

**RULES GOVERNING  
THE SANITATION OF  
SUMMER CAMPS  
15A NCAC 18A .1000**

**NORTH CAROLINA  
DEPARTMENT OF HEALTH AND HUMAN SERVICES  
DIVISION OF PUBLIC HEALTH  
ENVIRONMENTAL HEALTH SECTION**

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**All Environmental Health Rules can be accessed at the following website**

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EHS 1050 - INSPECTION OF SUMMER CAMP

**SECTION .1000 - SANITATION OF SUMMER CAMPS**

Rules .1001 - .1028 of Title 15A Subchapter 18A of the North Carolina Administrative Code (T15A.18A .1001 - .1028); has been transferred and recodified from Rules .1001 - .1028 Title 10 Subchapter 10A of the North Carolina Administrative Code (T10.10A .1001 - .1028). Rule .1030 of Title 15A Subchapter 18A of the North Carolina Administrative Code (T15A.18A .1030); has been transferred and recodified from Rule .1029 Title 10 Subchapter 10A of the North Carolina Administrative Code (T10.10A .1029), effective April 4, 1990. Rules .1030 - .1031 of Title 15A Subchapter 18A of the North Carolina Administrative Code (T15A.18A .1030 - .1031); has been transferred and recodified from Rules .1032 - .1033 Title 10 Subchapter 10A of the North Carolina Administrative Code (T10.10A .1032 - .1033), effective April 4, 1990.

**15A NCAC 18A .1001 DEFINITIONS**

The following definitions shall apply throughout this Section:

- (1) "Summer camp" includes those camp establishments which provide food or lodging accommodations for groups of children or adults engaged in organized recreational or educational programs. It also includes day camps, church assemblies, and retreats.
- (2) "Department" shall mean the Secretary of the Department of Environment and Natural Resources or his authorized representative.
- (3) "Sanitarian" shall mean a person authorized to represent the Department on the local or state level in making inspections pursuant to state laws and regulations.
- (4) "Person" means an individual, firm, association, organization, partnership, business trust, corporation, or company.
- (5) "Potentially hazardous food" means any food or ingredient, natural or synthetic, in a form capable of supporting the growth of infectious or toxigenic microorganisms, including *Clostridium botulinum*. This term includes raw or heat treated foods of animal origin, raw seed sprouts, and treated foods of plant origin. The term does not include foods which have a pH level of 4.6 or below or a water activity (Aw) value of 0.85 or less.
- (6) "Sanitize" means the approved bactericidal treatment by a process which meets the temperature and chemical concentration levels in 15A NCAC 18A .2619.

*History Note: Authority G.S. 130A-248;  
Eff. February 1, 1976;  
Readopted Eff. December 5, 1977;  
Amended Eff. November 1, 2002; September 1, 1990.*

**15A NCAC 18A .1002 FIELD SANITATION**

Summer camps or other organizations may conduct overnight hikes or similar primitive camping activities if accepted field sanitation standards are maintained.

*History Note: Authority G.S. 130A-248;  
Eff. February 1, 1976;  
Readopted Eff. December 5, 1977;  
Amended Eff. September 1, 1990.*

**15A NCAC 18A .1003 INVESTIGATION AND APPROVAL**

(a) The sponsor of a proposed site for a summer camp may make an advance appointment with a sanitarian from the health department of the county in which the site is located for a joint visit to the site by representatives of the sponsor and the health department. During the site visit, the sponsor's preliminary plans for development of needed structures and facilities will be evaluated, including water supply, sewage disposal, swimming facilities, solid waste disposal, and insect and rodent control. If it is determined that the proposed site and facilities, if properly developed and operated, will comply with this Section, the sponsor should proceed to develop final plans and specifications.

(b) Plans and specifications for camp buildings and equipment, water supply system, sewerage system, and swimming pool or other swimming facility shall be submitted in duplicate to the health department of the county in which the site is located. Construction shall not be started until the plans and specifications have been approved by the local health department.

*History Note:* Authority G.S. 130A-248;  
Eff. February 1, 1976;  
Readopted Eff. December 5, 1977;  
Amended Eff. September 1, 1990.

#### **15A NCAC 18A .1004 PERMITS**

(a) No person shall operate a summer camp within the State of North Carolina who does not possess a valid permit from the Department. No permit to operate shall be issued until an inspection by a sanitarian shows that the establishment complies with this Section. Permits or transitional permits are issued by and inspections made by the Department.

(b) If camp food service is provided by a caterer, the overall responsibility for food service sanitation remains with the camp management.

(c) Upon transfer of ownership of an existing summer camp, the Department shall evaluate the facility to determine compliance with the rules. If the establishment satisfies all the requirements of the rules, a permit shall be issued. If the establishment does not satisfy all the requirements of the rules, a permit shall not be issued. However, if the Department determines that the noncompliant items are construction or equipment problems that do not represent an immediate threat to the public health, a transitional permit may be issued. The transitional permit shall expire 90 days after the date of issuance, unless suspended or revoked before that date, and shall not be renewed. Upon expiration of the transitional permit, the owner or operator shall have corrected the noncompliant items and obtained a permit, or the summer camp shall not continue to operate.

(d) The Department may impose conditions on the issuance of a permit or transitional permit. Conditions may be specified for one or more of the following areas:

- (1) The number of persons served.
- (2) The categories of food served.
- (3) Time schedules in completing minor construction items.
- (4) Modification or maintenance of water supplies, water use fixtures and sanitary sewage systems.
- (5) Use of facilities for more than one purpose.
- (6) Continuation of contractual arrangements upon which basis the permit was issued.
- (7) Submission and approval of plans for renovation.
- (8) Any other conditions necessary for the summer camp to remain in compliance with this Section.

(e) A permit or transitional permit shall be immediately revoked in accordance with G.S. 130A-23(d) for failure of the facility to maintain a minimum grade of C. A permit or transitional permit may otherwise be suspended or revoked in accordance with G.S. 130A-23. A new permit to operate shall be issued only after the establishment has been reinspected by the Department and found to comply with this Section. This reinspection shall be conducted within a reasonable length of time, not to exceed 30 days, after the request is made by the operator.

*History Note:* Authority G.S. 130A-248;  
Eff. February 1, 1976;  
Readopted Eff. December 5, 1977;  
Amended Eff. April 1, 1992; September 1, 1990; March 1, 1988.

**15A NCAC 18A .1005 PUBLIC DISPLAY OF GRADE CARD**

Inspections of summer camps shall be made in accordance with this Section at least once during each season's operation. Upon completion of an inspection, the sanitarian shall remove the existing grade card, issue a grade card, and post the new grade card in a conspicuous place where it may be readily observed by the public upon entering the facility. The owner or operator shall be responsible for keeping the grade card posted at the location designated by the sanitarian at all times.

*History Note:* Authority G.S. 130A-248;  
Eff. February 1, 1976;  
Readopted Eff. December 5, 1977;  
Amended Eff. July 1, 1986.

**15A NCAC 18A .1006 REINSPECTIONS**

Upon receipt of a request from the management for a reinspection for the purpose of raising the posted grade, the sanitarian shall make an unannounced inspection after the lapse of a reasonable period of time.

*History Note:* Authority G.S. 130A-248;  
Eff. February 1, 1976;  
Readopted Eff. December 5, 1977.

**15A NCAC 18A .1007 INSPECTION FORMS**

The grading of summer camps shall be done on an inspection form furnished by the Department to local health departments. The form shall include at least the following information:

- (1) name and address of each facility,
- (2) length of season,
- (3) number of residents,
- (4) signature of authorized representative,
- (5) score,
- (6) standards of construction and operation as listed in .1009 to .1029 of this Section.

*History Note:* Authority G.S. 130A-248;  
Eff. February 1, 1976;  
Readopted Eff. December 5, 1977;  
Amended Eff. September 1, 1990; June 30, 1980.

**15A NCAC 18A .1008 GRADING**

The sanitation grading of all summer camps shall be based on a system of scoring wherein all summer camps receiving a score of at least 90 percent shall be awarded Grade A; all summer camps receiving a score of at least 80 percent and less than 90 percent shall be awarded Grade B; all summer camps receiving a score of at least 70 percent and less than 80 percent shall be awarded Grade C; and no summer camp receiving a score of less than 70 percent, or Grade C, shall operate.

*History Note:* Authority G.S. 130A-248;  
Eff. February 1, 1976;  
Readopted Eff. December 5, 1977.

**15A NCAC 18A .1009 STANDARDS**

The grading of summer camps shall be based on the standards of construction and operations set out in .1010 to .1029 of this Section.

*History Note:* Authority G.S. 130A-248;  
Eff. February 1, 1976;  
Readopted Eff. December 5, 1977.

**15A NCAC 18A .1010 SITE**

The topography, drainage and other site factors shall be satisfactory for the camp facilities and activities, and the site shall be free of actual or potential health hazards.

*History Note:* Authority G.S. 130A-248;  
Eff. February 1, 1976;  
Readopted Eff. December 5, 1977;  
Amended Eff. September 1, 1990.

**15A NCAC 18A .1011 WATER SUPPLY**

- (a) Water supplies shall meet the requirements in 15A NCAC 18A .1700.
- (b) The water supply used shall be located, constructed, maintained, and operated in accordance with the Commission for Health Services' rules governing water supplies. At least once a year, a sample of water shall be collected by the Department and submitted to the Division of Laboratory Services or other laboratory certified by the Department to perform bacteriological examinations. A sample of water from a private or public non-community water supply serving a summer camp shall be collected by the sanitarian and submitted at least once a year to the laboratory section of the Department or other approved laboratory for bacteriological examination.
- (c) Cross-connections with unapproved water supplies are prohibited. All plumbing fixtures for potable water shall be provided and installed as required by the North Carolina State Building Code. Copies of the North Carolina State Building Code may be obtained from the North Carolina Department of Insurance, P.O. Box 26387, Raleigh, North Carolina 27611.
- (d) Hot water heating facilities shall be provided. Hot and cold running water under pressure shall be provided to food preparation areas, and any other areas in which water is required for cleaning.

*History Note:* Authority G.S. 130A-248;  
Eff. February 1, 1976;  
Readopted Eff. December 5, 1977;  
Amended Eff. September 1, 1990; July 1, 1986.

**15A NCAC 18A .1012 RECREATIONAL WATERS**

- (a) A natural or artificial body of water may be approved by the Department for the recreational purposes based upon the results of inspections, bacteriological examinations of the water, and sanitary surveys.
- (b) Swimming Pools shall meet the requirements in 15A NCAC 18A .2500.

*History Note:* Authority G.S. 130A-248;  
Eff. February 1, 1976;  
Readopted Eff. December 5, 1977;

*Amended Eff. September 1, 1990.*

### **15A NCAC 18A .1013 LIQUID WASTES**

All sewage and other liquid wastes shall be disposed of in a public sewer system or, in the absence of a public sewer system, by a properly operating sanitary sewage system approved by the Department.

*History Note: Authority G.S. 130A-248;  
Eff. February 1, 1976;  
Amended Eff. July 1, 1977;  
Readopted Eff. December 5, 1977;  
Amended Eff. September 1, 1990; July 1, 1986.*

### **15A NCAC 18A .1014 TOILET: HANDWASHING: LAUNDRY: AND BATHING FACILITIES**

- (a) All summer camps shall be provided with toilet, handwashing, and bathing facilities which are adequate, conveniently located and readily accessible. These facilities, and laundry facilities when provided, shall comply with the North Carolina State Building Code, Volume II.
- (b) A sufficient number of water closets or privies approved by the Department shall be provided.
- (c) Adequate lavatories supplied with running water shall be provided and located convenient to all flush toilet facilities. At least one lavatory supplied with hot and cold running water through mixing faucets and with soap and towels shall be provided in the kitchen and any other food preparation areas.
- (d) Bathing facilities shall be provided and located convenient to sleeping quarters.
- (e) Laundry facilities, if provided, shall be kept clean and in good repair.

*History Note: Authority G.S. 130A-248;  
Eff. February 1, 1976;  
Readopted Eff. December 5, 1977;  
Amended Eff. September 1, 1990.*

### **15A NCAC 18A .1015 DRINKING WATER FACILITIES**

Drinking water facilities shall be provided so that water can be dispensed in a sanitary manner. Drinking fountains, if provided, shall be of a sanitary angle-jet design, shall be kept clean and shall be properly regulated.

*History Note: Authority G.S. 130A-248;  
Eff. February 1, 1976;  
Readopted Eff. December 5, 1977.*

### **15A NCAC 18A .1016 LODGING FACILITIES**

Permanent sleeping quarters shall provide cross ventilation, at least 30 inches between beds, a minimum of six feet between heads of sleepers and at least one bed for every camper. Only single beds or double level bunk beds shall be allowed. Lodging facilities, whether provided by the camp or by individual campers, shall be kept clean and in good repair. Clean linen and soiled linen shall be stored and handled separately and in a sanitary manner.

*History Note: Authority G.S. 130A-248;*

*Eff. February 1, 1976;*  
*Readopted Eff. December 5, 1977;*  
*Amended Eff. October 1, 1992; September 1, 1990.*

#### **15A NCAC 18A .1017 FOOD SERVICE FACILITIES**

Food service facilities shall include a kitchen of adequate size and of completely enclosed, permanent construction, and a dining hall providing protection from the elements.

*History Note: Authority G.S. 130A-248;*  
*Eff. February 1, 1976;*  
*Readopted Eff. December 5, 1977;*  
*Amended Eff. September 1, 1990.*

#### **15A NCAC 18A .1018 FOOD SERVICE UTENSILS AND EQUIPMENT**

(a) All equipment and utensils shall be so designed and of such material and workmanship as to be smooth, easily cleanable and durable, and shall be kept clean and in good repair; and the food-contact surfaces of such equipment and utensils, shall, in addition, be easily accessible for cleaning, non-toxic, corrosion-resistant, relatively nonabsorbent, and free of open crevices; provided, that hard maple or equivalent may be used for bakers' tables and cutting blocks and boards.

(b) All multi-use eating and drinking utensils shall be thoroughly cleaned and sanitized after each usage. All kitchenware and food-contact surfaces of equipment, exclusive of cooking surfaces of equipment, used in the preparation or serving of food or drink, and all food storage utensils, shall be thoroughly cleaned after each use. Cooking surfaces of equipment shall be cleaned at least once each day. All utensils and food-contact surfaces of equipment used in the preparation, service, display, or storage of potentially hazardous foods shall be cleaned and sanitized prior to each use. Non-food-contact surfaces of equipment shall be cleaned at such intervals as to keep them in a clean and sanitary condition.

(c) Necessary facilities shall be provided and used for the cleaning and sanitizing of utensils and equipment. All such utensils and equipment shall then be stored so as to drain dry, and be protected from splash, dust or contamination. In-place cleaning of fixed equipment shall be acceptable when found effective. All single service articles shall be stored, handled, and dispensed in a sanitary manner, and shall be used only once. All cloths used by chefs and other employees in the kitchen shall be clean.

(d) The National Sanitation Foundation has developed standards for many food service equipment items. Equipment which meets these or equivalent standards shall be accepted as meeting the requirements of this Section.

(e) Facilities and methods for the cleaning and sanitizing of utensils and equipment shall comply with "Sanitation of Restaurants and Other Foodhandling Establishments," 15A NCAC 18A .2600.

*History Note: Authority G.S. 130A-248;*  
*Eff. February 1, 1976;*  
*Readopted Eff. December 5, 1977;*  
*Amended Eff. September 1, 1990.*

#### **15A NCAC 18A .1019 FOOD SUPPLIES**

All food shall be from approved sources and shall be clean, wholesome, free from spoilage, free from adulteration and misbranding, and safe for human consumption. All meat and meat food products and all poultry and poultry products shall have been inspected for wholesomeness under an official inspection program; and, in all cases, the source shall be identifiable from labeling on carcasses, cuts, unit packages, bulk packages, or from bills of sale.



*History Note:* Authority G.S. 130A-248;  
Eff. February 1, 1976;  
Readopted Eff. December 5, 1977.

#### **15A NCAC 18A .1020 SHELLFISH**

- (a) All shellfish and crustacea meat shall be obtained from sources in compliance with 15A NCAC 18A .0100 - .0900. If the source of clams, oysters, or mussels is outside the state, the shipper's name shall be on the list of Interstate Certified Shellfish Shippers. If the source of cooked crustacea meat is outside the state, the establishment in which the crustacea meat was packed shall be certified by the regulatory authority of the state or territory of origin, and attested by the presence of an official permit number on the container.
- (b) All shucked shellfish and all cooked crustacea meat shall be obtained and stored in the clean single-service shipping containers in which packed at the source. Each unit container shall be clearly identified with the name and address of the packer, repacker, or distributor; the certificate number of the packer or repacker; and the abbreviated name of the state. The re-use of single-service shipping containers and the storage of shucked shellfish in other containers are not permitted.

*History Note:* Authority G.S. 130A-248;  
Eff. February 1, 1976;  
Readopted Eff. December 5, 1977;  
Amended Eff. September 1, 1990.

#### **15A NCAC 18A .1021 MILK AND MILK PRODUCTS**

- (a) Only Grade "A" pasteurized milk and milk products shall be used. The term "milk products" shall mean milk products as defined in 15A NCAC 18A .1200. Milk and milk products shall be served in the individual, original containers in which they were received from the distributor, so that the name and grade of the contents and the name of the milk distributor may be readily observed by the consumers; provided that approved sanitary bulk milk dispensers may be used if so located and so labeled that the name and grade of the contents and the name of the distributor may be observed readily by the consumers; provided further, that the milk dispenser may be installed in the food serving area of the kitchen if the label information required by this item is displayed or posted so as to be observed readily by the consumer.
- (b) An exception may be made in the case of cream served with coffee, cereals, etc., as the distributor cannot deliver cream in the unit sizes that would be required. For such service, transferring to individual service units from the original container of not more than one-half gallon capacity, or from pumps, or other approved dispensers is permissible. The mixing of cream and milk or the pouring of either into jars, bottles, or other containers for storage therein shall be prohibited. Where meals are served in a communal or family type dining area, milk may be served by pouring it into individual glasses or cups from original containers of not more than one gallon capacity which have been provided by a milk distributor. Such pouring shall be done by the counselor at each table or by responsible food service personnel of the summer camp immediately before the milk is to be consumed. The milk remaining in the container shall be immediately refrigerated and used for cooking purposes only. The transfer of milk from its original one gallon container into any type of container other than glasses or cups as specified in this Rule is prohibited.
- (c) Bulk milk dispenser containers, as received from the distributor, shall be properly sealed, labeled with the name and grade of the contents and identity of the distributor, and only the outlet seal shall be broken in the establishment.
- (d) Milk and milk products shall be stored in a sanitary manner and shall be kept refrigerated, except when being served. Milk containers shall not be completely submerged in water.
- (e) Dry milk and milk products may be reconstituted in the establishment if used for cooking purposes only.

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*History Note: Authority G.S. 130A-248;  
Eff. February 1, 1976;  
Readopted Eff. December 5, 1977;  
Amended Eff. September 1, 1990; July 1, 1984.*

**15A NCAC 18A .1022 FOOD PROTECTION**

(a) All food while being stored, prepared, displayed, and served shall be protected from contamination. All perishable foods shall be stored at such temperatures as will protect against spoilage. All potentially hazardous food shall be maintained at safe temperatures (45° F. or below, or 140° F. or above) except during necessary periods of preparation and serving. Ground beef and foods containing ground beef shall be cooked to an internal temperature of at least 155° F (68° C). Potentially hazardous foods that have been cooked and then refrigerated shall be reheated rapidly to 165° F (74° C) or higher throughout before being served or before being placed in a hot food storage facility, except that food in intact packages from regulated food manufacturing plants may initially be reheated to 140° F (60° C).

(b) Raw fruits and vegetables shall be washed thoroughly before use. Stuffings, poultry, stuffed meats and poultry, and pork and pork products shall be thoroughly cooked before being served. Salads made of meat, poultry, potatoes, fish, shellfish, or eggs, and other potentially hazardous prepared foods shall be prepared, preferably from chilled products, with a minimum of manual contact, and on surfaces and with utensils which are clean and which, prior to use, have been sanitized. Individual portions of food once served to a person shall not be served again.

(c) Conveniently located refrigeration facilities, hot food storage and display facilities, and effective insulated facilities, shall be provided as needed to assure the maintenance of all food at required temperatures during storage, preparation, display, and serving. Each cold-storage facility used for the storage of perishable food in a non-frozen state shall be provided with an indicating thermometer of such type and so situated that the thermometer can be easily read.

(d) Containers of food shall be stored above the floor, on clean racks, dollies, slatted shelves, or other clean surfaces in such a manner as to be protected from splash and other contamination.

*History Note: Authority G.S. 130A-248;  
Eff. February 1, 1976;  
Readopted Eff. December 5, 1977;  
Amended Eff. October 1, 1993.*

**15A NCAC 18A .1023 ICE HANDLING**

Ice shall be handled, transported, stored, and dispensed in such a manner as to be protected from contamination. If block ice is used, outer surfaces shall be thoroughly rinsed before crushing. Ice crushers, buckets, containers and scoops shall be kept clean and shall be stored and handled in a sanitary manner. Facilities for the making and storage of ice shall be kept clean and in good repair and shall be so located as to be protected from the elements, splash, drip, dust, vermin, and other contamination, and from use by unauthorized personnel.

*History Note: Authority G.S. 130A-248;  
Eff. February 1, 1976;  
Readopted Eff. December 5, 1977.*

**15A NCAC 18A .1024 CONSTRUCTION AND MAINTENANCE REQUIREMENTS**

All camp buildings shall be of sound construction, shall comply with the North Carolina Building Code, Volume I, II, shall be kept clean and in good repair and shall comply with the following specific requirements:

- (1) All floors shall be of such materials and so constructed as to be easily cleanable, shall be kept free of obstacles to cleaning and shall be kept clean and in good repair. The floor area shall be sufficient to accommodate all necessary operations. Floors in the rooms used for the handling, storage, and preparation of food; rooms in which utensils are washed; walk-in refrigerators; dressing or locker rooms; laundry rooms; and toilet rooms shall be of nonabsorbent materials such as concrete, terrazzo, tile, durable grades of linoleum or plastic, or equal, provided that floors in non-refrigerated dry storage areas need not be nonabsorbent. In all rooms in which water is routinely discharged to the floor, or in which floors are subjected to flooding-type cleaning, floors shall be concrete, terrazzo, tile or equal, shall slope to drain, and be provided with floor drains.
- (2) The walls of all rooms shall be kept clean and in good repair. All walls and ceilings in rooms used for the handling, storage and preparation of food; rooms in which utensils or equipment are washed; dressing or locker rooms; toilet rooms and bath rooms shall be easily cleanable and light colored; and walls shall have washable surfaces to the highest level reached by splash or spray in rooms or areas where such occur.
- (3) All rooms and areas shall be well lighted and ventilated, by natural or artificial means, which shall be effective under actual use conditions. Lighting fixtures and ventilating equipment shall be kept clean and in good repair. Ventilation systems shall comply with the North Carolina Building Code, Volume III, and vents to the outside air shall discharge in such a manner as not to create a nuisance.

*History Note:* Authority G.S. 130A-248;  
Eff. February 1, 1976;  
Readopted Eff. December 5, 1977;  
Amended Eff. September 1, 1990.

#### **15A NCAC 18A .1025 SOLID WASTES**

- (a) All solid wastes containing food scraps and other decomposable material shall, prior to disposal, be kept in leak-proof, nonabsorbent containers such as standard garbage cans, which shall be kept covered with tight-fitting lids when filled or stored, or not in continuous use. Storage racks elevated above the ground are required for outside storage of garbage cans. All dry rubbish (including scrap paper, cardboard, etc.) shall be stored in containers, rooms, or designated areas, in an approved manner.
- (b) The rooms, enclosures, designated areas, and containers shall be adequate for the storage of all solid wastes accumulating on the premises. Container cleaning facilities, including a mixing faucet with hose threads, shall be provided and each container, room, or designated area shall be thoroughly cleaned after emptying or removal of wastes. All solid wastes shall be disposed of with sufficient frequency and in such a manner approved by the Department.

*History Note:* Authority G.S. 130A-248;  
Eff. February 1, 1976;  
Readopted Eff. December 5, 1977;  
Amended Eff. September 1, 1990.

#### **15A NCAC 18A .1026 VERMIN CONTROL: PREMISES: STABLES**

- (a) Effective measures shall be taken to keep flies, rodents, and other vermin out of the food service areas and permanent sleeping quarters, and to prevent their breeding or presence on the premises. Unless flies or other flying insects are absent from the immediate vicinity of the camp, all openings to the outer air of food service areas and sleeping quarters shall be effectively protected against the entrance of such insects by self-closing doors, closed windows, 16-inch mesh or finer screening, controlled air currents, or other effective means.

(b) Only those pesticides shall be used which have been approved for a specific use and properly registered with the Environmental Protection Agency and with the North Carolina Department of Agriculture in accordance with the "Federal Environmental Pesticide Control Act" and the "North Carolina Pesticide Law". Such pesticides shall be used as directed on the label and shall be so handled and stored as to avoid health hazards.

(c) The premises under control of the management shall be kept neat, clean and free of litter.

(d) No live birds or animals shall be permitted in the kitchen or dining areas.

(e) Horse stables, if provided, shall be in a location removed from the main recreation center of activity to minimize potential odor and nuisance problems. All manure shall be stored, removed, or disposed of in such a manner as to minimize the breeding of flies.

*History Note: Authority G.S. 130A-248;  
Eff. February 1, 1976;  
Readopted Eff. December 5, 1977;  
Amended Eff. September 1, 1990.*

#### **15A NCAC 18A .1027 FOOD SERVICE EMPLOYEES**

(a) All employees shall wear clean outer clothing and shall be clean as to their person and methods of foodhandling. No employee shall use tobacco in any form while engaged in the washing of eating and cooking utensils or in the preparation, handling, or serving of food.

(b) Employees shall wash their hands thoroughly in an approved handwashing lavatory before starting work, after each visit to the toilet, and as often as may be necessary to remove soil and contamination.

(c) Employees engaged in the preparation, handling, or serving of food shall wear hairnets, caps, or other effective hair restraints to prevent the contamination of food or food contact surfaces. Wigs and hairspray do not constitute compliance with this Rule.

(d) Cooks and other kitchen employees shall wear clean outer clothing or other special dress (uniforms) when on duty.

(e) No person who has a communicable or infectious disease that can be transmitted by foods, or who is a carrier of organisms that cause such a disease, or who has a boil, infected wound, or an acute respiratory infection with cough and nasal discharge, shall work in food service in any capacity in which there is a likelihood of such person contaminating food or food contact surfaces, with disease-causing organisms or transmitting the illness to other persons.

*History Note: Authority G.S. 130A-248;  
Eff. February 1, 1976;  
Readopted Eff. December 5, 1977;  
Amended Eff. September 1, 1990.*

#### **15A NCAC 18A .1028 MISCELLANEOUS**

(a) Potentially hazardous materials, such as fuel, chemicals, explosives, equipment and apparatuses, shall be handled and stored so as to minimize health hazards.

(b) Protective railings, fences, or similar enclosures shall be provided where necessary and shall be kept in good repair.

*History Note: Authority G.S. 130A-248;  
Eff. February 1, 1976;  
Readopted Eff. December 5, 1977;  
Amended Eff. September 1, 1990.*

**15A NCAC 18A .1029 SEVERABILITY**

If any rule of this Section, or the application thereof to any person or circumstances, is held invalid, the remainder of these Rules, or the application of such provision to other persons or circumstances, shall not be affected thereby.

*History Note:* Authority G.S. 130A-248;  
Eff. February 1, 1976;  
Readopted Eff. December 5, 1977.

**15A NCAC 18A .1030 REFERENCE RULES**

*History Note:* Authority G.S. 130A-248;  
Eff. February 1, 1976;  
Amended Eff. July 1, 1977;  
Readopted Eff. December 5, 1977;  
Amended Eff. July 1, 1986; June 10, 1978;  
Repealed Eff. September 1, 1990.

**15A NCAC 18A .1031 APPEALS PROCEDURE**

Appeals concerning the interpretation and enforcement of the rules in this Section shall be made in accordance with G.S. 150B.

*History Note:* Authority G.S. 130A-248;  
Eff. February 1, 1987;  
Amended Eff. September 1, 1990.



State of North Carolina • Pat McCrory, Governor  
Department of Health and Human Services  
Richard O. Brajer, Secretary DHHS  
Division of Public Health • Megan Davies, MD, Acting State Health Director  
Environmental Health Section  
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