
# NC FOOD CODE

*Limited Food Establishments*

*(Concession Stands)*

The FDA 2017 Food Code provides a regulatory foundation to protect public health, the following are requirements for limited food stands:

* The permit application shall be submitted to the local health department at least 30 days prior to construction or commencing operation.
* Effective 10-1-2021, permits for limited food services establishments shall expire one year from the date of issuance.
* Effective 1-1-2014, Person in charge of the limited food stand must obtain the certified food protection man- ager requirements in Sections 2-102.11 and 2-102.12 of the NC Food Code Manual within 210 days after date of permit issuance. At least one employee who has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager. Provide accred- ited program certificate to demonstrate knowledge.
* Effective 10-1-2021, Person-in-Charge shall demonstrate to the regulatory authority knowledge of foodborne disease prevention, application of HACCP and requirements of this Code.
* Effective 10-1-2021, A food establishment must have written procedures to implement a plan for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment.
* All ready to eat Time/Temperature Control for Safety Food must be date marked once package has been opened or purchased from approved source (ie. cole slaw, hot dog packages, canned cheese sauce, etc) if held in refrigeration over 24 hours. When food is made or package is opened starts as day one. Storage may not exceed 7 days if held at 41F or less.
* All meats, poultry, and fish shall be purchased in a pre-portioned and ready-to-cook form.
* Limited Food Stand may prepare food in accordance with Rule .2669 (b) “For outdoor cooking, overhead protec- tion shall be provided such that all food, utensils, and equipment are protected.
* Time/Temperature control for safety food that has been heated at the limited food establishment and remains at the end of the day must be discarded.
* Domestic equipment maybe used if in good repair and used for its intended use.
* At least a two compartment sink shall be provided of sufficient size to submerge, wash, rinse and sanitize uten- sils and shall have splash back protection. At least one drain board or counter space shall be provided for air- drying.
* Only single-service articles shall be used.
* Food employees may not wear jewelry on arms or hands except a plain ring such as a wedding band. Food em- ployees may not wear artificial or painted nails when working with exposed food unless single use gloves in good repair are worn.
* Effective hair restraints, beard restraints and clothing that covers body hair must be worn when preparing food, handling clean equipment, utensil, linens and unwrapped single service articles.
* No bare hand contact with ready to eat food allowed.
* Employee (volunteer) health policy required.
* Poisonous or toxic chemical containers cannot be used to store food or sanitizer.
* Sanitizers cannot exceed maximum concentrations.
* The wash compartment of the utensil sink must maintain 110F or higher.
* Toilet rooms used by females must be provided with a covered trash can for sanitary napkins.
* Sanitation grade cards will be posted.

Leading the Charge to a Healthier Chatham

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