

1 10A NCAC 14D .0701 is proposed for adoption as follows:
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3 **SECTION .0700 – NUTRITION AND FOOD SERVICE**
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5 **10A NCAC 14D .0701 FOOD PROCUREMENT AND SAFETY**

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

7 (b) All food and beverage being procured, stored, prepared or served by the facility shall be protected from
8 contamination.

9 (c) All meat processing shall occur at a United States Department of Agriculture (USDA) approved processing
10 plant.

11 (d) There shall be at least a three-day supply of perishable food and a five-day supply of non-perishable food in the
12 facility based on the menus, for both regular and therapeutic diets.

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14 History Note: Authority S.L. 2011-104;

15 Eff. October 1, 2012.
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