



CALDWELL COUNTY HEALTH DEPARTMENT



Environmental Health Division

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Mission: To Promote, Protect, and Improve the Health of our Community.

Basic Requirements for Foodservice Establishments

This document is not intended to be a complete listing of all requirements found in the NC Carolina Food Code Manual or 15A NCAC 18A .2600 “Rules Governing The Food Protection and Sanitation of Food Establishments.” If you have any specific questions, please consult the NC Food Code, .2600 rules, or contact the Environmental Health Section of the Caldwell County Health Department.

Water and Sewer (NC Food Code 5-1 & 5-5)

It is recommended that the site for the foodservice be provided with public wastewater facilities (sewer) and public water (county, city, etc). If a site is selected with a septic system or private drinking water well, those facilities shall be evaluated by this office.

Equipment Requirements (NC Food Code 4-205-10)

Food equipment shall be used in accordance with the manufacturer’s intended use and be certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program. If the equipment is not certified or classified for sanitation, the equipment shall meet parts 4-1 and 4-2 of the NC Food Code.

Numbers and Capacities (NC Food Code 4-3)

The following must be adequate for the scope of the proposed operation:

- Equipment such as refrigeration, handwash stations, hot water supply
- Storage space for dry goods, chemicals, etc.

These numbers and capacities will be determined by the regulatory authority in accordance with applicable laws and rules of North Carolina during plan review.

Lavatories (NC Food Code 5-2)

Lavatories shall be provided for hand-washing for staff in all employee restrooms, in food handling areas, and in dish washing areas. The minimum number of hand washing lavatories and their placement shall be determined during the plan review. ***Lavatories shall be used only for the purpose of hand-washing, and shall not be used for washing, rinsing, or handling of utensils and equipment, nor for food products.***

Ware-washing Facilities (NC Food Code 4-3)

For manual ware-washing, the facility shall provide an approved, commercial three compartment ware-washing sink of sufficient size and depth to submerge the largest utensil, pot or container. The ware-washing sinks shall meet the current ANSI/NSF standards.

Drainboards, Racks or Tables (NC Food Code 4-3 & 4-9)

Food establishments shall provide adequate and appropriate storage of soiled items that may accumulate during hours of operation and adequate and appropriate drying locations for clean items after sanitizing. Wet utensils must air dry before being tightly stacked. Towel drying is not allowed in facilities.

Ware-washing machines (NC Food Code 4-2)

If a ware-washing machine is indicated or planned for use, the specifications for the machine shall be provided with the plans and application for review. Ware-washing machines shall be equipped with a soiled landing table with a counter-sunk sink and pre-wash, as well as a sanitary landing table for cleaned and sanitized dishes and utensils. On the ware-washing unit there must be a wash temperature gauge, rinse temperature gauge, pressure gauge, and data plate showing the correct levels for all mentioned gauges. The machine must also have self-dispensing for the detergent and sanitizer with a visual method of verifying the chemicals were added. If an under-counter type dishwasher is planned for use, then the capability of the machine shall be sufficient for the volume of items to be washed.

Food Preparation Sinks (NC Food Code 8-1)

Depending on the volume and frequency for washing raw meats, fruits and vegetables, separate prep sinks may be required.

Service Sink (NC Food Code 6-306.10)

A service sink or curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid wastes.

Toilets NC Food Code (NC Food Code 5-203.12 & 6.501-19)

Toilets must comply with the North Carolina state building code as to the number of fixtures and handicap requirements. Doors shall be self-closing. Any establishment that provides seating for customers on the premises shall provide toilet facilities for the public that do not require the public to pass through the food handling, ware-washing, or food storage areas.

Lighting Requirements (NC Food Code 6-303.11)

- 108 lux (10 foot-candles) 30 inches above the floor in walk-in refrigeration units, dry food storage areas, and other areas during periods of cleaning.
- 215 lux (20 foot-candles):
 - o At a surface where food is provided for consumer self-service
 - o Inside equipment such as reach-in and under-counter refrigerators
 - o At 30 inches above the floor in areas used for hand washing, warewashing, and equipment and utensil storage
 - o In toilet rooms
- 540 lux (50 foot-candles) at a surface where a food employee is working with food or working with utensils or equipment.

Finishes (NC Food Code 6-2)

Floors, walls, baseboards (coving), and ceilings in food preparation and ware-washing areas must be of approved materials, smooth, non-absorbent and washable. The coving at the floor-wall joint shall provide a tight seal; floors of toilet rooms shall meet these standards. Fiberglass Reinforced Panel (FRP) is highly recommended as a wall covering for all food preparation and ware-washing areas. Exposed service lines and pipes shall be installed so they do not obstruct cleaning.

Certified Manager (NC Food Code 2-1)

North Carolina Food Code requires a certified food protection manager be present at all times in retail food service operations. A grace period of 180 days for transitional permits and 210 days for new permits is allowed after permitting before two points are deducted during routine inspections in which there is no certified manager on duty.

Standard Operational Procedures (NC Food Code 8-2)

There must be evidence that standard procedures that ensure the protection of public health through compliance with the requirements of the NC Food Code are developed or are being developed. Standard operational procedures must ensure active managerial control over critical risk factors for foodborne illness including:

- Temperature control (cooking temperatures, hot holding, cold holding, cooling, reheating, thawing)
- Avoiding Cross Contamination (of equipment, utensils and food from other food and employees hands)
- Employee Hygiene (handwashing, food worker health, avoiding bare hand contact with ready to eat food)

Duties of Management (NC Food Code 2-1)

Management should be knowledgeable about the provisions of the NC Food Code including the duties of management spelled out in section 2-103.11.

Ventilation and Hood Systems (NC Food Code 4-3)

Depending on the type of equipment installed, a hood system may be required by NC building code. It is highly recommended that you consult with Caldwell County Building inspections about hood requirements prior to plan review submittal.

Temperature Measuring Devices (NC Food Code 4-2 and 4-3)

Controlling the temperature of the food is one of the primary public health controls that the PIC is responsible for. In order to control food temperatures (during cooking, cooling, thawing, cold holding, reheating and hot holding) accurate and effective temperature measuring devices must be used including devices with a suitable small diameter probe for measuring the temperature of thin masses such as thin hamburger patties and fish fillets.