
Government Operations & Elections Committee

HB 1321

Brief Description: Establishing food and beverage provision and service policies.

Sponsors: Representatives Jinkins, Cody, Green, McCoy, Moeller, Ryu, Fitzgibbon and Kagi.

<p>Brief Summary of Bill</p> <ul style="list-style-type: none">• Requires agencies to adopt and implement a food and beverage service policy.
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Hearing Date: 2/14/13

Staff: Marsha Reilly (786-7135).

Background:

Health and Sustainability Guidelines for Federal Concessions and Vending Operation.

In 2010, the Department of Health and Human Services and the General Services Administration began a collaboration to create the Health and Sustainability Guidelines for Federal Concessions and Vending Operations (Guidelines). The goal of the Guidelines is to assist contractors in increasing healthy food and beverage choices and sustainable practices at federal worksites.

In alignment with the "2010 Dietary Guidelines for Americans," the Guidelines support healthier choices, such as:

- seasonal vegetables and fruits;
- whole grain options, including pasta;
- vegetarian entrees;
- lean meat entrees;
- low-fat milk, yogurt and cottage cheese;
- high fiber, low sugar cereals;
- 100 percent fruit juice;
- freely available drinking water;

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- foods with less sodium; and
- foods free of synthetic sources of trans fats.

The Guidelines also support more sustainable food service practices, such as

- Offering incentives for using reusable beverage containers.
- Using green cleaning and pest control practices.
- Using compostable and bio-based trays, flatware, plates, and bowls.
- Offering food that is organically, locally, or sustainably grown and labeled accordingly.
- Offering seafood identified as 'best choices' or 'good alternatives' on the Monterey Bay Aquarium's Seafood Watch List or certified by the Marine Stewardship Council (or equivalent program).

Summary of Bill:

By January 1, 2014, all agencies must adopt, and begin implementation of, a food and beverage service policy (policy). The minimum standard shall be based on the General Services Administration document, the Guidelines. Each agency's policy must be fully implemented no later than December 13, 2014.

The policy must apply to food and beverages: (1) provided by state agencies for their employees and guests at meetings; (2) made available to employees of state agencies and guests in vending machines or through on-site vendors in all buildings, facilities, and properties owned or leased by the state; (3) prepared on-site by private operators and state-operated cafeterias and cafes sold to state employees and the public; and (4) provided to custodial populations, including clients, inmates, and patients.

The Department of Health (DOH) shall provide guidance to all agencies and may provide technical support to assist in implementation of the policy. The departments of Social and Health Services and Corrections may identify special populations with particular health or religious dietary needs exempted from the policy.

The DOH must report to the Legislature summarizing the implementation of the policy, changes needed to food provision and service practices, any savings and other benefits realized through the policy, and recommendations for any policy modifications.

The policy does not apply to food provided in support of training programs conducted by the Washington State Patrol; food provided to other criminal justice training programs, such as training for park rangers; and food provided at the Criminal Justice Training Center.

Appropriation: None.

Fiscal Note: Not requested.

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