

## NORTH CAROLINA GENERAL ASSEMBLY AMENDMENT House Bill 926

AMENDMENT NO.	A	2
(to be filled in by		
Principal Clerk)		
	P	

H926-ATQ-71 [v.1]

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Amends Title [NO] Fourth Edition Date \_\_\_\_\_,2025

Representative K. Hall

1 moves to amend the bill on page 12, lines 41 and 42, by inserting between those lines:

2 3

## "ALLOW OFF-SITE FOOD SERVICE FOR WORKPLACE EVENTS

4 **SECTION 17.3.** G.S. 130A-248 is amended by adding a new subsection to read: 5 "(c4) Notwithstanding any provision of this Part, a permitted food establishment may serve food or drink in a workplace setting at an offsite location for the employees of that designated 6 7 workplace and their invited guests. Food may be sold individually to employees or guests of the 8 designated workplace. The food establishment shall notify the local health department before 9 initiating offsite service at a designated workplace. The food establishment shall provide an 10 offsite location schedule to the local health department upon the request of the local health department. The food establishment shall comply with all of the following requirements, and if 11 12 the local health department inspects the offsite location, only these requirements shall be 13 assessed: 14 All food served at the offsite location shall be prepared and cooked at the (1)permitted food establishment. Food may be assembled during service at the 15 offsite location with no further cooking. 16 17 Assembling and serving food or drink shall only take place indoors. (2)Food or drink shall be protected from contamination during transportation, 18 (3) 19 display, assembling, and service. 20 Utensils used during food service shall be returned to the permitted food (4) establishment to be washed, rinsed, and sanitized. The permitted food 21 establishment shall provide extra serving utensils from the food establishment 22 23 to the offsite location. 24 (5)The food establishment shall utilize Time as a Public Health Control as 25 required in Section 3-501.19 of the NC Food Code. No permitted food establishment shall operate in the same location for more 26 (6)27 than three days in a seven-day period. Food employees shall be employed by the holder of the food establishment 28 (7) 29 permit and at least one food employee shall always be present from the time food or drink leaves the permitted establishment until the end of the serving 30 31 period at the offsite location.





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1	<u>(8)</u>	One food employee present at the offsite establishment location shall be a
2		certified food protection manager as required in 2-102.12 in the NC Food
3		Code.
4	<u>(9)</u>	Hand washing facilities shall be conveniently located, easily accessible, and
5		supplied with water, soap, and single use towels at the offsite location.
6		Portable or plumbed hand washing facilities may be used. Hand-washing
7		facilities for food employees shall not be located in a restroom.
8	(10)	Customers or guests shall not be allowed to serve themselves."".
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SIGNED _		
	Amendment Sponsor	
SIGNED _		
	Committee Chair if Senate Committee Amendment	
ADOPTED	FAILED	TABLED

The official copy of this document, with signatures and vote information, is available in the House Principal Clerk's Office