
A G E N D A I T E M S U M M A R Y

Reference No: CB-95-1992

Draft No: 3

P r i n c e G e o r g e ' s

Meeting Date: 11/24/92

C o u n t y C o u n c i l

Requester: CO. EXEC.

Item Title: An Act to amend food service facilities regulations; repealing certain obsolete provisions; clarifying requirements re hazard analysis critical control point;etc.

Sponsors MC C

Date Presented 9/29/92 **Executive Action** 12/7/92 S
Committee Referral (1) 9/29/92 FP&GO **Effective Date** 1/22/93
Committee Action (1) 10/7/92 FAV(A)
Date Introduced 10/27/92
Pub. Hearing Date (1) 11/24/92 10:30 AM

Council Action (1) 11/24/92 Enacted
Council Votes CA: A_, B_: A_, C_: A_, D_: A_, F_: A_, MC: A_,
M_: -_, P_: A_, WI: A_

Pass/Fail P

Remarks

Drafter: Barbara L. Holtz **Resource** Donald Nork
Office of Law **Personnel:** Health Department

LEGISLATIVE HISTORY

FISCAL POLICY & GOVERNMENT OPERATIONS COMMITTEE DATE: 10/7/92

Committee Vote: Favorable as amended, 5-0 (In favor: Council Members Mills, Castaldi, Casula, Del Giudice and Fletcher).

The Restaurant Association of Maryland supports the goals of this legislation, but is opposed to the passage of this bill with the compliance deadlines.

The following amendments were approved by the Committee:

On page 2, line 5, after "Edition" delete the bracket and insert ", as amended by CB-34-1992].

On page 6, delete lines 1-27.

On page 7, delete lines 1-27.

On page 8, delete lines 1-4.

On page 9, delete lines 23-25 and insert "(b) This Division shall apply to "excluded organizations" as defined by COMAR 10.15.03.02B.20".

On page 11, delete lines 10-15.

On page 12, line 11, delete "Seventy-five (75.00)" and insert "One Hundred (\$100.00).

On page 12, line 13, delete "One Hundred Fifty (\$150.00)" and insert "One hundred seventy-five (\$175.00)".

On page 13, line 24, delete "two (2)" and insert "one (1)".

On page 14, line 11, delete "Sec. 12-106.1." and insert "Sec. 12-105. [Reserved].".

On page 14, line 17, before the word "No", insert "After October 1, 1993,".

On page 14, line 21, before the word "No", insert "After March 1, 1994,".

On page 15, line 24, add the following:

"(6) A person required to obtain a food service manager certification for a food service facility operated by the Board of Education of Prince George's County or by a volunteer fire company or rescue squad shall be exempt from the fee provision of this section."

On page 16, line 11, delete "a" and insert "of".

On page 17, line 25, insert a period after "law" and delete the remaining part of the sentence.

BACKGROUND INFORMATION/FISCAL IMPACT

(Includes reason for proposal, as well as any unique statutory requirements)

This bill will amend certain sections of Subtitle 12, Health, Division 2, Food Service Facilities of the Prince George's County Code. This legislation is necessary to eliminate certain obsolete provisions, clarify requirements concerning hazard analysis critical control point designations, revise toilet facility and penalty fee requirements, and add new regulations for special food service facilities.

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