

# House Amendment 8996

## Amendment Text

PAG LIN

1 1 Amend [House File 2166](#), as amended, passed, and  
1 2 reprinted by the House, as follows:  
1 3 #1. Page 4, by striking line 16 and inserting the  
1 4 following: "of forty-five degrees Fahrenheit or seven  
1 5 degrees Celsius or".  
1 6 #2. Page 4, by striking lines 20 through 31.  
1 7 #3. Page 4, line 32, by inserting after the word  
1 8 "home" the following: "where food is prepared or  
1 9 stored for family consumption".  
1 10 #4. Page 4, line 32, by inserting after the word  
1 11 "or" the following: "in".  
1 12 #5. Page 6, line 32, by striking the word "A" and  
1 13 inserting the following: "Places used by a".  
1 14 #6. Page 6, line 34, by striking the word "is" and  
1 15 inserting the following: "are".  
1 16 #7. Page 7, line 8, by striking the words "not  
1 17 potentially" and inserting the following:  
1 18 "nonpotentially".  
1 19 #8. Page 7, by inserting after line 15 the  
1 20 following:  
1 21 "6A. 3-301.11(B) shall be amended by deleting the  
1 22 section and replacing it with the following:  
1 23 (1) Except when washing fruits and vegetables,  
1 24 food employees should, to the extent practicable,  
1 25 avoid contact with exposed, ready-to-eat food with  
1 26 their bare hands. Where ready-to-eat food is  
1 27 routinely handled by employees, employers should adopt  
1 28 reasonable sanitary procedures to reduce the risk of  
1 29 the transmission of pathogenic organisms.  
1 30 (2) In seeking to minimize employees' physical  
1 31 contact with ready-to-eat foods, no single method or  
1 32 device is universally practical or necessarily the  
1 33 most effective method to prevent the transmission of  
1 34 pathogenic organisms in all situations. As such, each  
1 35 public food service establishment shall review its  
1 36 operations to identify procedures where ready-to-eat  
1 37 food must be routinely handled by its employees and  
1 38 adopt one or more of the following sanitary  
1 39 alternatives, to be used either alone or in  
1 40 combination, to prevent the transmission of pathogenic  
1 41 organisms:  
1 42 (a) The use of suitable food handling materials  
1 43 including, but not limited to, deli tissues,  
1 44 appropriate utensils, or dispensing equipment. Such  
1 45 materials must be used in conjunction with thorough  
1 46 hand washing practices in accord with paragraph (c).  
1 47 (b) The use of single-use gloves, for the purpose  
1 48 of preparing or handling ready-to-eat foods, shall be  
1 49 discarded when damaged or soiled or when the process  
1 50 of food preparation or handling is interrupted.  
2 1 Single-use gloves must be used in conjunction with  
2 2 thorough hand washing practices in accord with  
2 3 paragraph (c).  
2 4 (c) The use, pursuant to the manufacturer's  
2 5 instructions, of anti-microbial soaps, with the  
2 6 additional optional use of anti-bacterial protective  
2 7 skin lotions or anti-microbial hand sanitizers,

2 8 rinses, or dips. All such soaps, lotions, sanitizers,  
2 9 rinses, and dips must contain active topical anti-  
2 10 microbial or anti-bacterial ingredients, registered by  
2 11 the United States environmental protection agency,  
2 12 cleared by the United States food and drug  
2 13 administration, and approved by the United States  
2 14 department of agriculture.

2 15 (d) The use of such other practices, devices, or  
2 16 products that are found by the division to achieve a  
2 17 comparable level of protection to one or more of the  
2 18 sanitary alternatives in paragraphs (a) through (c).

2 19 (3) Regardless of the sanitary alternatives in  
2 20 use, each public food service establishment shall  
2 21 establish:

2 22 (a) Systematic focused education and training of  
2 23 all food service employees involved in the identified  
2 24 procedures regarding the potential for transmission of  
2 25 pathogenic organisms from contact with ready-to-eat  
2 26 food. The importance of proper hand washing and  
2 27 hygiene in preventing the transmission of illness, and  
2 28 the effective use of the sanitary alternatives and  
2 29 monitoring systems utilized by the public food service  
2 30 establishment, shall be reinforced. The content and  
2 31 duration of this training shall be determined by the  
2 32 manager of the public food service establishment.

2 33 (b) A monitoring system to demonstrate the proper  
2 34 and effective use of the sanitary alternatives  
2 35 utilized by the public food service establishment."

2 36 #9. Page 8, line 17, by inserting after the word  
2 37 "functions." the following: "A municipal corporation  
2 38 may only enter into an agreement to enforce the Iowa  
2 39 food code pursuant to this section if it also agrees  
2 40 to enforce the Iowa hotel sanitation code pursuant to  
2 41 section 137C.6."

2 42 #10. Page 9, lines 19 and 20, by striking the  
2 43 words "open or operate a food establishment or food  
2 44 processing plant" and inserting the following:  
2 45 "operate a food establishment or food processing plant  
2 46 to provide goods or services to the general public, or  
2 47 open a food establishment to the general public,".

2 48 #11. Page 10, line 12, by striking the word  
2 49 "seventy-five" and inserting the following: "twenty".

2 50 #12. Page 10, lines 18 and 19, by striking the  
3 1 words "or a section of a food establishment,".

3 2 #13. Page 10, line 20, by striking the word  
3 3 "service," and inserting the following: "service  
3 4 intended for consumption on-the-premises,".

3 5 #14. Page 10, line 21, by inserting after the word  
3 6 "gross" the following: "food and beverage".

3 7 #15. Page 10, line 23, by striking the word  
3 8 "sixty" and inserting the following: "fifty".

3 9 #16. Page 10, line 25, by striking the words  
3 10 "dollars, one hundred" and inserting the following:  
3 11 "dollars, eighty-five".

3 12 #17. Page 10, line 28, by striking the words  
3 13 "dollars, two" and inserting the following: "dollars,  
3 14 one".

3 15 #18. Page 10, line 29, by inserting after the word  
3 16 "hundred" the following: "seventy-five".

3 17 #19. Page 10, by striking line 31 and inserting  
3 18 the following: "dollars but less than five hundred  
3 19 thousand dollars, two hundred dollars".

3 20 #20. Page 10, by inserting after line 31 the  
3 21 following:

3 22 "e. Annual gross sales of five hundred thousand  
3 23 dollars or more, two hundred twenty-five dollars."

3 24 #21. Page 10, lines 32 and 33, by striking the

3 25 words "or section of a food establishment,".  
3 26 #22. Page 11, line 1, by inserting after the word  
3 27 "gross" the following: "food and beverage".  
3 28 #23. Page 11, line 16, by inserting after the word  
3 29 "gross" the following: "food and beverage".  
3 30 #24. Page 11, line 29, by inserting after the word  
3 31 "fees" the following: "not to exceed seventy-five  
3 32 percent of the total fees applicable".  
3 33 #25. Page 14, line 12, by striking the words  
3 34 "commits a simple misdemeanor" and inserting the  
3 35 following: "shall be subject to a civil penalty of  
3 36 one hundred dollars for each violation".  
3 37 #26. By renumbering, relettering, or redesignating  
3 38 and correcting internal references as necessary.  
3 39 [HF 2166S](#)  
3 40 rn/cc/26