**Questions and Answers**

**North Carolina Food Code**

**Subchapter 5-1 WATER**

5-102.13

Q: Are we still pulling yearly water samples?

A: Yes; #29

5-103.11

Q: Is 110⁰F the new water temp?

A: 4-501.19 This is the minimum required temperature for the temperature of the wash solution in manual warewashing. See page 462 of FDA Food Code Annex 3; #46; 5-103.11(B) states that hot water generation and distribution systems shall be sufficient to meet the peak hot water demands throughout the food establishment. See page See page 472 of the FDA Food Code Annex 3; #48; 5-202.12 (A) states the requirement for the minimum temperature of water to be provided at a hand-washing sink. See FDA Food Code Annex 3 pages 473-474; #8