

15A NCAC 18A .0435 SANITATION MONITORING REQUIREMENTS

(a) Each shellfish dealer shall monitor the following sanitation items when the plant is operational:

- (1) safety of water;
- (2) condition and cleanliness of food contact surfaces;
- (3) prevention of cross-contamination;
- (4) maintenance of hand washing, hand sanitizing, and toilet facilities;
- (5) protection of shellfish, shellfish packaging materials, and food contact surfaces from becoming adulterated;
- (6) proper labeling, storage, and use of toxic compounds;
- (7) control of employees with adverse health conditions; and
- (8) exclusion of pests from the facility.

(b) Monitoring records of these sanitation items shall be recorded at least daily and shall include the date and time of the activity that the record reflects, and the signature or initials of the individual performing the operation. The records shall be reviewed and signed by the owner or designated individual within one week of recording.

*History Note: Authority G.S. 113-134; 113-182; 113-221.2; 143B-289.52;
Eff. August 1, 2000;
Readopted Eff. April 1, 2024.*