

SECTION .0800 - NUTRITION AND FOOD SERVICE

10A NCAC 13E .0801 FOOD PROCUREMENT AND SAFETY

- (a) The kitchen, dining, and food storage areas shall be clean and maintained in a sanitary condition in accordance with Rules Governing the Sanitation of Residential Care Facilities (15A NCAC 18A .1600) as promulgated by the North Carolina Division of Public Health, Environmental Health Services Section, which are incorporated herein by reference including subsequent amendments and editions.
- (b) All food and beverages shall be procured, stored, prepared, or served by the facility under sanitary conditions in accordance with Rules Governing the Sanitation of Residential Care Facilities (15A NCAC 18A .1600).
- (c) All meat served to participants shall have been processed at a plant approved by the United States Department of Agriculture (USDA).
- (d) There shall be at least a three-day supply of perishable food and a five-day supply of non-perishable food on site, as indicated on the menus prepared as set forth in Rule .0802 of this Section, for both regular and therapeutic diets.

History Note: Authority G.S. 131D-6.1;
Eff. April 1, 2017.