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Food and Drug Administration of the U.S. Public Health Service. The Nebraska Pure Food Act currently incorporates provisions from the 1995 Food Code. So it's upgraded to 19...or, the 2001 Food Code. The Food Code provides a set of model standards for sanitation, storage, and presentation of food at retail food establishments, that states and local localities may utilize as regulatory standards governing food establishments. The Food Code is revised periodically to keep pace with the regulatory experience and advancements in knowledge of mitigating risk factors known to cause food-borne illnesses. The Nebraska Pure Food Act currently incorporates provisions from the 1995 Food Code. Provisions of the 2001 Food Code are incorporated as provided in Section 4 of the bill. Provisions of the Food Code that are excluded are largely replicated with some modification in either existing sections of the Nebraska Pure Food Act, or new sections added by LB 250. It's helpful to study the explanation of the Section 4 found in the section-by-section summary of the bill found in the committee statements. The most significant changes in the current law include the following. Food establishments would be required to comply with new requirements for cold holding temperatures for potentially hazardous food. Potentially hazardous food held at 45 degrees would be required to be sold or disposed of within four days rather than ten days as is currently allowed. Food stored at 41 degrees would be required to be sold at seven days. The definition of the food establishment regulated by the Nebraska Pure Food Act is modified to no longer exclude all establishments that sell only prepackaged hazardous food. Establishments that sell only snack items listed in Section 5 of the bill would continue to be exempt. Private homes where nonpotentially hazardous food are prepared for sale at a farmers market would be exempt from regulation under the act, provided the consumer has notified at the point of sale that the food was prepared in an uninspected kitchen. The bill would require any food establishment except temporary establishments and mobile food units to have permanent running water located at the same building. Finally, the bill revises inspection fees charged under the act, as explained in section-by-section summary found in the committee statement. The bill would also change the way food establishment fees are set, beginning with fees charged on or after July 1, 2004. Each year, the director would set fees