

HOUSE FLOOR AMENDMENT EXPLANATION



Bill Number: **HB 2509**

Contreras P Floor Amendment

The 2-page P. Contreras amendment dated 2/20/2023 at 11:24 AM:

1. Requires DHS to inspect home kitchens where cottage food products are prepared before the food preparer registers as a cottage food producer.
2. Requires the inspection to, at a minimum, ensure:
 - a. the kitchen is clean and free of debris any indication of pests;
 - b. the food preparation and storage areas are clean and free of debris any indication of pests;
 - c. refrigerators and freezers are clean and free of debris;
 - d. cooking supplies are clean and stored in sanitized cabinets;
 - e. refrigerated food is properly stored and dated in the refrigerator;
 - f. there is adequate space to prepare and store food and supplies;
 - g. cleaning supplies are properly stored and are not intermixed with any food;
 - h. cleaning agents and sanitizers are available; and
 - i. food temperature measuring devices are present and calibrated.
3. Requires a registered cottage food preparer to allow DHS to enter the residence where the cottage food products are prepared while the registrant is home and preparing cottage food products for subsequent inspections.
4. Prohibits a home kitchen where cottage food is prepared from being considered a mobile food vendor commissary.

Amendment explanation prepared by Hannah Johnson

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hj

2/20/2023

CONTRERAS P FLOOR AMENDMENT
HOUSE OF REPRESENTATIVES AMENDMENTS TO H.B. 2509
(Reference to printed bill)

1 Page 9, line 12, after "KITCHEN" insert "THAT HAS BEEN INSPECTED BY THE
2 DEPARTMENT"

3 Line 38, after "36-932." insert "Inspections:"

4 Between lines 39 and 40, insert:

5 "A. THE DEPARTMENT SHALL INSPECT HOME KITCHENS WHERE COTTAGE FOOD
6 PRODUCTS ARE PREPARED BEFORE THE FOOD PREPARER REGISTERS WITH THE
7 DEPARTMENT PURSUANT TO SUBSECTION C OF THIS SECTION. THE INSPECTION SHALL
8 ENSURE, AT A MINIMUM, THAT ALL OF THE FOLLOWING ARE MET:

9 1. THE KITCHEN IS CLEAN AND FREE OF DEBRIS AND ANY INDICATION OF
10 PESTS.

11 2. FOOD PREPARATION AND STORAGE AREAS ARE CLEAN AND FREE OF DEBRIS
12 AND ANY INDICATION OF PESTS.

13 3. REFRIGERATORS AND FREEZERS ARE CLEAN AND FREE OF DEBRIS.

14 4. COOKING SUPPLIES ARE CLEAN AND STORED IN SANITIZED CABINETS.

15 5. REFRIGERATED FOOD IS PROPERLY STORED AND DATED IN THE
16 REFRIGERATOR.

17 6. THERE IS ADEQUATE SPACE TO PREPARE AND STORE FOOD AND SUPPLIES.

18 7. CLEANING SUPPLIES ARE PROPERLY STORED AND ARE NOT INTERMIXED WITH
19 ANY FOOD.

20 8. CLEANING AGENTS AND SANITIZERS ARE AVAILABLE.

21 9. FOOD TEMPERATURE MEASURING DEVICES ARE PRESENT AND CALIBRATED."

22 Reletter to conform

1 Page 10, line 10, after the period insert "A FOOD PREPARER WHO REGISTERS PURSUANT
2 TO SECTION 36-136, SUBSECTION I, PARAGRAPH 13 AGREES TO ALLOW THE
3 DEPARTMENT TO ENTER THE RESIDENCE WHERE THE COTTAGE FOOD PRODUCTS ARE
4 PREPARED WHILE THE REGISTRANT IS HOME AND PREPARING COTTAGE FOOD PRODUCTS
5 FOR SUBSEQUENT INSPECTIONS."

6 Between lines 35 and 36, insert:

7 "F. A HOME KITCHEN THAT IS USED TO PREPARE COTTAGE FOOD PRODUCTS MAY
8 NOT BE USED AS A COMMISSARY FOR THE PURPOSES OF SECTION 36-1761."

9 Amend title to conform

PATRICIA CONTRERAS

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11:24 AM
C: MH