

The Craven County Board of Health is authorized under the provision of Chapter 130A-39, of the North Carolina General Statutes to adopt appropriate Rules and Regulations for the protection of the public health.

No person shall construct or operate a seafood market or seafood vehicle in Craven County without a valid permit from the Division of Environmental Health, Craven County Health Department.



CrAVEN COUNTY HEALTH DEPARTMENT

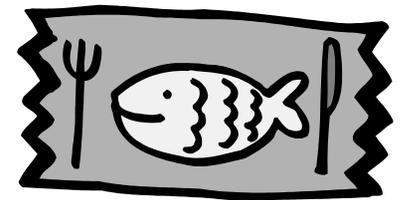
HUMAN SERVICES COMPLEX
2818 NEUSE BOULEVARD
P.O. DRAWER 12610
NEW BERN, NC 28561
Your Address Line 2

Phone: 252-636-4936
Fax: 252-636-1474

**CrAVEN COUNTY
HEALTH DEPARTMENT**

Operating a Seafood Vehicle in Craven County

**WORKING
TOGETHER FOR
YOUR HEALTH.**



The offering for sale of seafood from privately owned vehicles in any area of Craven County shall comply with the following:

1. The portion of the vehicle used for storage, transportation, and sales shall be enclosed and constructed or smooth materials and be so constructed as to be easily cleaned and maintained in good repair.
2. To reduce pathogenic bacteria and discourage the presence of flies, chemical bactericidal treatment of storage and sales areas of the vehicle is required after cleaning and during periods of operation. (chlorine and water solution of adequate strength).
3. All seafood displayed for sale shall be in labeled nonabsorbent cases or coolers of sufficient size and depth to permit and maintain thorough icing at all times and shall be maintained at 40°F or below.

These cases or coolers shall be well insulated, so as to conserve ice and insure proper refrigeration., Seafood shall not be permitted to float in drip water from melting ice.

4. Vehicles offering shellstock for sale (oysters, clams) shall provide and maintain mechanical refrigeration equipped with an operating thermometer. Ambient temperature shall be maintained at 45° F or below.
5. To prevent the possibility of cross-contamination on vehicles, storage and sales will be limited to one product, unless the vehicle contains handwashing facilities, except, that other raw seafood products in unbroken, hermetically sealed and labeled containers displaying a valid North Carolina Certification Number processed in compliance with North Carolina Department of Agriculture or North Carolina Department of Environment and Natural Resources shall be allowed. Storage or sale of cooked or processed seafood products from a vehicle is prohibited.
6. Toilet and handwashing facilities shall be located 100 yards or closer to the area in which sales are conducted.

7. Records shall be kept and maintained for ninety (90) days disclosing the source of the seafood for sale.
8. Vehicles shall be easily cleanable, cleaned and emptied daily. All liquid waste generated from the sale of seafood shall be disposed in accordance with NC Sewage Rules. (i.e. no dumping on the ground) All solid waste shall be kept in leak-proof, nonabsorbent containers and tightly covered.
9. Employees shall wear clean clothing and handle seafood in a sanitary manner. Wrapping materials and containers used for sale of seafood shall be of a sanitary material. Smoking is prohibited.



For information regarding seafood markets, contact this office.