FOOD PROTECTION BRANCH HOT TOPICS

SHANE SMITH, REHS

FOOD PROTECTION AND FACILITIES BRANCH HEAD



LEGISLATIVE UPDATE

- SESSION LAWS
- SL 2019-49 (S11) ABC REGULATION AND REFORM
- HTTPS://WWW.NCLEG.GOV/SESSIONS/2019/BILLS/SENATE/PDF/S11V6.PDF
- ADDS A NEW DEFINITION OF "PRIVATE BARS" TO THE ABC LAWS AND CHANGES THE "PRIVATE CLUB" DEFINITION (SECTION 5); AMENDS GS 130A-247 BY ADDING "PRIVATE BARS" (SECTION 7) REFERENCING THE NEW ABC DEFINITION AND FURTHER EXEMPTS ESTABLISHMENTS THAT HOLD AN ABC PERMIT THAT MEET THE DEFINITION OF A PRIVATE BAR (SECTION 8). SECTION 9 OF THIS BILL ALSO ADDS "PRIVATE BARS" TO THE LIST OF EXEMPTIONS FROM PART 6 (REGULATION OF FOOD AND LODGING FACILITIES) IN GS 130A-250.
- THE SECTIONS THAT APPLY TO OUR LAWS ARE EFFECTIVE (SEE SECTION 10).



LEGISLATIVE UPDATE

- H735 ADOPT RULES INCORPORATING 2017 FOOD CODE
- HTTPS://WWW.NCLEG.GOV/SESSIONS/2019/BILLS/HOUSE/PDF/H735V2.PDF

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- PROVIDES THE CPH WITH AUTHORITY TO ADOPT THE 2017 EDITION OF THE FOOD CODE.
- SIMILAR PROCESS TO ADOPTING THE 2009 FOOD CODE
- GRADE SHEET AND MARKING INSTRUCTIONS



LEGISLATIVE UPDATE

- \$444 ALLOW USE OF OYSTER SHELLS AS SERVING DISHES
- HTTPS://WWW.NCLEG.GOV/BILLLOOKUP/2019/S444

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- ALLOWS THE REUSE OF OYSTER SHELLS ONCE THE OYSTERS ARE SHUCKED AND COOKED,
 REGARDLESS IF THE SHELL IS BOILED FOR A MINIMUM OF TEN MINUTES, DRIES THE SHELL, AND
 REFRIGERATES THE DAY THE OYSTER IS SHUCKED AND REUSES THE SHELL WITHIN 48 HOURS.
- REQUIRES POSTING SIGNAGE ADVISING THAT THE ESTABLISHMENT REUSES OYSTER SHELLS TO SERVE COOKED OYSTERS



RULES

- .1600 RULES: CHERYL SLACHTA
- .1300 RULES: JOSH JORDAN
- .2600 RULES: MICHAEL ROBERSON/SHANE SMITH
- SOME RULES WILL BE RE-ADOPTED, OTHERS WILL BE CHANGED
- HOPING FOR 3-4 YEAR ADOPTION PROCESS
- 2017 FOOD CODE/ ARTIFICIAL SWIMMING LAGOONS



QA ROLLOUT

- FY19-20 BEGAN ROLLOUT
- FY20-21 INCLUDE IN AA
- TRACKING CODES FOR SLAT
- 1 INSPECTION FOR FIRST YEAR
- TRAINING AVAILABLE

QUALITY ASSURANCE WORKGROUP LHD STATE

- ERIK JOHNSON, HOKE
- STACY HARRIS, BEAUFORT
- DOC THOMPSON, GASTON
- PAULA COX/JAMES PRIDDY, GUILFORD
- SUSAN COLE/MATTHEW MURIS, MECKLENBURG
- HOLLY HAIRE/TOMMY JARRELL, RICHMOND
- ALICIA PICKETT, NEW HANOVER
- CRIS HARRELSON, BRUNSWICK

- REGIONAL FOOD PROTECTION STAFF
 - CAROLYN GRIFFIN
 - TERRI RITTER
 - SHANE SMITH
 - CHERYL SLACHTA
 - JENNIFER MOORE
 - MELISSA HAM



PILOT COUNTIES FOR QA PROJECT

- MECKLENBURG
- NEW HANOVER
- BEAUFORT
- MOORE
- RANDOLPH
- DAVIDSON
- RICHMOND
- BUNCOMBE
- GUILFORD
- GASTON



FUTURE

- ALL COUNTIES WILL IMPLEMENT AND BE TRAINED
- REMEDIATION OF LOW PERFORMERS (CAP'S)
- SELF MONITORING ANNUALLY
 - MORE EFFICIENT DURING ACCREDITATION CYCLES
 - CATCHES PROBLEMS/PROMOTES CONSISTENCY
- RE-EVALUATION OF FUNDING BACK TO COUNTIES?
 - CURRENT/ACTIVE QA
 - CURRENT SLAT
 - CURRENT PRIORITY POLICY





SLAT

- STAFFING LEVEL ASSESSMENT
- REPLACES MANPOWER
- MORE SPECIFIC TO FOOD AND LODGING
- WORKING WITH OTHER BRANCHES
- ACCURATE DEPICTION OF NEEDS FOR PROGRAMS
- UPDATE JOB DESCRIPTIONS
- WENDY GRIJALVA/JO HILL



PLAN REVIEW AUTHORIZATION

- WORKGROUP CONSISTING OF COUNTY, STATE, AND INDUSTRY
- WILL REQUIRE A RULE CHANGE
- REQUIRE FOOD AND LODGING AUTHORIZATION, TEST, AND PLAN REVIEW COURSE
- STAFF ALREADY DOING PLAN REVIEW WILL BE ABLE TO GO DIRECTLY TO TEST
- PROMOTE CONSISTENCY WITH PLAN REVIEW; REDUCE LEGISLATIVE INQUIRES



STAFF UPDATES

- MICHAEL ROBERSON, REGIONAL FOR COASTAL
- FIELD SUPERVISOR POSITION
- TEAM LEADERS
- ALICE ISLEY, POOLS, TATTOOS, AND STATE INSTITUTIONS PROGRAM MANAGER



QUESTIONS?

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