GENERAL ASSEMBLY OF NORTH CAROLINA SESSION 1999

HOUSE BILL 1506 RATIFIED BILL

AN ACT TO REQUIRE ESTABLISHMENTS THAT PREPARE OR SERVE FOOD TO A CERTAIN NUMBER OF REGULAR BOARDERS OR PERMANENT FOOD HOUSEGUESTS COMPLY WITH STATE **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:

Establishments that provide lodging described in G.S. 130A-248(a1) (1) with four or fewer lodging units.

Condominiums.

(2) (3) Establishments that prepare or serve food or provide lodging to regular boarders or permanent house guests only. houseguests only. However, the rules governing food sanitation adopted under G.S. 130A-248 apply to establishments that are not regulated under G.S. 130A-235 and that prepare or serve food for pay to 13 or more regular boarders or permanent houseguests who are disabled or who are 55 years of age or older. Establishments to which the rules governing food sanitation are made applicable by this subdivision that are in operation as of 1 July 2000 may continue to use equipment and construction in use on that date if no imminent hazard exists. Replacement equipment for these establishments shall comply with the rules governing food sanitation adopted under G.S. 130A-248.

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

breakfast homes or bed and breakfast inns.

Private clubs.

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

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

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

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

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

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

Section 2. This act becomes effective 1 July 2001.

In the General Assembly read three times and ratified this the 30th day of June, 2000.

		Marc Basnight President Pro Tempore of the Senate	
		James B. Black Speaker of the House of Repre	esentatives
		James B. Hunt, Jr. Governor	
Approved	.m. this	day of	, 2000