
SENATE BILL 5605

State of Washington

69th Legislature

2025 Regular Session

By Senators Frame, Shewmake, Chapman, Hasegawa, Holy, Lovelett, Lovick, Nobles, and Valdez

Read first time 01/31/25. Referred to Committee on Agriculture & Natural Resources.

1 AN ACT Relating to the operation, authorization, and permitting
2 of microenterprise home kitchens; adding a new section to chapter
3 69.07 RCW; adding a new section to chapter 70.54 RCW; adding a new
4 chapter to Title 69 RCW; creating new sections; and providing
5 expiration dates.

6 BE IT ENACTED BY THE LEGISLATURE OF THE STATE OF WASHINGTON:

7 NEW SECTION. **Sec. 1.** The definitions in this section apply
8 throughout this chapter unless the context clearly requires
9 otherwise.

10 (1) "Domestic residence" means a single-family dwelling or an
11 area within a rental unit where a single person or family actually
12 resides. "Domestic residence" does not include:

13 (a) A group or communal residential setting within any type of
14 structure; or

15 (b) An outbuilding, shed, barn, or other similar structure.

16 (2) "Home kitchen" means a kitchen primarily intended for use by
17 the residents of a home. It may contain one or more stoves or ovens,
18 which may be a double oven, designed for residential use.

19 (3) "Internet food service intermediary" means an entity that
20 facilitates the sale of home-cooked meals offered by a

1 microenterprise home kitchen operation through the entity's digital
2 network.

3 (4) (a) "Microenterprise home kitchen operation" means a food
4 facility that is operated by a person in the person's primary
5 domestic residence where food is stored, handled, and prepared for
6 consumers.

7 (b) "Microenterprise home kitchen operation" does not include a
8 cottage food operation as defined in RCW 69.22.010.

9 (5) "Permitted area" means the portion of a domestic residence
10 housing a home kitchen where the preparation, packaging, storage, or
11 handling of microenterprise home kitchen operation products occurs.

12 (6) "Potentially hazardous food" means foods requiring
13 temperature control for safety because they are capable of supporting
14 the rapid growth of pathogenic or toxigenic microorganisms, or the
15 growth and toxin production of clostridium botulinum.

16 (7) "Regulatory authority" means the local, state, or federal
17 enforcement body or authorized representative having jurisdiction
18 over the food establishment. The local health jurisdiction, acting
19 through the local health officer, is the regulatory authority for the
20 activity of a food establishment, except as otherwise provided by
21 law.

22 (8) "State board" means the state board of health.

23 (9) "Third-party delivery service" means an outsourced entity
24 that provides delivery logistics of purchased meals from vendor to
25 consumer.

26 NEW SECTION. **Sec. 2.** (1) The state board shall adopt rules for
27 the authorization, operation, and regulation of microenterprise home
28 kitchen operations by July 1, 2027.

29 (2) Microenterprise home kitchen operations may engage in one or
30 more of the following activities, subject to rules adopted pursuant
31 to this section:

32 (a) The direct sale to consumers of food products to be consumed
33 at a location other than the premises of the microenterprise home
34 kitchen operation, whether delivered directly to the consumer by the
35 microenterprise home kitchen operation or by an intermediary; and

36 (b) Catering activities in which a specific menu and amount of
37 food is prepared on the premises of the microenterprise home kitchen
38 operation for service to a customer at a different location.

1 (3) Rules adopted pursuant to this section must provide that
2 microenterprise home kitchen operations are subject to the following
3 restrictions:

4 (a) Food preparation may not involve processes that require a
5 hazard analysis critical control point plan from the department of
6 health, the production, service, or sale of raw milk or raw milk
7 products, as identified in RCW 15.36.012, curing of meats, or the
8 service or sale of raw oysters or other shellfish;

9 (b) The operation may sell no more than 30 individual meals per
10 day, or the approximate equivalent in meal components when sold
11 separately, and no more than 90 individual meals or the approximate
12 equivalent in meal components when sold separately, per week;

13 (c) The local health jurisdiction may decrease the limit on the
14 number of individual meals in (b) of this subsection according to the
15 food preparation capacity of the microenterprise home kitchen
16 operation, but shall not, in any case, increase the limit of the
17 number of individual meals;

18 (d) Products produced by a microenterprise home kitchen operation
19 must be sold by the operator, employee, or household member directly
20 to the consumer. Direct sales at venues such as farmers markets,
21 craft fairs, and charitable organization functions are permitted;

22 (e) The operation may not engage in indirect sales to consumers,
23 ship food, conduct mail order sales, or sell food by consignment or
24 wholesale;

25 (f) Food products prepared in a microenterprise home kitchen
26 operation may not be delivered outside of the state by the operator
27 of the microenterprise home kitchen operation unless allowed in the
28 state of delivery;

29 (g) Food produced in a microenterprise home kitchen operation may
30 not be delivered by a third-party delivery service or internet food
31 service intermediary;

32 (h) An internet food service intermediary must conspicuously post
33 any fees associated with its digital network in high school
34 equivalent English and notify microenterprise home kitchen operations
35 in writing 30 days in advance of any fee change exceeding a two
36 percent increase;

37 (i) The microenterprise home kitchen operation must post any
38 inspection scores, grades, or other evaluation records required by
39 the local health jurisdiction at the entry of the operation during

1 business hours and on any internet page or internet food service
2 intermediary that is offering the operation's food for sale;

3 (j) Food produced in a microenterprise home kitchen operation may
4 not be held hot for more than two hours before pickup or delivery;

5 (k) Food produced in a microenterprise home kitchen operation
6 must be prepared, cooked, and served on the same day, and may not be
7 held overnight; and

8 (l) Family or household members of the permittee may assist with
9 the microenterprise home kitchen operation without being classified
10 as employees, provided that they are supervised by the permittee and
11 have secured a food and beverage service worker's permit under
12 chapter 69.06 RCW.

13 (4) Rules adopted pursuant to this section may include, but are
14 not limited to, the following requirements:

15 (a) The restrictions provided in subsection (3) of this section;

16 (b) The application for and renewal of permits as provided in
17 section 4 of this act;

18 (c) Inspections as provided in section 4 of this act;

19 (d) Sanitary procedures;

20 (e) Facility, equipment, and utensil requirements;

21 (f) Labeling specificity beyond the requirements of this section;

22 (g) Requirements for clean water sources and waste and wastewater
23 disposal; and

24 (h) Requirements for washing and other hygienic practices.

25 (5) Microenterprise home kitchen operations must follow the
26 requirements of the current food service code in chapter 246-215 WAC,
27 unless otherwise exempted. Rules adopted pursuant to this section
28 must exempt microenterprise home kitchen operations from the
29 following provisions of the food service code, chapter 246-215 WAC:

30 (a) Handwashing facilities requirements, provided that a sink
31 with one or two large tubs placed next to it is used for washing,
32 rinsing, and sanitizing; and warm water, soap, and disposable paper
33 towels are available and used in the identified primary toilet room
34 and microenterprise home kitchen operation area by all persons
35 working in the microenterprise home kitchen operation;

36 (b) Requirements relating to posting of "no smoking or vaping"
37 signs;

38 (c) Limitations on employee consumption of food, drink, marijuana
39 or vapor products, or tobacco outside of designated areas when not
40 preparing food for sale;

1 (d) Display guard, cover, and container requirements. However,
2 the operator must ensure that no infants, small children, pets, or
3 unauthorized individuals are present during preparation, packaging,
4 handling, or processing. When food is left out uncovered on a kitchen
5 counter or table due to processing steps, such as cooling, active
6 controls are in place to prevent inadvertent contamination. Active
7 controls may include presence of the permittee or an employee or use
8 of child or pet barriers;

9 (e) Limitations on outdoor display and sale of foods;

10 (f) Requirements to provide clean drinking cups and tableware;

11 (g) Requirements pertaining to the characteristics and
12 certification of utensils and equipment, provided that the utensils
13 and equipment are designed to retain their characteristic qualities
14 under normal use conditions;

15 (h) Requirements pertaining to the characteristics, construction,
16 and multiuse of food-contact and nonfood-contact surfaces, provided
17 that food-contact surfaces are smooth, easily cleanable, and in good
18 repair;

19 (i) Requirements pertaining to the characteristics, construction,
20 and disassembly of clean in place equipment;

21 (j) Limitations on the use of wood as a food-contact surface and
22 in connection with other equipment;

23 (k) Any requirement relating to ventilation, provided that gases,
24 odors, steam, heat, grease, vapors, and smoke are able to escape from
25 the kitchen, unless a serious risk of fire exists;

26 (l) Requirements that cold or hot holding equipment used for
27 potentially hazardous food be equipped with integral or permanently
28 affixed temperature measuring devices or product mimicking sensors;

29 (m) Requirements pertaining to the installation of fixed, floor-
30 mounted, and table-mounted equipment;

31 (n) Dedicated laundry facility requirements, provided that linens
32 used in connection with the microenterprise home kitchen operation
33 must be laundered separately from the household and other laundry;

34 (o) Requirements pertaining to water, plumbing, drainage, and
35 waste, provided that microenterprise home kitchen operations that
36 have a private water supply have the supply tested at least 60 days
37 prior to permitting and at least annually thereafter and demonstrate
38 through a written record of testing that the water supply is potable
39 and provided that microenterprise home kitchen operations that have a

1 private on-site sewage system have had the system inspected within
2 one year prior to permitting;

3 (p) Any requirement that a microenterprise home kitchen operation
4 have more than one toilet facility or that access to the toilet
5 facility not require passage through the food preparation, food
6 storage, or utensil washing areas;

7 (q) Light intensity, light source, and lightbulb requirements,
8 provided that food preparation areas are well-lighted by natural or
9 artificial light whenever food is being prepared;

10 (r) Requirements to provide and use lockers, storage facilities,
11 and designated dressing areas, and that microenterprise home kitchen
12 operation premises be free of litter and items that are unnecessary
13 to the operation, provided that personal effects and clothing not
14 ordinarily found in a microenterprise home kitchen operation are
15 placed or stored away from food preparation areas and dressing takes
16 place outside of the kitchen;

17 (s) Limitations on the presence and handling of animals, such as
18 domestic, service, or patrol animals, provided that a pet control
19 plan that precludes pet entry or access to all areas of the
20 microenterprise home kitchen operation during food cooking or
21 preparation is in place;

22 (t) Requirements pertaining to floor, wall, and ceiling surfaces,
23 provided that the floor, wall, and ceiling surfaces of the kitchen,
24 storage, and toilet areas are smooth, of durable construction, and
25 easily cleanable with no limitations on the use of wood, tile, and
26 other nonfiber floor surfaces ordinarily used in residential
27 settings; and

28 (u) All prohibitions and limitations on the use of a kitchen in a
29 private home as a microenterprise home kitchen operation, provided
30 that food is not prepared in designated sleeping quarters. Open
31 kitchens adjacent to living and sleeping areas, kitchens in
32 efficiency, studio, and loft-style residences, and kitchens without
33 doors at all points of ingress and egress may be used in
34 microenterprise home kitchen operations.

35 (6) For the purposes of this section, "meal" means the amount or
36 quantity of food intended to be consumed by one person in one
37 sitting. A meal may include, but is not limited to, a main dish,
38 appetizers, side dishes, beverages, baked goods, or desserts.

1 NEW SECTION. **Sec. 3.** (1) The state department of health must
2 develop a sample permit and form for permit applications. A
3 microenterprise home kitchen operation must obtain a permit from the
4 local health jurisdiction, on forms developed by the local health
5 jurisdiction or state department of health. The local health
6 jurisdiction may require a microenterprise home kitchen operation to
7 renew its permit annually. All applications for permits and permit
8 renewals must be made on forms developed by the local health
9 jurisdiction or state department of health and be accompanied by an
10 inspection fee as provided in section 4 of this act.

11 (2) As part of the application for a permit to operate as a
12 microenterprise home kitchen operation, an applicant shall submit to
13 the local health jurisdiction written standard operating procedures
14 that include all of the following information:

15 (a) A menu stating the foods to be offered;

16 (b) All food types or products that will be handled;

17 (c) The proposed procedures and methods of food preparation and
18 handling;

19 (d) A description of all food preparation surfaces, including how
20 they will be cleaned and how often they will be cleaned;

21 (e) Procedures, methods, and schedules for cleaning utensils,
22 equipment, and for the disposal of refuse;

23 (f) How food will be maintained at the required holding
24 temperatures pending pickup by consumer or during delivery if
25 delivered by the operator;

26 (g) Procedures for food storage, which must meet the requirement
27 that all food be stored at least six inches off the floor and include
28 how prepared food will be stored prior to sale or delivery;

29 (h) A description of packaging for food;

30 (i) When meat and dairy products will be purchased and stored,
31 including for how long such products will be stored prior to use;

32 (j) Cooking temperatures and how temperatures for cooked foods
33 will be measured;

34 (k) How the microenterprise home kitchen operation will prevent
35 anyone other than the approved and trained food service handler from
36 accessing the kitchen while foods are being prepared;

37 (l) A description of adequate refrigeration capacity as
38 appropriate to the menu; and

39 (m) Days and times that the home kitchen may potentially be
40 utilized as a microenterprise home kitchen operation. The listed days

1 and times are provided only for informational purposes and are not
2 binding on the permit holder's actual operations.

3 (3) A permit may, as appropriate, require additional
4 refrigeration capacity that is available and readily installable for
5 home consumers.

6 (4) The application for a permit is not required to include
7 public water supply and sewage descriptions, and these systems are
8 not required to be reviewed for permit approval.

9 (5) Operating plans must be made on forms developed by the local
10 health jurisdiction and be accompanied by a review fee as provided in
11 section 4 of this act.

12 (6) A microenterprise home kitchen operation permitted under this
13 section must include a signed document attesting, by opting to become
14 permitted, that the operator of the permitted microenterprise home
15 kitchen operation understands that the local health jurisdiction will
16 seek to enter the permitted area of the domestic residence housing
17 the microenterprise home kitchen operation for the purposes of
18 inspections pursuant to section 4 of this act. Nonemergency
19 inspections may occur when the permit holder or permit holder's agent
20 is present and only during the normal business hours of the operation
21 with reasonable advance notice, by appointment, or pursuant to a
22 search warrant. Under ordinary circumstances, advance notice provided
23 at least two business days prior is considered reasonable advance
24 notice for purposes of this section. The name and information of the
25 inspector entering the home must be provided. Absent a search
26 warrant, the local health inspector may not enter a home when only
27 minors are present.

28 (7) For purposes of permitting, the permitted area includes the
29 home kitchen, food storage, utensils and equipment, toilet room,
30 janitorial or cleaning facilities, outdoor cooking facilities, and
31 refuse storage area. Food operations may not be conducted outside of
32 the permitted areas.

33 (8)(a) The local health jurisdiction shall issue a permit after
34 an initial inspection and review of the microenterprise home kitchen
35 operation's standard operating procedure have determined that the
36 proposed microenterprise home kitchen operation and its method of
37 operation comply with the requirements of this chapter.

38 (b) The local health jurisdiction may not require a
39 microenterprise home kitchen operation to comply with food safety

1 requirements that are different from, or in addition to, the
2 requirements of this chapter.

3 (9) In addition to the provision of any information required by
4 the local health jurisdiction on forms developed under subsection (1)
5 of this section and the payment of all fees, an applicant for a
6 permit or a permit renewal as a microenterprise home kitchen
7 operation must also provide documentation that the operator is a
8 certified food protection manager under WAC 246-215-02107 and that
9 all other individuals to be involved in the preparation of
10 microenterprise home kitchen operation foods have secured a food and
11 beverage service worker's permit under chapter 69.06 RCW.

12 (10) A permit, once issued, is nontransferable. A permit is valid
13 only for the person and location specified by that permit and, unless
14 suspended or revoked for cause, for the time period indicated.

15 (11) The permit, or an accurate copy thereof, must be retained by
16 the operation on-site and displayed at all times the microenterprise
17 home kitchen operation is in operation.

18 NEW SECTION. **Sec. 4.** (1) The permitted area of a
19 microenterprise home kitchen operation must be inspected for basic
20 hygiene by the local health jurisdiction before initial permitting
21 under section 3 of this act and may, at the discretion of the local
22 health jurisdiction, be inspected up to once per year after initial
23 permitting only when the permit holder or permit holder's agent is
24 present and with reasonable advance notice, by appointment, or
25 pursuant to a search warrant. In addition, the local health
26 jurisdiction may inspect the permitted area of a microenterprise home
27 kitchen operation at any time in response to a foodborne outbreak or
28 other public health emergency when the permit holder or permit
29 holder's agent grants access, by appointment, or pursuant to a search
30 warrant. The authority of a local health jurisdiction to inspect a
31 microenterprise home kitchen operation includes the authority to
32 inspect any records required to be kept under the provisions of this
33 chapter. For any inspection, the local health jurisdiction shall
34 document the reason for the inspection, shall maintain such
35 documentation on file with the microenterprise home kitchen
36 operation's permit, and shall provide the reason for the inspection
37 in writing to the operator of the microenterprise home kitchen
38 operation. The inspector's access is limited to the permitted area.

1 (2) When a local health jurisdiction conducts a basic hygiene
2 inspection, the local health jurisdiction shall, at a minimum,
3 inspect for the following:

4 (a) That the permitted microenterprise home kitchen operation
5 understands that no person other than the permittee, or a person
6 under the direct supervision of the permittee, may be engaged in the
7 processing, preparing, packaging, or handling of any microenterprise
8 home kitchen operation food products or be in the home kitchen during
9 the preparation, packaging, or handling of any microenterprise home
10 kitchen operation food products;

11 (b) That no microenterprise home kitchen operation food
12 preparation, packaging, or handling is occurring in the
13 microenterprise home kitchen operation concurrent with any other
14 domestic activities such as family meal preparation, dishwashing,
15 clothes washing or ironing, kitchen cleaning, or guest entertainment,
16 except that this subsection (2)(b) may not be construed so as to
17 prohibit a microenterprise home kitchen operation from offering
18 cooking classes within the home kitchen;

19 (c) That no infants, small children, or pets are in the
20 microenterprise home kitchen operation during the preparation,
21 packaging, or handling of any microenterprise home kitchen operation
22 food products;

23 (d) That all food-contact surfaces, equipment, and utensils used
24 for the preparation, packaging, or handling of any microenterprise
25 home kitchen operation food products are washed, rinsed, and
26 sanitized before each use;

27 (e) That all food preparation and food and equipment storage
28 areas are maintained free of rodents and insects; and

29 (f) That all persons involved in the preparation and packaging of
30 microenterprise home kitchen operation food products:

31 (i) Have obtained a food and beverage service worker's permit
32 under chapter 69.06 RCW;

33 (ii) Are not preparing meals for sale in the home kitchen when
34 ill with a communicable disease or condition;

35 (iii) Wash their hands before any food preparation and food
36 packaging activities; and

37 (iv) Avoid bare hand contact with ready-to-eat foods through the
38 use of single-service gloves, bakery papers, tongs, or other
39 utensils.

1 (3) Nonemergency inspections may occur only during the normal
2 business hours of the microenterprise home kitchen operation when the
3 permit holder or permit holder's agent is present and with reasonable
4 advance notice, by appointment, or pursuant to a search warrant.
5 Under ordinary circumstances, advance notice provided at least two
6 business days prior is considered reasonable for purposes of this
7 section.

8 (4) Should the local health jurisdiction be denied access to the
9 permitted area of a domestic residence housing a microenterprise home
10 kitchen operation where access was sought for the purposes of
11 enforcing or administering this chapter, the local health
12 jurisdiction may:

13 (a) Issue a closure notice to be posted on the premises in a
14 conspicuous location during normal business hours of the operation
15 for potential patrons and require that either the production or sale,
16 or both, of food products cease immediately; and

17 (b) Apply to any court of competent jurisdiction for a search
18 warrant authorizing access to the permitted area of a domestic
19 residence housing a permitted microenterprise home kitchen operation,
20 upon which the court may issue a search warrant for the purposes
21 requested.

22 (5) The local health jurisdiction may charge a fee for issuing or
23 renewing microenterprise home kitchen operations as authorized by RCW
24 70.05.060.

25 (6) Access provided under this section is limited to the
26 permitted area of the microenterprise home kitchen operation, during
27 the posted operating hours of the microenterprise home kitchen
28 operation, and solely for the purpose of enforcing or administering
29 this chapter.

30 NEW SECTION. **Sec. 5.** (1) When a local health jurisdictions
31 determines that any person is engaging in a microenterprise home
32 kitchen operation without a valid permit issued under section 3 of
33 this act, or an operator of a microenterprise home kitchen operation
34 is violating any provision of this chapter or any rule adopted under
35 this chapter, the local health jurisdiction may impose penalties or
36 conditions as provided in this section.

37 (2)(a) For the first violation within a two-year period, the
38 local health jurisdiction must hold an administrative conference with

1 the operator of the microenterprise home kitchen operation, which may
2 include, as appropriate, an offer of technical assistance.

3 (b) For the second or subsequent violation within a two-year
4 period, the local health jurisdiction may initiate one, or a
5 combination of one or more, of the following compliance methods:

6 (i) A written warning;

7 (ii) Placing the microenterprise home kitchen operation on
8 probation, which may include setting conditions for continued
9 operation of the microenterprise home kitchen operation during the
10 probation period and, if the individual is operating without a valid
11 permit, an administrative fine;

12 (iii) Suspending the permit of the microenterprise home kitchen
13 operation;

14 (iv) Revoking the permit of the microenterprise home kitchen
15 operation; and

16 (v) Issuing fees to cover the cost of inspections prior to a
17 microenterprise home kitchen operation preparing food after
18 suspension or revocation.

19 (3) The operation of a microenterprise home kitchen operation
20 cannot be used as legal grounds for eviction, unless specifically
21 identified in a lease agreement.

22 NEW SECTION. **Sec. 6.** (1) If a local health jurisdiction seeks
23 to deny, suspend, or revoke any permit provided for in this chapter,
24 it may do so if, after conducting a hearing, it is determined that a
25 permittee has committed any of the following acts:

26 (a) Refused, neglected, or failed to comply with the provision of
27 this chapter, any rule adopted to administer this chapter, or any
28 lawful order of the local health jurisdiction;

29 (b) Refused, neglected, or failed to keep and maintain records
30 required by this chapter or to make the records available when
31 requested pursuant to the provisions of this chapter;

32 (c) Consistent with section 4 of this act, refused the local
33 health jurisdiction access to the permitted area of a domestic
34 residence housing a microenterprise home kitchen operation for the
35 purpose of carrying out the provisions of this chapter;

36 (d) Consistent with section 4 of this act, refused the local
37 health jurisdiction access to any records required to be kept under
38 the provisions of this chapter; or

1 (e) Exceeded the meal preparation limits provided in section 2 of
2 this act.

3 (2) The local health jurisdiction may summarily suspend a permit
4 issued under this chapter, whether or not the permittee has been
5 found to have committed a prior violation, if the health officer or
6 designee finds that a microenterprise home kitchen operation is
7 operating under conditions that constitute an immediate danger to
8 public health or if the local health jurisdiction is denied access to
9 the permitted area of a domestic residence housing a microenterprise
10 home kitchen operation and records where the access was sought for
11 the purposes of enforcing or administering this chapter.

12 NEW SECTION. **Sec. 7.** (1) A microenterprise home kitchen
13 operation shall be a permitted use of residential property in any
14 residential dwelling for zoning purposes if the microenterprise home
15 kitchen operation:

16 (a) Abstains from posting signage or outdoor displays advertising
17 the microenterprise home kitchen operation;

18 (b) Is in compliance with applicable local noise ordinances.

19 (2) No city or county shall prohibit the operation of, require a
20 permit to operate, require a rezone of property to operate, levy fees
21 upon, or impose any other restriction on a microenterprise home
22 kitchen operation in any residential dwelling for zoning purposes.

23 (3) The operation of a microenterprise home kitchen operation
24 shall not be considered in conflict with a comprehensive plan or
25 other land use designations.

26 (4) This section does not supersede or otherwise limit the
27 investigative and enforcement authority of the city, county, or city
28 and county with respect to violations of its nuisance ordinances.

29 (5) The use of a residence for the purposes of a microenterprise
30 home kitchen operation does not constitute a change of occupancy for
31 purposes of local building and fire codes.

32 (6) A microenterprise home kitchen operation shall be considered
33 a residence for the purposes of the state building code and local
34 building and fire codes.

35 (7) If there are multiple local agencies involved in the issuance
36 of any type of permit, license, or other authorization to a
37 microenterprise home kitchen operation, the governing body of the
38 city or county must designate one lead local agency that shall be
39 vested with the sole authority to accept all applications for, to

1 collect all fees for, and to issue, any permit, license, or other
2 authorization required for a microenterprise home kitchen operation
3 to operate in the city or county. A local agency other than the lead
4 local agency shall not accept any applications for, collect any fees
5 for, nor issue, any permits for the same purpose.

6 NEW SECTION. **Sec. 8.** Except as otherwise provided in this
7 chapter, a microenterprise home kitchen operation with a valid permit
8 under section 3 of this act is not subject to the provisions of
9 chapter 69.07 RCW or to permitting and inspection by the department
10 of agriculture.

11 NEW SECTION. **Sec. 9.** A new section is added to chapter 69.07
12 RCW to read as follows:

13 (1) This chapter does not apply to a microenterprise home kitchen
14 operation with a valid permit under section 3 of this act.

15 (2) This section expires June 30, 2027.

16 NEW SECTION. **Sec. 10.** A new section is added to chapter 70.54
17 RCW to read as follows:

18 (1) The department of health shall compile and maintain, in a
19 manner and format readily accessible by the public, statistics
20 related to the number and distribution of microenterprise home
21 kitchen operations permitted pursuant to section 3 of this act.

22 (2) This section expires June 30, 2027.

23 NEW SECTION. **Sec. 11.** In compliance with RCW 43.01.036 and by
24 July 1, 2027, the state department of health must submit a report to
25 the legislature reviewing the program adopted in this act and
26 providing recommendations for necessary legislation regarding the
27 program adopted in this act.

28 NEW SECTION. **Sec. 12.** Sections 1 through 8, 13, and 15 of this
29 act constitute a new chapter in Title 69 RCW.

30 NEW SECTION. **Sec. 13.** This chapter expires December 31, 2029.

31 NEW SECTION. **Sec. 14.** If specific funding for the purposes of
32 this act, referencing this act by bill or chapter number, is not

1 provided by June 30, 2025, in the omnibus appropriations act, this
2 act is null and void.

3 NEW SECTION. **Sec. 15.** The obligation of local governments to
4 comply with the requirements established in sections 2 through 6 of
5 this act is contingent on the provision of state funding to local
6 governments for the specific purpose of complying with these
7 requirements.

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