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**North Carolina Department of Agriculture
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Food and Drug Protection Division

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The North Carolina Department of Agriculture performs inspections at all food and beverage vendors that are not under inspection by the Local County Health Department. The requirements below highlight points of the Good Manufacturing Food Practices section of the 21CFR117 regulations as adopted by of the North Carolina Administrative Code. All vendors and food processors under NCDA&CS jurisdiction are required to comply with subpart A, B, & F of this regulation in order to sell at local and county fairs in the state of North Carolina.

No food shall be prepared for consumer sale until the NCDA&CS inspection is completed.

The following are needed prior to calling for a Food Safety Inspection:

- 1) Trailer/booth must be clean and sanitized.
- 2) Safe water source with back flow prevention device and proper disposal of waste/wastewater
- 3) Water at an adequate temperature for cleaning and hand washing
- 4) Handwashing supplies for all employees
- 5) Proper hair restraints (Ball cap, Hairnet) that comply with good hygienic practices for all employees working in the food prep area .
- 6) All individuals that prepare, handle, and serve food items shall have clean outer garments.
- 7) Storage of all food items, baking pans, and other items used in the production of food in a manner that protects against contamination.
- 8) All items labeled “Keep Refrigerated” shall be held at 45 degrees F or below and all items labeled “Keep Frozen” shall be below 32 degrees F.
- 9) Cold storage equipment must have a temperature measuring device.
- 10) Light bulbs are shatter resistant and/or shielded.
- 11) Equipment and surface sanitizer and test strips
- 12) Properly maintained food processing equipment

Please remember to lock you trailer during overnight hours or when left unattended. Food items not stored in your trailer must be secure and covered at all times.

Questions directly to the contact person(s) below or a Compliance Officer at 919-733-7366. Copy of the 21 CFR 117 regulations may be obtained online at www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearch.cfm?CFRPart=117 or provided by your inspector upon request. Once you have met the above requirements call the contact person(s) below. Inspections will be conducted as soon as possible once NCDA&CS is notified that your booth/trailer is ready.

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