1st Sub. H.B. 94 MICROENTERPRISE HOME KITCHEN AMENDMENTS

HOUSE COMMITTEE AMENDMENTS

AMENDMENT 1

FEBRUARY 11, 2021 7:50 AM

Representative Christine F. Watkins proposes the following amendments:

- 1. Page 5, Lines 135 through 142:
 - 135 (ii) food that is sold or provided to a customer may not be consumed onsite at the microenterprise home kitchen operation {-or
 - 136 offsite if the food is
 - <u>(iii) food that is sold or provided to a customer shall be</u> <u>picked up by the consumer or delivered within</u> a safe time period based on
 - 137 <u>holding equipment capacity;</u>
 - 138 { (iii) } (iv) food preparation may not involve processes that require a HACCP plan, or the
 - production, service, or sale of raw milk or raw milk products;
 - 140 { (iv) | molluscan shellfish may not be served or sold; and
 - 141 {(v)} (vi) the operator may only sell or provide food directly to consumers and may not sell or
 - provide food to any wholesaler or retailer.
- 2. Page 7, Lines 181 through 184:
 - (i) sinks be supplied with hot and cold potable water from:
 - 182 (A) an approved public water { source; or } system as defined in Section 19-4-102;

 (B) if the local health department with jurisdiction over the microenterprise home kitchen has regulations regarding the safety of drinking water, a source that meets the local health department's regulations regarding the safety of drinking water; or
 - 183 ((B)) a water source that is tested at least once per month for bacteriologic quality, and at
 - least once in every three year period for lead and copper; and
- 3. Page 8, Line 238:
 - 238 <u>department may charge and collect from the</u> <u>farm</u> <u>microenterprise home kitchen</u> <u>a fee for that inspection.</u>