

**RULES GOVERNING
THE SANITATION OF
SUMMER CAMPS
15A NCAC 18A .1000**

**NORTH CAROLINA
DEPARTMENT OF HEALTH AND HUMAN SERVICES
DIVISION OF PUBLIC HEALTH
ENVIRONMENTAL HEALTH SECTION**

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EHS 1050 - INSPECTION OF SUMMER CAMP

Part. 6. Regulation of Food and Lodging Facilities.

§ 130A-247. Definitions.

The following definitions shall apply throughout this Part:

- (1) "Establishment" means (i) an establishment that prepares or serves drink, (ii) an establishment that prepares or serves food, (iii) an establishment that provides lodging, (iv) a bed and breakfast inn, or (v) an establishment that prepares and sells meat food products as defined in G.S. 106-549.15(14) or poultry products as defined in G.S. 106-549.51(26).
- (1a) "Permanent house guest" means a person who receives room or board for periods of a week or longer. The term includes visitors of the permanent house guest.
- (2) "Private club" means an organization that maintains selective members, is operated by the membership, does not provide food or lodging for pay to anyone who is not a member or a member's guest, and is either incorporated as a nonprofit corporation in accordance with Chapter 55A of the General Statutes or is exempt from federal income tax under the Internal Revenue Code as defined in G.S. 105-130.2(1).
- (3) "Regular boarder" means a person who receives food for periods of a week or longer.
- (4) "Establishment that prepares or serves drink" means a business or other entity that prepares or serves beverages made from raw apples or potentially hazardous beverages made from other raw fruits or vegetables or that otherwise puts together, portions, sets out, or hands out drinks for human consumption.
- (5) "Establishment that prepares or serves food" means a business or other entity that cooks, puts together, portions, sets out, or hands out food for human consumption.
- (6) "Bed and breakfast inn" means a business of not more than 12 guest rooms that offers bed and breakfast accommodations to at least nine but not more than 23 persons per night for a period of less than one week, and that:
 - a. Does not serve food or drink to the general public for pay;
 - b. Serves only the breakfast meal, and that meal is served only to overnight guests of the business;
 - c. Includes the price of breakfast in the room rate; and
 - d. Is the permanent residence of the owner or the manager of the business.

(7) "Limited food services establishment" means an establishment as described in G.S. 130A-248(a4), with food handling operations that are restricted by rules adopted by the Commission pursuant to G.S. 130A-248(a4) and that prepares or serves food only in conjunction with amateur athletic events. (1983, c. 891, s. 2; 1987, c. 367; 1991, c. 733, s. 1; 1993, c. 262, s. 1; c. 513, s. 12; 1995, c. 123, s. 12; c. 507, s. 26.8(f); 1999-247, ss. 3, 4.)

§ 130A-248. Regulation of food and lodging establishments.

(a) For the protection of the public health, the Commission shall adopt rules governing the sanitation of establishments that prepare or serve drink or food for pay and establishments that prepare and sell meat food products or poultry products. However, any establishment that prepares or serves food or drink to the public, regardless of pay, shall be subject to the provisions of this Article if the establishment that prepares or serves food or drink holds an ABC permit, as defined in G.S. 18B-101, meets any of the definitions in G.S. 18B-1000, and does not meet the definition of a private club as provided in G.S. 130A-247(2).

(a1) For the protection of the public health, the Commission shall adopt rules governing the sanitation of hotels, motels, tourist homes, and other establishments that provide lodging for pay.

(a2) For the protection of the public health, the Commission shall adopt rules governing the sanitation of private homes offering bed and breakfast accommodations to eight or fewer persons per night, and rules governing the sanitation of bed and breakfast inns as defined in G.S. 130A-247. In carrying out this function, the Commission shall adopt requirements that are the least restrictive so as to protect the public health and not unreasonably interfere with the operation of bed and breakfast inns.

(a3) The rules adopted by the Commission pursuant to subsections (a), (a1), and (a2) of this section shall address, but not be limited to, the following:

(1) Sanitation requirements for cleanliness of floors, walls, ceilings, storage spaces, utensils, ventilation equipment, and other areas and items;

(2) Requirements for:

a. Lighting and water supply;

b. Wastewater collection, treatment, and disposal facilities; and

c. Lavatory and toilet facilities, food protection, and waste disposal;

(3) The cleaning and bactericidal treatment of eating and drinking utensils and other food-contact surfaces. A requirement imposed under this subdivision to sanitize multiuse eating and drinking utensils and other food-contact surfaces does not apply to utensils and surfaces provided in the guest room of the lodging unit for guests to prepare food while staying in the guest room.

(3a) The appropriate and reasonable use of gloves or utensils by employees who handle unwrapped food;

(4) The methods of food preparation, transportation, catering, storage, and serving;

(5) The health of employees;

(6) Animal and vermin control; and

(7) The prohibition against the offering of unwrapped food samples to the general public unless the offering and acceptance of the samples are continuously supervised by an agent of the entity preparing or offering the samples or by an agent of the entity on whose premises the samples are made available. As used in this subdivision, "food samples" means unwrapped food prepared and made available for sampling by and without charge to the general public for the purpose of promoting the food made available for sampling. This subdivision does not apply to unwrapped food prepared and offered in buffet, cafeteria, or other style in exchange for payment by the general public or by the person or entity arranging for the preparation and offering of such unwrapped food. This subdivision shall not apply to open air produce markets nor to farmer market facilities operated on land owned or leased by the State of North Carolina or any local government.

The rules shall contain a system for grading establishments, such as Grade A, Grade B, and Grade C. The rules shall be written in a manner that promotes consistency in both the interpretation and application of the grading system.

(a4) For the protection of the public health, the Commission shall adopt rules governing the sanitation of limited food service establishments. In adopting the rules, the Commission shall not limit the number of days that limited food service establishments may operate. Limited food service establishment permits shall be issued only to political subdivisions of the State, establishments operated by volunteers that prepare or serve food in conjunction with amateur athletic events, or for establishments operated by organizations that are exempt from federal income tax under section 501(c)(3) or section 501(c)(4) of the Internal Revenue Code.

(a5) The Department of Health and Human Services may grant a variance from rules adopted pursuant to this section in accordance with the United States Food and Drug Administration Food Code 2009 if the Department determines that the issuance of the variance will not result in a health hazard or nuisance condition.

(b) No establishment shall commence or continue operation without a permit or transitional permit issued by the Department. The permit or transitional permit shall be issued to the owner or operator of the establishment and shall not be transferable. If the establishment is leased, the permit or transitional permit shall be issued to the lessee and shall not be transferable. If the location of an establishment changes, a new permit shall be obtained for the establishment. A permit shall be issued only when the establishment satisfies all of the requirements of the rules. The Commission shall adopt rules establishing the requirements that must be met before a transitional permit may be issued, and the period for which a transitional permit may be issued. The Department may also impose conditions on the issuance of a permit or transitional permit in accordance with rules adopted by the Commission. A permit or transitional permit shall be immediately revoked in accordance with G.S. 130A-23(d) for failure of the establishment to maintain a minimum grade of C. A permit or transitional permit may otherwise be suspended or revoked in accordance with G.S. 130A-23.

(b1) A permit shall expire one year after an establishment closes unless the permit is the subject of a contested case pursuant to Article 3 of Chapter 150B of the General Statutes.

(c) If ownership of an establishment is transferred or the establishment is leased, the new owner or lessee shall apply for a new permit. The new owner or lessee may also apply for a transitional permit. A transitional permit may be issued upon the transfer of ownership or lease of an establishment to allow the correction of construction and equipment problems that do not represent an immediate threat to the public health. Upon issuance of a new permit or a transitional permit for an establishment, any previously issued permit for an establishment in that location becomes void.

(c1) The Commission shall adopt rules governing the sanitation of pushcarts and mobile food units. A permitted restaurant or commissary shall serve as a base of operations for a pushcart or mobile food unit.

(d) **(Effective until July 1, 2012)** The Department shall charge each establishment subject to this section, except nutrition programs for the elderly administered by the Division of Aging and Adult Services of the Department of Health and Human Services, establishments that prepare and sell meat food products or poultry products, and public school cafeterias, a fee of seventy-five dollars (\$75.00) for each permit issued. This fee shall be reassessed annually for permits that do not expire. The Commission shall adopt rules to implement this subsection. Fees collected under this subsection shall be used for State and local food, lodging, and institution sanitation programs and activities. No more than thirty-three and one-third percent (33 1/3%) of the fees collected under this subsection may be used to support State health programs and activities.

(d) **(Effective July 1, 2012)** The Department shall charge each establishment subject to this section, except nutrition programs for the elderly administered by the Division of Aging and Adult Services of the Department of Health and Human Services, establishments that prepare and sell meat food products or poultry products, and public

school cafeterias, a fee of seventy-five dollars (\$75.00) for each permit issued. This fee shall be reassessed annually for permits that do not expire. The Commission shall adopt rules to implement this subsection. Fees collected under this subsection shall be used for State and local food, lodging, and institution sanitation programs and activities. No more than ten percent (10%) of the fees collected under this subsection may be used to support State health programs and activities.

(d1) The Department shall charge a twenty-five dollar (\$25.00) late payment fee to any establishment subject to this section, except nutrition programs for the elderly administered by the Division of Aging of the Department of Health and Human Services, establishments that prepare and sell meat food products or poultry products, and public school cafeterias, that fails to pay the fee required by subsection (d) of this section within 45 days after billing by the Department. The Department may, in accordance with G.S. 130A-23, suspend the permit of an establishment that fails to pay the required fee within 60 days after billing by the Department. The Department shall charge a reinstatement fee of one hundred fifty dollars (\$150.00) to any establishment that requests reinstatement of its permit after the permit has been suspended. The Commission shall adopt rules to implement this subsection.

The clear proceeds of civil penalties collected pursuant to this subsection shall be remitted to the Civil Penalty and Forfeiture Fund in accordance with G.S. 115C-457.2.

(e) In addition to the fees under subsection (d) of this section, the Department may charge a fee of two hundred fifty dollars (\$250.00) for plan review of plans for prototype franchised or chain facilities for food establishments subject to this section. All of the fees collected under this subsection may be used to support the State food, lodging, and institution sanitation programs and activities under this Part.

(f) Any local health department may charge a fee not to exceed two hundred fifty dollars (\$250.00) for plan review by that local health department of plans for food establishments subject to this section that are not subject to subsection (e) of this section. All of the fees collected under this subsection may be used for local food, lodging, and institution sanitation programs and activities. No food establishment that pays a fee under subsection (e) of this section is liable for a fee under this subsection. (1941, c. 309, s. 1; 1955, c. 1030, s. 1; 1957, c. 1214, s. 1; 1973, c. 476, s. 128; 1983, c. 891, s. 2; 1987, c. 438, s. 2; 1989, c. 551, ss. 1, 4; 1989 (Reg. Sess., 1990), c. 1064, s. 1; 1991, c. 226, s. 1; c. 656, ss. 1, 2; c. 733, s. 2; 1991 (Reg. Sess., 1992), c. 1039, s. 7; 1993, c. 262, s. 2; c. 346, s. 1; c. 513, s. 13; 1995, c. 123, s. 13(a)-(d); c. 507, s. 26.8(b), (g); 1997-367, s. 1; 1997-443, s. 11A.118(a); 1997-479, s. 1; 2002-126, ss. 29A.15(a), 29A.16; 2003-340, ss. 1.5, 3; 2005-276, s. 6.37(s); 2009-451, s. 13.2(a)-(c); 2009-484, s. 2(b); 2011-145, s. 31.11A(a); 2011-391, s. 61A; 2011-394, s. 15(b).)

§ 130A-249. Inspections; report and grade card.

The Secretary may enter any establishment that is subject to the provisions of G.S. 130A-248 for the purpose of making inspections. The Secretary shall inspect each food service establishment at a frequency established by the Commission. In establishing a schedule for inspections, the Commission shall consider the risks to the population served by the establishment and the type of food or drink served by the establishment. The person responsible for the management or control of an establishment shall permit the Secretary to inspect every part of the establishment and shall render all aid and assistance necessary for the inspection. The Secretary shall leave a copy of the inspection form and a card or cards showing the grade of the establishment with the responsible person. The Secretary shall post the grade card in a conspicuous place as determined by the Secretary where it may be readily observed by the public upon entering the establishment or upon picking up food prepared inside but received and paid for outside the establishment through delivery windows or other delivery devices. If a single establishment has one or more outside delivery service stations and an internal delivery system, that establishment shall have a grade card posted where it may be readily visible upon entering the establishment and one posted where it may be readily visible in each delivery window or delivery device upon picking up the food outside the establishment. The grade card or cards shall not be removed by anyone, except by or upon the instruction of the Secretary. (1941, c. 309, s. 2; 1955, c. 1030, s. 2; 1973, c. 476, s. 128; 1983, c. 891, s. 2; 1987, c. 145; c. 189; 1989, c. 551, s. 2; 1993, c. 262, s. 3; 2005-386, s. 4.1.)

§ 130A-250. Exemptions.

The following shall be exempt from this Part:

- (1) Establishments that provide lodging described in G.S. 130A-248(a1) with four or fewer lodging units.
- (2) Condominiums.
- (3) Establishments that prepare or serve food or provide lodging to regular boarders or permanent houseguests only. However, the rules governing food sanitation adopted under G.S. 130A-248 apply to establishments that are not regulated under G.S. 130A-235 and that prepare or serve food for pay to 13 or more regular boarders or permanent houseguests who are disabled or who are 55 years of age or older. Establishments to which the rules governing food sanitation are made applicable by this subdivision that are in operation as of 1 July 2000 may continue to use equipment and construction in use on that date if no imminent hazard exists. Replacement equipment for these establishments shall comply with the rules governing food sanitation adopted under G.S. 130A-248.

- (4) Private homes that occasionally offer lodging accommodations, which may include the providing of food, for two weeks or less to persons attending special events, provided these homes are not bed and breakfast homes or bed and breakfast inns.
- (5) Private clubs.
- (6) Curb markets operated by the State Agricultural Extension Service.
- (7) Establishments (i) that are incorporated as nonprofit corporations in accordance with Chapter 55A of the General Statutes or (ii) that are exempt from federal income tax under the Internal Revenue Code, as defined in G.S. 105-228.90, or (iii) that are political committees as defined in G.S. 163-278.6(14) and that prepare or serve food or drink for pay no more frequently than once a month for a period not to exceed two consecutive days, including establishments permitted pursuant to this Part when preparing or serving food or drink at a location other than the permitted locations. A nutrition program for the elderly that is administered by the Division of Aging of the Department of Health and Human Services and that prepares and serves food or drink on the premises where the program is located in connection with a fundraising event is exempt from this Part if food and drink are prepared and served no more frequently than one day each month.
- (8) Establishments that put together, portion, set out, or hand out only beverages that do not include those made from raw apples or potentially hazardous beverages made from raw fruits or vegetables, using single service containers that are not reused on the premises.
- (9) Establishments where meat food products or poultry products are prepared and sold and which are under inspection by the North Carolina Department of Agriculture and Consumer Services or the United States Department of Agriculture.
- (10) Markets that sell uncooked cured country ham or uncooked cured salted pork and that engage in minimal preparation such as slicing, weighing, or wrapping the ham or pork, when this minimal preparation is the only activity that would otherwise subject these markets to regulation under this Part.
- (11) Establishments that only set out or hand out beverages that are regulated by the North Carolina Department of Agriculture and Consumer Services in accordance with Article 12 of Chapter 106 of the General Statutes.
- (12) Establishments that only set out or hand out food that is regulated by the North Carolina Department of Agriculture and Consumer Services in accordance with Article 12 of Chapter 106 of the General Statutes.
- (13) Traditional country stores that sell uncooked sandwiches or similar food items and that engage in minimal preparation such as slicing bananas, spreading peanut butter, mixing and spreading pimiento cheese, and assembling these items into sandwiches, when this minimal preparation is the only activity that would otherwise subject these

establishments to regulation under this Part. For the purposes of this subsection, traditional country stores means for-profit establishments that sell an assortment of goods, including prepackaged foods and beverages, and have been in continuous operation for at least 75 years.

(14) Bona fide cooking schools, defined for the purpose of this subdivision as cooking schools that (i) primarily provide courses or instruction on food preparation techniques that participants can replicate in their homes, (ii) prepare or serve food for cooking school participants during instructional time only, and (iii) do not otherwise prepare or serve food to the public. (1955, c. 1030, s. 4; 1957, c. 1214, s. 3; 1983, c. 884, ss. 1, 2; c. 891, s. 2; 1985 (Reg. Sess., 1986), c. 926; 1989, c. 551, s. 3; 1991, c. 733, s. 3; 1993, c. 262, s. 4; c. 513, s. 14; 1995, c. 123, s. 14; 1997-261, s. 86; 1999-13, s. 1; 1999-247, s. 5; 2000-82, s. 1; 2001-440, s. 4; 2010-180, s. 18; 2011-335, s. 1.)

SECTION .1000 - SANITATION OF SUMMER CAMPS

Rules .1001 - .1028 of Title 15A Subchapter 18A of the North Carolina Administrative Code (T15A.18A .1001 - .1028); has been transferred and recodified from Rules .1001 - .1028 Title 10 Subchapter 10A of the North Carolina Administrative Code (T10.10A .1001 - .1028). Rule .1030 of Title 15A Subchapter 18A of the North Carolina Administrative Code (T15A.18A .1030); has been transferred and recodified from Rule .1029 Title 10 Subchapter 10A of the North Carolina Administrative Code (T10.10A .1029), effective April 4, 1990. Rules .1030 - .1031 of Title 15A Subchapter 18A of the North Carolina Administrative Code (T15A.18A .1030 - .1031); has been transferred and recodified from Rules .1032 - .1033 Title 10 Subchapter 10A of the North Carolina Administrative Code (T10.10A .1032 - .1033), effective April 4, 1990.

15A NCAC 18A .1001 DEFINITIONS

The following definitions shall apply throughout this Section:

- (1) "Summer camp" includes those camp establishments which provide food or lodging accommodations for groups of children or adults engaged in organized recreational or educational programs. It also includes day camps, church assemblies, and retreats.
- (2) "Department" shall mean the Secretary of the Department of Environment and Natural Resources or his authorized representative.
- (3) "Sanitarian" shall mean a person authorized to represent the Department on the local or state level in making inspections pursuant to state laws and regulations.
- (4) "Person" means an individual, firm, association, organization, partnership, business trust, corporation, or company.
- (5) "Potentially hazardous food" means any food or ingredient, natural or synthetic, in a form capable of supporting the growth of infectious or toxigenic microorganisms, including *Clostridium botulinum*. This term includes raw or heat treated foods of animal origin, raw seed sprouts, and treated foods of plant origin. The term does not include foods which have a pH level of 4.6 or below or a water activity (Aw) value of 0.85 or less.
- (6) "Sanitize" means the approved bactericidal treatment by a process which meets the temperature and chemical concentration levels in 15A NCAC 18A .2619.

History Note: Authority G.S. 130A-248;
Eff. February 1, 1976;
Readopted Eff. December 5, 1977;
Amended Eff. November 1, 2002; September 1, 1990.

15A NCAC 18A .1002 FIELD SANITATION

Summer camps or other organizations may conduct overnight hikes or similar primitive camping activities if accepted field sanitation standards are maintained.

History Note: Authority G.S. 130A-248;
Eff. February 1, 1976;
Readopted Eff. December 5, 1977;
Amended Eff. September 1, 1990.

15A NCAC 18A .1003 INVESTIGATION AND APPROVAL

(a) The sponsor of a proposed site for a summer camp may make an advance appointment with a sanitarian from the health department of the county in which the site is located for a joint visit to the site by representatives of the sponsor and the health department. During the site visit, the sponsor's preliminary plans for development of needed structures and facilities will be evaluated, including water supply, sewage disposal, swimming facilities, solid waste disposal, and insect and rodent control. If it is determined that the proposed site and facilities, if properly developed and operated, will comply with this Section, the sponsor should proceed to develop final plans and specifications.

(b) Plans and specifications for camp buildings and equipment, water supply system, sewerage system, and swimming pool or other swimming facility shall be submitted in duplicate to the health department of the county in which the site is located. Construction shall not be started until the plans and specifications have been approved by the local health department.

History Note: Authority G.S. 130A-248;
Eff. February 1, 1976;
Readopted Eff. December 5, 1977;
Amended Eff. September 1, 1990.

15A NCAC 18A .1004 PERMITS

(a) No person shall operate a summer camp within the State of North Carolina who does not possess a valid permit from the Department. No permit to operate shall be issued until an inspection by a sanitarian shows that the establishment complies with this Section. Permits or transitional permits are issued by and inspections made by the Department.

(b) If camp food service is provided by a caterer, the overall responsibility for food service sanitation remains with the camp management.

(c) Upon transfer of ownership of an existing summer camp, the Department shall evaluate the facility to determine compliance with the rules. If the establishment satisfies all the requirements of the rules, a permit shall be issued. If the establishment does not satisfy all the requirements of the rules, a permit shall not be issued. However, if the Department determines that the noncompliant items are construction or equipment problems that do not represent an immediate threat to the public health, a transitional permit may be issued. The transitional permit shall expire 90 days after the date of issuance, unless suspended or revoked before that date, and shall not be renewed. Upon expiration of the transitional permit, the owner or operator shall have corrected the noncompliant items and obtained a permit, or the summer camp shall not continue to operate.

(d) The Department may impose conditions on the issuance of a permit or transitional permit. Conditions may be specified for one or more of the following areas:

- (1) The number of persons served.
- (2) The categories of food served.
- (3) Time schedules in completing minor construction items.
- (4) Modification or maintenance of water supplies, water use fixtures and sanitary sewage systems.
- (5) Use of facilities for more than one purpose.
- (6) Continuation of contractual arrangements upon which basis the permit was issued.
- (7) Submission and approval of plans for renovation.
- (8) Any other conditions necessary for the summer camp to remain in compliance with this Section.

(e) A permit or transitional permit shall be immediately revoked in accordance with G.S. 130A-23(d) for failure of the facility to maintain a minimum grade of C. A permit or transitional permit may otherwise be suspended or revoked in accordance with G.S. 130A-23. A new permit to operate shall be issued only after the establishment has been reinspected by the Department and found to comply with this Section. This reinspection shall be conducted within a reasonable length of time, not to exceed 30 days, after the request is made by the operator.

History Note: Authority G.S. 130A-248;
Eff. February 1, 1976;
Readopted Eff. December 5, 1977;
Amended Eff. April 1, 1992; September 1, 1990; March 1, 1988.

15A NCAC 18A .1005 PUBLIC DISPLAY OF GRADE CARD

Inspections of summer camps shall be made in accordance with this Section at least once during each season's operation. Upon completion of an inspection, the sanitarian shall remove the existing grade card, issue a grade card, and post the new grade card in a conspicuous place where it may be readily observed by the public upon entering the facility. The owner or operator shall be responsible for keeping the grade card posted at the location designated by the sanitarian at all times.

History Note: Authority G.S. 130A-248;
Eff. February 1, 1976;
Readopted Eff. December 5, 1977;
Amended Eff. July 1, 1986.

15A NCAC 18A .1006 REINSPECTIONS

Upon receipt of a request from the management for a reinspection for the purpose of raising the posted grade, the sanitarian shall make an unannounced inspection after the lapse of a reasonable period of time.

History Note: Authority G.S. 130A-248;
Eff. February 1, 1976;
Readopted Eff. December 5, 1977.

15A NCAC 18A .1007 INSPECTION FORMS

The grading of summer camps shall be done on an inspection form furnished by the Department to local health departments. The form shall include at least the following information:

- (1) name and address of each facility,
- (2) length of season,
- (3) number of residents,
- (4) signature of authorized representative,
- (5) score,
- (6) standards of construction and operation as listed in .1009 to .1029 of this Section.

History Note: Authority G.S. 130A-248;
Eff. February 1, 1976;
Readopted Eff. December 5, 1977;
Amended Eff. September 1, 1990; June 30, 1980.

15A NCAC 18A .1008 GRADING

The sanitation grading of all summer camps shall be based on a system of scoring wherein all summer camps receiving a score of at least 90 percent shall be awarded Grade A; all summer camps receiving a score of at least 80 percent and less than 90 percent shall be awarded Grade B; all summer camps receiving a score of at least 70 percent and less than 80 percent shall be awarded Grade C; and no summer camp receiving a score of less than 70 percent, or Grade C, shall operate.

History Note: Authority G.S. 130A-248;
Eff. February 1, 1976;
Readopted Eff. December 5, 1977.

15A NCAC 18A .1009 STANDARDS

The grading of summer camps shall be based on the standards of construction and operations set out in .1010 to .1029 of this Section.

History Note: Authority G.S. 130A-248;
Eff. February 1, 1976;
Readopted Eff. December 5, 1977.

15A NCAC 18A .1010 SITE

The topography, drainage and other site factors shall be satisfactory for the camp facilities and activities, and the site shall be free of actual or potential health hazards.

History Note: Authority G.S. 130A-248;
Eff. February 1, 1976;
Readopted Eff. December 5, 1977;
Amended Eff. September 1, 1990.

15A NCAC 18A .1011 WATER SUPPLY

- (a) Water supplies shall meet the requirements in 15A NCAC 18A .1700.
- (b) The water supply used shall be located, constructed, maintained, and operated in accordance with the Commission for Health Services' rules governing water supplies. At least once a year, a sample of water shall be collected by the Department and submitted to the Division of Laboratory Services or other laboratory certified by the Department to perform bacteriological examinations. A sample of water from a private or public non-community water supply serving a summer camp shall be collected by the sanitarian and submitted at least once a year to the laboratory section of the Department or other approved laboratory for bacteriological examination.
- (c) Cross-connections with unapproved water supplies are prohibited. All plumbing fixtures for potable water shall be provided and installed as required by the North Carolina State Building Code. Copies of the North Carolina State Building Code may be obtained from the North Carolina Department of Insurance, P.O. Box 26387, Raleigh, North Carolina 27611.
- (d) Hot water heating facilities shall be provided. Hot and cold running water under pressure shall be provided to food preparation areas, and any other areas in which water is required for cleaning.

History Note: Authority G.S. 130A-248;
Eff. February 1, 1976;
Readopted Eff. December 5, 1977;
Amended Eff. September 1, 1990; July 1, 1986.

15A NCAC 18A .1012 RECREATIONAL WATERS

- (a) A natural or artificial body of water may be approved by the Department for the recreational purposes based upon the results of inspections, bacteriological examinations of the water, and sanitary surveys.
- (b) Swimming Pools shall meet the requirements in 15A NCAC 18A .2500.

History Note: Authority G.S. 130A-248;
Eff. February 1, 1976;
Readopted Eff. December 5, 1977;

Amended Eff. September 1, 1990.

15A NCAC 18A .1013 LIQUID WASTES

All sewage and other liquid wastes shall be disposed of in a public sewer system or, in the absence of a public sewer system, by a properly operating sanitary sewage system approved by the Department.

*History Note: Authority G.S. 130A-248;
Eff. February 1, 1976;
Amended Eff. July 1, 1977;
Readopted Eff. December 5, 1977;
Amended Eff. September 1, 1990; July 1, 1986.*

15A NCAC 18A .1014 TOILET: HANDWASHING: LAUNDRY: AND BATHING FACILITIES

- (a) All summer camps shall be provided with toilet, handwashing, and bathing facilities which are adequate, conveniently located and readily accessible. These facilities, and laundry facilities when provided, shall comply with the North Carolina State Building Code, Volume II.
- (b) A sufficient number of water closets or privies approved by the Department shall be provided.
- (c) Adequate lavatories supplied with running water shall be provided and located convenient to all flush toilet facilities. At least one lavatory supplied with hot and cold running water through mixing faucets and with soap and towels shall be provided in the kitchen and any other food preparation areas.
- (d) Bathing facilities shall be provided and located convenient to sleeping quarters.
- (e) Laundry facilities, if provided, shall be kept clean and in good repair.

*History Note: Authority G.S. 130A-248;
Eff. February 1, 1976;
Readopted Eff. December 5, 1977;
Amended Eff. September 1, 1990.*

15A NCAC 18A .1015 DRINKING WATER FACILITIES

Drinking water facilities shall be provided so that water can be dispensed in a sanitary manner. Drinking fountains, if provided, shall be of a sanitary angle-jet design, shall be kept clean and shall be properly regulated.

*History Note: Authority G.S. 130A-248;
Eff. February 1, 1976;
Readopted Eff. December 5, 1977.*

15A NCAC 18A .1016 LODGING FACILITIES

Permanent sleeping quarters shall provide cross ventilation, at least 30 inches between beds, a minimum of six feet between heads of sleepers and at least one bed for every camper. Only single beds or double level bunk beds shall be allowed. Lodging facilities, whether provided by the camp or by individual campers, shall be kept clean and in good repair. Clean linen and soiled linen shall be stored and handled separately and in a sanitary manner.

History Note: Authority G.S. 130A-248;

Eff. February 1, 1976;
Readopted Eff. December 5, 1977;
Amended Eff. October 1, 1992; September 1, 1990.

15A NCAC 18A .1017 FOOD SERVICE FACILITIES

Food service facilities shall include a kitchen of adequate size and of completely enclosed, permanent construction, and a dining hall providing protection from the elements.

History Note: Authority G.S. 130A-248;
Eff. February 1, 1976;
Readopted Eff. December 5, 1977;
Amended Eff. September 1, 1990.

15A NCAC 18A .1018 FOOD SERVICE UTENSILS AND EQUIPMENT

(a) All equipment and utensils shall be so designed and of such material and workmanship as to be smooth, easily cleanable and durable, and shall be kept clean and in good repair; and the food-contact surfaces of such equipment and utensils, shall, in addition, be easily accessible for cleaning, non-toxic, corrosion-resistant, relatively nonabsorbent, and free of open crevices; provided, that hard maple or equivalent may be used for bakers' tables and cutting blocks and boards.

(b) All multi-use eating and drinking utensils shall be thoroughly cleaned and sanitized after each usage. All kitchenware and food-contact surfaces of equipment, exclusive of cooking surfaces of equipment, used in the preparation or serving of food or drink, and all food storage utensils, shall be thoroughly cleaned after each use. Cooking surfaces of equipment shall be cleaned at least once each day. All utensils and food-contact surfaces of equipment used in the preparation, service, display, or storage of potentially hazardous foods shall be cleaned and sanitized prior to each use. Non-food-contact surfaces of equipment shall be cleaned at such intervals as to keep them in a clean and sanitary condition.

(c) Necessary facilities shall be provided and used for the cleaning and sanitizing of utensils and equipment. All such utensils and equipment shall then be stored so as to drain dry, and be protected from splash, dust or contamination. In-place cleaning of fixed equipment shall be acceptable when found effective. All single service articles shall be stored, handled, and dispensed in a sanitary manner, and shall be used only once. All cloths used by chefs and other employees in the kitchen shall be clean.

(d) The National Sanitation Foundation has developed standards for many food service equipment items. Equipment which meets these or equivalent standards shall be accepted as meeting the requirements of this Section.

(e) Facilities and methods for the cleaning and sanitizing of utensils and equipment shall comply with "Sanitation of Restaurants and Other Foodhandling Establishments," 15A NCAC 18A .2600.

History Note: Authority G.S. 130A-248;
Eff. February 1, 1976;
Readopted Eff. December 5, 1977;
Amended Eff. September 1, 1990.

15A NCAC 18A .1019 FOOD SUPPLIES

All food shall be from approved sources and shall be clean, wholesome, free from spoilage, free from adulteration and misbranding, and safe for human consumption. All meat and meat food products and all poultry and poultry products shall have been inspected for wholesomeness under an official inspection program; and, in all cases, the source shall be identifiable from labeling on carcasses, cuts, unit packages, bulk packages, or from bills of sale.

History Note: Authority G.S. 130A-248;
Eff. February 1, 1976;
Readopted Eff. December 5, 1977.

15A NCAC 18A .1020 SHELLFISH

- (a) All shellfish and crustacea meat shall be obtained from sources in compliance with 15A NCAC 18A .0100 - .0900. If the source of clams, oysters, or mussels is outside the state, the shipper's name shall be on the list of Interstate Certified Shellfish Shippers. If the source of cooked crustacea meat is outside the state, the establishment in which the crustacea meat was packed shall be certified by the regulatory authority of the state or territory of origin, and attested by the presence of an official permit number on the container.
- (b) All shucked shellfish and all cooked crustacea meat shall be obtained and stored in the clean single-service shipping containers in which packed at the source. Each unit container shall be clearly identified with the name and address of the packer, repacker, or distributor; the certificate number of the packer or repacker; and the abbreviated name of the state. The re-use of single-service shipping containers and the storage of shucked shellfish in other containers are not permitted.

History Note: Authority G.S. 130A-248;
Eff. February 1, 1976;
Readopted Eff. December 5, 1977;
Amended Eff. September 1, 1990.

15A NCAC 18A .1021 MILK AND MILK PRODUCTS

- (a) Only Grade "A" pasteurized milk and milk products shall be used. The term "milk products" shall mean milk products as defined in 15A NCAC 18A .1200. Milk and milk products shall be served in the individual, original containers in which they were received from the distributor, so that the name and grade of the contents and the name of the milk distributor may be readily observed by the consumers; provided that approved sanitary bulk milk dispensers may be used if so located and so labeled that the name and grade of the contents and the name of the distributor may be observed readily by the consumers; provided further, that the milk dispenser may be installed in the food serving area of the kitchen if the label information required by this item is displayed or posted so as to be observed readily by the consumer.
- (b) An exception may be made in the case of cream served with coffee, cereals, etc., as the distributor cannot deliver cream in the unit sizes that would be required. For such service, transferring to individual service units from the original container of not more than one-half gallon capacity, or from pumps, or other approved dispensers is permissible. The mixing of cream and milk or the pouring of either into jars, bottles, or other containers for storage therein shall be prohibited. Where meals are served in a communal or family type dining area, milk may be served by pouring it into individual glasses or cups from original containers of not more than one gallon capacity which have been provided by a milk distributor. Such pouring shall be done by the counselor at each table or by responsible food service personnel of the summer camp immediately before the milk is to be consumed. The milk remaining in the container shall be immediately refrigerated and used for cooking purposes only. The transfer of milk from its original one gallon container into any type of container other than glasses or cups as specified in this Rule is prohibited.
- (c) Bulk milk dispenser containers, as received from the distributor, shall be properly sealed, labeled with the name and grade of the contents and identity of the distributor, and only the outlet seal shall be broken in the establishment.
- (d) Milk and milk products shall be stored in a sanitary manner and shall be kept refrigerated, except when being served. Milk containers shall not be completely submerged in water.
- (e) Dry milk and milk products may be reconstituted in the establishment if used for cooking purposes only.

*History Note: Authority G.S. 130A-248;
Eff. February 1, 1976;
Readopted Eff. December 5, 1977;
Amended Eff. September 1, 1990; July 1, 1984.*

15A NCAC 18A .1022 FOOD PROTECTION

(a) All food while being stored, prepared, displayed, and served shall be protected from contamination. All perishable foods shall be stored at such temperatures as will protect against spoilage. All potentially hazardous food shall be maintained at safe temperatures (45° F. or below, or 140° F. or above) except during necessary periods of preparation and serving. Ground beef and foods containing ground beef shall be cooked to an internal temperature of at least 155° F (68° C). Potentially hazardous foods that have been cooked and then refrigerated shall be reheated rapidly to 165° F (74° C) or higher throughout before being served or before being placed in a hot food storage facility, except that food in intact packages from regulated food manufacturing plants may initially be reheated to 140° F (60° C).

(b) Raw fruits and vegetables shall be washed thoroughly before use. Stuffings, poultry, stuffed meats and poultry, and pork and pork products shall be thoroughly cooked before being served. Salads made of meat, poultry, potatoes, fish, shellfish, or eggs, and other potentially hazardous prepared foods shall be prepared, preferably from chilled products, with a minimum of manual contact, and on surfaces and with utensils which are clean and which, prior to use, have been sanitized. Individual portions of food once served to a person shall not be served again.

(c) Conveniently located refrigeration facilities, hot food storage and display facilities, and effective insulated facilities, shall be provided as needed to assure the maintenance of all food at required temperatures during storage, preparation, display, and serving. Each cold-storage facility used for the storage of perishable food in a non-frozen state shall be provided with an indicating thermometer of such type and so situated that the thermometer can be easily read.

(d) Containers of food shall be stored above the floor, on clean racks, dollies, slatted shelves, or other clean surfaces in such a manner as to be protected from splash and other contamination.

*History Note: Authority G.S. 130A-248;
Eff. February 1, 1976;
Readopted Eff. December 5, 1977;
Amended Eff. October 1, 1993.*

15A NCAC 18A .1023 ICE HANDLING

Ice shall be handled, transported, stored, and dispensed in such a manner as to be protected from contamination. If block ice is used, outer surfaces shall be thoroughly rinsed before crushing. Ice crushers, buckets, containers and scoops shall be kept clean and shall be stored and handled in a sanitary manner. Facilities for the making and storage of ice shall be kept clean and in good repair and shall be so located as to be protected from the elements, splash, drip, dust, vermin, and other contamination, and from use by unauthorized personnel.

*History Note: Authority G.S. 130A-248;
Eff. February 1, 1976;
Readopted Eff. December 5, 1977.*

15A NCAC 18A .1024 CONSTRUCTION AND MAINTENANCE REQUIREMENTS

All camp buildings shall be of sound construction, shall comply with the North Carolina Building Code, Volume I, II, shall be kept clean and in good repair and shall comply with the following specific requirements:

- (1) All floors shall be of such materials and so constructed as to be easily cleanable, shall be kept free of obstacles to cleaning and shall be kept clean and in good repair. The floor area shall be sufficient to accommodate all necessary operations. Floors in the rooms used for the handling, storage, and preparation of food; rooms in which utensils are washed; walk-in refrigerators; dressing or locker rooms; laundry rooms; and toilet rooms shall be of nonabsorbent materials such as concrete, terrazzo, tile, durable grades of linoleum or plastic, or equal, provided that floors in non-refrigerated dry storage areas need not be nonabsorbent. In all rooms in which water is routinely discharged to the floor, or in which floors are subjected to flooding-type cleaning, floors shall be concrete, terrazzo, tile or equal, shall slope to drain, and be provided with floor drains.
- (2) The walls of all rooms shall be kept clean and in good repair. All walls and ceilings in rooms used for the handling, storage and preparation of food; rooms in which utensils or equipment are washed; dressing or locker rooms; toilet rooms and bath rooms shall be easily cleanable and light colored; and walls shall have washable surfaces to the highest level reached by splash or spray in rooms or areas where such occur.
- (3) All rooms and areas shall be well lighted and ventilated, by natural or artificial means, which shall be effective under actual use conditions. Lighting fixtures and ventilating equipment shall be kept clean and in good repair. Ventilation systems shall comply with the North Carolina Building Code, Volume III, and vents to the outside air shall discharge in such a manner as not to create a nuisance.

History Note: Authority G.S. 130A-248;
Eff. February 1, 1976;
Readopted Eff. December 5, 1977;
Amended Eff. September 1, 1990.

15A NCAC 18A .1025 SOLID WASTES

- (a) All solid wastes containing food scraps and other decomposable material shall, prior to disposal, be kept in leak-proof, nonabsorbent containers such as standard garbage cans, which shall be kept covered with tight-fitting lids when filled or stored, or not in continuous use. Storage racks elevated above the ground are required for outside storage of garbage cans. All dry rubbish (including scrap paper, cardboard, etc.) shall be stored in containers, rooms, or designated areas, in an approved manner.
- (b) The rooms, enclosures, designated areas, and containers shall be adequate for the storage of all solid wastes accumulating on the premises. Container cleaning facilities, including a mixing faucet with hose threads, shall be provided and each container, room, or designated area shall be thoroughly cleaned after emptying or removal of wastes. All solid wastes shall be disposed of with sufficient frequency and in such a manner approved by the Department.

History Note: Authority G.S. 130A-248;
Eff. February 1, 1976;
Readopted Eff. December 5, 1977;
Amended Eff. September 1, 1990.

15A NCAC 18A .1026 VERMIN CONTROL: PREMISES: STABLES

- (a) Effective measures shall be taken to keep flies, rodents, and other vermin out of the food service areas and permanent sleeping quarters, and to prevent their breeding or presence on the premises. Unless flies or other flying insects are absent from the immediate vicinity of the camp, all openings to the outer air of food service areas and sleeping quarters shall be effectively protected against the entrance of such insects by self-closing doors, closed windows, 16-inch mesh or finer screening, controlled air currents, or other effective means.

- (b) Only those pesticides shall be used which have been approved for a specific use and properly registered with the Environmental Protection Agency and with the North Carolina Department of Agriculture in accordance with the "Federal Environmental Pesticide Control Act" and the "North Carolina Pesticide Law". Such pesticides shall be used as directed on the label and shall be so handled and stored as to avoid health hazards.
- (c) The premises under control of the management shall be kept neat, clean and free of litter.
- (d) No live birds or animals shall be permitted in the kitchen or dining areas.
- (e) Horse stables, if provided, shall be in a location removed from the main recreation center of activity to minimize potential odor and nuisance problems. All manure shall be stored, removed, or disposed of in such a manner as to minimize the breeding of flies.

*History Note: Authority G.S. 130A-248;
Eff. February 1, 1976;
Readopted Eff. December 5, 1977;
Amended Eff. September 1, 1990.*

15A NCAC 18A .1027 FOOD SERVICE EMPLOYEES

- (a) All employees shall wear clean outer clothing and shall be clean as to their person and methods of foodhandling. No employee shall use tobacco in any form while engaged in the washing of eating and cooking utensils or in the preparation, handling, or serving of food.
- (b) Employees shall wash their hands thoroughly in an approved handwashing lavatory before starting work, after each visit to the toilet, and as often as may be necessary to remove soil and contamination.
- (c) Employees engaged in the preparation, handling, or serving of food shall wear hairnets, caps, or other effective hair restraints to prevent the contamination of food or food contact surfaces. Wigs and hairspray do not constitute compliance with this Rule.
- (d) Cooks and other kitchen employees shall wear clean outer clothing or other special dress (uniforms) when on duty.
- (e) No person who has a communicable or infectious disease that can be transmitted by foods, or who is a carrier of organisms that cause such a disease, or who has a boil, infected wound, or an acute respiratory infection with cough and nasal discharge, shall work in food service in any capacity in which there is a likelihood of such person contaminating food or food contact surfaces, with disease-causing organisms or transmitting the illness to other persons.

*History Note: Authority G.S. 130A-248;
Eff. February 1, 1976;
Readopted Eff. December 5, 1977;
Amended Eff. September 1, 1990.*

15A NCAC 18A .1028 MISCELLANEOUS

- (a) Potentially hazardous materials, such as fuel, chemicals, explosives, equipment and apparatuses, shall be handled and stored so as to minimize health hazards.
- (b) Protective railings, fences, or similar enclosures shall be provided where necessary and shall be kept in good repair.

*History Note: Authority G.S. 130A-248;
Eff. February 1, 1976;
Readopted Eff. December 5, 1977;
Amended Eff. September 1, 1990.*

15A NCAC 18A .1029 SEVERABILITY

If any rule of this Section, or the application thereof to any person or circumstances, is held invalid, the remainder of these Rules, or the application of such provision to other persons or circumstances, shall not be affected thereby.

History Note: Authority G.S. 130A-248;
Eff. February 1, 1976;
Readopted Eff. December 5, 1977.

15A NCAC 18A .1030 REFERENCE RULES

History Note: Authority G.S. 130A-248;
Eff. February 1, 1976;
Amended Eff. July 1, 1977;
Readopted Eff. December 5, 1977;
Amended Eff. July 1, 1986; June 10, 1978;
Repealed Eff. September 1, 1990.

15A NCAC 18A .1031 APPEALS PROCEDURE

Appeals concerning the interpretation and enforcement of the rules in this Section shall be made in accordance with G.S. 150B.

History Note: Authority G.S. 130A-248;
Eff. February 1, 1987;
Amended Eff. September 1, 1990.

Score _____
 Date _____
 Permit: _____

Health Department _____
 Current Facility ID _____
 Old Facility ID _____

Inspection of Summer Camp

Water Supply:	<input type="checkbox"/> 1 Community	<input type="checkbox"/> 3 Non-Transient Non-Community	Water sample taken today?	<input type="checkbox"/> YES	<input type="checkbox"/> NO
	<input type="checkbox"/> 2 Transient Non-Community	<input type="checkbox"/> 4 Non-Public Water Supply		<input type="checkbox"/> 1 Inspection	<input type="checkbox"/> Name Change
Wastewater System:	<input type="checkbox"/> 1 Community	<input type="checkbox"/> 2 On-Site Systems	Seating Capacity _____	<input type="checkbox"/> 2 Re-Inspection	<input type="checkbox"/> Status Change
				<input checked="" type="checkbox"/> V Visit	

Name of Summer Camp: _____ **Permittee:** _____

Location Address: _____ **City:** _____ **State:** _____ **Zip:** _____

Mailing Address: _____ **City:** _____ **State:** _____ **Zip:** _____

Season Opens	Season Closes	Boys	Girls	Employees	Present Attendance	Maximum Attendance
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1. SITE: Satisfactory for facilities and activities; hazard-free 20* (.1010) 20
2. WATER SUPPLY: Supply meets requirements of 15A NCAC 18A .1700, no cross-connections, adequate for all requirements 40*; adequatem hot water heating facilities 20* (.1011) 60
3. RECREATIONAL WATERS: Pool meets requirements of 15A NCAC 18A .2500; Natural bathing place acceptable 50* (.1012)..... 50
4. LIQUID WASTES: Sewage and other liquid wastes disposed of by approved method 50*; on-site disposal system properly operated 20# (.1013) 70
5. TOILET, HANDWASHING, LAUNDRY, AND BATHING FACILITIES: Toilet, handwashing, and bathing facilities provided, adequate, convenient, accessible; water closets or privies approved, sufficient number 30#; lavatories with running water convenient to toilets 10*; lavatory(ies), hot, cold water, mixing faucet, soap, towels in food preparation areas 30#; laundry facilities clean, in good repair 10# (.1014) 80
6. DRINKING WATER FACILITIES: Sanitary drinking water facilities, fountain approved, regulated, clean 20# (.1015) 20
7. LODGING FACILITIES: Cross ventilation, 30 inches between beds, 6 feet between heads, at least one bed per camper, only single or double level beds 20#; lodging clean, in good repair 10#; linen stored, handled in sanitary manner 10# (.1016) 40
8. (a) FOOD SERVICE FACILITIES: Kitchen adequate size, completely enclosed, permanent construction, dining hall protected from elements 30# (.1017) 30
- (b) EQUIPMENT AND UTENSILS: Smooth, easily cleanable, in good repair, clean 10#; food contact surfaces accessible, nontoxic, corrosion resistant, smooth 10*; multi-use eating and drinking utensils cleaned and sanitized after each usage 60-; cooking utensils and food contact surfaces of equipment and storage utensils cleaned after each use 10#; cooking surfaces cleaned each day 10*; utensils, etc. used for hazardous foods cleaned and sanitized before each use 20*; non-food contact surfaces of equipment and shelves, tables, sinks, cabinets, refrigerators, ranges, hoods, etc. kept clean 10*; necessary facilities provided for cleaning and sanitizing (comply with 15A NCAC 18A .2600) 20#; clean utensils and equipment properly stored and protected 10*; single-service articles properly stored and handled and clean cloths, equipment accepted 10* (.1018) 170
- (c) FOOD SUPPLIES AND PROTECTION; ICE HANDLING; FOOD SUPPLIES: All food clean, wholesome, from approved sources, properly identified 20#; SHELLFISH; Shellfish from approved sources, properly stored and handled (record permit numbers); singleservice shipping containers not re-used, shucked shellfish properly stored 10#; MILK SUPPLY: Grade A pasteurized milk for drinking, individual containers or approved dispensing, reconstituted milk for cooking only 20#; FOOD PROTECTION: Protected during storage, preparation, display and service, potentially hazardous food below 45°F, or above 140°F, storage facilities adequate, all refrigerators with thermometers; pork, stuffings, ground beef, etc. thoroughly cooked; meat and poultry salad, potato salad, etc. handled as required, no re-serving, adequate facilities for cold and hot food storage display, food containers stored above floor and protected from splash and other contamination 60-; ICE HANDLING: Ice stored and handled in sanitary manner; ice clean, storage chests, houses, icemakers, scoops, containers, etc. properly stored, handled, located, in good repair and clean 20# (.1019, .1020, .1021, .1022, .1023) 130
9. CONSTRUCTION AND MAINTENANCE REQUIREMENTS: FLOORS: Easily cleanable construction, in good repair 10*; space for all operations, no obstacles to cleaning, kept clean 10*; non-absorbent and graded to drain where required 10*; WALLS AND CEILINGS: Clean and in good repair 20#; easily cleanable, light color where required, washable to level of splash, where required 10*; LIGHTING AND VENTILATION: Adequate in all rooms as required 10*; fixtures, equipment in good repair and clean 10#; vents for kitchens, toilets, etc. clean 10* (.1024) 90
10. SOLID WASTES: Garbage in standard containers, properly covered and stored; container cleaning facilities, containers, storage room or area clean; dry rubbish in suitable receptacles; approved disposal of all wastes 60- / (.1025) 60
11. VERMIN CONTROL, PREMISES, STABLES: Outside openings effectively screened or otherwise protected against entrance of flies, etc. or flies absent 10*; effective control of rodents and other vermin 40*; pesticides registered and properly used and stored 10*; premises clean and free of vermin harborage and breeding areas 30*; no birds or animals in kitchen or dining areas 10*; STABLES: Stables properly located, manure removed and disposed of so as to minimize fly breeding 10* (.1026) 110
12. FOOD SERVICE EMPLOYEES: Clean outer clothing, no tobacco use 20#; hands washed 20#; hairnets, caps, etc. worn 20# (.1027) 60
13. MISCELLANEOUS: Potentially hazardous materials, equipment and apparatuses, properly handled and stored, protective railing and fences, etc. provided and in good repair 10* (.1028) 10

TOTAL 1000 _____

SIGNED _____ AGENT

DIVISION OF ENVIRONMENTAL HEALTH

Purpose: General Statute 130A-248 requires the Commission for Public Health to adopt rules governing the sanitation of facilities where food or drink is prepared or served for pay or where lodging is provided for pay. 15A NCAC 18A .1007 specifies the contents of an inspection form to record the results of inspections made of such facilities. This form is developed to be used in making inspections of summer camps. **Preparation:** Local environmental health specialists shall complete the form every time they conduct an inspection. Prepare an original and two copies for: 1. Original to be left with the camp director or manager. 2. Copy for the local health department. 3. Copy for the Environmental Health Section, Division of Public Health. **Disposition:** This form may be destroyed in accordance with Standard-8.B.6., Inspection Records, of the Records Retention and Disposition Schedule for County/District Health Departments which is published by the North Carolina Division of Archives and History. **Additional forms may be ordered from:** Division of Public Health, 1632 Mail Service Center, Raleigh, NC 27699-1632, (Courier 52-01-00)



State of North Carolina • Beverly Eaves Perdue
Department of Health and Human Services
Albert A. Delia, Acting Secretary
Division of Public Health • Laura Gerald, MD, MPH, State Health Director
Environmental Health Section
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