

CHAPTER 18 - ENVIRONMENTAL HEALTH

SUBCHAPTER 18A - SANITATION

SECTION .0100 – HANDLING, PACKING, AND SHIPPING OF CRUSTACEA MEAT

Rules .0101 - .0133 of Title 15A Subchapter 18A of the North Carolina Administrative Code (T15A.18A.0101 - .0133); has been transferred and recodified from Rules .0701 - .0733 Title 10 Subchapter 10B of the North Carolina Administrative Code (T10.10B .0701 - .0733), effective April 4, 1990.

15A NCAC 18A .0101	DEFINITIONS
15A NCAC 18A .0102	REQUIREMENTS FOR OPERATION
15A NCAC 18A .0103	PLANTS AND GROUNDS
15A NCAC 18A .0104	FLOORS, WALLS, AND CEILINGS
15A NCAC 18A .0105	ANIMAL AND VECTOR CONTROL MEASURES
15A NCAC 18A .0106	LIGHTING
15A NCAC 18A .0107	VENTILATION
15A NCAC 18A .0108	WATER SUPPLY
15A NCAC 18A .0109	PLUMBING AND RELATED FACILITIES
15A NCAC 18A .0110	SEWAGE DISPOSAL
15A NCAC 18A .0111	CONSTRUCTION OF UTENSILS AND EQUIPMENT
15A NCAC 18A .0112	GENERAL CLEANLINESS
15A NCAC 18A .0113	CLEANING OF BUILDING AND EQUIPMENT
15A NCAC 18A .0114	BACTERICIDAL TREATMENT OF UTENSILS AND EQUIPMENT
15A NCAC 18A .0115	STORAGE OF EQUIPMENT
15A NCAC 18A .0116	RECEIVING OF CRUSTACEA
15A NCAC 18A .0117	COOKING
15A NCAC 18A .0118	COOLING
15A NCAC 18A .0119	PICKING AND PACKING
15A NCAC 18A .0120	FREEZING
15A NCAC 18A .0121	CRUSTACEA SCRAP DISPOSAL
15A NCAC 18A .0122	SINGLE-SERVICE CONTAINERS
15A NCAC 18A .0123	REFRIGERATION
15A NCAC 18A .0124	HEALTH AND CLEANLINESS OF PERSONNEL
15A NCAC 18A .0125	SUPERVISION
15A NCAC 18A .0126	MICROBIOLOGICAL STANDARDS
15A NCAC 18A .0127	PASTEURIZATION PROCESS CONTROLS - THERMOMETERS
15A NCAC 18A .0128	PREPARATION OF CRUSTACEA MEAT
15A NCAC 18A .0129	PASTEURIZATION OF CRUSTACEA MEAT
15A NCAC 18A .0130	LABELING OF PASTEURIZED CRUSTACEA MEAT
15A NCAC 18A .0131	SEVERABILITY
15A NCAC 18A .0132	APPEALS PROCEDURE

History Note: Authority G.S. 130A-230;
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Repealed Eff. October 1, 1992.