

1 10A NCAC 13E .0801 is adopted with changes as published in 31:06 NCR, pp. 462-474, as follows:

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

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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.~~ maintained in a  
7 sanitary condition in accordance with Rules Governing the Sanitation of Residential Care Facilities (15A NCAC 18A  
8 .1600) as promulgated by the North Carolina Division of Public Health, Environmental Health Services Section, which  
9 are incorporated herein by reference including subsequent amendments and editions.

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

16 (c) All meat served to participants shall have been processed at a plant approved by the United States Department of  
17 Agriculture ~~(USDA) approved processing plant. (USDA).~~

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

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

22 *Eff. April 1, 2017.*