**Questions and Answers**

**North Carolina Food Code**

**Subchapter 2-1 SUPERVISION**

2-101.11

Q: Large venues like RBC center would 1 PIC count for all Permitted facilities?

A; Yes, if each facility is under the same permit and the PIC can demonstrate that they have control over each permitted site; #1

Q: PIC is this the mananger of Grocery stores, hotel managers and Institutions managers?

A: Yes, provided same permit holder and is physically available; #1

Q: Can a meat market manager be designated as the PIC for the deli?

A: Yes; If the permit holder designates the meat market manager as the PIC for the deli. (This would be a person that could accompany you on your inspection.)

Q: How can a PIC not present be CDI? Do you go back in 10 days to see a manager present? Can 2 points be deducted for PIC not present prior to Jan. 1, 2014?

A: The fact that any individual can be designated as the PIC and there can be more than 1 PIC this can be corrected during the inspection. The manager/permit holder may appoint someone without physically being present themselves (eg: by phone). The PIC present and the PIC being a CFPM are two different citations even though they are under the same violation #. Not being able to establish a PIC would be an unlikely occurence, but points may be deducted for a violation of this rule under violation #1. The failure to have a certified food protection manager present may be marked as a violation but no points shall be deducted until Jan. 01, 2014; #1 (corrected Jan 13)

Q: A C store has one certified food service manager leaves at three still sells soup and hot dogs until midnight?

A: #1

2-102.12

Q: In many ethnic restaurants, the manager is the only one that speaks English. They may have to be called in which could take some time, are they in violation of having a PIC and a CFSM?

A: Not a violation of not having a PIC - look at PIC definition. Violation of CFPM 2-102.12; #1

Q: Do TFE's, push carts, LFSE's and MFU's operators require the same certified food service manager as other food service establishments?

A: TFE's do not have to have a CFPM due to the operating time limitations unless operating more than 210 days per year; pushcarts and MFU's have to meet this requirement. LFSE's do not have to have a CFPM for permitting purposes but do have to have one for grading; #1

Q: Since a grocery store can have a manager as their CFSM for multiple departments, can a nursing home director have serv safe for 2 or 3 separately permitted kitchens ?

A: If located under the same roof this would meet the intent of the rule. Remember the certified manager needs to demonstrate control over the establishment and be present during the inspection; #1

Q: How do you deal with 3rd parties and CFSM? IE grocery stores with separtate permitted sushi vendors. Who should be the CFSM? Can they use the grocery store PIC who is certified?

A: Permits are written to the business. The business PIC has the oversight of the operations. A 3rd party can NOT use the CFSM from the business not associated with their operation; Not in Annex; #1

2-103.11

Q: Personal items in a restaurant where owners children may reside, Items like Bikes, small chairs and table, DVDs, TV. Where is the code violation?

A: #1

Q: What if PTA or school science club w/ a teacher present uses the cafeteria after hours for fundraiser? Does 2-103.11 still apply unnecessary persons not allowed?

A: No, but there has to be a responsible person of the permittee; can't have unregulated food activities in a permitted food establishment; #1

Q: Unauthorized people in kitchen, 2-103.11 [c], item #1, do we take 2 points off under #1?

A: Unauthorized people in kitchen, 2-103.11 [c], item #1, do we take 2 points off under #1?

Q: Could the unauthorized teen on the table also be a violation of 2-103.11 (B)?

A: Yes;#1

Q: (L) Are allergens to be included in the consumer advisory?

A: Not on consumer advisory, but PIC should know if there are allergens present in the facility. See "Major Food Allergen" definition; #1