

GENERAL ASSEMBLY OF NORTH CAROLINA

SESSION 1999

S

1

SENATE BILL 1333*

Short Title: Food Estab./Sanit. Reqments.

(Public)

Sponsors: Senators Carter; Harris, Hoyle, Kerr, Martin of Pitt, Metcalf, Purcell, and Robinson.

Referred to: Commerce.

May 18, 2000

A BILL TO BE ENTITLED

1 AN ACT TO REQUIRE ESTABLISHMENTS THAT PREPARE OR SERVE FOOD
2 TO A CERTAIN NUMBER OF REGULAR BOARDERS OR PERMANENT
3 HOUSEGUESTS COMPLY WITH STATE FOOD SANITATION
4 REQUIREMENTS.
5

6 The General Assembly of North Carolina enacts:

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

8 **"§ 130A-250. Exemptions.**

9 The following shall be exempt from this Part:

- 10 (1) Establishments that provide lodging described in G.S. 130A-248(a1)
11 with four or fewer lodging units.
12 (2) Condominiums.
13 (3) Establishments that prepare or serve food or provide lodging to regular
14 boarders or permanent ~~house guests only.~~ houseguests only, except that
15 food sanitation requirements of G.S. 130A-248 apply to establishments
16 that prepare or serve food to 12 or more regular boarders or permanent
17 houseguests.
18 (4) Private homes that occasionally offer lodging accommodations, which
19 may include the providing of food, for two weeks or less to persons

- 1 attending special events, provided these homes are not bed and breakfast
2 homes or bed and breakfast inns.
- 3 (5) Private clubs.
- 4 (6) Curb markets operated by the State Agricultural Extension Service.
- 5 (7) Establishments that prepare or serve food or drink for pay no more
6 frequently than once a month for a period not to exceed two consecutive
7 days, including establishments permitted pursuant to this Part when
8 preparing or serving food or drink at a location other than the permitted
9 locations.
- 10 (8) Establishments that put together, portion, set out, or hand out only
11 beverages that do not include those made from raw apples or potentially
12 hazardous beverages made from raw fruits or vegetables, using single
13 service containers that are not reused on the premises.
- 14 (9) Establishments where meat food products or poultry products are
15 prepared and sold and which are under inspection by the North Carolina
16 Department of Agriculture and Consumer Services or the United States
17 Department of Agriculture.
- 18 (10) Markets that sell uncooked cured country ham or uncooked cured salted
19 pork and that engage in minimal preparation such as slicing, weighing,
20 or wrapping the ham or pork, when this minimal preparation is the only
21 activity that would otherwise subject these markets to regulation under
22 this Part.
- 23 (11) Establishments that only set out or hand out beverages that are regulated
24 by the North Carolina Department of Agriculture and Consumer
25 Services in accordance with Article 12 of Chapter 106 of the General
26 Statutes.
- 27 (12) Establishments that only set out or hand out food that is regulated by the
28 North Carolina Department of Agriculture and Consumer Services in
29 accordance with Article 12 of Chapter 106 of the General Statutes."
- 30 Section 2. This act becomes effective July 1, 2001.