**Questions and Answers**

**North Carolina Food Code**

**Subchapter 3-8 SPECIAL REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS**

3-801.11

Q: If a restaurant caters to a congregate nutrition site does it have to follow HSP-food rules?

A: Yes;( p.11) definition of HSP. ( p.100) The food establishment itself by defintiion is not a considered a HSP, but because they provide food to the establishment that does serve an HSP they are required to comply with the applicable rules for a HSP. Where the operations can be identified separately the food establishment would not have to follow the HSP restrictions for their non-HSP patrons; #24 (corrected Jan 13)

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)