



This Bill Analysis reflects the contents of the bill as it was presented in committee.

# SENATE BILL 7: Allow Seating for Food Stand Customers

2015-2016 General Assembly

<b>Committee:</b>	House Health, if favorable, Commerce and Job Development	<b>Date:</b>	May 26, 2015
<b>Introduced by:</b>	Sen. Tillman	<b>Prepared by:</b>	Theresa Matula Committee Staff
<b>Analysis of:</b>	PCS to Third Edition S7-CSSH-45		

**SUMMARY:** *The PCS for Senate Bill 7 does the following: 1) allows a food stand to provide tables and not more than eight seats for customers to use while eating or drinking on the premises; and 2) allows pushcarts or mobile food units to prepare and serve food on the premises provided they are based from a permitted commissary or restaurant that is located on the premises of a facility containing at least 3,000 permanent seats.*

### BILL ANALYSIS:

**Section 1** of the PCS for Senate Bill 7 amends G.S. 130A-248 to add a new subsection pertaining to food stands. Notwithstanding Chapter 130A, Article 8, Part 6, Regulation of Food and Lodging Facilities and G.S. 130A-335(e), the new subsection would allow a food stand, without obtaining a restaurant permit, to provide tables and not more than eight (8) seats for customers to use while eating or drinking on the premises. The addition of seats under this subsection will not require further evaluation of the adequacy of the approved sanitary sewage system.

**Section 2** of the PCS allows pushcarts or mobile food units to prepare and serve food on the premises provided they are based from a permitted commissary or restaurant that is located on the premises of a facility containing at least 3,000 permanent seats. Additionally, the following are required:

- Raw meat, poultry, and fish must be prepared in a permitted commissary or restaurant in pre-portioned or ready-to-cook form. Pushcarts or mobile food units that handle raw ingredients must be equipped with a handwashing sink.
- Open food and utensils must be provided with overhead protection or otherwise equipped with individual covers such as domes, chafing lids, or cookers with hinged lids.
- Food equipment and supplies must be located in enclosed areas and protected from environmental contamination when not in operation.

**EFFECTIVE DATE:** Section 1 of the bill would become effective October 1, 2015, the remainder of the bill would become effective when it becomes law.

### CURRENT LAW:

**G.S. 130A-248** pertains to the regulation of food and lodging establishments. G.S. 130A-248(a) requires the Commission for Public Health to adopt rules governing the sanitation of establishments that prepare or serve drink or food for pay.

**G.S. 130A-335** pertains to wastewater collection, treatment and disposal. **G.S. 130A-335(e)** requires the rules of the Commission and the rules of the local board of health to address specified items related to wastewater collection, treatment and disposal systems. The rules regarding required design capacity and



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required design volume for wastewater systems shall provide that exceptions may be granted upon showing that a system is adequate to meet actual daily water consumption. The design of a sewage treatment and disposal system is based on the type and use of the establishment. Flow rates for various establishments including restaurants and food stands are outlined in the rules (15A NCAC 18A.1949).

**15A NCAC 18A.2651** provides the following definitions:

- Food establishment – an operation that is conducted in a mobile, stationary, temporary, or permanent facility or location and where consumption is on or off the premises. It does not include entities exempted in G.S. 130A-250 or those that only serve such items as dip ice cream, popcorn, candied apples, or cotton candy.
- Food stand - a food establishment that prepares or serves food and that does not provide seating facilities for customers to use while eating or drinking.
- Mobile food unit - a food establishment or pushcart designed to be readily moved to vend food.
- Pushcart – a mobile piece of equipment or vehicle used to vend food.
- Commissary – a food establishment that services a mobile food unit or a pushcart.
- Restaurant – a food establishment that prepares or serves food and provides seating.

**15A NCAC 18A.2659** provides that a food establishment must obtain a permit and no permit is issued until an evaluation by the regulatory authority shows that the establishment is in compliance. The regulatory authority is required to impose conditions if necessary to ensure the food establishment remains in compliance.

**15A NCAC 18A.2670** provides general requirements for pushcarts and mobile food units.

**15A NCAC 18A.2671** provides specific requirements for pushcarts.

**15A NCAC 18A .2672** provides specific requirements for mobile food units.