

JOINT LEGISLATIVE OVERSIGHT COMMITTEE ON HEATLH & HUMAN SERVICES

NC Department of Health and Human Services

Update on Bar & Restaurant Inspections

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Chief Deputy Secretary

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Overview

- Over 39,000 food establishments are permitted and inspected by local health departments in North Carolina.
- Each of these establishments adhere to the National Food Code developed by the US Food & Drug Administration (FDA).
- The Food Code is used by NC and other states.



Food Code Protects the Public

- The Food Code provides states with sciencebased standards to protect the public's health.
- The code addresses five major risk factors that contribute to foodborne illness:
 - 1. Food stored at improper, or unsafe temperatures
 - 2. Inadequate cooking, such as undercooking eggs
 - 3. Contaminated, improperly cleaned equipment
 - 4. Food from unsafe sources
 - 5. Poor personal hygiene by food handlers
- Permitting and inspection focuses on these items to ensure food is healthy and safe for purchase

Foodborne Illness Sickens Many



1 in 6 Americans get sick from contaminated food or beverages each year



SOURCE: www.cdc.gov/foodborneburden/2011-foodborne-estimates.html

Food Permits for Bars over the Years

- Prior to 2013, bars which sold certain food for sale to the public were subject to health inspections.
- In 2013, private bars were designated as exempt from health inspections.
- In 2022, the ABC Omnibus bill (SL 2022-44) expanded exemption from private bars to any establishment classified as a "bar" - regardless of whether they prepare or serve food.

And most recently,

 In 2023, SL 2023-129 changed inspection and permitting requirements for certain bars that serve time and temperature-controlled food needs. It requires these bars to obtain a permit from the local health department.

Small # of Bars Impacted by 2023 Law

- SL 2023-129 excludes bars that:
 - Only use food as a garnish
 - Do not prepare or serve food for pay
 - Serve pre-packaged time and temperature controlled foods that the customer opens
 - Are designated as a private club under G.S. 18B-1000(5)
- Impacted bars are only those which prepare and serve food that requires time and/or temperature control (e.g., meat, poultry & seafood) just like the food regulated in 39,000 establishments in NC.

What does Permitting Require?

- Basic requirements of a food establishment include, but are not limited to:
 - Sink for handwashing
 - Area to store food and food supplies
 - Ability to wash pots/pans, plates and cutlery (e.g., dishwasher, 2-compartment sink)
 - Certain equipment, depending on menu/food and food processes

Latest Data on Bars Seeking a Permit

- 84 bars permitted and 144 bars are in plan review at this time.*
- We estimate that about the same number (or fewer) haven't yet begun the permitting process.
- Bars are concerned about:
 - Lack of time to make the required improvements
 - Inadequate equipment
 - Lack of a funding source to make required improvements
 - Lack of available space for the type of food service desired

Efforts to Assist and Educate Bars

What we've done:

- Worked with stakeholders since October 2, 2023, the effective date of SL 2023-129
- Developed & distributed a list of "Frequently Asked questions" to Local Health Departments, the NC Restaurant and Lodging Association, and the NC Bar Owners Association
- On March 19, issued a memo providing an extension to October 1, 2024 to come into compliance
- Regional staff have assisted (and continue to assist) counties, bars to troubleshoot issues

Who we've worked with:

- NC Restaurant and Lodging Association (NCRLA)
- NC Bar Owners Association
- Local Health Departments

If you have other questions, please reach out to NCBarQuestion @dhhs.nc.gov