and beverage dispensers will not be operational during water loss, confirmed contamination of water, and power outages.

Water Loss Emergency General Considerations

- Note: The water loss emergency plan must be used for complete loss of water, or for a known contaminant present that cannot be removed by boiling ("Do Not Drink" or "Do Not Use" advisory).
- Identify an alternate source of water, and how this water will be delivered and stored to ensure it remains an approved water supply. Bottled water is preferred during water emergencies, or the source of the alternate emergency supply should be an approved water system as defined in General Statute 130A-313.
- If bottled water is to be used in food establishments that do not otherwise stock or provide bottled water, provide a business agreement or procedure for procuring water.
- Identify transport and storage containers if ice is being obtained and transported from another potable water source. Note: ice must be obtained, stored, and transported in a manner that protects ice from cross contamination.
- Identify a contingency plan for flushing toilets. Plan should include written procedures identifying water source and explaining toilet flushing process and should include copies of all signage to be posted.
- Once water is restored, plumbing fixtures and equipment must be flushed according to municipality instructions. If no instructions are provided, flush fixtures and equipment for at least 5 minutes.

Boil Water Notice General Considerations

- The terms "boil water advisory" and "boil water notice" are sometimes used interchangeably. The official "boil water" documentation from the water authority should provide the necessary information. Contact the water authority to clarify the type of contaminant. Note: the emergency operation is only required when a water supply has been confirmed to be contaminated with a bacteriological contaminant.
- Provide information on the water source being used. If water is boiled in the facility, written procedures must be provided and include required boiling time, and storage and handling of water once boiled.
- Equipment which requires potable water and has direct plumbing (ice machines, warewashing machines, beverage dispensers, etc.) must be disconnected until potable water is restored. Equipment must be cleaned and sanitized per manufacturer's instructions prior to resuming operation.
- If bottled water is to be used in food establishments that do not regularly stock or provide bottled water, provide a business agreement or procedure for procuring water.
- Provide signage at all working sinks and water using equipment that water from that source must be properly boiled, or not used during the period of the confirmed contamination of water supply.
- Contaminated water cannot be used for cleaning/sanitizing, washing produce, or other food preparation. Use an alternate water source, purchase pre-washed or ready-to-eat products, and discard any food or beverages prepared with contaminated water.

Revised Oct 2021

Employees and Customer Hygiene for all Water Emergencies

- Handwashing sinks must be blocked, labeled, or otherwise identified as out of service. Alternate handwashing procedures must be available.
- Alternate handwashing set-up must include a gravity flow handwashing container with a continuous flow spigot and a catch basin (if equipment allows, water can be allowed to drain into existing sink). Containers must be cleaned and sanitized before filling and must be located to prevent contamination.
- Alternate handwashing must be used for all areas where plumbed handwashing sinks are used, including restrooms, kitchen hand sinks, and other locations.
- Catch basins must be emptied in sanitary sewer. Do this using a can wash, toilet, or other operational drain that does not cause contamination of food preparation or food contact areas. Plans should include requirements for handwashing after catch basins are emptied by employees.
- Establishments must discontinue operations if the supply of potable water is exhausted.

Cleaning and Sanitizing Considerations for all Water Emergencies

- Include information on when the establishment will switch to single service utensils during emergency operations. Provide a stockpile of these items for emergencies, or a plan to obtain them quickly.
- Discontinue use of any warewashing machines or automatic dispensers for cleaning agents and sanitizers. The three-compartment sink and manual wash, rinse, and sanitize procedures must be used for all food contact surfaces. If there is not adequate capacity for manual washing of utensils using potable water, the establishment must either reduce or discontinue operations. Follow manufacturer's instructions for manually mixing sanitizers using boiled or other potable water.
- Pipes must be flushed for five minutes or the recommended time by the water authority before using water for cleaning and sanitizing, and other tasks requiring potable water. Food contact surfaces and equipment must be washed, rinsed, and sanitized before use once potable water is restored.
- Water filters on ice machines should be replaced once potable water is restored and before sanitizing the ice machine in accordance with manufacturer's instructions prior to startup of the machine.

Loss of Power Emergency General Considerations

- In general, operating during a loss of power emergency requires more in-depth planning and written procedures than water emergencies. The menu must be reduced to items that can safely be stored, prepared, and held without power to the establishment.
- Prior to beginning emergency operations, a plan must be in place to assess all TCS food stored under refrigeration. The type of TCS food, temperature of the food, and amount of time it has been out of temperature control can all be considered when determining the corrective action. This assessment criteria may be based on the [CFP Emergency Action Plan for Retail Food Establishments](#) document.
- An alternate source of power or other means must be provided to meet basic safety requirements such as lighting, to power any equipment that is part of the emergency plan. Never place a gas generator in an enclosed area. Location of the generator, if used, must be included in the plan.
- If water is unavailable, or if there is a contaminated water issue, plans must include water emergency requirements above.
- Provide written procedures and information on all cooking, storage, and handling of food items. Any temporary storage and cooking plan must maintain FDA Food Code time/temperature parameters or approved time as a public health control and provide protection from potential contamination.
- Provide a detailed list of all equipment that will be used and how it will be operated. If alternate cooking or storage equipment will be used, it must be intended for indoor use. Extended outdoor operations will likely not be approved through this emergency operations plan. Contact your local health department for outdoor operations approval.

Revised Oct 2021

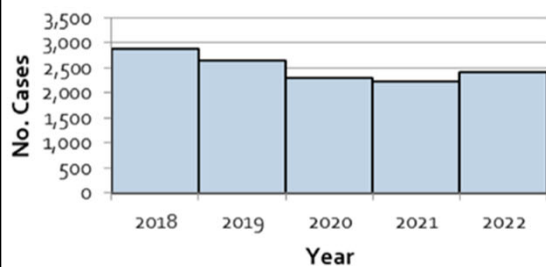
Number of Cases of Enteric Diseases Reported in North Carolina, 2017-2022

<i>Disease</i>	<i>2017</i>	<i>2018</i>	<i>2019</i>	<i>2020</i>	<i>2021</i>	<i>Five-year average</i>	<i>2022</i>	<i>Significant Change*</i>
Salmonellosis	2,440	2,877	2,648	2,298	2,238	2500	2424	--
Campylobacter Infection	1,831	2,157	1,997	1,694	1,858	1907	1870	--
E.coli shiga-toxin producing	325	396	386	254	315	335	463	↑
Shigellosis	295	301	328	198	203	265	348	--
Cryptosporidiosis	210	266	289	199	262	245	366	↑
Cyclosporiasis	63	37	76	34	108	64	132	↑
Vibrio infection (other than cholera and vulnificus)	60	87	72	42	64	65	72	--
Listeria	22	38	32	32	25	30	37	--
Vibrio vulnificus Infection	5	9	4	8	14	8	12	--

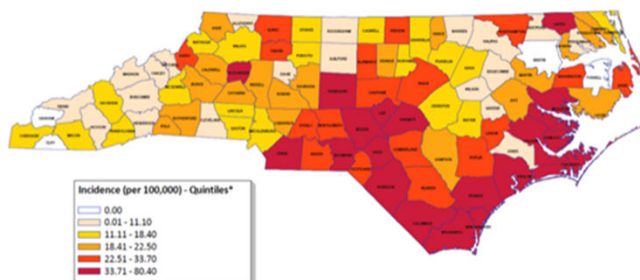
* ↑ = significant increase (≥ 2 standard deviations above average) ↓ = significant decrease (≥ 2 standard deviations below average) -- = no significant change

Salmonellosis

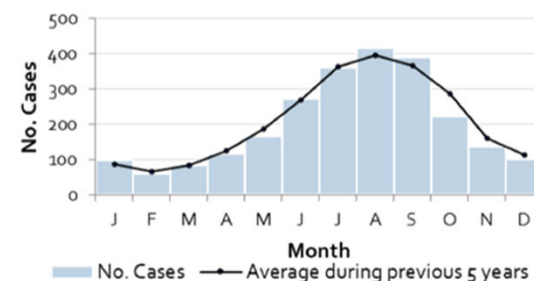
Salmonellosis Cases Reported by Year



Counties Reporting Salmonellosis, 2022

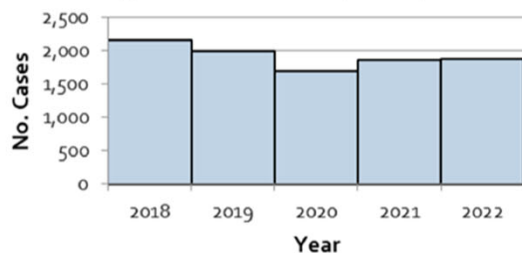


Salmonellosis Cases Reported by Month, 2022

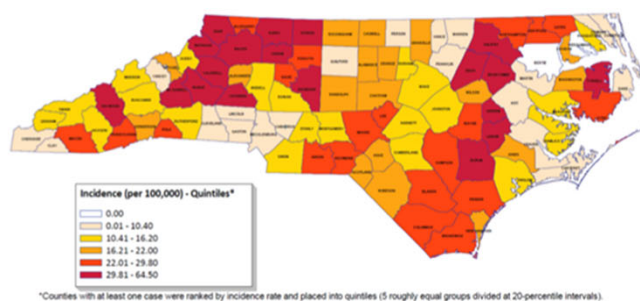


Campylobacteriosis

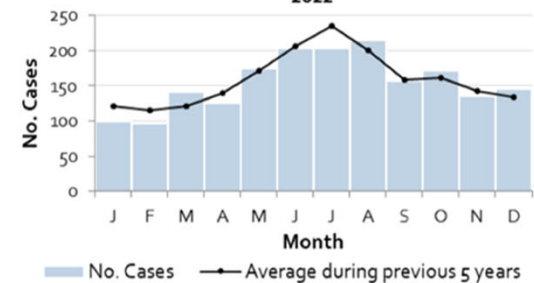
Campylobacteriosis Cases Reported by Year



Counties Reporting Campylobacteriosis, 2022

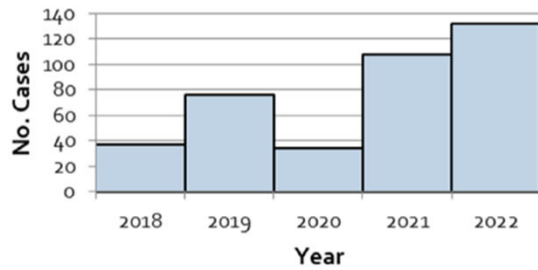


Campylobacteriosis Cases Reported by Month, 2022

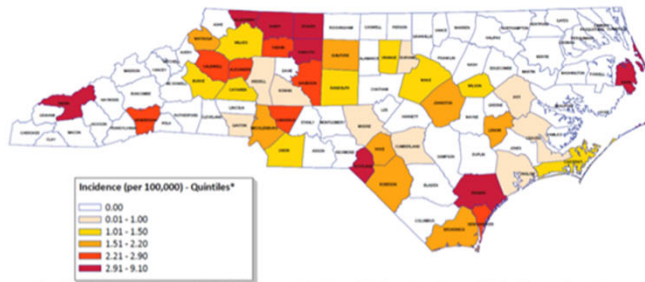


Cyclosporiasis

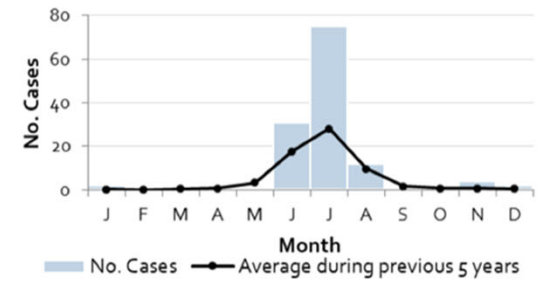
Cyclosporiasis Cases Reported by Year



Counties Reporting Cyclosporiasis, 2022

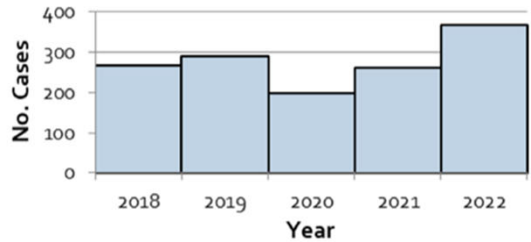


Cyclosporiasis Cases Reported by Month, 2022

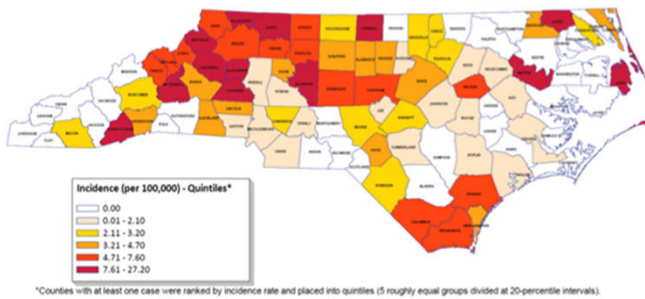


Cryptosporidiosis

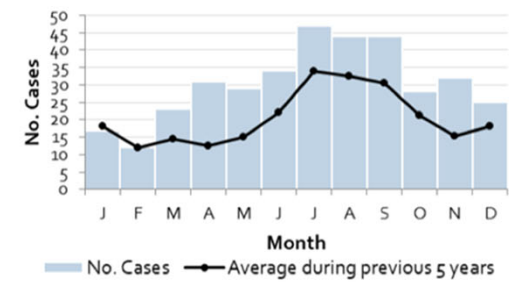
Cryptosporidiosis Cases Reported by Year



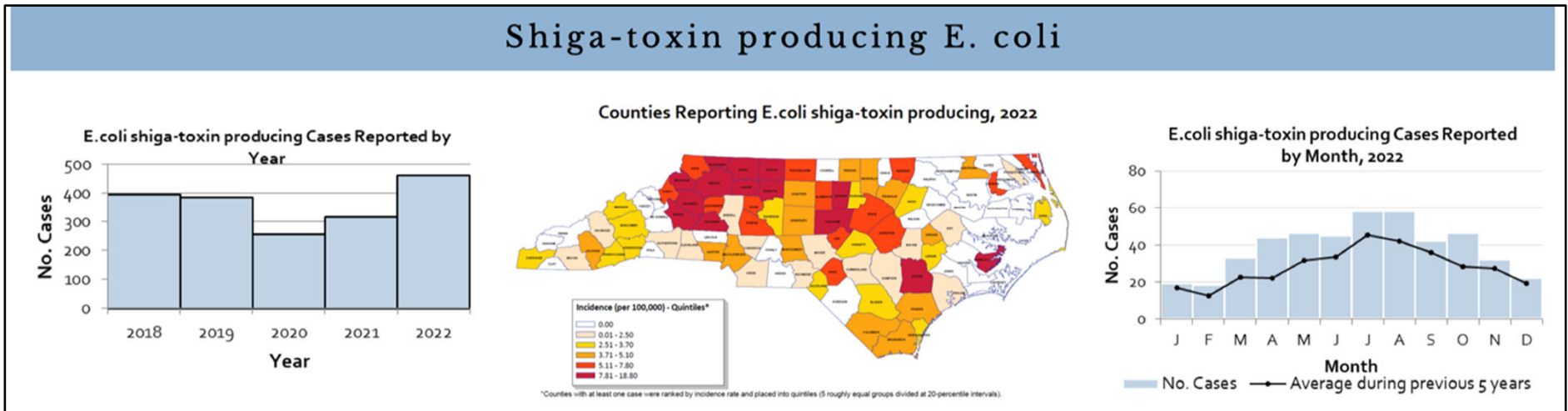
Counties reporting Cryptosporidiosis, 2022



Cryptosporidiosis Cases Reported by Month, 2022



Shiga-toxin producing E. coli



- **Crypto and E. coli more prevalent in mountains**
- **Salmonella more prevalent in southeastern part of the state**
- **Most illnesses are less prevalent in winter**

Communicable Disease Program

Environmental Health Program



Identifies and interviews case patients



Collects and analyzes preliminary data (i.e. incubation, symptoms, and duration of illness) to narrow down the possible pathogen causing the outbreak



Reviews line lists to understand the characteristics of the ill. Reviews epi curves to understand the timing of illness that may overlap with activities in the facility.

Interviews food workers and managers



Conducts environmental health assessments to determine contributing factors and environmental root causes



Reviews food preparation and food handling records. Reviews firm's inspectional and enforcement records for prior food safety history



Communicable Disease Program

Environmental Health Program



Implements control measures among cases as needed



Collects clinical specimens. Coordinates testing of clinical specimens and environmental samples.



Provides insights and guidance on cases and clusters for informational traceback. Determine food sources and location needing further investigation

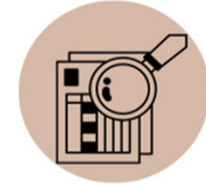
Implements control measures in establishments as needed



Collects environmental, food, and food worker specimens



Reviews food inventory and food distribution records to conduct product traceback investigations



Food Defense

- **Environmental Health Newsletter**
- **NEHA Food Safety Heroes**
 - <https://www.retailfoodsafetycollaborative.org/food-safety-heroes/>
- **Retail Collaborative Foodborne Illness Outbreak Resources**
 - <https://www.retailfoodsafetycollaborative.org/tools-and-resources/>

Fentanyl Awareness During Lodging Inspections

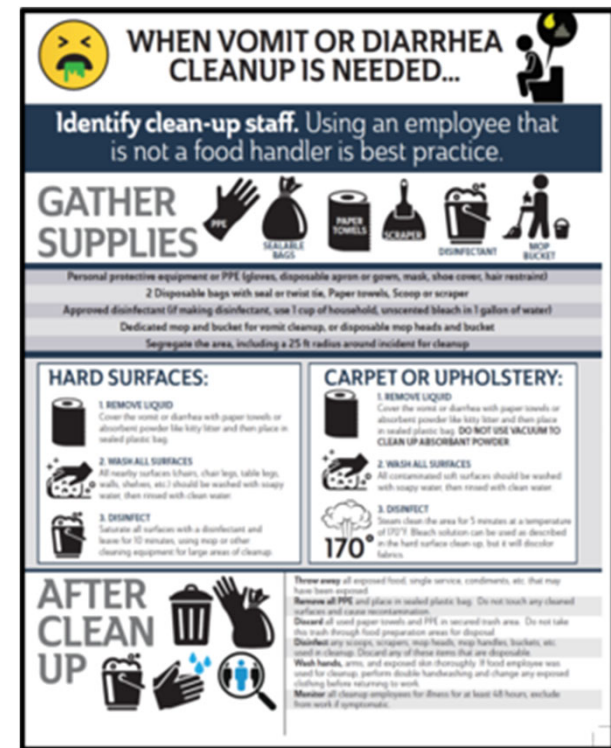
- **Assume any white powder may be fentanyl, exit the space**
- **Consider wearing puncture resistant gloves**
- **Avoid touching mucous membranes**
- **Avoid tasks that could make fentanyl become airborne**
- **Carefully remove gloves, wash hands thoroughly**
- **DO NOT use hand sanitizers**

Fentanyl Awareness During Lodging Inspections

- **Symptoms of fentanyl intoxication:**
 - **Respiratory distress, respiratory depression or arrest**
 - **Drowsiness**
 - **Dizziness**
 - **Disorientation**
 - **Pinpoint pupils**
 - **Loss of consciousness**
 - **Nausea/Vomiting**

2-501.11 Clean Up of Vomiting & Diarrheal Events

- A **FOOD ESTABLISHMENT** shall have written procedures for **EMPLOYEES** to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the **FOOD ESTABLISHMENT**. The procedures shall address the specific actions **EMPLOYEES** must take to minimize the spread of contamination and the exposure of **EMPLOYEES**, consumers, **FOOD**, and surfaces to vomitus or fecal matter.



Senate Bill 412

- Reinspection – 5 calendar days
- Risk Category IV – inspection once every four months, one an educational visit
- No further lowering of alphabetical grade on Reinspection, no P/Pf violations

GENERAL ASSEMBLY OF NORTH CAROLINA
SESSION 2023

S
SENATE BILL DRS45193-NE-114

FILED SENATE
Mar 29, 2023
S.B. 412
PRINCIPAL CLERK
D

Short Title: Modify Food Establishment Rules. (Public)

Sponsors: Senators Burgin, Lazzara, and Krawiec (Primary Sponsors).

Referred to:

1 A BILL TO BE ENTITLED
2 AN ACT TO MODIFY THE RULES RELATED TO THE INSPECTION OF
3 ESTABLISHMENTS THAT PREPARE OR SERVE FOOD.
4 The General Assembly of North Carolina enacts:
5 SECTION 1.(a) Definitions. – "Reinspections Rule" means subsection (h) of 15A
6 NCAC 18A .2661 (Inspections and Reinspections) for purposes of this section and its
7 implementation.
8 SECTION 1.(b) Reinspection Rule. – Until the effective date of the revised
9 permanent rule that the Commission for Public Health is required to adopt pursuant to subsection
10 (d) of this section, the Commission shall implement the Reinspection Rule as provided in
11 subsection (c) of this section.
12 SECTION 1.(c) Implementation. – Upon request of the permit holder, or his or her
13 representative, a reinspection shall be made. In the case of a food establishment that requests an
14 inspection for the purpose of raising the alphabetical grade and that holds an unrevoked permit,
15 the regulatory authority shall make an unannounced inspection within five calendar days from
16 the date of the request. If no violations related to priority items or priority foundation items were
17 documented during the most recent inspection of the food establishment, the regulatory authority
18 shall not further lower an alphabetical grade during the pendency of a reinspection for the purpose
19 of raising an alphabetical grade.

Senate Bill 616

- **Registered EH Associate**
 - **Permitting & Inspections**
 - Private water wells
 - Type II or Type III onsite wastewater
 - OSWP system layouts
 - OSWP existing systems
 - **Inspections**
 - Category I and II food establishments
 - Migrant housing
 - Private, public, and religious schools
 - Local confinement facilities

GENERAL ASSEMBLY OF NORTH CAROLINA
SESSION 2023

FILED SENATE
Apr 5, 2023
S.B. 616
PRINCIPAL CLERK

S
SENATE BILL DRS35223-MH-92
D

Short Title: Environmental Health Associates. (Public)

Sponsors: Senator Jarvis (Primary Sponsor).

Referred to:

1 A BILL TO BE ENTITLED
2 AN ACT TO ESTABLISH A REGISTERED ENVIRONMENTAL HEALTH ASSOCIATE
3 CERTIFICATION UNDER THE STATE BOARD OF ENVIRONMENTAL HEALTH
4 SPECIALIST EXAMINERS.
5 The General Assembly of North Carolina enacts:
6 **SECTION 1.(a)** Subdivisions (2a) and (2b) of G.S. 90A-51 are recodified as
7 subdivisions (2b) and (2c) of G.S. 90A-51.
8 **SECTION 1.(b)** Article 4 of Chapter 90A of the General Statutes, as amended by
9 subsection (a) of this section, reads as rewritten:
10 "Article 4.
11 "Registrations of Environmental Health Specialists.
12 ...
13 **"§ 90A-51. Definitions.**
14 The words and phrases defined below shall when used in this Article have the following
15 meaning unless the context clearly indicates otherwise:
16 (1) ~~"Board" means the Board.~~ – The Board of Environmental Health Specialist
17 Examiners.

Committee Reports

- **Variance Committee**
 - **FSAC**
 - **Rule Readoptions**
 - **.1500 Rules – Local Confinement**
 - **.1000 Rules – Summer Camp**
 - **.1600 Rules – Residential Care**
- ***Many thanks to those who have volunteered and assisted!***

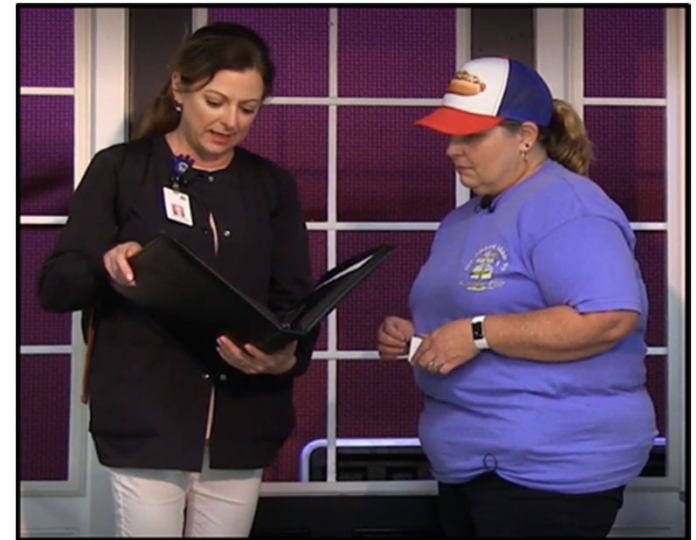
Training Update

• FSAC	June 1	Virtual
• QA Train the Trainer	July 20	Virtual
• EH Symposium/FDA Seminar	July 26-28	Asheville
• AFDOSS	August 27-30	Asheville
• EH Law SOP	September 13-15	Chapel Hill
• Interstate EH Seminar	September 20-22	Jekyll Island, GA
• CIT Food Module	September 25-29	Virtual
• Comment Writing 101	Fall 2023	TBD
• Communications SOP	November 8-9	TBD

New and Improved CIT!

Total overhaul of CIT

- Distance Learning enhanced
- Focus on more basic content
- Risk-based approach
- Activities – breakout rooms with participation
- Videos
- Cooling calculator exercise
- Problem solving through good communication
- Role play



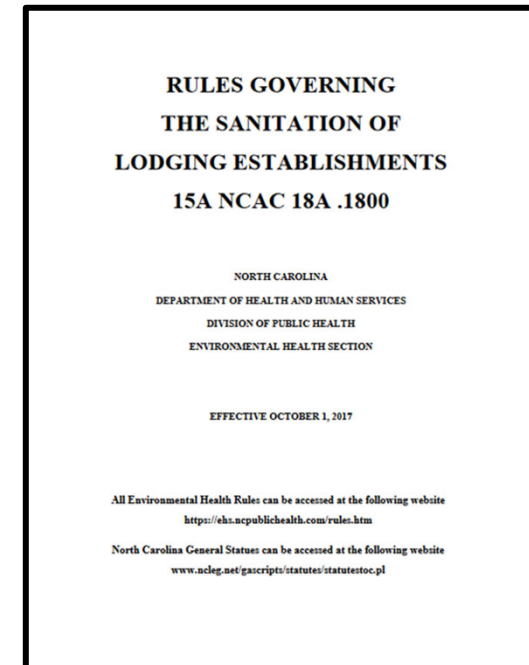
CITAC Sub-committee

- **Wendy Bell, Mecklenburg Co.**
- **Paula Cox, Guilford Co.**
- **Angie Manning, Pitt Co.**
- **Cheryl Slachta, DHHS**
- **Michael Roberson, DHHS**
- **Lailani Yates, DHHS**



CIT Distance Learning Updates

- **FDA OTED courses removed**
- **.1800 Rules added**
- **Completion of learning guide required**
- **YouTube Channel**



CIT Food Module Updates

- **Virtual training through Microsoft Teams**
- **Remote quizzes and polling using Point Solutions**
- **More breakout sessions and activities**
- **New videos**
- **Updated Kahoot! review and final exam**

Modules

- **Intro to the Food Program**
- **Communication**
- **Intro to the NC Food Code**
- **NC Food Code**
- **Equipment 101**
- **Risk-based Inspections**
- **Risk-based Inspection Videos**
- **Completing the Inspection Report**
- **.2600 Rules**
- **Enforcement Strategies**
- **.1300 Rules**

Breakout Activities

- **Introductions**
- **Employee Health**
- **Using the Cooling Calculator**
- **Consumer Advisories**
- **Assessing Active Managerial Control**
- **Menu Review**
- **Using Enforcement Tools**
- **Reviewing Previous Inspection Reports**
- **Determining Inspection Flow**
- **Determining Food Processes**
- **Intervention Strategies**
- **Completing Inspection Reports**

Goals

Teach interns how to:

- **Develop and use good communication skills**
- **Use the NC Food Code**
- **Conduct a risk-based inspection**
- **Complete a food inspection report**
- **Use intervention and enforcement strategies**





Training Update

- **Authorization Field Work**
 - **Minimum of four, maximum of eight**
 - **Removed the institution inspection**
 - **Focus on Food Service Establishments**
 - **HSP**
 - **Meat Market**
 - **Two other FSEs-Category III or IV**