

1 10A NCAC 13E .0801 is proposed for adoption as follows:
2

3 **SECTION .0800 - NUTRITION AND FOOD SERVICE**
4

5 **10A NCAC 13E .0801 FOOD PROCUREMENT AND SAFETY**

6 (a) The kitchen, dining, and food storage areas shall be clean and protected from contamination.

7 (b) All food and beverage shall be procured, stored, prepared, or served by the facility under sanitary conditions in
8 accordance with Rules Governing the Sanitation of Residential Care Facilities (15A NCAC 18A .1600) as
9 promulgated by the North Carolina Division of Public Health, Environmental Health Services Section, which are
10 incorporated herein by reference, including subsequent amendments and editions. Copies of these Rules may be
11 obtained from the Environmental Health Services Section, 1632 Mail Service Center, Raleigh, NC 27699-1632 at no
12 cost or can be accessed electronically free of charge at <http://ehs.ncpublichealth.com/rules.htm>.

13 (c) All meat served to participants shall have been processed at a United States Department of Agriculture (USDA)
14 approved processing plant.

15 (d) There shall be at least a three-day supply of perishable food and a five-day supply of non-perishable food on site,
16 as indicated on the menus prepared as set forth in Rule .0802 of this Section, for both regular and therapeutic diets.

17
18 *History Note: Authority G.S. 131D-6.1;*

19 *Eff. April 1, 2017.*