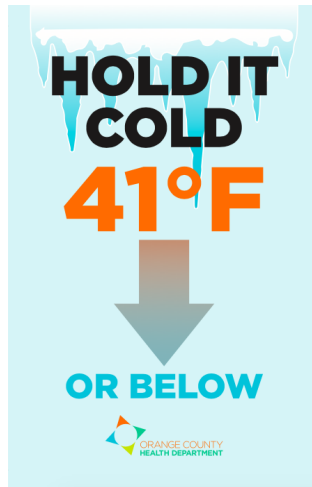


NC FOOD CODE IMPLEMENTATION OF 41F OR BELOW EFFECTIVE JANUARY 01, 2019



The historic passing of FDA Model Food Code became effective on September 01, 2012 in North Carolina. Science research has shown that 41F or below threshold for temperature control significantly reduces growth of pathogenic organisms in food.

This temperature was thought possibly unattainable for food operators to reach immediately due to outdated or challenged equipment. Under pressure from lobbyists, an allocation was made to give 7 years for establishment operators to modify or replace equipment. Prior to and after the implementation of NC Food Code, operators and fellow citizens have continued to consider 45F the "safe" storage temperature of food. Current inspection reports have a remainder statement printed on them that are given to operators after completion of an inspection. A cold hold study was performed by state personnel to evaluate and determine where Orange County measures up within the state. This study reflected that approximately only 60% of food establishment facilities statewide were operating within the required temperature change at this time. Violations of the cold holding and cooling are costly in many ways, including the loss of product, money, and a reduced sanitation score.

COLD HOLDING ENFORCEMENT GUIDE JANUARY 01, 2019

	TEMP	INSIDE COOLER	FOOD	
	LESS THAN 41°F *	MAY BE USED TO COOL AND TO COLD HOLD TCS	TCS MAY BE HELD FOR UP TO 7 DAYS	
	41°F - 45°F *	MUST MOVE TCS OR DISCARD- VIOLATION #31	IF TCS HELD LESS THAN 4 DAYS, MOVE TCS OR DISCARD- VIOLATION #1 AND #20 IF TCS HELD MORE THAN 4 DAYS, DISCARD- VIOLATION #1, #20, AND #22	FOODS THAT ARE COOLING MUST DEMONSTRATE: 1. ACTIVE COOLING METHODS 2. PIC KNOWLEDGE 3. EVIDENCE OF COOLING TIMES
	MORE THAN 45°F *	MUST MOVE TCS OR DISCARD ANY FOOD MORE THAN 45°F ± 2°F- VIOLATION #1, #20, AND #31	MUST DISCARD ALL TCS- VIOLATION #1 AND #20	

violations

food safety