

**15A NCAC 18A .1620 FOOD PROTECTION**

(a) All TCS food shall be maintained at temperatures required by Part 3-501.16 of the Food Code, incorporated by reference at 15A NCAC 18A .2650 as amended by 15A NCAC 18A .2653, during storage, preparation, transportation, display, and service of the TCS food. Time as a public health control as set forth in Part 3-501.19 of the Food Code incorporated by reference at 15A NCAC 18A .2650 as amended by 15A NCAC 18A .2653, may be used, except that written procedures shall not be required.

(b) Live animals shall not be allowed in any room or area in which food is prepared or stored. Live animals shall be permitted in a residential care facility's dining areas if the live animal does not come into physical contact with residential care facility employees engaged in the preparation or handling of food, serving dishes, utensils, tableware, linens, unwrapped single service and single use articles, or food contact surfaces.

(c) Equipment shall be provided and maintained to keep all food at required temperatures during storage and transport. Cold holding equipment shall be provided with an indicating thermometer that is accurate to  $\pm 3$  degrees Fahrenheit or  $\pm 1.5$  degrees Celsius.

(d) All food shall be stored as required by Parts 3-302.11, 3-302.12, 3-305.11, and 3-305.12 of the Food Code, incorporated by reference at 15A NCAC 18A .2650 as amended by 15A NCAC 18A .2653.

*History Note: Authority G.S. 130A-4; 130A-235;  
Eff. February 1, 1976;  
Readopted Eff. December 5, 1977;  
Amended Eff. October 1, 1993; September 1, 1990;  
Readopted Eff. April 1, 2024.*