North Carolina Food Code Marking Guide	
Inspection	NC Food Code Citation
Form Item #	NC Food Code Citation
	Foodborne Illness Risk Factors and Public Health Interventions
	2-101.11 Assignment
1	2-102.11 (A), (B) and (C) (1), (4) - (16) Demonstration
	2-103.11 (A) - (P) Person in Charge
2	2-102.12 (A) Certified Food Protection Manager
	2-102.11 (C) (2), (3) and (17) Demonstration
3	2-103.11 (O) Person in Charge
5	2-201.11 (A), B), (C), and (E) Responsibility of Permit Holder, Person in Charge and Conditional Employees
	2-201.11 (D) and (F) Responsibility of Permit Holder, Person in Charge, and Conditional Employees
4	Responsibility of the PIC to Exclude or Restrict
4	2-201.12 Exclusions and Restrictions
	2-201.13 Removal, Adjustment or Retention of Exclusions and Restrictions
5	2-501.11 Clean-up of Vomiting and Diarrheal Event
6	2-401.11 Eating, Drinking, or Using Tobacco
0	3-301.12 Preventing Contamination When Tasting
7	2-401.12 Discharges from the Eyes, Nose, and Mouth
	2-301.11 Clean condition - Hands and Arms
	2-301.12 Cleaning Procedure
8	2-301.14 When to Wash
	2-301.15 Where to Wash
	2-301.16 Hand Antiseptics
9	3-301.11 Preventing Contamination from Hands
	3-801.11 (D) Pasteurized Foods, Prohibited Re-Service, and Prohibited Foods
	5-202.12 Handwashing Sinks, Installation
	5-203.11 Handwashing Sinks - Numbers and Capacities
	5-204.11 Handwashing Sinks - Location and Placement
10	5-205.11 Using a Handwashing Sink - Operation and Maintenance
	6-301.11 Handwashing Cleanser, Availability
	6-301.12 Hand Drying Provision
	6-301.13 Handwashing Aids and Devices, Use Restrictions 6-301.14 Handwashing Signage
	3-201.11 Compliance with Food Law
	3-201.11 Compliance with Food Law 3-201.12 Food in a Hermetically Sealed Container
	3-201.12 Floid Milk and Milk Products
	3-201.14 Fish
	3-201.15 Molluscan Shellfish
11	3-201.15 Wild Mushrooms
	3-201.17 Game Animals
	3-202.13 Eggs
	3-202.14 Eggs and Milk Products, Pasteurized
	3-202.110 Juice Treated - Commercially Processed
	5-101.13 Bottled Drinking Water
L	

12	3-202.11 Temperature
13	3-101.11 Safe, Unadulterated and Honestly Presented
	3-202.15 Package Integrity
14	3-202.18 Shellstock Identification
	3-203.12 Shellstock, Maintaining Identification
	3-402.11 Parasite Destruction
	3-402.12 Records, Creation, and Retention
	3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation
15	3-304.11 Food Contact with Equipment, Utensils, and Linens
15	3-304.15 (A) Gloves, Use Limitation
	3-306.13 (A) Consumer Self-Service Operations
	4-501.111 Manual Warewashing Equipment, Hot Water Sanitization Temperatures
	4-501.112 Mechanical Warewashing Equipment, Hot Water Sanitization Temperatures
	4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH,
	Concentration and Hardness
16	4-501.115 Manual Warewashing Equipment, Chemical Sanitization Using Detergent-Sanitizers
10	4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils
	4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency
	4-602.12 Cooking and Baking Equipment
	4-702.11 Before Use After Cleaning
	4-703.11 Hot Water and Chemical - Methods
17	3-306.14 Returned Food and Re-service of Food
17	3-701.11 Discarding or Reconditioning Unsafe, Adulterated, or Contaminated Food
	3-401.11 Raw Animal Foods - Cooking
18	3-401.12 Microwave Cooking
	3-401.14 Non-Continuous Cooking of Raw Animal Foods
19	3-403.11 Reheating for Hot Holding
20	3-501.14 Cooling
21	3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding
22	3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding
23	3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking
25	3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition
24	3-501.19 Time as a Public Health Control
25	3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to
	Eliminate Pathogens
26	3-801.11 (A), (B), (C), (E) and (G) Pasteurized Foods, Prohibited Re-Service, and Prohibited Food
27	3-202.12 Additives
	3-302.14 Protection from Unapproved Additives
	7-101.11 Identifying Information, Prominence - Original Containers
28	7-102.11 Common Name - Working Containers
	7-201.11 Separation - Storage
	7-202.11 Restriction - Presence and Use
	7-202.12 Conditions of Use
	7-203.11 Poisonous or Toxic Material Containers - Container Prohibitions
	7-204.11 Sanitizers, Criteria - Chemicals
	7-204.12 Chemicals for Washing, Treatment, Storage and Processing Fruits and Vegetables, Criteria

28	7-204.13 Boiler Water Additives, Criteria
	7-204.14 Drying Agents, Criteria
	7-205.11 Incidental Food Contact, Criteria - Lubricants
	7-206.11 Restricted Use Pesticides, Criteria
	7-206.12 Rodent Bait Station
	7-206.13 Tracking Powders, Pest Control and Monitoring
	7-207.11 Restriction and Storage - Medicines
	7-207.12 Refrigerated Medicines, Storage
	7-208.11 Storage - First Aid Supplies
	7-209.11 Storage - Other Personal Care Items
	7-301.11 Separation - Storage and Display, Stock and Retail Sale
	3-404.11 Treating Juice
	3-502.11 Variance Requirement
	3-502.12 Reduced Oxygen Packaging, Criteria
29	4-204.110 (B) Molluscan Shellfish Tanks
	8-103.12 Conformance with Approved Procedures
	8-201.13 When a HACCP Plan is Required
	8-201.14 Contents of a HACCP Plan
	Good Retail Practices
30	3-302.13 Pasteurized Eggs Substituted for Raw Eggs for Certain Recipes
	3-202.16 Ice
	5-101.11 Approved System - Source
	5-102.11 Standards - Quality
31	5-102.12 Nondrinking Water
	5-102.13 Sampling
	5-102.14 Sampling Report
	5-104.12 Alternative Water Supply
32	8-103.11 Documentation of Proposed Variance and Justification
	3-501.11 Frozen Food
33	3-501.15 Cooling Methods
	4-301.11 Cooling, Heating, and Holding Capacities - Equipment
34	3-401.13 Plant Food Cooking for Hot Holding
35	3-501.12 Time / Temperature Control for Safety Food, Slacking
	3-501.13 Thawing
	4-203.11 Temperature Measuring Devices, Food - Accuracy
	4-203.12 Temperature Measuring Devices, Ambient Air and Water - Accuracy
36	4-204.112 Temperature Measuring Devices - Functionality
	4-302.12 Food Temperature Measuring Devices
	4-502.11 (B) Good Repair and Calibration
	3-202.17 Shucked Shellfish, Packaging and Identification
	3-203.11 Molluscan Shellfish, Original Container
37	3-302.12 Food Storage Containers Identified with Common Name of Food
	3-601.11 Standards of Identity
	3-601.12 Honestly Presented
	3-602.11 Food Labels
	3-602.12 Other Forms of Information
38	2-403.11 Handling Prohibition - Animals

38	6-202.13 Insect Control Devices, Design and Installation
	6-202.15 Outer Openings, Protected
	6-202.16 Exterior Walls and Roofs, Protective Barrier
	6-501.111 Controlling Pests
	6-501. 112 Removing Dead or Trapped Birds, Insects, Rodents and other Pests
	6-501.115 Prohibiting Animals
	3-202.19 Shellstock, Condition
	3-303.11 Ice Used as Exterior Coolant, Prohibited as Ingredient
	3-303.12 Storage or Display of Food in Contact with Water or Ice
	3-304.13 Linens and Napkins, Use Limitations
	3-305.11 Food Storage - Preventing Contamination from the Premises
20	3-305.12 Food Storage, Prohibited Areas
39	3-305.14 Food Preparation
	3-306.11 Food Display - Preventing Contamination by Consumers
	3-306.12 Condiments, Protections
	3-306.13 (B) and (C) Consumer Self-Service Operations
	3-307.11 Miscellaneous Sources of Contamination
	6-404.11 Segregation and Locations - Distressed Merchandise
	2-302.11 Maintenance-Fingernails
	2-303.11 Prohibition - Jewelry
40	2-304.11 Clean Condition - Outer Clothing
	2-401.13 Use of Bandages, Finger Cot, or Finger Stalls
	2-402.11 Effectiveness - Hair Restraints
	3-304.14 Wiping Cloths, Use Limitations
41	4-101.16 Sponges, Use Limitations
	4-901.12 Wiping Cloths, Air Drying Locations
40	3-302.15 Washing Fruits and Vegetables
42	7-204.12 Chemicals for Washing, Treatment, Storage and Processing Fruits and Vegetables, Criteria
43	3-304.12 In-Use Utensils, Between-Use Storage
	4-801.11 Clean Linens
	4-802.11 Specifications - Laundering Frequency
	4-803.11 Storage of Soiled Linens
	4-803.12 Mechanical Washing
	4-901.11 Equipment and Utensils, Air-Drying Required
44	4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing
	4-903.12 Prohibitions
	4-904.11 Kitchenware and Tableware - Preventing Contamination
	4-904.12 Soiled and Clean Tableware
	4-904.13 Preset Tableware
	4-904.14 Rinsing Equipment and Utensils after Cleansing and Sanitizing
	4-502.12 Single-Service and Single-Use Articles, Required Use
	4-502.13 Single-Service and Single-Use Articles - Use Limitations
45	4-502.14 Shells, Use Limitations
	4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing
	4-903.12 Prohibitions
	4-904.11 Kitchenware and Tableware - Preventing Contamination

46	3-304.15 (B) - (D) Gloves, Use Limitations
	3-304.16 Using Clean Tableware for Second Portions and Refills
	3-304.17 Refilling Returnables
	4-101.11 Characteristics - Materials for Construction and Repair
	4-101.12 Cast Iron, Use Limitations
	4-101.13 Lead, Use Limitation
	4-101.14 Copper Use Limitation
	4-101.15 Galvanized Metal, Use Limitation
	4-101.17 Wood, Use Limitation
	4-101.18 Nonstick Coatings, Use Limitation
	4-101.19 Nonfood-Contact Surfaces
	4-102.11 Characteristics - Single-Service and Single-Use
	4-201.11 Equipment and Utensils - Durability and Strength
	4-201.12 Food Temperature Measuring Devices
	4-202.11 Food-Contact Surfaces - Cleanability
	4-202.12 CIP Equipment
	4-202.13 "V" Threads, Use Limitation
	4-202.14 Hot Oil Filtering Equipment
	4-202.15 Can Openers
	4-202.16 Nonfood-Contact Surfaces
	4-202.17 Kick Plates Removable
	4-204.12 Equipment Openings, Closures and Deflectors
47	4-204.13 Dispensing Equipment, Protection of Equipment and Food
	4-204.15 Bearings and Gear Boxes, Leakproof
	4-204.16 Beverage Tubing, Separation
	4-204.17 Ice Units, Separation of Drains
	4-204.18 Condenser Unit, Separation
	4-204.110 (A) Molluscan Shellfish Tanks
	4-204.120 Equipment Compartments, Drainage
	4-204.122 Case Lot Handling Apparatuses, Moveability
	4-205.10 Food Equipment, Certification and Classification
	4-302.11 Utensils, Consumer Self-Service
	4-401.11 Equipment, Clothes Washers, Dryers and Storage Cabinets, Contamination Prevention - Location
	4-402.11 Fixed Equipment, Spacing or Sealing - Installation
	4-402.12 Fixed Equipment, Elevation or Sealing
	4-501.11 Good Repair and Proper Adjustment - Equipment
	4-501.12 Cutting Surfaces
	4-501.13 Microwave Ovens
	4-502.11 (A) and (C) Good Repair and Calibration-Utensils and Temperature and Pressure Measuring
	Devices
	4-603.11 Dry Cleaning - Methods
	4-902.11 Food-Contact Surfaces - Lubricating and Reassembling
	4-902.12 Equipment - Lubricating and Reassembling
	.2663 Outdoor Dining and Beverage Service
48	4-203.13 Pressure Measuring Devices, Mechanical Warewashing Equipment
	4-204.113 Warewashing Machine, Data Plate Operation Specifications

	4-204.114 Warewashing Machines, Internal Baffles
	4-204.115 Warewashing Machines, Temperature Measuring Devices
	4-204.116 Manual Warewashing Equipment, Heaters and Baskets
	4-204.117 Warewashing Machines, Automatic Dispensing of Detergents and Sanitizers
	4-204.118 Warewashing Machines, Flow Pressure Device
	4-204.119 Warewashing Sinks and Drainboards, Self-Draining
	4-301.12 Manual Warewashing, Sink Compartment Requirements
	4-301.13 Drainboards
	4-302.13 Temperature Measuring Devices, Manual Warewashing
	4-302.14 Sanitizing Solutions, Testing Devices
	4-303.11 Cleaning Agents and Sanitizers, Availability
	4-501.14 Warewashing Equipment, Cleaning Frequency
48	4-501.15 Warewashing Machines, Manufacturers' Operating Instructions
	4-501.16 Warewashing Sinks, Use Limitation
	4-501.17 Warewashing Equipment, Cleaning Agents
	4-501.18 Warewashing Equipment, Clean Solutions
	4-501.19 Manual Warewashing Equipment, Wash Solution Temperature
	4-501.110 Mechanical Warewashing Equipment, Wash Solution Temperature
	4-501.113 Mechanical Warewashing Equipment, Sanitization Pressure
	4-501.116 Warewashing Equipment, Determining Chemical Sanitizer Concentration
	4-603.12 Precleaning
	4-603.13 Loading of Soiled Items, Warewashing Machines
	4-603.14 Wet Cleaning
	4-603.15 Washing, Procedures for Alternative Manual Warewashing Equipment
	4-603.16 Rinsing Procedures
40	4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils
49	4-602.13 Nonfood Contact Surfaces
	5-103.11 Capacity - Quantity and Availability
50	5-103.12 Pressure
	5-104.11 System - Distribution, Delivery, and Retention
	5-101.12 System Flushing and Disinfection
	5-201.11 Approved - Materials
	5-202.11 Approved System and Cleanable Fixtures
	5-202.13 Backflow Prevention, Air Gap
	5-202.14 Backflow Prevention Device, Design Standard
	5-202.15 Conditioning Device, Design
	5-203.13 Service Sink
	5-203.14 Backflow Prevention Device, When Required
51	5-203.15 Backflow Prevention Device, Carbonator
	5-204.12 Backflow Prevention Device, Location
	5-204.13 Conditioning Device, Location
	5-205.12 Prohibiting a Cross Connection
	5-205.13 Scheduling Inspection and Service for a Water System Device
	5-205.14 Water Reservoir of Fogging Devices, Cleaning
	5-205.15 System Maintained in Good Repair
	5-301.11 Approved-Materials, Mobile Water Tank and Mobile Food Establishment Water Tank
	5-302.11 Enclosed System, Sloped to Drain

	5-302.12 Inspection and Cleaning Port, Protected and Secured
	5-302.13 "V" Type Threads, Use Limitation
	5-302.14 Tank Vent, Protected
	5-302.15 Inlet and Outlet, Sloped to Drain
	5-302.16 Hose, Construction and Identification
E1	5-303.11 Filter, Compressed Air
51	5-303.12 Protective Cover or Device
	5-303.13 Mobile Food Establishment Tank Inlet
	5-304.11 System Flushing and Sanitization - Operation and Maintenance
	5-304.12 Using a Pump and Hoses, Backflow Prevention
	5-304.13 Protecting Inlet, Outlet and Hose Fitting
	5-304.14 Tank, Pump and Hoses, Dedication
	5-401.11 Capacity and Drainage
	5-402.11 Backflow Prevention
	5-402.12 Grease Trap
52	5-402.13 Conveying Sewage
JZ	5-402.14 Removing Mobile Food Establishment Wastes
	5-402.15 Flushing a Waste Retention Tank
	5-403.11 Approved Sewage Disposal System
	5-403.12 Other Liquid Wastes and Rainwater
	5-203.12 Toilets and Urinals
	5-501.17 Toilet Room Receptacle, Covered
	6-202.14 Toilet Rooms, Enclosed
53	6-302.11 Toilet Tissue, Availability
	6-402.11 Conveniently Located
	6-501.18 Cleaning of Plumbing Fixtures
	6-501.19 Closing Toilet Room Doors
	5-501.11 Outdoor Storage Surface
	5-501.12 Outdoor Enclosure
	5-501.13 Receptacles
	5-501.15 Outside Receptacles
	5-501.16 Storage Areas, Rooms and Receptacles, Capacity and Availability
	5-501.18 Cleaning Implements and Supplies
	5-501.19 Storage Areas, Redeeming Machines, Receptacles and Waste Handling Units, Location
	5-501.110 Storage Refuse, Recyclables and Returnables
54	5-501.111 Area, Enclosures and Receptacles, Good Repair
	5-501.112 Outside Storage Prohibitions
	5-501.113 Covering Receptacles
	5-501.114 Using Drain Plugs
	5-501.115 Maintaining Refuse Areas and Enclosures
	5-501.116 Cleaning Receptacles
	5-502.11 Frequency - Removal
	5-502.12 Receptacles or Vehicles
	5-503.11 Community or Individual Facility
55	6-202.110 Outdoor refuse Areas, Curbed and Graded to Drain
	4-301.15 Clothes Washers and Dryers
	4-401.11(C) Equipment, Cloths Washers and Dryers, and Storage Cabinets, Contamination Prevention

	4-803.13 Use of Laundry Facilities
	6-101.11 Surface Characteristics - Indoor Areas
	6-102.11 Surface Characteristics - Outdoor Areas
	6-201.11 Floors, Walls and Ceilings - Cleanability
	6-201.12 Floors, Walls, and Ceilings, Utility Lines
	6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed
	6-201.14 Floor Carpeting, Restrictions and Installation
	6-201.15 Floor Covering, Mats and Duckboards
	6-201.16 Wall and Ceiling Coverings and Coatings
	6-201.17 Walls and Ceilings, Attachments
55	6-201.18 Walls and Ceilings, Studs, Joists, and Rafters
22	6-202.19 Outdoor Walking and Driving Surfaces, Graded to Drain
	6-202.111 Private Homes and Living or Sleeping Quarters, Use Prohibition
	6-202.112 Living or Sleeping Quarters, Separation
	6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods
	6-501.12 Cleaning, Frequency and Restrictions
	6-501.13 Cleaning Floors, Dustless Methods
	6-501.15 Cleaning Maintenance Tools, Preventing Contamination
	6-501.16 Drying Mops
	6-501.17 Absorbent Materials on Floors, Use Limitation
	6-501.113 Storing Maintenance Tools
	6-501.114 Maintaining Premises, Unnecessary Items and Litter
	4-202.18 Ventilation Hood Systems, Filters
	4-204.11 Ventilation Hood Systems, Drip Prevention
	4-301.14 Ventilation Hood Systems, Adequacy
	6-202.11 Light Bulbs, Protective Shielding
	6-202.12 Heating, Ventilation, Air Conditioning System Vents
56	6-303.11 Intensity - Lighting
	6-304.11 Mechanical - Ventilation
	6-305.11 Designation - Dressing Areas and Lockers
	6-403.11 Designated Areas - Employee Accommodations for eating / drinking / smoking
	6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition
	6-501.110 Using Dressing Rooms and Lockers