

IV. Recommendations

The results of the 2010 baseline survey indicate that many of the risk factors observed in Wake County food service establishments are not currently regulated by the North Carolina rules. The North Carolina Department of Environment and Natural Resources has been working with stakeholders to adopt the 2009 Food Code by reference with subsequent amendments to better address risk factors identified OUT of compliance and to remain current with national food protection standards. The Wake County Board of Human Services wrote a letter of support to the State on May 27, 2010, supporting adoption of the FDA Food Code with subsequent amendments (See Appendix P). The State's current plan is to adopt the Food Code effective July 2012.

In addition to Food Code adoption, Wake County recommends that regulatory agencies ensure that their inspections, education and enforcement activities are geared toward the control of the risk factors that contribute to foodborne illness outbreaks. Participation in FDA's Program Standards provides guidance for continuing to focus on these improvements.

Recognizing that food managers and workers have the most significant impact on their operations, Wake County staff recommends that food service operators in the county ensure that they have active managerial control over the reduction in risk factors that contribute to foodborne illness outbreaks.

The common goal for industry and regulatory agencies is to protect public health by reducing or eliminating risk factors that contribute to foodborne illness.