

1 **SENATE FLOOR VERSION**

2 February 25, 2019

3 COMMITTEE SUBSTITUTE
4 FOR

5 SENATE BILL NO. 606

By: McCortney and Dossett of
the Senate

and

Bush of the House

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9 An Act relating to sellers of food; defining terms;
10 creating and requiring certain permit; specifying
11 location; setting forth criteria for food and
12 beverages to be sold; requiring certain features;
13 setting forth certain provisions related to
14 sanitation and security; requiring certain routine
15 service; requiring certain signage; assigning certain
responsibilities to permit holder and providing for
certain agreement; directing State Department of
Health to establish certain fees; requiring sales tax
permit and collection of sales tax; providing for
promulgation of rules; providing for codification;
and providing an effective date.

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18 BE IT ENACTED BY THE PEOPLE OF THE STATE OF OKLAHOMA:

19 SECTION 1. NEW LAW A new section of law to be codified
20 in the Oklahoma Statutes as Section 1-1118.1 of Title 63, unless
21 there is created a duplication in numbering, reads as follows:

22 A. As used in this section:

23 1. "Unattended food establishment" means an operation that
24 provides packaged foods or whole fruit using an automated payment

1 system and has controlled entry not accessible by the general
2 public. An unattended food establishment shall not be considered a
3 food establishment as used in Section 1-1118 of Title 63 of the
4 Oklahoma Statutes; and

5 2. "Controlled entry" means selective restriction or limitation
6 of access to a place or location.

7 B. The State Department of Health shall create a permit for
8 unattended food establishments and establish criteria and a
9 procedure for approval or denial of such permits. No unattended
10 food establishment shall operate until the establishment has
11 obtained a permit.

12 C. The unattended food establishment shall be located in the
13 interior of a building that is not accessible by the general public.
14 Access to the establishment shall be limited to a defined
15 population, including but not limited to employees or occupants of
16 the building where the establishment is located.

17 D. 1. Only commercially packaged foods properly labeled for
18 individual retail sale, which meet the definition of "packaged and
19 labeled" under Section 3-201.11(C) of the Food and Drug
20 Administration (FDA) Food Code, shall be offered.

21 2. No unpackaged food shall be permitted except as provided by
22 Section 3-302.11(B) (1) of the FDA Food Code.

23 3. Food shall be such that preparation by consumers is limited
24 to heating or reheating food in a microwave oven.

1 4. No bulk food may be offered for sale.

2 5. Beverages may be dispensed by individual serving only.

3 E. An unattended food establishment shall be equipped with
4 refrigeration or freezer units that have the following features:

5 1. Self-closing doors that allow food to be viewed without
6 opening the door to the refrigerated cooler or freezer; and

7 2. Automatic self-locking mechanism that prevents the consumer
8 from accessing the food upon the occurrence of any condition that
9 results in the failure of the refrigeration unit to maintain the
10 internal product temperature specified under Section 3-501.16(A) of
11 the FDA Food Code; or

12 3. Freezer unit to maintain the product frozen, if the
13 establishment contains frozen food.

14 F. 1. Multi-use, food-contact surfaces shall be cleaned on the
15 frequency consistent with the service under Section 4-202.11 of the
16 FDA Food Code, or shall be easily removable and replaced with
17 cleaned surfaces.

18 2. No multi-use food-contact surfaces shall be used for foods
19 that require time and temperature control for safety (TCS).

20 G. 1. a. An unattended food establishment shall provide
21 continuous video surveillance of areas where consumers
22 view, select, handle and purchase products that
23 provides sufficient resolution to identify situations
24 that may compromise food safety or food defense.

1 b. Video surveillance recordings shall be maintained and
2 made available for inspection upon request by a
3 representative of the State Department of Health or
4 another applicable regulatory agency within twenty-
5 four (24) hours of such request.

6 c. Video surveillance recordings shall be held by the
7 establishment for a minimum of fourteen calendar (14)
8 days after the date of the surveillance.

9 2. The permit holder shall take reasonable steps necessary to
10 discourage individuals from returning food or beverages that have
11 not been selected for purchase.

12 H. 1. The permit holder shall service the unattended food
13 establishment on a scheduled basis and at a frequency acceptable to
14 the State Department of Health. Service may include, but is not
15 limited to, the following:

- 16 a. checking food supplies and equipment for signs of
17 product damage and tampering,
- 18 b. verifying refrigeration equipment is operating
19 properly, including the temperature display and self-
20 locking mechanism,
- 21 c. rotating foods to better ensure first in/first out of
22 food items,
- 23 d. cleaning food service equipment and food display
24 areas,

- e. stocking food and disposable single-use and single-service supplies, and
- f. checking inventory for recalled foods.

2. The permit holder shall ensure that:

- a. food is from an approved source,
- b. packaged food is provided in tamper-evident packaging,
- c. food is protected from potential sources of cross contamination, and
- d. food is maintained at safe temperatures during transport and display.

I. The unattended food establishment shall have a sign readily visible at the automated payment station stating:

1. The name and mailing address of the business entity responsible for the establishment and to whom complaints and comments should be addressed; and

2. The telephone, email or web information for the responsible business entity, when applicable.

J. The permit holder bears all responsibilities for the operation of the unattended food establishment. If the permit holder is not the owner or operator of the building where the food establishment is located, a mutual agreement may be approved by the State Department of Health that outlines the responsibilities for cleaning and maintenance of all surfaces and equipment, provision of supportive facilities or services such as janitorial and restroom

1 facilities, pest control and removal of solid waste. This agreement
2 shall also outline what actions must be taken by both parties to
3 maintain the establishment in compliance with all requirements.

4 K. The State Department of Health shall establish an annual fee
5 structure for unattended food establishments, not to exceed One
6 Hundred Fifty Dollars (\$150.00) per location.

7 L. An unattended food establishment shall obtain an Oklahoma
8 sales tax permit prior to conducting any sales, and shall collect
9 and remit state sales tax as provided for in the Sales Tax Code.

10 M. The State Commissioner of Health shall promulgate such rules
11 as are necessary to implement the provisions of this section.

12 SECTION 2. This act shall become effective November 1, 2019.

13 COMMITTEE REPORT BY: COMMITTEE ON HEALTH AND HUMAN SERVICES
14 February 25, 2019 - DO PASS AS AMENDED
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