SUBSTITUTE HOUSE BILL 2639

State of Washington 65th Legislature 2018 Regular Session

By House Health Care & Wellness (originally sponsored by Representatives Buys, Peterson, Stokesbary, Graves, Stambaugh, Bergquist, Vick, Walsh, Volz, Shea, Blake, and Young)

READ FIRST TIME 02/02/18.

- 1 AN ACT Relating to exempting certain mobile food units from state
- 2 and local regulations pertaining to commissaries or servicing areas;
- 3 and adding a new section to chapter 43.20 RCW.
- 4 BE IT ENACTED BY THE LEGISLATURE OF THE STATE OF WASHINGTON:
- 5 <u>NEW SECTION.</u> **Sec. 1.** A new section is added to chapter 43.20 6 RCW to read as follows:
- o RCW to read as rollows.
- 7 (1) For purposes of this section, the following terms have the 8 following meanings:
- 9 (a) "Commissary" means an approved food establishment where food 10 is stored, prepared, portioned, or packaged for service elsewhere.
- 11 (b) "Mobile food unit" means a readily movable food 12 establishment.
- 13 (c) "Servicing area" means an operating base location to which 14 a mobile food unit or transportation vehicle returns regularly for 15 such things as vehicle and equipment cleaning, discharging liquid or 16 solid wastes, refilling water tanks and ice bins, and boarding food.
- 17 (2) The regulatory authority must approve a request for a mobile 18 food unit to be exempt from state board of health or local health 19 jurisdiction requirements to operate from an approved commissary or 20 servicing area if:

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- 1 (a) The mobile food unit contains all equipment and utensils 2 needed for complete onboard preparation of an approved menu;
 - (b) The mobile food unit is protected from environmental contamination when not in use;

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- (c) The mobile food unit can maintain required food storage temperatures during storage, preparation, service, and transit;
- (d) The mobile food unit has a dedicated handwashing sink to allow frequent handwashing at all times;
- (e) The mobile food unit has adequate water capacity and warewashing facilities to clean all multiuse utensils used on the mobile unit at a frequency specified in state board of health rules;
- 12 (f) The mobile food unit is able to store tools onboard needed 13 for cleaning and sanitizing;
- 14 (g) All food, water, and ice used on the mobile food unit is 15 prepared onboard or otherwise obtained from approved sources;
- 16 (h) Wastewater and garbage will be sanitarily removed from the 17 mobile food unit following an approved written plan or by a licensed 18 service provider; and
- 19 (i) The local health officer approves the menu and plan of 20 operations for the mobile food unit.

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