

North Carolina Department of  
Agriculture & Consumer  
Services

Food and Drug Protection Division

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Food Regulatory Inspectors

- 30 State-Wide Specialists
- Level I & II Inspectors
- Home-Based Field Offices
- Regulate Manufacture, Distribution, and Storage of Non-Meat Food Products
- Grade A

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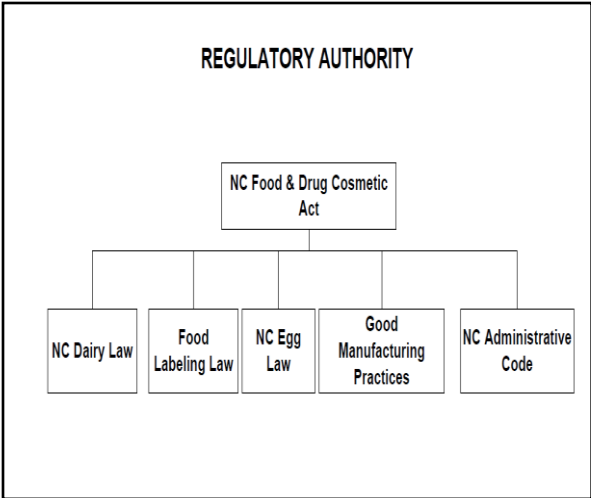
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## NC Dairy Law

- Wholesale/Retail Frozen Dessert Manufacturers
- Level II Inspection Work
- 21 CFR 135 (State)
- 7 CFR 58 (Federal)

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## GMP's

- Process Control
- Water Safety
- Food Contact Surfaces
- Cross Contamination / Protection
- Building, Facilities & Equipment
- Toxic Compounds
- Personnel Practices & Health conditions
- Pests

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## Food Labeling

- Product Name
- Manufacturer's Name and Address
- Ingredient Statement
- Net Weight
- Nutrition Label

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## Retail Food Stores Inspection

- Bakery Dept
- Produce Dept
- Seafood Market
- Stock Area
- Grocery Retail Area
- Product Dates-OTC  
Drugs/Infant Formula
- Exterior Grounds
- EXCLUSIONS: Deli,  
Meat Market, Steamed  
Seafood, Food Bars
- Temp. Control

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## Consumer Complaints

- Types Of Products -  
Packaged Foods/Non-  
Meat Products
- Types of Complaints-  
Product Related, Store  
Related
- Product Related-  
Foreign Objects,  
Temperature Abuse,  
Filth, Labeling
- Store Related-  
Sanitation Issues,  
Employee Practices,  
Rodent/Insect  
Infestation

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## Home Processors

- Mandatory  
Requirements- Clean  
Water/No Indoor Pets
- Only Low Risk  
Products Allowed
- Questionable Products  
Require Further  
Evaluation
- One-Time Inspection  
with Follow-up on  
Complaint Basis
- Review Sanitation,  
Labeling, and  
Packaging Issues

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## Frozen Dessert Inspections

- Sanitation Practices of Firm
- Cleanliness of Machine
- Sample Collection - Mix & Product : Total Bacteria and Total Coliform
- Closure Orders
- MOU w/ Div. of Health & Human Services
- Rule 15A NCAC 18A.2600 (Permitted Food Service Establishment)

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## Sampling/Testing

- Rodent/Insect Infestation-Filth
- Consumer Complaint-Micro, Filth, Chemical
- Grain-Aflatoxin
- Raw Ag Commodities-Pesticides
- Frozen Desserts-Micro
- Milk-Pesticides, Aflatoxin, Butterfat

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## Disasters/Emergency Response

- Hurricanes/Tornadoes/Floods
- Fires
- Truck Wrecks
- Food Recalls

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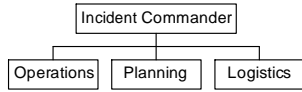
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## Incident Command System East/West Teams



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## Resources

NCDA & CS, Food & Drug  
Protection Division  
919-733-7366  
[www.ncagr.com](http://www.ncagr.com)  
NCSU Dept of Food Science  
Cooperative Extension Service  
919-515-7124  
[www.ces.ncsu.edu/depts/foodsci/ext/](http://www.ces.ncsu.edu/depts/foodsci/ext/)

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