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.

Lodging

- Rules Governing the Sanitation of Lodging Establishments 15A NCAC 18A .1800
- A Bed & Breakfast Home can have a maximum of _____ guest rooms. A Bed & Breakfast Inn can have at least _____ but not more than _____ guest rooms.
- Furnishings include:
 - 1. _____
 - 2. ______
- Guests <u>can/cannot</u> scoop ice from a facility's ice machine to fill a personal cooler. (circle one)
- In a Bed & Breakfast, a dishmachine must have a ______ option if it will be used to sanitize ______ utensils.
- _____ in guest rooms must be ______ before washing multi-use utensils.
- Sanitizing <u>is/is not</u> required for eating and drinking utensils provided in guest rooms. (circle one)

- In areas where clean and soiled linens are handled, a _____ or an
- Light intensity of at least _____ foot-candles at _____ inches above the floor is required in areas used for:

______ is required.

- 3.
- 4.
- Carts used for _____ must be labeled or identified.
- A lodging facility <u>can/cannot</u> obtain a transitional permit. (circle one)

Institutions

- Rules Governing the Sanitation of Hospitals, Nursing Homes, Adult Care Homes, and other Institutions 15A NCAC 18A .1300
- Environmental Health <u>does/does not</u> issue a permit to an institution. (circle one)
- If an institution or institution's dietary kitchen fails to score at least a 70%, the REHS must notify the licensing agency within _____ hours of completing the inspection. A copy of the report must be provided to the licensing agency within _____ days from the date of the inspection.
- Ambient indoor air temperature must be maintained at or below _____°F.
- Bedpans, bedside commodes, urinals, and emesis basins must be ______ if reused by an individual resident.
- Handwashing facilities in resident rooms <u>can/cannot</u> be used to rinse feeding tubes. (circle one)
- Bathing equipment that has contact with a resident's skin and is used by more than one resident shall be kept ______ and _____ between resident uses.
- Hot water shall be provided between _____°F and _____°F at handwashing and bathing facilities.
- The licensing agency & health department must be notified if the water supply is interrupted for more than _____ hours.
- For a backup water supply, at least _____ liters of potable water per day, per resident and employee shall be provided for drinking.
- Furnishings include:
 - 1. ______ 2. _____/_____/
 - 2. _____/_____, and _____
- Wheelchairs, walkers, and lifts must be ______ between uses by different residents.
- Food brought from home by employees or visitors:
 - 1. _____
 - 2. _____
 - 3. _____
- Written procedures <u>are/are not</u> required when Time as a Public Health Control (TPHC) is used for TCS foods. (circle one)

Local Confinement

- Rules Governing the Sanitation of Local Confinement Facilities 15A NCAC 18A .1500
- EH <u>does/does not</u> issue a 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 <u>is/is not</u> 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 <u>does/does</u> 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 <u>is/is not</u> required for warewashing. (circle one)
- Sanitizing of multi-use utensils <u>is/is not</u> 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 <u>does/does not</u> 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 <u>required/not required</u> 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 is can be easily read.

Primitive Camps

- Rules Governing the Sanitation of Primitive Camps 15A NCAC 18A .3500
- A Primitive Experience Camp <u>is/is not</u> 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 <u>can/cannot</u> 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 a 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:

 - 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.
- What are three requirements for a concrete slab around the well head?
 - 1. ______ 2. _____
 - 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 <u>immediate suspension/intent to suspend</u>. (circle one)
- UV light <u>can/cannot</u> be used for continuous disinfection. (circle one)

Please submit this learning guide with your CIT packet