

15A NCAC 18A .2809 FOOD SERVICE EQUIPMENT AND UTENSILS

In child care centers, material, construction, and use of food service equipment and utensils shall meet the following requirements:

- (1) Utensils shall be made of nonabsorbent material that is free from hazards, finished to have a smooth surface, and shall be kept clean and in good repair.
- (2) Food-contact surfaces shall be smooth, nonabsorbent, free of sharp corners, and kept clean and in good repair. Hard wood may be used for cutting boards, cutting blocks, or bakers' tables.
- (3) Other surfaces that do not come into contact with food shall be made of nonabsorbent material and shall be kept clean and in good repair.
- (4) Galvanized metal shall not be used for utensils, food-contact surfaces, or cooking equipment that comes into contact with food.
- (5) Linens shall not be used as food-contact surfaces, except that clean linen may be used in contact with bread and rolls.
- (6) Single-use and single-service articles shall be kept clean.
- (7) Reuse of single-service articles is prohibited.
- (8) Single-use articles shall be used only once, except that containers made of plastic, glass or other material intended for food storage, with smooth sides may be reused.
- (9) Water filters or any other water conditioning devices shall be kept clean and in good repair and shall be maintained in accordance with the manufacturer's instructions.
- (10) Filters and other grease extracting equipment shall be kept clean and in good repair and shall be maintained in accordance with the manufacturer's instructions.

History Note: Authority G.S. 110-91;
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