

**NORTH CAROLINA DEPARTMENT OF
ENVIRONMENT AND NATURAL RESOURCES**

DIVISION OF ENVIRONMENTAL HEALTH

**MICHAEL F. EASLEY, GOVERNOR
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November 9, 2005

Mr. Steve Tracey
Food Safety Manager
Food Lion, LLC
2110 Executive Dr.
P.O. Box 1330
Salisbury, NC 28145-1330

RE: Focaccia Bread

Mr. Tracey:

The North Carolina Department of Environment and Natural Resources-Dairy and Food Protection Branch recently reviewed your request to allow focaccia bread sold in Bloom Supermarkets in the Charlotte/Mooresville areas to be held at ambient temperature for two consecutive days. The information submitted for review consisted of challenge studies conducted by Northland Laboratories and the standard procedures for handling the raw dough and toppings.

The product as described in the submitted data meets the definition of a potentially hazardous food as designated by the North Carolina rules governing foodhandling establishments. The Department requested a technical evaluation of your request from the Food Safety Standards Committee (FSSC). The FSSC is a committee consisting of members of academia and state and local regulatory entities that is tasked by the Department with reviewing requests from industry for variances from the North Carolina rules governing food sanitation.

The following is a summary of their recommendations:

Based on the data submitted, the focaccia bread may be kept at a temperature not to exceed 86⁰ F for a period not to exceed two consecutive days, after which it must be discarded, as long as the following controls are effectively in place:

- Procedures shall be developed to train employees on the controls that must be used to meet the conditions of this approval;
- A time/temperature log shall be maintained to verify compliance with the time and temperature requirements;
- The Department shall be informed of any significant changes in the product or manufacturing process that may affect the accuracy of the challenge test data;
- The controls for meeting the conditions of this approval shall be assessed at each scheduled inspection;
- A copy of this approval letter and Food Lion's standard procedures (attached) must be kept in the establishment at all times and readily available for review by local health department field personnel or other regulatory authorities.

Based on these recommendations, the Department will consider you to be in compliance with the North Carolina *Rules Governing the Sanitation of Foodhandling Establishments* so long as the above controls are satisfactorily in place. These requirements apply to all Bloom and Food Lion stores located within North Carolina.

If you have questions or comments concerning this variance, please feel free to contact me.

Sincerely,

Susan C. Grayson, Branch Head
Dairy and Food Protection Branch
North Carolina Department of Environment and Natural Resources

Enclosure

CC. Cris Harrelson, Chair
Food Safety Standards Committee
Dairy and Food Protection Branch