REFERENCE TITLE: cottage foods; violations; civil penalty

State of Arizona Senate Fifty-sixth Legislature Second Regular Session 2024

SB 1644

Introduced by Senator Hernandez: Representative Ortiz

AN ACT

AMENDING SECTION 36-136, ARIZONA REVISED STATUTES; RELATING TO THE DEPARTMENT OF HEALTH SERVICES.

(TEXT OF BILL BEGINS ON NEXT PAGE)

1 Be it enacted by the Legislature of the State of Arizona: 2 Section 1. Section 36-136, Arizona Revised Statutes, is amended to 3 read: 4 36-136. Powers and duties of director; compensation of 5 personnel; rules; violations; civil penalty; 6 definitions 7 A. The director shall: 8 Be the executive officer of the department of health services 1. 9 and the state registrar of vital statistics but shall not receive 10 compensation for services as registrar. 11 2. Perform all duties necessary to carry out the functions and 12 responsibilities of the department. 13 3. Prescribe the organization of the department. The director shall appoint or remove personnel as necessary for the efficient work of 14 15 the department and shall prescribe the duties of all personnel. The 16 director may abolish any office or position in the department that the 17 director believes is unnecessary. 18 4. Administer and enforce the laws relating to health and 19 sanitation and the rules of the department. 20 5. Provide for the examination of any premises if the director has 21 reasonable cause to believe that on the premises there exists a violation 22 of any health law or rule of this state. 23 6. Exercise general supervision over all matters relating to 24 sanitation and health throughout this state. When in the opinion of the director it is necessary or advisable, a sanitary survey of the whole or 25 26 of any part of this state shall be made. The director may enter, examine 27 and survey any source and means of water supply, sewage disposal plant, 28 sewerage system, prison, public or private place of detention, asylum, 29 hospital, school, public building, private institution, factory, workshop, 30 tenement, public washroom, public restroom, public toilet and toilet 31 facility, public eating room and restaurant, dairy, milk plant or food 32 manufacturing or processing plant, and any premises in which the director has reason to believe there exists a violation of any health law or rule 33 of this state that the director has the duty to administer. 34 35 7. Prepare sanitary and public health rules. 36 8. Perform other duties prescribed by law. 37 B. If the director has reasonable cause to believe that there exists a violation of any health law or rule of this state, the director 38

and any car, boat, train, trailer, airplane or other vehicle in which that person or property is transported, and may enforce detention or disinfection as reasonably necessary for the public health if there exists a violation of any health law or rule.

44 C. The director, after consultation with the department of 45 administration, may take all necessary steps to enhance the highest and

1 best use of the state hospital property, including contracting with third 2 parties to provide services, entering into short-term lease agreements with third parties to occupy or renovate existing buildings and entering 3 4 into long-term lease agreements to develop the land and buildings. The 5 director shall deposit any monies collected from contracts and lease 6 agreements entered into pursuant to this subsection in the Arizona state 7 hospital charitable trust fund established by section 36-218. At least 8 thirty days before issuing a request for proposals pursuant to this 9 subsection, the department of health services shall hold a public hearing to receive community and provider input regarding the highest and best use 10 11 of the state hospital property related to the request for proposals. The 12 department shall report to the joint committee on capital review on the 13 terms, conditions and purpose of any lease or sublease agreement entered into pursuant to this subsection relating to state hospital lands or 14 15 buildings or the disposition of real property pursuant to this subsection, 16 including state hospital lands or buildings, and the fiscal impact on the 17 department and any revenues generated by the agreement. Any lease or 18 sublease agreement entered into pursuant to this subsection relating to 19 state hospital lands or buildings or the disposition of real property 20 pursuant to this subsection, including state hospital lands or buildings, 21 must be reviewed by the joint committee on capital review.

D. The director may deputize, in writing, any qualified officer or employee in the department to do or perform on the director's behalf any act the director is by law empowered to do or charged with the responsibility of doing.

E. The director may delegate to a local health department, county environmental department or public health services district any functions, powers or duties that the director believes can be competently, efficiently and properly performed by the local health department, county environmental department or public health services district if:

1. The director or superintendent of the local health agency DEPARTMENT, environmental agency DEPARTMENT or public health services district is willing to accept the delegation and agrees to perform or exercise the functions, powers and duties conferred in accordance with the standards of performance established by the director of the department of health services.

37 2. Monies appropriated or otherwise made available to the department for distribution to or division among counties or public health 38 39 services districts for local health work may be allocated or reallocated 40 in a manner designed to ensure the accomplishment of recognized local 41 public health activities and delegated functions, powers and duties in accordance with applicable standards of performance. If in the director's 42 43 opinion there is cause, the director may terminate all or a part of any 44 delegation and may reallocate all or a part of any funds MONIES that may

1 have been conditioned on the further performance of the functions, powers 2 or duties conferred.

3 F. The compensation of all personnel shall be as determined 4 pursuant to section 38-611.

5 G. The director may make and amend rules necessary for the proper 6 administration and enforcement of the laws relating to the public health.

H. Notwithstanding subsection I, paragraph 1 of this section, the
director may define and prescribe emergency measures for detecting,
reporting, preventing and controlling communicable or infectious diseases
or conditions if the director has reasonable cause to believe that a
serious threat to public health and welfare exists. Emergency measures
are effective for not longer than eighteen months.

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I. The director, by rule, shall:

14 Define reasonably 1. and prescribe necessary measures for 15 detecting. reporting, preventing and controlling communicable and 16 preventable diseases. The rules shall declare certain diseases 17 reportable. The rules shall prescribe measures, including isolation or 18 quarantine, that are reasonably required to prevent the occurrence of, or to seek early detection and alleviation of, disability, insofar as 19 20 possible, from communicable or preventable diseases. The rules shall 21 include reasonably necessary measures to control animal diseases THAT ARE 22 transmittable to humans.

2. Define and prescribe reasonably necessary measures, in addition 24 to those prescribed by law, regarding the preparation, embalming, 25 cremation, interment, disinterment and transportation of dead human bodies 26 and the conduct of funerals, relating to and restricted to communicable 27 diseases and regarding the removal, transportation, cremation, interment 28 or disinterment of any dead human body.

29 3. Define and prescribe reasonably necessary procedures that are 30 not inconsistent with law in regard to the use and accessibility of vital 31 records, delayed birth registration and the completion, change and 32 amendment of vital records.

4. Except as relating to the beneficial use of wildlife meat by 33 public institutions and charitable organizations pursuant to title 17, 34 35 prescribe reasonably necessary measures to ensure that all food or drink, 36 including meat and meat products and milk and milk products sold at the 37 retail level, provided for human consumption is free from unwholesome, 38 poisonous or other foreign substances and filth. insects or disease-causing organisms. The rules shall prescribe reasonably necessary 39 40 governing the production, processing, labeling, storing. measures 41 handling, serving and transportation of these products. The rules shall 42 prescribe minimum standards for the sanitary facilities and conditions 43 that shall be maintained in any warehouse, restaurant or other premises, except a meat packing MEATPACKING plant, slaughterhouse, wholesale meat 44 45 processing plant, dairy product manufacturing plant or trade product 1 manufacturing plant. The rules shall prescribe minimum standards for any 2 truck or other vehicle in which food or drink is produced, processed, 3 stored, handled, served or transported. The rules shall provide for the 4 inspection and licensing of premises and vehicles so used, and for 5 abatement as public nuisances of any premises or vehicles that do not 6 comply with the rules and minimum standards. The rules shall provide an 7 exemption relating to food or drink that is:

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(a) Served at a noncommercial social event such as a potluck.

9 (b) Prepared at a cooking school that is conducted in an 10 owner-occupied home.

11 (c) Not potentially hazardous and prepared in a kitchen of a 12 private home for occasional sale or distribution for noncommercial 13 purposes.

(d) Prepared or served at an employee-conducted function that lasts
 less than four hours and is not regularly scheduled, such as an employee
 recognition, an employee fundraising or an employee social event.

(e) Offered at a child care facility and limited to commercially prepackaged food that is not potentially hazardous and whole fruits and vegetables that are washed and cut on-site for immediate consumption.

20 (f) Offered at locations that sell only commercially prepackaged 21 food or drink that is not potentially hazardous.

22 (g) A cottage food product that is not potentially hazardous or a time or temperature control for safety food and that is prepared in a 23 24 kitchen of a private home for commercial purposes, including fruit jams 25 and jellies, dry mixes made with ingredients from approved sources, honey, 26 dry pasta and roasted nuts. Cottage food products must be packaged at 27 home with an attached label that clearly states the name and registration number of the food preparer, lists all the ingredients in the product and 28 29 the product's production date and includes the following statement: "This 30 product was produced in a home kitchen that may process common food 31 allergens and is not subject to public health inspection." If the product 32 was made in a facility for individuals with developmental disabilities, 33 the label must also disclose that fact. The person preparing the food or supervising the food preparation must complete a food handler training 34 35 course from an accredited program and maintain active certification. The 36 food preparer must register with an online registry established by the 37 department pursuant to paragraph 13 of this subsection. The food preparer 38 must display the preparer's certificate of registration when operating as a temporary food establishment. For the purposes of this subdivision, 39 40 "not potentially hazardous" means cottage food products that meet the 41 requirements of the food code published by the United States food and drug 42 administration. as modified and incorporated by reference by the 43 department by rule.

44 (h) A whole fruit or vegetable grown in a public school garden that45 is washed and cut on-site for immediate consumption.

1 (i) Produce in a packing or holding facility that is subject to the 2 United States food and drug administration produce safety rule (21 Code of 3 Federal Regulations part 112) as administered by the Arizona department of 4 agriculture pursuant to title 3, chapter 3, article 4.1. For the purposes 5 of this subdivision, "holding", "packing" and "produce" have the same 6 meanings prescribed in section 3-525.

7 (j) Spirituous liquor produced on the premises licensed by the 8 department of liquor licenses and control. This exemption includes both of 9 the following:

10 (i) The area in which production and manufacturing of spirituous 11 liquor occurs, as defined in an active basic permit on file with the 12 United States alcohol and tobacco tax and trade bureau.

13 (ii) The area licensed by the department of liquor licenses and control as a microbrewery, farm winery or craft distiller that is open to 14 15 the public and serves spirituous liquor and commercially prepackaged food, 16 crackers or pretzels for consumption on the premises. A producer of 17 spirituous liquor may not provide, allow or expose for common use any cup, 18 glass or other receptacle used for drinking purposes. For the purposes of this item, "common use" means the use of a drinking receptacle for 19 20 drinking purposes by or for more than one person without the receptacle 21 being thoroughly cleansed and sanitized between consecutive uses by 22 methods prescribed by or acceptable to the department.

23 5. Prescribe reasonably necessary measures to ensure that all meat 24 and meat products for human consumption handled at the retail level are 25 delivered in a manner and from sources approved by the Arizona department 26 of agriculture and are free from unwholesome, poisonous or other foreign 27 substances and filth, insects or disease-causing organisms. The rules 28 shall prescribe standards for sanitary facilities to be used in identity 29 IDENTIFYING, storage STORING, handling and sale of SELLING all meat and 30 meat products sold at the retail level.

31 6. Prescribe reasonably necessary measures regarding production, 32 processing, labeling, handling, serving and transportation of bottled 33 water to ensure that all bottled drinking water distributed for human 34 consumption is free from unwholesome, poisonous, deleterious or other 35 foreign substances and filth or disease-causing organisms. The rules 36 shall prescribe minimum standards for the sanitary facilities and 37 conditions that shall be maintained at any source of water, bottling plant 38 and truck or vehicle in which bottled water is produced, processed, stored 39 or transported and shall provide for inspection and certification of 40 bottled drinking water sources, plants, processes and transportation and 41 for abatement as a public nuisance of any water supply, label, premises, 42 equipment, process or vehicle that does not comply with the minimum 43 standards. The rules shall prescribe minimum standards for 44 bacteriological, physical and chemical quality for bottled water and for

1 the submission of SUBMITTING samples at intervals prescribed in the 2 standards.

3 7. Define and prescribe reasonably necessary measures governing ice 4 production, handling, storing and distribution to ensure that all ice sold 5 or distributed for human consumption or for preserving or storing food for 6 human consumption is free from unwholesome, poisonous, deleterious or 7 other foreign substances and filth or disease-causing organisms. The 8 rules shall prescribe minimum standards for the sanitary facilities and 9 conditions and the quality of ice that shall be maintained at any ice plant, storage and truck or vehicle in which ice is produced, stored, 10 11 handled or transported and shall provide for inspection and licensing of 12 the premises and vehicles, and for abatement as public nuisances of ice, 13 premises, equipment, processes or vehicles that do not comply with the 14 minimum standards.

8. Define and prescribe reasonably necessary measures concerning 15 16 sewage and excreta disposal, garbage and trash collection, storage and 17 disposal, and water supply for recreational and summer camps, campgrounds, 18 motels, tourist courts, trailer coach parks and hotels. The rules shall 19 prescribe minimum standards for preparing food in community kitchens, 20 adequacy of excreta disposal, garbage and trash collection, storage and 21 disposal and water supply for recreational and summer camps, campgrounds, 22 motels, tourist courts, trailer coach parks and hotels and shall provide for inspection of these premises and for abatement as public nuisances of 23 24 any premises or facilities that do not comply with the rules. Primitive 25 camp and picnic grounds offered by this state or a political subdivision 26 of this state are exempt from rules adopted pursuant to this paragraph but 27 are subject to approval by a county health department under sanitary regulations adopted pursuant to section 36-183.02. Rules adopted pursuant 28 29 to this paragraph do not apply to two or fewer recreational vehicles as 30 defined in section 33-2102 that are not park models or park trailers, that 31 are parked on owner-occupied residential property for less than sixty days 32 and for which no rent or other compensation is paid. For the purposes of this paragraph, "primitive camp and picnic grounds" means camp and picnic 33 34 grounds that are remote in nature and without accessibility to public 35 infrastructure such as water, electricity and sewer.

9. Define and prescribe reasonably necessary measures concerning the sewage and excreta disposal, garbage and trash collection, storage and disposal, water supply and food preparation of all public schools. The rules shall prescribe minimum standards for sanitary conditions that shall be maintained in any public school and shall provide for inspection of these premises and facilities and for abatement as public nuisances of any premises that do not comply with the minimum standards.

10. Prescribe reasonably necessary measures to prevent pollution of
 water used in public or semipublic swimming pools and bathing places and
 to prevent deleterious health conditions at these places. The rules shall

1 prescribe minimum standards for sanitary conditions that shall be 2 maintained at any public or semipublic swimming pool or bathing place and 3 shall provide for inspection of these premises and for abatement as public 4 nuisances of any premises and facilities that do not comply with the 5 minimum standards. The rules shall be developed in cooperation with the 6 director of the department of environmental quality and shall be 7 consistent with the rules adopted by the director of the department of 8 quality pursuant to section 49-104, subsection environmental Β. 9 paragraph 12.

10 11. Prescribe reasonably necessary measures to keep confidential 11 information relating to diagnostic findings and treatment of patients, as 12 well as information relating to contacts, suspects and associates of 13 communicable disease patients. In no event shall Confidential information 14 MAY NOT be made available for political or commercial purposes.

15 12. Prescribe reasonably necessary measures regarding human 16 immunodeficiency virus testing as a means to control the transmission of 17 that virus, including the designation of anonymous test sites as dictated 18 by current epidemiologic and scientific evidence.

19 13. Establish an online registry of food preparers that are 20 authorized to prepare cottage food products for commercial purposes 21 pursuant to paragraph 4 of this subsection. A registered food preparer 22 shall renew the registration every three years and shall provide to the 23 department updated registration information within thirty days after any 24 change.

25 14. Prescribe an exclusion for fetal demise cases from the 26 standardized survey known as "the hospital consumer assessment of 27 healthcare providers and systems".

J. The rules adopted under the authority conferred by this section 28 29 shall be observed throughout the THIS state and shall be enforced by each local board of health or public health services district, but this section 30 31 does not limit the right of any local board of health or county board of supervisors to adopt ordinances and rules as authorized by law within its 32 jurisdiction, provided that IF the ordinances and rules do not conflict 33 with state law and are equal to or more restrictive than the rules of the 34 35 director.

K. The powers and duties prescribed by this section do not apply in instances in which regulatory powers and duties relating to public health are vested by the legislature in any other state board, commission, agency or instrumentality, except that with regard to the regulation of meat and meat products, the department of health services and the Arizona department of agriculture within the area delegated to each shall adopt rules that are not in conflict.

43 L. The director, in establishing fees authorized by this section, 44 shall comply with title 41, chapter 6. The department shall not set a fee 45 at more than the department's cost of providing the service for which the 1 fee is charged. State agencies are exempt from all fees imposed pursuant 2 to this section.

3 M. After consultation with the state superintendent of public 4 instruction, the director shall prescribe the criteria the department 5 shall use in deciding whether or not to notify a local school district 6 that pupil in the district has tested positive for the human а 7 immunodeficiency virus antibody. The director shall prescribe the 8 procedure by which the department shall notify a school district if, 9 pursuant to these criteria, the department determines that notification is warranted in a particular situation. This procedure shall include a 10 11 requirement that before notification the department shall determine to its 12 satisfaction that the district has an appropriate policy relating to 13 nondiscrimination of the infected pupil and confidentiality of test 14 results and that proper educational counseling has been or will be 15 provided to staff and pupils.

N. Until the department adopts exemptions by rule as required by subsection I, paragraph 4, subdivision (f) of this section, food and drink are exempt from the rules prescribed in subsection I of this section if offered at locations that sell only commercially prepackaged food or drink that is not potentially hazardous, without a limitation on its display area.

0. Until the department adopts exemptions by rule as required by subsection I, paragraph 4, subdivision (h) of this section, a whole fruit or vegetable grown in a public school garden that is washed and cut on-site for immediate consumption is exempt from the rules prescribed in subsection I of this section.

P. Until the department adopts an exclusion by rule as required by
subsection I, paragraph 14 of this section, the standardized survey known
as "the hospital consumer assessment of healthcare providers and systems"
may not include patients who experience a fetal demise.

Q. Until the department adopts exemptions by rule as required by subsection I, paragraph 4, subdivision (j) of this section, spirituous liquor and commercially prepackaged food, crackers or pretzels that meet the requirements of subsection I, paragraph 4, subdivision (j) of this section are exempt from the rules prescribed in subsection I of this section.

37 R. NOTWITHSTANDING SECTION 36-140, A VIOLATION OF THE RULES ESTABLISHED BY THE DIRECTOR PURSUANT TO SUBSECTION I, PARAGRAPH 4, 38 39 SUBDIVISION (g) OF THIS SECTION IS NOT PUNISHABLE AS A CRIMINAL VIOLATION, 40 AND A PERSON FOUND IN VIOLATION OF ANY RULE ADOPTED PURSUANT TO SUBSECTION 41 I, PARAGRAPH 4, SUBDIVISION (g) OF THIS SECTION IS NOT SUBJECT TO ARREST EXCEPT WHEN INDEPENDENT GROUNDS FOR THAT ARREST EXIST UNDER LAW. A 42 43 VIOLATION OF ANY RULE ADOPTED PURSUANT TO SUBSECTION I, PARAGRAPH 4, 44 SUBDIVISION (g) OF THIS SECTION MAY BE PUNISHABLE ONLY AS FOLLOWS:

1 1. FOR A FIRST VIOLATION, A NOTICE OF VIOLATION THAT DETAILS THE 2 ALLEGED VIOLATION.

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2. FOR A SECOND VIOLATION, A CIVIL PENALTY OF NOT MORE THAN \$100.

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3. FOR A THIRD VIOLATION, A CIVIL PENALTY OF NOT MORE THAN \$200.

5 4. FOR EACH ADDITIONAL VIOLATION WITHIN ONE YEAR OF THE FIRST 6 VIOLATION, A CIVIL PENALTY OF NOT MORE THAN \$500.

7 S. FOR VIOLATIONS PURSUANT TO SUBSECTION R OF THIS SECTION, THE DIRECTOR SHALL ISSUE, PURSUANT TO TITLE 41, CHAPTER 6, ARTICLE 10, A 8 9 NOTICE OF VIOLATION AND THE PENALTY. WHEN ASSESSING A CIVIL PENALTY PURSUANT TO SUBSECTION R OF THIS SECTION, THE DIRECTOR SHALL TAKE INTO 10 11 CONSIDERATION THE PERSON'S ABILITY TO PAY THE CIVIL PENALTY, IF REQUESTED 12 BY THE PERSON. THE DEPARTMENT SHALL PROVIDE THE PERSON WITH NOTICE OF THE 13 PERSON'S RIGHT TO REQUEST AN ABILITY TO PAY DETERMINATION AND SHALL MAKE 14 AVAILABLE INSTRUCTIONS OR OTHER MATERIALS FOR REQUESTING AN ABILITY TO PAY 15 DETERMINATION.

16 17 R. T. For the purposes of this section:

1. "Cottage food product":

18 (a) Means a food that is not potentially hazardous or a time or temperature control for safety food as defined by the department in rule 19 20 and that is prepared in a home kitchen by an individual who is registered 21 with the department.

22 (b) Does not include foods that require refrigeration, perishable baked goods, salsas, sauces, fermented and pickled foods, meat, fish and 23 24 shellfish products, beverages, acidified food products, nut butters or 25 other reduced-oxygen packaged products.

26 2. "Fetal demise" means a fetal death that occurs or is confirmed 27 in a licensed hospital. Fetal demise does not include an abortion as 28 defined in section 36-2151.