

CERTIFICATION OF ENROLLMENT

SUBSTITUTE HOUSE BILL 2639

65th Legislature
2018 Regular Session

Passed by the House February 14, 2018
Yeas 98 Nays 0

Speaker of the House of Representatives

Passed by the Senate February 27, 2018
Yeas 49 Nays 0

President of the Senate

Approved

Governor of the State of Washington

CERTIFICATE

I, Bernard Dean, Chief Clerk of the House of Representatives of the State of Washington, do hereby certify that the attached is **SUBSTITUTE HOUSE BILL 2639** as passed by House of Representatives and the Senate on the dates hereon set forth.

Chief Clerk

FILED

**Secretary of State
State of Washington**

SUBSTITUTE HOUSE BILL 2639

Passed Legislature - 2018 Regular Session

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 NEW SECTION. **Sec. 1.** A new section is added to chapter 43.20
6 RCW to read as follows:

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:

- 1 (a) The mobile food unit contains all equipment and utensils
2 needed for complete onboard preparation of an approved menu;
- 3 (b) The mobile food unit is protected from environmental
4 contamination when not in use;
- 5 (c) The mobile food unit can maintain required food storage
6 temperatures during storage, preparation, service, and transit;
- 7 (d) The mobile food unit has a dedicated handwashing sink to
8 allow frequent handwashing at all times;
- 9 (e) The mobile food unit has adequate water capacity and
10 warewashing facilities to clean all multiuse utensils used on the
11 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 sanitarilly 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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