

GENERAL ASSEMBLY OF NORTH CAROLINA
SESSION 2015

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HOUSE BILL 520

Short Title: Require Restaurant Training on Food Allergies. (Public)

Sponsors: Representatives Pierce, Holley, Farmer-Butterfield, and Terry (Primary Sponsors).

For a complete list of Sponsors, refer to the North Carolina General Assembly Web Site.

Referred to: Regulatory Reform, if favorable, Health.

April 2, 2015

1 A BILL TO BE ENTITLED
2 AN ACT REQUIRING THE COMMISSION FOR PUBLIC HEALTH TO ADOPT RULES
3 ESTABLISHING FOOD ALLERGY AWARENESS AND SAFETY TRAINING
4 REQUIREMENTS FOR FOOD AND LODGING ESTABLISHMENTS.

5 The General Assembly of North Carolina enacts:

6 **SECTION 1.** G.S. 130A-248(a3) reads as rewritten:

7 "(a3) The rules adopted by the Commission pursuant to subsections (a), (a1), and (a2) of
8 this section shall address, but not be limited to, the following:

9 (1) Sanitation requirements for cleanliness of floors, walls, ceilings, storage
10 spaces, utensils, ventilation equipment, and other areas and ~~items;~~items.

11 (2) Requirements ~~for~~for all of the following:

12 a. Lighting and water ~~supply;~~supply.

13 b. Wastewater collection, treatment, and disposal ~~facilities;~~
14 ~~and~~facilities.

15 c. Lavatory and toilet facilities, food protection, and waste
16 ~~disposal;~~disposal.

17 (3) The cleaning and bactericidal treatment of eating and drinking utensils and
18 other food-contact surfaces. A requirement imposed under this subdivision
19 to sanitize multiuse eating and drinking utensils and other food-contact
20 surfaces does not apply to utensils and surfaces provided in the guest room
21 of the lodging unit for guests to prepare food while staying in the guest
22 room.

23 (3a) The appropriate and reasonable use of gloves or utensils by employees who
24 handle unwrapped ~~food;~~food.

25 (4) The methods of food preparation, transportation, catering, storage, and
26 ~~servicing;~~servicing.

27 (4a) Training requirements for food allergy awareness and safety.

28 (5) The health of ~~employees;~~employees.

29 (6) Animal and vermin ~~control;~~and control.

30 (7) The prohibition against the offering of unwrapped food samples to the
31 general public unless the offering and acceptance of the samples are
32 continuously supervised by an agent of the entity preparing or offering the
33 samples or by an agent of the entity on whose premises the samples are
34 made available. As used in this subdivision, "food samples" means



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1 unwrapped food prepared and made available for sampling by and without
2 charge to the general public for the purpose of promoting the food made
3 available for sampling. This subdivision does not apply to unwrapped food
4 prepared and offered in buffet, cafeteria, or other style in exchange for
5 payment by the general public or by the person or entity arranging for the
6 preparation and offering of such unwrapped food. This subdivision shall not
7 apply to open air produce markets nor to farmer market facilities operated on
8 land owned or leased by the State of North Carolina or any local
9 government.

10 The rules shall contain a system for grading establishments, such as Grade A, Grade B, and
11 Grade C. The rules shall be written in a manner that promotes consistency in both the
12 interpretation and application of the grading system."

13 **SECTION 2.** This act becomes effective October 1, 2015.