**Questions and Answers**

**North Carolina Food Code**

**Subchapter 3-4 DESTRUCTION OF ORGANISMS OF PUBLIC HEALTH CONCERN**

3-401.11

Q: Do pooled eggs need to be cooked to 155 degrees F?

A: Yes, (A)(2)…and raw eggs that are not prepared under subparagraph (A)(1)(a) which states broken and prepared in reponse to a consumer's order and for immediate service; #16

Q: Can scrambled eggs be cooked to 145 degrees F?

A: Yes, (p.74). (A)(2)…and raw eggs that are not prepared under subparagraph (A)(1)(a) which states broken and prepared in reponse to a consumer's order and for immediate service.

Q: Do nursing homes have to use pasteurized eggs? Can regular shelled eggs be used if cooked to proper temperature.

A: Section 3-801.11(B)(2) requires the use of pasteurized eggs or egg products if more than one egg is broken and the eggs are combined. That Section refers to (F) which does allow individual orders for one consumers serving, served immediately to be cooked to minimum 145 for 15 sec. So, pooling of unpasteurized shell eggs for buffet service is not allowed if they are intended to be served to a highly susceptible population; #16, 24 (corrected Jan 13)

3-401.11 and 3-401.12

Q: Many responsibilities are under "person in charge" 2-103.11. If you see final cook violation, do you mark it under "person in charge" and final cook temperature?

A: Check marking instructions under item #1; there must be a pattern of non-compliance; improper cooking; Yes in Annex; #16

3-401.14

Q: How is NC going to handle par cooking in establishments, approvals, process, procedures/written etc?

A: Local HD can approve process; must be written; documentation; Non-continuous cooking; could be marked under #18, 31, 20, 17

3-403.11

Q: How is NC going to handle par cooking in establishments, approvals, process, procedures/written etc?

A: Local HD can approve process; must be written; documentation; Non-continuous cooking; could be marked under #18, 31, 20, 17