

GENERAL ASSEMBLY OF NORTH CAROLINA
1989 SESSION

CHAPTER 249
SENATE BILL 197

AN ACT TO REQUIRE FOOD SERVICE WORKERS WHO HANDLE
UNWRAPPED FOOD TO WEAR GLOVES OR USE A UTENSIL WHEN
HANDLING UNWRAPPED FOOD.

The General Assembly of North Carolina enacts:

Section 1. G.S. 130A-248(a) reads as rewritten:

"(a) For the protection of the public health, the Commission shall adopt rules governing the sanitation of restaurants, hotels, motels, tourist homes, school cafeterias, summer camps, food or drink stands, sandwich manufacturing operations, mobile food units, pushcarts and other facilities where food or drink is prepared or served for pay or where lodging is provided for pay. The rules shall address, but not be limited to, the establishment of sanitation requirements for cleanliness of floors, walls, ceilings, storage spaces, utensils and other areas and items; adequacy of lighting, ventilation, water supply, sewage collection, treatment and disposal facilities, lavatory facilities, food protection facilities and waste disposal; the cleaning and bactericidal treatment of eating and drinking utensils and other food-contact surfaces; methods of food preparation, transportation, catering, storage and serving; health of employees; and animal and vermin control. Rules of the Commission shall also address the appropriate and reasonable use of gloves or utensils by employees who handle unwrapped food. The rules shall contain a system for grading facilities, such as Grade A, Grade B and Grade C."

Sec. 2. This act shall become effective July 1, 1990.

In the General Assembly read three times and ratified this the 7th day of June, 1989.