Food Regulatory Inspectors

- 32 State-Wide Specialists
- Level I & II Inspectors
- Home-Based Field Offices
- Regulate Manufacture, Distribution, and Storage of Non-Meat Food Products
REGULATORY AUTHORITY

- Adopted FDA CFR
- NC Food, Drug, Cosmetic Act/GS
  - NC Dairy Law (NC General Statutes)
  - Good Manufacturing Practices GMP'S, Etc.
  - Food Labeling Law
NC Dairy Law
NC Administrative Code & NC General Statutes

• Wholesale/Retail Frozen Dessert Manufacturers

• Level II Inspection Work - Milk/Cheese Firms
GMP’s
21 CFR 110’s

- Basic Guidelines for All Field Work
- Buildings and Facilities - Structural Deficiencies
- Sanitary Operations
- Personnel - Employee Practices
- Equipment/Utensils
- Production & Process Controls
Food Labeling Law

• Federal Regulation
• Mandatory Requirements
• Allergen Concerns - 150-200 deaths/year
  8 food products out of 300+ (dairy, soy, peanuts, tree nuts, egg, gluten products, fish, shellfish (Canada + sesame seeds))
• Special claims – fat-free, sugar free, diet, etc – may need label review
Routine Inspections

- Retail Grocery & Drug Stores
- Convenience Stores
- Retail Dept Stores
- Bakeries
- Ethnic Stores
- Seafood Markets
- Specialty Stores
- Salvage Stores
- Food Processing Firms
- Warehouses/Relays
- Mills
- Repackers
- Beverage Processors
- Food Banks
- Ice Plants
- Frozen Dessert Machines
Sampling/Testing

- Consumer Complaint - Micro, Filth
- Rodent/Insect Infestation - Filth
- Chemical
- Grain - Aflatoxin
- Agricultural Commodities - Pesticides
- Frozen Desserts - Micro
- Milk - Pesticides, Aflatoxin, Butterfat, Micro
- Bottled Water – TDS, Micro, VOC, Radiological
- Inspection (product sampling) - Micro
Consumer Complaints

- Types of Products: Packaged Food/Non-Meat Products
- Types of Complaints: Product Related, Store Related
  - Product Related: Foreign Objects, Temperature Abuse, Filth, Labeling
  - Store Related: Sanitation Issues, Employee Practices, Rodent/Insect Infestation
Home Processors
www.nchomeprocessing.com/

• Mandatory Requirements- Clean Water/No Indoor Pets
• Only Low Risk Products Allowed
• Questionable Products Require Further Evaluation

• One-Time Inspection with Follow-up on Complaint Basis
• Review Sanitation, Labeling, and Packaging Issues
Who to Contact

Entrepreneur contacts
Food & Drug

Commercial Processor

Food Compliance Officer

Inspection

NC Cooperative Extension
http://ncsu.edu/foodscience/extension_program/getting_started.html

New NC-based business distributing product

Home Processor

www.NCHomeProcessing.com
Home Processing Inspectors

Application for Home Processing Inspection

Home Inspection
Processor & Home Processor Settings

- Owner’s Home
- Community Kitchen
- Multi-Use Facility - Stecoah Valley Food Ventures & Blue Ridge Food Ventures
- Restaurant Kitchen
Questionable Product

Tristan Laundon
NC State University
Evaluate Process
(919) 513-2090

LOW ACID
No Non-Commercial Processing

ACIDIFIED
Attend Acidified Sch. Process Authority
Register Process, FDA
Level 2 Inspection

ACID
Level 1 Inspection
Definitions - High Risk

• Low-Acid - foods with finished equilibrium pH > 4.6 and a water activity of >0.85

• Acidified - low-acid foods to which acid(s) or acid food(s) are added to achieve a finished equilibrium pH of 4.6 or below and a water activity > 0.85
Definitions-Low Risk

• Acid - any food(s) that has a natural pH of 4.6 or below and water activity $A_w$ of .85 or higher. (1.0 is pure water)
Level 2 Inspections

- Dairy
- Bottled Water
- Low Acid/Acidified Food
- Seafood HACCP
- Juice HACCP
- Dietary Supplements
Disasters/Emergency Response

- Hurricanes/Tornadoes/Floods
- Fires
- Truck Wrecks
- Food Recall/Recall Effectiveness
Rapid Response Teams

- Coordinated Response to Food or Similar Emergencies.
- Multi-Agency (Envir. Health, Agriculture, FDA, USDA, Local Law Enforcement, FBI, Emergency Response Personnel)
- Multidisciplinary/Subject Matter & Area Experts (Epi, Microbiologist, etc.)
- Incident Command System (ICS)
Subject matter experts (e.g. members of the NC Food Safety and Defense Task Force):

- Public Health Regional Surveillance Teams (PHRSTs)
  - Edie Alfano-Sobsey, PHRST-4 Team Leader
- NC Department of Environment and Natural Resources
  - Cris Harrelson, Food Defense Coordinator
- NC Division of Public Health (State Public Health)
  - David Sweat, State Foodborne Illness Epidemiologist
- Local Health Departments
- Academia
  - Ben Chapman, NCSU Food Science,
- Industry
- FBI, SBI, and local law enforcement
  - James Page, FBI Weapons of Mass Destruction Coordinator
Resources

NCDA & CS, Food & Drug Protection Division
919-733-7366
www.agr.state.nc.us/
NCSU Dept of Food Science Cooperative Extension Service
919-515-2956
http://ncsu.edu/foodscience/extension_program/entrepreneurs.html