

**02 NCAC 09C .0304 RECONDITIONING AND LABELING**

- (a) All metal cans of food offered for distribution shall be free from rust and rim and/or seam dents which would compromise the integrity of the can. Springers, flippers and swells shall be deemed to be unfit for distribution.
- (b) Fresh fruits and vegetables, especially those donated because of age or ripeness, must be culled to remove those which would be unfit for human consumption.
- (c) Meats offered for distribution must have originated from an inspected source, be free of microbiological spoilage and kept stored under adequate refrigeration temperature.
- (d) All packaged merchandise, including brights, shall be labeled with at minimum, the name of the food and the manufacturer or distributor.

*History Note: Authority G.S. 106-141.1;  
Eff. December 9, 1980;  
Pursuant to G.S. 150B-21.3A, rule is necessary without substantive public interest Eff. March 22, 2015.*