02 NCAC 09C .0506 EQUIPMENT AND PROCEDURES

- (a) All food-contact surfaces such as tanks, belts, tables, and utensils shall be so designed and of such material and workmanship as to be cleanable.
- (b) Metal seams shall be smoothly soldered, welded, or bonded.
- (c) Each freezer and cold storage compartment used for fish or fish products shall be fitted with the following:
 - (1) an automatic control for regulating temperature;
 - (2) an indicating thermometer so installed as to show accurately the temperature within the compartment; and
 - (3) a temperature recording device so installed as to indicate accurately at all times the temperature within the compartment.
- (d) Thermometers or other temperature-measuring devices shall have an accuracy of ± 2 degrees Fahrenheit.

History Note: Authority G.S. 106-139;

Eff. January 1, 1985;

Readopted Eff. March 1, 2017.