**Questions and Answers**

**North Carolina Food Code**

**Subchapter 4-3 NUMBERS AND CAPACITIES**

4-301.12(D)

Q: How do you handle establishments that have equipment that is not approved under new code, such as having a warewashing machine with no 3-compartment sink, or a machine with no data plate?

A: Mark as “OUT” of compliance, and seek correction once the establishment changes ownership. As for a missing data plate, the facility can seek a data sheet to be posted in place of the missing data plate. There is a provision for allowing a 2 comp sink under; #46

4-302.12

Q: Laser thermometers are not approved to use to take temperatures?

A: 4-302-12.(B) the public health reasons explain this; all parts of the food must be heated; lasers only take surface temperatures; #34