

# **Economic Development & Infrastructure Subcommittee of the North Carolina Local Sustainable Food Advisory Council**

**Monday June 11, 2012**

**10:00 a.m.**

Press Room , NC Farm Bureau Bld.  
5301 Glenwood Ave., Raleigh, NC

## **Meeting Discussion Areas/Agenda**

- 1--General discussion
  - Legislature/bills extending sunset provision
  
- 2—Statewide Local Foods Assessment
  - Follow-up from Land, People, Natural Resources on Communication
  - Nancy Creamer grant
  
- 3—Followup April discussion on listening sessions
  - Making them happen
    - Where, Who, Advertised how?
  
- 4—Recommendations to the General Assembly from the Subcommittee



**North Carolina Department of Health and Human Services  
Division of Public Health**

1931 Mail Service Center • Raleigh, North Carolina 27699-1931

Beverly Eaves Perdue, Governor  
Albert A. Delia, Acting Secretary

Laura Gerald, MD, MPH  
State Health Director

May 10, 2012

Mr. Roland McReynolds  
Executive Director  
Carolina Farm Stewardship Association  
PO Box 448  
Pittsboro, NC 27312

Mr. McReynolds,

Thank you for reviewing the proposed rules regarding North Carolina's adoption of the 2009 FDA Food Code. The purpose of this letter is to clarify the definition of "cut leafy greens." The 2009 Food Code defines "cut leafy greens" as fresh leafy greens whose leaves have been cut, shredded, sliced, chopped, or torn. The term "leafy greens" includes iceberg lettuce, romaine lettuce, leaf lettuce, butter lettuce, baby leaf lettuce (i.e., immature lettuce or leafy greens), escarole, endive, spring mix, spinach, cabbage, kale, arugula and chard. The term "leafy greens" does not include herbs such as cilantro or parsley.

Raw agricultural commodities (RACs) are not included in the definition of "cut leafy greens." The FDA guidance document, "Program Information Manual Retail Food Protection: Recommendations for the Temperature Control of Cut Leafy Greens during Storage and Display in Retail Food Establishments," further defines "cut leafy greens:"

Lettuce and other leafy greens cut from their root in the field with no other processing are considered RACs and are not included in the definition of "cut leafy greens" and are therefore not considered a Potentially Hazardous Food (Time/Temperature Control for Safety Food), as defined and applied in the 2009 Food Code.

The 41°F or less receiving temperature does not apply to RACs. Therefore, leafy greens that are cut (i.e., separated from the plant) in the field without additional cutting, beyond the harvest cut, are not required to be received at 41°F or less in a food establishment.

Please contact me if you have questions regarding this interpretation.

Sincerely,

Larry D. Michael  
Food Protection Program

Enclosure

cc: Donna Wanucha, FDA



**North Carolina Public Health**  
Working for a healthier and safer North Carolina  
Everywhere. Everyday. Everybody.

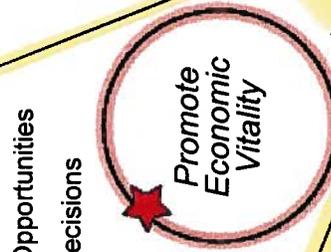
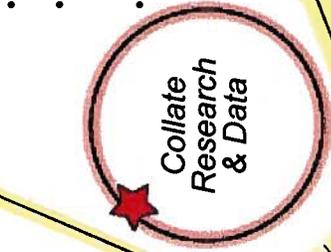


Location: 5605 Six Forks Rd. • Raleigh, N.C. 27609-3811  
*An Equal Opportunity Employer*

# VISION for Improving Communication in NC Food System

- Engage both local food and all agriculture to unite around a common goal
- Create tiered shared purposes, by audience perhaps, that roll up into overall shared purpose

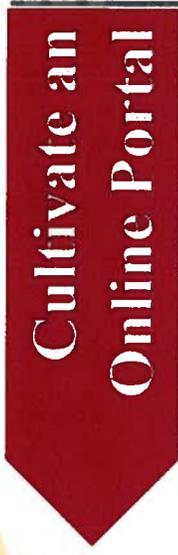
- House completed research
- Provide access to tools and data needed for research
- Document what has been done



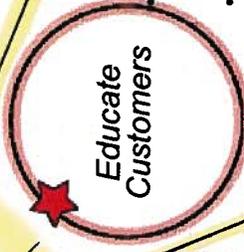
- Improve Access to Market Opportunities
- Inform Business Planning Decisions
- Stimulate Commerce



Improve Communication Across & Within All Sectors of the NC Food System



- Encourage Dialog
- Promote Best Practices
- Assist in Navigating Regulations



- Encourage Purchase of Locally Grown Foods
- Show Connection between Local Food and Health



- End Fragmentation
- Develop Sense of Community
- Encourage Networking
- Pool Resources

- How to institutionalize our work in local food?
- How to align and merge state resources on local food system issues?
- How do we overcome a sense of mistrust?

- What needs to change in our daily work to improve communication?

- How to ensure a market for everything produced?
- How to overcome ideas of 'turf' and 'rugged individualism'?