

FINAL BILL REPORT

SHB 2639

C 167 L 18
Synopsis as Enacted

Brief Description: Exempting certain mobile food units from state and local regulations pertaining to commissaries or servicing areas.

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

House Committee on Health Care & Wellness
Senate Committee on Agriculture, Water, Natural Resources & Parks

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;
- 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, or restricting the mode of a mobile food unit's operation when facilities and equipment are inadequate.

This analysis was prepared by non-partisan legislative staff for the use of legislative members in their deliberations. This analysis is not a part of the legislation nor does it constitute a statement of legislative intent.

"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 vehicle and equipment cleaning, discharging liquid or solid wastes, refilling water tanks and ice bins, or boarding food.

Summary:

The regulatory authority must approve a mobile food unit's request for exemption 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 the mobile food unit;
- all food, water, and ice are prepared on-board the mobile food unit or obtained from an approved source;
- all wastewater and garbage is sanitarily removed from the mobile food unit as per an approved written plan, or by a licensed service provider; and
- the local health officer approves the mobile food unit's menu and plan of operations.

Votes on Final Passage:

House	98	0
Senate	49	0

Effective: June 7, 2018