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SUBSTITUTE SENATE BILL 6500

State of Washington 53rd Legislature 1994 Regular Session

By Senate Committee on Health & Human Services (originally sponsored by Senators McAuliffe, M. Rasmussen, Hochstatter, Moore, Wojahn, Vognild, Moyer, Fraser, Winsley, Prentice and Oke)

Read first time 02/04/94.

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

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- <u>NEW SECTION.</u> **Sec. 2.** (1) No less than one manager at each retail 1 2 food service establishment that prepares potentially hazardous foods 3 must be certified by the local health officer as a food safety manager. 4 The certification may be granted to those individuals who have 5 successfully completed a training and examination program that imparts and tests knowledge of the nature, prevention, and control of foodborne 6 7 disease transmission and of methods for identifying and monitoring 8 critical control points for safeguarding the production, processing, 9 preparation, and serving of food.
- 10 (2) The state board of health, in consultation with the state department of health, the office of superintendent of public instruction, Washington State University cooperative extension service, local health agencies, and retail food establishment groups, shall establish standards in rule for food service managers who must be certified under this section.
- NEW SECTION. Sec. 3. The department shall implement an education program regarding safe handling and preparation of food targeted to both the public and the food industry. The goal is to continuously provide the public with the most accurate information available on food handling and safety methods to avoid deadly foodborne illnesses such as E. coli 0157:H7. The program shall involve all relevant entities in the public and private sectors, including print and electronic media.
 - To implement this program, the department shall:

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- (1) Collect and maintain current information on scientifically and educationally sound consumer education regarding safe food handling;
 - (2) In consultation with local public health jurisdictions and the public and private sector partnership established in subsection (3) of this section, disseminate food safety information using any necessary and effective means which may include brochures, consumer hotlines, posters, public service announcements in print and electronic media, and educational curricula for use in schools, retail establishments, and community groups; and
- 33 (3) Establish a public and private sector partnership including 34 retailers, media, public health officials, educators, child care 35 providers, food processors, and other entities to disseminate this 36 information to any individual or group who may be handling or preparing 37 food.

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- NEW SECTION. Sec. 4. Every retail food service establishment shall develop and display posters or provide alternative forms of public information regarding the safe handling of potentially hazardous foods. The state board of health shall identify the specific content of the public information.
- NEW SECTION. Sec. 5. (1) The local health officer shall make available to an applicant for a food and beverage worker permit or renewal of a permit a copy of the latest edition of the food and beverage service worker's manual as prepared by the state department of health.
- (2) In order to qualify for issuance of a food and beverage worker 11 12 permit or renewal of a permit, the applicant shall demonstrate his or her knowledge of acceptable practices in the sanitary preparation, 13 14 service, and storage of food and beverages, and the proper sanitation 15 of equipment and facilities by satisfactorily completing training and an examination conducted by the local health officer or his or her 16 authorized representative on such subjects based on the practices and 17 18 procedures set forth in the food and beverage service workers manual.
- (3) The board of health, in consultation with the state department 19 of health, the office of superintendent of public instruction, 20 21 Washington State University cooperative extension service, local health 22 agencies, and retail food establishment groups, shall establish 23 standards in rule for the availability of training and informational 24 material regarding food handling for all persons required to obtain food and beverage service workers permits under this chapter. 25 standards shall be based on recommendations contained in the public 26 health services improvement plan required by RCW 43.70.520, which shall 27 give consideration to the needs of all segments of the population 28 29 including those not fluent in English, the functionally illiterate, and 30 individuals with disabilities.
- <u>NEW SECTION.</u> **Sec. 6.** Owners of food service establishments or, in 31 32 the public entities, supervisors of food case of 33 establishments, shall maintain, in a location accessible to employees, an adequate supply of single-service food service gloves. 34 35 handling food in the food service establishment shall use singleservice food service gloves or appropriate utensils as required by the 36 37 state board of health. The state board of health shall adopt a rule

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- 1 that sets forth practical parameters for minimizing hand contact with
- 2 foods.
- 3 <u>NEW SECTION.</u> **Sec. 7.** The state board of health shall adopt any
- 4 rule necessary to implement this act by August 1, 1995.
- 5 <u>NEW SECTION.</u> **Sec. 8.** The legislative budget committee shall,
- 6 within its available resources, report by July 1997 on the extent to
- 7 which the terms and provisions of chapter . . ., Laws of 1994 (this
- 8 act) have been implemented, on the cost of compliance to the public and
- 9 private sectors, and on the effects of these provisions in reducing the
- 10 number and associated costs of foodborne illness in Washington.
- 11 <u>NEW SECTION.</u> **Sec. 9.** RCW 69.06.050 and 1957 c 197 s 5 are each
- 12 repealed.
- 13 <u>NEW SECTION.</u> **Sec. 10.** Sections 2 through 6 of this act are each
- 14 added to chapter 69.06 RCW.

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