

2nd Sub. S.B. 166
FOOD HANDLER LICENSING

Representative **Hatch** proposes the following amendments:

1. Page 2, Line 2: After line 2 insert:

"(1) "Back country food service establishment" means a federal or state licensed back country guiding or outfitting business that:
(a) provides food services; and
(b) meets department recognized federal or state food service safety regulations for food handlers."

Reorder remaining subsections accordingly.

2. Page 2, Lines 4-5: Delete lines 4-5

Reorder remaining subsections accordingly.

3. Page 2, Line 6: Before "passes" insert "successfully"

4. Page 2, Line 8: After "rule" insert "consistent with original certification requirements"

5. Page 2, Line 17: After "hazardous food" insert ":(a)" and delete "or food ingredient," and insert "that is" and after "synthetic" delete the comma

6. Page 2, Lines 18-20: Delete lines 18-20 and insert:

"and that requires temperature control because it is in a form capable of supporting:

(i) the rapid and progressive growth of infectious or toxigenic microorganisms;

(ii) the growth and toxin production of Clostridium botulinum; or

(iii) in raw shell eggs, the growth of Salmonella enteritidis;

(b) includes:

(i) a food of animal origin that is raw or heat-treated;

(ii) a food of plant origin that is heat-treated or consists of raw seed sprouts;
(iii) cut melons; and
(iv) garlic and oil mixtures that are not acidified or otherwise modified at a food processing plant in a way that results in mixtures that do not support growth specified in Subsection (5)(a); and
(c) does not include:
(i) an air-cooled hard-boiled egg with shell intact;
(ii) a food with an a_w value of 0.85 or less;
(iii) a food with a pH level of 4.6 or below when measured at 24°C or 75°F;
(iv) a food in an unopened hermetically sealed container that is commercially processed to achieve and maintain commercial sterility under conditions of nonrefrigerated storage and distribution;
(v) a food for which laboratory evidence demonstrates that the rapid and progressive growth of infectious or toxigenic microorganisms or the growth of *S. enteritidis* in eggs or *C. botulinum* cannot occur, such as a food that has an a_w and a pH that are above the levels specified in Subsection (5)(c)(ii) and (iii), and that may contain a preservative, other barrier to the growth of microorganisms, or a combination of barriers that inhibit the growth of microorganisms; or
(vi) a food that does not support the growth of microorganisms as specified in Subsection (5)(a), even though the food may contain an infectious or toxigenic microorganism or chemical or physical contaminant at a level sufficient to cause illness."

7. Page 2, Line 27: After "safety" delete "training courses and"
8. Page 2, Line 29: After "safety" delete "training courses and" and delete "examination" and insert "examinations"
9. Page 4, Line 3: Delete "food service establishments"
10. Page 4, Line 13: Delete "and"
11. Page 4, Line 15: After "rule" insert:

"(h) residential child care providers;

(i) child care providers and programs licensed under Chapter 39, Utah Child Care Licensing Act; and
(j) back country food service establishments"

12. Page 4, Line 22: Delete the colon
13. Page 4, Lines 23-24: Delete lines 23-24
14. Page 4, Line 25: Delete "(b)"
15. Page 4, Line 29: After "rule" insert "which are consistent with original certification requirements"