Health Care & Wellness Committee

HB 2639

- **Brief Description**: Exempting certain mobile food units from state and local regulations pertaining to commissaries or servicing areas.
- **Sponsors**: Representatives Buys, Peterson, Stokesbary, Graves, Stambaugh, Bergquist, Vick, Walsh, Volz, Shea, Blake and Young.

Brief Summary of Bill

• Exempts certain mobile food units from requirements to store, prepare, portion, and package food in a separate food establishment.

Hearing Date: 1/30/18

Staff: Sydney Sullivan (786-7291) and Jim Morishima (786-7191).

Background:

A mobile food unit is a readily moveable food establishment. All mobile food units must be operated from an approved commissary or servicing area. A mobile food unit must return to the commissary or servicing area to obtain supplies, to complete thorough cleaning, and wash utensils.

A licensed owner of a mobile food unit must submit a plan of operation with the following specifications regarding the mobile food unit:

- menu and food preparation steps;
- floor plan;
- equipment specifications and location;
- finish schedule;
- proposed itinerary or sites to be served;
- source of water and specifications of the on-board plumbing;
- site used for sewage disposal;
- availability of restrooms for employees;

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- operating procedures;
- cleaning schedule; and
- the intended commissary and servicing area.

A local board of health may impose additional requirements to protect against health hazards that are related to the operation of a mobile food unit which may include limiting authorized food preparation steps, prohibiting some menu items, and restricting the mode of a mobile food unit's operation when facilities and equipment are inadequate.

"Commissary" means an approved food establishment where food is stored, prepared, portioned, or packaged for service elsewhere.

"Servicing area" means an operating base location to which a mobile food unit or transportation vehicle returns regularly for such things as vehicle and equipment cleaning, discharging liquid or solid wastes, refilling water tanks and ice bins, and boarding food.

Summary of Bill:

Mobile food units are exempt from all state and local requirements to operate a mobile food unit from an approved commissary or servicing area if:

- all equipment and utensils needed for complete preparation of an approved menu are contained onboard the mobile food unit;
- when not in use, the mobile food unit is protected from environmental contamination;
- the mobile food unit can maintain required temperatures for food storage at all times;
- a dedicated handwashing sink is available for frequent handwashing on the mobile food unit;
- the mobile food unit has adequate water capacity and warewashing facilities to clean all utensils used on the mobile food unit at a rate mandated by the Washington State Board of Health;
- tools for cleaning and sanitizing are stored on a mobile food unit;
- all food, water, and ice are prepared on-board a mobile food unit or obtained from an approved source; and
- all wastewater and garbage is sanitarily removed from a mobile food unit as per an approved written plan, or by a licensed service provider.

Appropriation: None.

Fiscal Note: Available.

Effective Date: The bill takes effect 90 days after adjournment of the session in which the bill is passed.