
SENATE BILL 6434

State of Washington

66th Legislature

2020 Regular Session

By Senators Randall, Nguyen, Keiser, Rolfes, and Warnick

Read first time 01/16/20. Referred to Committee on Agriculture,
Water, Natural Resources & Parks.

1 AN ACT Relating to the operation, authorization, and permitting
2 of microenterprise home kitchens; reenacting and amending RCW
3 43.20.025; adding new sections to chapter 43.20 RCW; adding a new
4 section to chapter 69.07 RCW; adding a new section to chapter 70.54
5 RCW; and prescribing penalties.

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

7 **Sec. 1.** RCW 43.20.025 and 2019 c 185 s 1 are each reenacted and
8 amended to read as follows:

9 The definitions in this section apply throughout this chapter
10 unless the context clearly requires otherwise.

11 (1) "Commissary" means an approved food establishment where food
12 is stored, prepared, portioned, or packaged for service elsewhere.

13 (2) "Commissions" means the Washington state commission on
14 African American affairs established in chapter 43.113 RCW, the
15 Washington state commission on Asian Pacific American affairs
16 established in chapter 43.117 RCW, the Washington state commission on
17 Hispanic affairs established in chapter 43.115 RCW, and the
18 governor's office of Indian affairs.

19 (3) "Consumer representative" means any person who is not an
20 elected official, who has no fiduciary obligation to a health

1 facility or other health agency, and who has no material financial
2 interest in the rendering of health services.

3 (4) "Council" means the governor's interagency coordinating
4 council on health disparities, convened according to this chapter.

5 (5) "Department" means the department of health.

6 (6) "Health disparities" means the difference in incidence,
7 prevalence, mortality, or burden of disease and other adverse health
8 conditions, including lack of access to proven health care services
9 that exists between specific population groups in Washington state.

10 (7) "Health impact review" means a review of a legislative or
11 budgetary proposal completed according to the terms of this chapter
12 that determines the extent to which the proposal improves or
13 exacerbates health disparities.

14 (8) "Local health board" means a health board created pursuant to
15 chapter 70.05, 70.08, or 70.46 RCW.

16 (9) "Local health officer" means the legally qualified physician
17 appointed as a health officer pursuant to chapter 70.05, 70.08, or
18 70.46 RCW.

19 (10) "Mobile food unit" means a readily movable food
20 establishment.

21 (11) "Regulatory authority" means the local, state, or federal
22 enforcement body or authorized representative having jurisdiction
23 over the food establishment. The local board of health, acting
24 through the local health officer, is the regulatory authority for the
25 activity of a food establishment, except as otherwise provided by
26 law.

27 (12) "Secretary" means the secretary of health, or the
28 secretary's designee.

29 (13) "Servicing area" means an operating base location to which a
30 mobile food unit or transportation vehicle returns regularly for such
31 things as vehicle and equipment cleaning, discharging liquid or solid
32 wastes, refilling water tanks and ice bins, and boarding food.

33 (14) "Social determinants of health" means those elements of
34 social structure most closely shown to affect health and illness,
35 including at a minimum, early learning, education, socioeconomic
36 standing, safe housing, gender, incidence of violence, convenient and
37 affordable access to safe opportunities for physical activity,
38 healthy diet, and appropriate health care services.

39 (15) "State board" means the state board of health created under
40 this chapter.

1 (16)(a) "Domestic residence" means a dwelling where one or more
2 persons resides.

3 (b) "Domestic residence" does not include an outbuilding, shed,
4 barn, or other similar structure that has not been permitted for
5 residential occupancy.

6 (17) "Internet food service intermediary" means an entity that
7 facilitates the sale of home-cooked meals offered by a
8 microenterprise home kitchen operation through the entity's digital
9 network.

10 (18)(a) "Microenterprise home kitchen operation" means a food
11 facility that is operated by a person in the person's primary
12 domestic residence where food is stored, handled, prepared for, and
13 may be served to, consumers.

14 (b) "Microenterprise home kitchen operation" does not include a
15 cottage food operation as defined in chapter 69.22 RCW.

16 (19) "Third-party delivery service" means an outsourced entity
17 that provides delivery logistics of purchased meals from vendor to
18 consumer.

19 NEW SECTION. **Sec. 2.** A new section is added to chapter 43.20
20 RCW to read as follows:

21 (1) The state board shall adopt rules for the authorization,
22 operation, and regulation of microenterprise home kitchen operations.
23 The state board may delegate its rule-making authority under this
24 section to the secretary and may rescind such delegated authority.

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

28 (a) The direct sale to consumers of food products to be consumed
29 on the premises of the microenterprise home kitchen;

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

34 (c) Cooking classes, and similar educational experiences, that
35 take place on the premises of the microenterprise home kitchen
36 operation; and

37 (d) Catering activities in which a specific menu and amount of
38 food is prepared on the premises of the microenterprise home kitchen
39 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, as specified in WAC
6 246-215-08210 as it existed on May 21, 2019, the production, service,
7 or sale of raw milk or raw milk products, as identified in RCW
8 15.36.012, or the service or sale of raw oysters;

9 (b) The operation may sell no more than thirty individual meals
10 per day and no more than one hundred fifty individual meals per week;

11 (c) The operation may not engage in indirect sales to consumers;

12 (d) Food products prepared in a microenterprise home kitchen may
13 not be delivered outside of the state by the operator of the
14 microenterprise home kitchen unless allowed in the state of delivery;

15 (e) Food produced in a microenterprise home kitchen operation may
16 not be delivered by a third-party delivery service; and

17 (f) An internet food service intermediary must conspicuously post
18 any fees associated with their digital network in high school
19 equivalent English and Spanish, as well as whether they offer or
20 provide liability insurance, and notify microenterprise home kitchen
21 operators in writing thirty days in advance of any fee change
22 exceeding a two percent increase.

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

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

26 (b) The application for and renewal of permits as provided in
27 section 3 of this act;

28 (c) Inspections as provided in section 5 of this act;

29 (d) Sanitary procedures;

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

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

32 (g) Requirements for clean water sources and waste and wastewater
33 disposal; and

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

35 (5) Rules adopted pursuant to this section must specify that
36 microenterprise home kitchen operations are exempt from the following
37 provisions of the food service code, chapter 246-215 WAC, as it
38 existed on May 21, 2019:

39 (a) Handwashing facilities requirements, provided that a sink
40 with one or two large tubs placed next to it is used for washing,

1 rinsing, and sanitizing; and warm water, soap, and disposable paper
2 towels are available and used in the identified primary toilet room
3 and microenterprise home kitchen area by all persons working in the
4 microenterprise home kitchen;

5 (b) Prohibitions on the presence of persons unnecessary to the
6 food facility operation in the food preparation, food storage, or
7 warewashing areas;

8 (c) Requirements relating to posting of "no smoking" signs;

9 (d) Limitations on employee consumption of food, drink, or
10 tobacco outside of designated areas when not preparing food for sale;

11 (e) Limitations on consumer access to the food facility through
12 food preparation areas when not preparing food for sale;

13 (f) Display guard, cover, and container requirements. However,
14 when food is left out uncovered on a kitchen counter or table due to
15 processing steps, such as cooling, active controls are in place to
16 prevent inadvertent contamination by children or pets. Active
17 controls may include presence of the permittee or an employee or use
18 of child or pet barriers;

19 (g) Limitations on outdoor display and sale of foods;

20 (h) Requirements to provide clean drinking cups and tableware for
21 second portions and beverage refills;

22 (i) Requirements pertaining to the characteristics and
23 certification of utensils and equipment, provided that the utensils
24 and equipment are designed to retain their characteristic qualities
25 under normal use conditions;

26 (j) Requirements pertaining to the characteristics, construction,
27 and multiuse of food-contact and nonfood-contact surfaces, provided
28 that food contact surfaces are smooth, easily cleanable, and in good
29 repair;

30 (k) Requirements pertaining to the characteristics, construction,
31 and disassembly of clean in place equipment;

32 (l) Limitations on the use of wood as a food contact surface and
33 in connection with other equipment;

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

37 (n) Requirements that cold or hot holding equipment used for
38 potentially hazardous food be equipped with integral or permanently
39 affixed temperature measuring devices or product mimicking sensors;

1 (o) Requirements pertaining to the installation of fixed, floor-
2 mounted, and table-mounted equipment;

3 (p) Dedicated laundry facility requirements, provided that linens
4 used in connection with the microenterprise home kitchen operation
5 must be laundered separately from the household and other laundry;

6 (q) Requirements pertaining to water, plumbing, drainage, and
7 waste, provided that microenterprise home kitchen operations that
8 have a private water supply have the supply tested at least sixty
9 days prior to permitting and at least annually thereafter and
10 demonstrate through a written record of testing that the water supply
11 is potable;

12 (r) Any requirement that a microenterprise home kitchen operation
13 have more than one toilet facility or that access to the toilet
14 facility not require passage through the food preparation, food
15 storage, or utensil washing areas;

16 (s) Light intensity, light source, and lightbulb requirements,
17 provided that food preparation areas are well lighted by natural or
18 artificial light whenever food is being prepared;

19 (t) Requirements to provide and use lockers, storage facilities,
20 and designated dressing areas, and that food facility premises be
21 free of litter and items that are unnecessary to the operation,
22 provided that personal effects and clothing not ordinarily found in a
23 home kitchen are placed or stored away from food preparation areas
24 and dressing takes place outside of the kitchen;

25 (u) Limitations on the presence and handling of animals, such as
26 domestic, service, or patrol animals, provided that a pet control
27 plan that precludes pet entry or access to all areas of the
28 microenterprise home kitchen operation during food cooking or
29 preparation is in place;

30 (v) Requirements pertaining to floor, wall, and ceiling surfaces,
31 provided that the floor, wall, and ceiling surfaces of the kitchen,
32 storage, and toilet areas are smooth, of durable construction, and
33 easily cleanable with no limitations on the use of wood, tile, and
34 other nonfiber floor surfaces ordinarily used in residential
35 settings;

36 (w) Any local evaluation or grading system for food facilities;
37 and

38 (x) All prohibitions and limitations on the use of a kitchen in a
39 private home as a food facility, provided that food is not prepared
40 in designated sleeping quarters. Open kitchens adjacent to living and

1 sleeping areas, kitchens in efficiency, studio, and loft-style
2 residences, and kitchens without doors at all points of ingress and
3 egress may be used in microenterprise home kitchen operations.

4 NEW SECTION. **Sec. 3.** A new section is added to chapter 43.20
5 RCW to read as follows:

6 (1) A microenterprise home kitchen operation must obtain a permit
7 from the local health board on forms developed by the local health
8 board. The local health board may require a microenterprise home
9 kitchen operation to renew its permit annually. All applications for
10 permits and permit renewals must be made on forms developed by the
11 local health board and be accompanied by an inspection fee as
12 provided in section 4 of this act.

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

17 (a) All food types or products that will be handled;

18 (b) The proposed procedures and methods of food preparation and
19 handling;

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

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

25 (e) Days and times that the home kitchen may potentially be
26 utilized as a microenterprise home kitchen operation. The listed days
27 and times are provided only for informational purposes and are not
28 binding on the permit-holder's actual operations.

29 (3) Operating plans must be made on forms developed by the local
30 health board and be accompanied by a review fee as provided in
31 section 4 of this act.

32 (4) A microenterprise home kitchen operation permitted under this
33 section must include a signed document attesting, by opting to become
34 permitted, that the permitted microenterprise home kitchen operator
35 expressly grants to the local health board the right to enter the
36 permitted area of the domestic residence housing the microenterprise
37 home kitchen operation for the purposes of inspections pursuant to
38 section 4 of this act. Nonemergency inspections may occur only during
39 the normal business hours of the operation and with reasonable

1 advance notice to the operator. Under ordinary circumstances, forty-
2 eight hours advance notice is considered reasonable for purposes of
3 this section.

4 (5) For purposes of permitting, the permitted area includes the
5 home kitchen, on-site consumer eating area, food storage, utensils
6 and equipment, toilet room, janitorial or cleaning facilities,
7 outdoor cooking facilities, and refuse storage area. Food operations
8 may not be conducted outside of the permitted areas.

9 (6) (a) The local enforcement agency shall issue a permit after an
10 initial inspection and review of the microenterprise home kitchen
11 operation's standard operating procedure have determined that the
12 proposed microenterprise home kitchen operation and its method of
13 operation comply with the requirements of this chapter.

14 (b) The local health board may not require a microenterprise home
15 kitchen operation to comply with food safety requirements that are
16 different from, or in addition to, the requirements of this chapter.

17 (7) In addition to the provision of any information required by
18 the local health board on forms developed under subsection (1) of
19 this section and the payment of all fees, an applicant for a permit
20 or a permit renewal as a microenterprise home kitchen operation must
21 also provide documentation that all individuals to be involved in the
22 preparation of microenterprise home kitchen foods have secured a food
23 and beverage service worker's permit under chapter 69.06 RCW.

24 (8) A permit, once issued, is nontransferable. A permit is valid
25 only for the person and location specified by that permit and, unless
26 suspended or revoked for cause, for the time period indicated.

27 (9) The permit, or an accurate copy thereof, must be retained by
28 the operator on-site and displayed at all times the microenterprise
29 home kitchen operation is in operation.

30 NEW SECTION. **Sec. 4.** A new section is added to chapter 43.20
31 RCW to read as follows:

32 (1) The permitted area of a microenterprise home kitchen
33 operation must be inspected for basic hygiene by the local health
34 board before initial permitting under section 3 of this act and may,
35 at the discretion of the local health board, be inspected up to once
36 per year after initial permitting. In addition, the local health
37 board may inspect the permitted area of a microenterprise home
38 kitchen operation, as defined in section 3 of this act, at any time
39 in response to a foodborne outbreak or other public health emergency.

1 The authority of a local health board to inspect a microenterprise
2 home kitchen operation includes the authority to inspect any records
3 required to be kept under the provisions of this chapter. For any
4 inspection, the local health board shall document the reason for the
5 inspection, shall maintain such documentation on file with the
6 microenterprise home kitchen operation's permit, and shall provide
7 the reason for the inspection in writing to the operator of the
8 microenterprise home kitchen operation.

9 (2) When a local health board conducts a basic hygiene
10 inspection, the local health board shall, at a minimum, inspect for
11 the following:

12 (a) That the permitted microenterprise home kitchen operator
13 understands that no person other than the permittee, or a person
14 under the direct supervision of the permittee, may be engaged in the
15 processing, preparing, packaging, or handling of any microenterprise
16 home kitchen food products or be in the home kitchen during the
17 preparation, packaging, or handling of any microenterprise home
18 kitchen food products;

19 (b) That no microenterprise home kitchen food preparation,
20 packaging, or handling is occurring in the microenterprise home
21 kitchen concurrent with any other domestic activities such as family
22 meal preparation, dishwashing, clothes washing or ironing, kitchen
23 cleaning, or guest entertainment, except that this subsection (2)(b)
24 may not be construed so as to prohibit a microenterprise home kitchen
25 operation from offering cooking classes within the home kitchen;

26 (c) That no infants, small children, or pets are in the
27 microenterprise home kitchen during the preparation, packaging, or
28 handling of any microenterprise home kitchen food products;

29 (d) That all food contact surfaces, equipment, and utensils used
30 for the preparation, packaging, or handling of any microenterprise
31 home kitchen food products are washed, rinsed, and sanitized before
32 each use;

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

35 (f) That all persons involved in the preparation and packaging of
36 microenterprise home kitchen food products:

37 (i) Have obtained a food and beverage service workers permit
38 under chapter 69.06 RCW;

39 (ii) Are not preparing meals for sale in the home kitchen when
40 ill with a transferable disease or condition;

1 (iii) Wash their hands before any food preparation and food
2 packaging activities; and

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

6 (3) Nonemergency inspections may occur only during the normal
7 business hours of the microenterprise home kitchen operation and with
8 reasonable advance notice to the operator. Under ordinary
9 circumstances, forty-eight hours advance notice is considered
10 reasonable for purposes of this section.

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

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

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

24 (5) The local health board may charge a fee for issuing or
25 renewing microenterprise home kitchens as authorized by RCW
26 70.05.060.

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

32 NEW SECTION. **Sec. 5.** A new section is added to chapter 43.20
33 RCW to read as follows:

34 The rights, remedies, and procedures respecting the
35 administration of this chapter, including rule making, emergency
36 actions, and permit suspension, revocation, or denial are governed by
37 chapter 34.05 RCW.

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

3 (1) When a local health board determines that any person is
4 engaging in a microenterprise home kitchen operation without a valid
5 permit issued under section 3 of this act, or an operator of a
6 microenterprise home kitchen operation is violating any provision of
7 this chapter or any rule adopted under this chapter, the local health
8 board may initiate one, or a combination of one or more, of the
9 following compliance methods:

10 (a) Holding an administrative conference with the operator of the
11 microenterprise home kitchen operation, which may include, as
12 appropriate, the issuance of a warning and the offer of technical
13 assistance;

14 (b) Placing the microenterprise home kitchen operation on
15 probation, which may include setting conditions for continued
16 operation of the microenterprise home kitchen operation during the
17 probation period and, if the individual is operating without a valid
18 permit, an administrative fine;

19 (c) Suspending the permit of the microenterprise home kitchen
20 operation;

21 (d) Revoking the permit of the microenterprise home kitchen
22 operation; and

23 (e) Issue fees to cover the cost of inspections prior to an
24 operation preparing food after suspension or revocation.

25 (2) The operation of a microenterprise home kitchen operation
26 cannot be used as legal grounds for eviction, unless specifically
27 identified in a lease agreement.

28 NEW SECTION. **Sec. 7.** A new section is added to chapter 43.20
29 RCW to read as follows:

30 (1) After conducting a hearing, the local health board may deny,
31 suspend, or revoke any permit provided for in this chapter if it is
32 determined that a permittee has committed any of the following acts:

33 (a) Refused, neglected, or failed to comply with the provision of
34 this chapter, any rule adopted to administer this chapter, or any
35 lawful order of the local health board;

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

1 (c) Consistent with section 4 of this act, refused the local
2 health board access to the permitted area of a domestic residence
3 housing a microenterprise home kitchen operation for the purpose of
4 carrying out the provisions of this chapter;

5 (d) Consistent with section 4 of this act, refused the local
6 health board access to any records required to be kept under the
7 provisions of this chapter; or

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

10 (2) The local health board may summarily suspend a permit issued
11 under this chapter if the health officer or designee finds that a
12 microenterprise home kitchen operation is operating under conditions
13 that constitute an immediate danger to public health or if the local
14 health board is denied access to the permitted area of a domestic
15 residence housing a microenterprise home kitchen operation and
16 records where the access was sought for the purposes of enforcing or
17 administering this chapter.

18 NEW SECTION. **Sec. 8.** A new section is added to chapter 43.20
19 RCW to read as follows:

20 Except as otherwise provided in this chapter, a microenterprise
21 home kitchen operation with a valid permit under section 3 of this
22 act is not subject to the provisions of chapter 69.07 RCW or to
23 permitting and inspection by the department of agriculture.

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

26 This chapter does not apply to a microenterprise home kitchen
27 operation with a valid permit under section 3 of this act.

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

30 The department of health shall compile and maintain, in a manner
31 and format readily accessible by the public, statistics related to
32 the number and distribution of microenterprise home kitchen
33 operations permitted pursuant to section 3 of this act.

--- END ---