

GENERAL ASSEMBLY OF NORTH CAROLINA

SESSION 1999

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HOUSE BILL 1506*
Committee Substitute Favorable 6/1/00
Third Edition Engrossed 6/8/00

Short Title: Food Estab./Sanit. Reqments.

(Public)

Sponsors:

Referred to:

May 11, 2000

A BILL TO BE ENTITLED
AN ACT TO REQUIRE ESTABLISHMENTS THAT PREPARE OR SERVE FOOD
TO A CERTAIN NUMBER OF REGULAR BOARDERS OR PERMANENT
HOUSEGUESTS COMPLY WITH STATE FOOD SANITATION
REQUIREMENTS.

The General Assembly of North Carolina enacts:

Section 1. G.S. 130A-250 reads as rewritten:

"§ 130A-250. Exemptions.

The following shall be exempt from this Part:

- (1) Establishments that provide lodging described in G.S. 130A-248(a1) with four or fewer lodging units.
- (2) Condominiums.
- (3) Establishments that prepare or serve food or provide lodging to regular boarders or permanent ~~house guests only.~~ houseguests only, except that food sanitation requirements of G.S. 130A-248 apply to establishments that prepare or serve food for pay to 13 or more regular boarders or permanent houseguests who are disabled or 55 years of age or older if the establishment is not already regulated under G.S. 130A-235. Establishments subject to this exception that are in operation as of July

1 1, 2000, may continue with existing equipment and construction if no
2 imminent hazard exists. Replacement equipment and remodeling or
3 replacement construction for these establishments shall comply with
4 food sanitation rules applicable under G.S. 130A-248.

5 (4) Private homes that occasionally offer lodging accommodations, which
6 may include the providing of food, for two weeks or less to persons
7 attending special events, provided these homes are not bed and breakfast
8 homes or bed and breakfast inns.

9 (5) Private clubs.

10 (6) Curb markets operated by the State Agricultural Extension Service.

11 (7) Establishments that prepare or serve food or drink for pay no more
12 frequently than once a month for a period not to exceed two consecutive
13 days, including establishments permitted pursuant to this Part when
14 preparing or serving food or drink at a location other than the permitted
15 locations.

16 (8) Establishments that put together, portion, set out, or hand out only
17 beverages that do not include those made from raw apples or potentially
18 hazardous beverages made from raw fruits or vegetables, using single
19 service containers that are not reused on the premises.

20 (9) Establishments where meat food products or poultry products are
21 prepared and sold and which are under inspection by the North Carolina
22 Department of Agriculture and Consumer Services or the United States
23 Department of Agriculture.

24 (10) Markets that sell uncooked cured country ham or uncooked cured salted
25 pork and that engage in minimal preparation such as slicing, weighing,
26 or wrapping the ham or pork, when this minimal preparation is the only
27 activity that would otherwise subject these markets to regulation under
28 this Part.

29 (11) Establishments that only set out or hand out beverages that are regulated
30 by the North Carolina Department of Agriculture and Consumer
31 Services in accordance with Article 12 of Chapter 106 of the General
32 Statutes.

33 (12) Establishments that only set out or hand out food that is regulated by the
34 North Carolina Department of Agriculture and Consumer Services in
35 accordance with Article 12 of Chapter 106 of the General Statutes."

36 Section 2. This act becomes effective July 1, 2001.