

15A NCAC 18A .1824 EQUIPMENT AND UTENSILS

- (a) Food-contact surfaces shall comply with Parts 4-1 and 4-2 of the Food Code as amended by Rule 15A NCAC 18A .2654. This shall not prohibit the use of domestic equipment.
- (b) Equipment and utensils shall be kept clean and in good repair.
- (c) All kitchenware and food-contact surfaces of equipment, excluding cooking surfaces of equipment, used in the preparation or serving of food or drink, and all food storage utensils, in a bed and breakfast home or bed and breakfast inn shall be cleaned and sanitized, as required in Parts 4-6 and 4-7 of the Food Code as amended by Rule 15A NCAC 18A .2654 after each use, air dried, and stored in a manner to prevent contamination.
- (d) Cooking and baking equipment in a bed and breakfast home or bed and breakfast inn shall be cleaned no less than once each day.
- (e) Nonfood-contact surfaces of equipment shall be clean.
- (f) Sanitizers used for sanitization of kitchenware and food-contact surfaces shall be maintained as required in Part 4-5 of the Food Code as amended by Rule 15A NCAC 18A .2564.
- (g) Nothing in this Rule shall require sanitization as exempted in guest rooms per G.S. 130A-248(a3)(3).
- (h) Sinks in guest rooms shall be sanitized before washing multi-use utensils.
- (i) Single-use articles may be used if discarded after each use. Single-use articles must be stored and handled to prevent contamination.
- (j) A food temperature measuring device with a small diameter probe shall be provided and accessible for use by employees in ensuring attainment and maintenance of food temperatures.
- (k) A test kit or other device that measures the concentration in mg/L of sanitizing solutions shall be provided by the lodging establishment.
- (l) Equipment for preparing coffee and tea shall be kept clean, but is exempt from sanitization required by Paragraph (c) of this Rule.

History Note: Authority G.S. 130A-4; 130A-6; 130A-248;
Eff. October 1, 2017.