

Food Code Adoption in North Carolina



Carteret County Health Department
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Highly Susceptible Population Regulations

Establishments that serve food to highly susceptible populations have additional restrictions and requirements that are necessary in preventing the spread of infectious pathogens and viruses to this vulnerable group of people.

A **highly susceptible population (HSP)** is defined as *persons who are more likely than others in the general population to experience foodborne illness because they are:*

- Immunocompromised
- Very young
- Very old
- Obtaining food at a facility that solely provides the following services:
 - Custodial care
 - Health care
 - Assisted living (child care center, adult day care center)
 - Kidney dialysis center
 - Hospital
 - Nursing home
 - Nutrition sites

Prohibited Practices

- Bare hand contact with ready-to-eat foods is **not** allowed.
- Food served to patients shall not be re-served.
- The following foods shall not be served or offered for sale in ready-to-eat form:
 - Raw animal foods such as raw fish, raw marinated fish, raw molluscan shellfish, and steak tar tare;
 - Partially cooked foods such as lightly cooked fish, rare meat, soft-cooked eggs and meringue made from unpasteurized eggs; and/or
 - Raw seed sprouts.

Eggs

Pasteurized eggs or egg products shall be used as a substitute for raw eggs when preparing the following foods:

- Caesar salad
- Hollandaise or Béarnaise sauce
- Mayonnaise
- Meringue
- Eggnog
- Ice cream
- Egg-fortified beverages

Shelled eggs combined and cooked to 145°F or above for 15 seconds for immediate service as a single meal may be served.

Time holding, in place of temperature control, may not be used for raw eggs.

Juices

HSP and children age 9 and younger that receive food in a school, child care center, or similar facility shall not be served juice that has a warning label on it or be offered for sale in such a facility.

Unpackaged juice that is prepared on site and served or sold in ready-to-eat form shall be processed under a HACCP plan that contains the information as specified in the 2009 FDA Food Code and 21 CFR 120.

The Five Key Risk Factors repeatedly identified in foodborne illness outbreaks:

Improper holding temperatures

Inadequate cooking

Contaminated equipment

Food from unsafe sources

Poor personal hygiene