
SENATE BILL 6500

State of Washington

53rd Legislature

1994 Regular Session

By Senators McAuliffe, M. Rasmussen, Hochstatter, Moore, Wojahn, Vognild, Moyer, Fraser, Winsley, Prentice and Oke

Read first time 01/25/94. Referred to Committee on Health & Human Services.

1 AN ACT Relating to food safety; amending RCW 69.06.010; adding new
2 sections to chapter 69.06 RCW; creating a new section; and repealing
3 RCW 69.06.050.

4 BE IT ENACTED BY THE LEGISLATURE OF THE STATE OF WASHINGTON:

5 **Sec. 1.** RCW 69.06.010 and 1987 c 223 s 5 are each amended to read
6 as follows:

7 It shall be unlawful for any person to be employed in the handling
8 of unwrapped or unpackaged food unless he or she shall furnish and
9 place on file with the person in charge of such establishment, a food
10 and beverage service worker's permit, as prescribed by the state board
11 of health. Such permit shall be kept on file by the employer or kept
12 by the employee on his or her person and open for inspection at all
13 reasonable hours by authorized public health officials. Such permit
14 shall be returned to the employee upon termination of employment.
15 Initial permits shall be valid for two years from the date of issuance.
16 Subsequent renewal permits shall be valid for (~~five~~) three years from
17 the date of issuance for persons whose employment is continuous. A
18 person whose employment lapses for one year or more must be retrained
19 and reexamined under section 2 of this act.

1 NEW SECTION. **Sec. 2.** (1) No less than one manager at each retail
2 food service establishment must be certified by the local health
3 officer as a food safety manager. The certification may be granted to
4 those individuals who have successfully completed a training and
5 examination program that imparts and tests knowledge of the nature,
6 prevention, and control of foodborne disease transmission and of
7 methods for identifying and monitoring critical control points for
8 safeguarding the production, processing, preparation, and serving of
9 food.

10 (2) The state board of health shall establish standards in rule for
11 food service managers who must be certified under this section.

12 NEW SECTION. **Sec. 3.** In consultation with retail food
13 establishment groups, the state board of health shall establish, in
14 rule, standards for a food service quality assurance program that may
15 be implemented on a voluntary basis by a retail food service
16 establishment regulated under this chapter. The standards may contain
17 an ongoing system of quality monitoring and self-assessment based on
18 hazard analysis or critical control point principles, and improved
19 employee training to increase food safety skills. If retail food
20 service establishments choose to implement these standards, the local
21 health officer shall inspect the establishment using the standards, as
22 part of its regular inspections and provide a separate certificate
23 stating compliance with these voluntary standards.

24 NEW SECTION. **Sec. 4.** The department shall implement a public
25 education program regarding safe handling and preparation of food. The
26 goal is to continuously provide the public with the most accurate
27 information available on food handling and safety methods to avoid
28 deadly foodborne illnesses such as E. coli 0157:H7. The program shall
29 involve all relevant entities in the public and private sectors,
30 including print and electronic media, in an effort to target
31 information to food processors, food handlers, and food preparers who
32 may or may not be engaging in these activities in establishments
33 regulated under this chapter.

34 To implement this program, the department shall:

35 (1) Collect and maintain current information on scientifically and
36 educationally sound consumer education regarding safe food handling;

1 (2) In consultation with local public health jurisdictions and the
2 public and private sector partnership established in subsection (3) of
3 this section, disseminate food safety information using any necessary
4 and effective means which may include brochures, consumer hotlines,
5 posters, public service announcements in print and electronic media,
6 and educational curricula for use in schools, retail establishments,
7 and community groups; and

8 (3) Establish a public and private sector partnership including
9 retailers, media, public health officials, educators, child care
10 providers, food processors, and other entities to disseminate this
11 information to any individual or group who may be handling or preparing
12 food.

13 NEW SECTION. **Sec. 5.** Every retail food service establishment
14 shall post, in all food preparation areas, a poster not less than
15 eleven inches by eighteen inches, containing information about the safe
16 handling of foods typically prepared or handled in that area. The
17 state board of health shall determine the specific content of these
18 posters in rule. If the local health officer determines that failure
19 to display posters required under this section constitutes an immediate
20 threat to public health, such failure may result in immediate
21 suspension of a license to operate as a retail food establishment.

22 NEW SECTION. **Sec. 6.** (1) The local health officer shall furnish
23 to an applicant for a permit or renewal of a permit a copy of the
24 latest edition of the food and beverage service worker's manual as
25 prepared by the state department of health.

26 (2) In order to qualify for issuance of a permit or renewal of a
27 permit, the applicant shall demonstrate his or her knowledge of
28 acceptable practices in the sanitary preparation, service, and storage
29 of food and beverages, and the proper sanitation of equipment and
30 facilities by satisfactorily completing training and an examination
31 conducted by the local health officer or his or her authorized
32 representative on such subjects based on the practices and procedures
33 set forth in the food and beverage service workers manual.

34 (3) The board of health shall establish standards in rule for the
35 availability of training and informational material regarding food
36 handling for all persons required to obtain food and beverage service
37 workers permits under this chapter. The standards shall be based on

1 recommendations contained in the public health services improvement
2 plan required by RCW 43.70.520, which shall give consideration to the
3 needs of all segments of the population including those not fluent in
4 English, the functionally illiterate, and individuals with
5 disabilities.

6 NEW SECTION. **Sec. 7.** Owners of food service establishments or, in
7 the case of public entities, supervisors of food service
8 establishments, shall maintain, in a location accessible to employees,
9 an adequate supply of single-service food service gloves. Persons
10 handling food in the food service establishment shall use single
11 service food service gloves as required by the board of health. The
12 board of health shall adopt a rule that sets forth practical parameters
13 for the use of single-service food service gloves.

14 NEW SECTION. **Sec. 8.** (1) If the state board of health fails to
15 adopt any rule necessary to implement sections 2 through 7 of this act
16 by October 1994 rule making for this chapter shall be assumed by the
17 secretary of the department of health.

18 (2) The board of health may delegate any portion of the rule-making
19 authority granted it under this chapter to the secretary of health.

20 NEW SECTION. **Sec. 9.** The legislative budget committee shall,
21 within its available resources, report by July 1997 on the extent to
22 which the terms and provisions of chapter . . ., Laws of 1994 (this
23 act) have been implemented, on the cost of compliance to the public and
24 private sectors, and on the effects of these provisions in reducing the
25 number and associated costs of foodborne illness in Washington.

26 NEW SECTION. **Sec. 10.** RCW 69.06.050 and 1957 c 197 s 5 are each
27 repealed.

28 NEW SECTION. **Sec. 11.** Sections 2 through 8 of this act are each
29 added to chapter 69.06 RCW.

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