

Date of Hearing: April 14, 2026

ASSEMBLY COMMITTEE ON HEALTH
Mia Bonta, Chair
AB 1915 (Gabriel) – As Amended March 23, 2026

SUBJECT: Accelerated restaurant equipment permitting approval: retail food safety.

SUMMARY: Makes various changes to the California Retail Food Code (CRFC) related to milk, non-continuous cooking, raw animal foods, handwashing sinks, refrigeration, grease traps and grease incinerators, and passthrough windows. Requires the Building Standards Commission as part of its next triennial update to adopt various building standards related to restrooms, drinking fountains, cooking equipment, and dishwashers. Establishes a streamlined approval process for a local permit for a like-for-like equipment installation (the installation or replacement of substantially similar existing approved equipment) for restaurants. Specifically, **this bill:**

Limited Food Preparation

- 1) Removes the existing exclusion of the handling of milk, milk products or products resembling milk products from the definition of limited food preparation.

Non-Continuous Cooking

- 2) Establishes in the CRFC a definition for “noncontinuous cooking,” also known as “par-cooking,” to mean the cooking of food in a food facility using a process in which the initial heating of the food is intentionally halted so that it may be cooled and held for complete cooking at a later time prior to sale or service. Excludes from this definition cooking procedures that only involve temporarily interrupting or slowing an otherwise continuous cooking process.
- 3) Requires raw animal foods that are cooked using a noncontinuous cooking process to be all of the following:
 - a) Subject to an initial heating process that is no longer than 60 minutes in duration;
 - b) Immediately after initial heating, cooled according to the time and temperature parameters as specified in existing law for cooked potentially hazardous foods;
 - c) After cooling, held frozen or cold, as specified in existing law for potentially hazardous foods;
 - d) Prior to sale or service, cooked using a process that heats all parts of the food to a temperature and for a time as specified under the existing requirements for cooked potentially hazardous foods; and,
 - e) Cooled according to the time and temperature parameters specified for cooked potentially hazardous foods under existing law if not either hot held, served immediately, or held using time as a public health control after complete cooking.

- 4) Requires all raw animal foods that are cooked using a noncontinuous cooking process to be prepared and stored according to written procedures that meet all of the following conditions:
 - a) Are maintained in the food facility and are available to the enforcement agency upon request;
 - b) Describe how the requirements in 1) above, are to be monitored and documented by the permit holder and the corrective actions to be taken if the requirements are not met;
 - c) Describe how the foods, after initial heating, but prior to complete cooking, are to be marked or otherwise identified as foods that are required to be cooked prior to being offered for sale or service; and,
 - d) Describe how the foods, after initial heating but prior to cooking are to be separated from ready-to-eat foods.

Warm Water & Handwashing

- 5) Changes the required temperature within the existing definition of “warm water” supplied through a mixing valve or combination faucet, from a temperature of at least 100 degrees (°) Fahrenheit (F), to a temperature of least 85° F but not greater than 100 °F and makes a conforming change as it relates to handwashing facilities which are required to be equipped with warm water.
- 6) Prohibits a steam mixing valve from being used at a handwashing sink.
- 7) Requires a self-closing, slow-closing, or metering faucet to provide a flow of water of at least 15 seconds without the need to reactivate the faucet.

Refrigeration

- 8) Replaces the term “thermometer” with “temperature measuring device” in existing law 4) below, thereby requiring a refrigeration unit to be equipped with a temperature measuring device rather than a thermometer.

Grease Traps and Grease Incinerators

- 9) Authorizes a grease trap or grease interceptor to be located in a food preparation or utensil handling area if all of the following conditions are met:
 - a) A structural hardship can be determined preventing the grease trap or grease interceptor from being installed in an area not designated for food preparation or food storage or a utensil handling area;
 - b) The site can provide a cleaning or maintenance plan that indicates how and when the grease trap or grease interceptor will be accessed for service to prevent any cross contamination of food or food contact surfaces; and,
 - c) The site can provide procedures that will be taken to properly clean and sanitize the area following servicing.

Passthrough Window Service Openings

- 10) Deletes the requirement that passthrough window service openings are limited to 216 square inches each.
- 11) Deletes the requirement that passthrough window service openings are required to be equipped with a self-closing device and instead specifies each opening, provided with a solid or screened window is required to be closed when not in use.
- 12) States that a passthrough window service opening of up to 432 square inches is approved if equipped with an air curtain device or a self-closing device (rather than just an air curtain device as specified in existing law below). Requires the counter surface of the service opening to be smooth and easily cleanable.
- 13) States that at a drive-through, a passthrough service opening that is larger than 432 square inches is approved if equipped with both a self-closing device and an air curtain device. Requires the counter surface of the service opening to be smooth and easily cleanable.

Walls, Ceilings, and Overhead Protection

- 14) Changes the exemption from the existing requirement that walls and ceilings of all rooms within a permanent food facility to be of a durable, smooth, nonabsorbent and easily cleanable surface in the following ways:
 - a) Extends this exemption to apply to walls and ceilings of bar areas in which beverages are sold, served, and dispensed; and,
 - b) Deletes this exemption's existing application to restrooms that are used exclusively by consumers and instead applies it to restrooms that are used exclusively by employees.
- 15) Adds environmental factors including but not limited to precipitation and wind that could contaminate the food to the list of factors specified in existing law 9) below which exempts temporary food facilities from certain requirements including overhead protection and protection of nonprepackaged food, as specified in existing law 8) below.

Streamlined Permits for Like-for Like Equipment Installation

- 16) Requires, upon request of an applicant for a permit for a like-for-like equipment installation (the installation or replacement of substantially similar existing equipment) relating to a restaurant, a local building department to allow a qualified licensed contractor certifier to submit a certification of compliance with applicable codes.
- 17) Requires a certification submitted pursuant to this bill to satisfy the inspection requirement for the qualifying installation.
- 18) Requires certification pursuant to this bill to be at the applicant's expense.
- 19) Prohibits certification pursuant to this bill from exempting the project from permit requirements.

- 20) Requires a qualified licensed contractor certifier to submit an affidavit, under penalty of perjury, attesting to both of the following:
 - a) The equipment installation complies with all applicable building, electrical, mechanical, plumbing, fire, and health and safety codes in effect at the time of installation; and,
 - b) The work performed is limited to a like-for-like equipment installation.
- 21) Requires the local building department to approve or deny a complete permit application within 10 business days of receipt.
- 22) Requires the permit to be deemed approved for permitting purposes, provided all required fees have been paid, if the local building department does not approve or deny the application within 10 business days of receipt.
- 23) Makes a qualified licensed contractor certifier liable for damages arising from negligent or false certification under this bill.
- 24) Requires the applicant to indemnify the local agency from property damage or personal injury arising from construction performed pursuant to this bill.
- 25) States that a false statement made in a certification submitted pursuant to this bill constitutes grounds for disciplinary action by the Contractors State License Board (CSLB) and may constitute grounds for a conviction of perjury.
- 26) Requires a city, county, or city and county to adopt reasonable administrative requirements to implement this chapter.

Building Standards Updates

- 27) Requires the Building Standards Commission (as a part of its next triennial update of the California Building Standards Code that occurs on or after January 1, 2027) to adopt building standards that do all the following:
 - a) Authorize a business establishment that is takeout only to operate without providing customer restrooms;
 - b) Authorize a business establishment, regardless of whether the business establishment sells alcohol, with a maximum occupancy of 49 persons to provide restrooms without urinals;
 - c) Authorizes a business establishment to install up to 1,000 square feet of patio seating without providing additional restrooms;
 - d) Authorizes a business establishment that serves alcohol to satisfy a requirement to provide restrooms by exclusively providing restrooms for use by all genders;
 - e) Authorizes a business establishment with a maximum occupancy of 100 occupants to operate without drinking fountains;

- f) Authorizes a business establishment to operate cooking equipment without installing a Type 1 hood over the cooking equipment, provided that the cooking equipment is operated for the purpose of baking and the equipment does not produce cooking odors, smoke, grease, or vapor; and,
- g) Authorize a business establishment to operate an under-the-counter dishwasher without installing a mechanical exhaust system over the dishwasher.

28) Defines, for purposes of this bill, the following:

- a) “Licensed commercial contractor” to mean a contractor licensed pursuant to the Business and Professions Code holding a valid and active license in good standing in the appropriate classification for the work performed.
- b) “Like-for-like equipment installation” to mean the installation or replacement of commercial food service equipment that is substantially similar in size, function, and utility demand to existing approved equipment and does not do any of the following:
 - i) Change the use or occupancy classification of the building;
 - ii) Alter structural or load-bearing elements;
 - iii) Modify fire or life safety systems, except for direct connection to existing approved systems;
 - iv) Increase approved utility capacity; and,
 - v) Require discretionary review.
- c) “Qualified licensed contractor certifier” to mean a licensed commercial contractor who satisfies all the following:
 - i) Holds a valid license in good standing in the appropriate classification for the work performed;
 - ii) Has not less than five years of experience performing commercial food service equipment installation or commercial restaurant construction experience;
 - iii) Maintains commercial general liability insurance in an amount not less than two million dollars (\$2,000,000) per occurrence; and,
 - iv) Is not subject to any current suspension, probation, or enforcement action by the CSLB.
- d) “Restaurant” to mean a retail food establishment that prepares, serves, and vends food directly to the consumer and is not a fast food restaurant.
- e) “Alcohol” to mean ethyl alcohol, hydrated oxide of ethyl, or spirits of wine, from whatever source or by whatever process produced.

EXISTING LAW:

- 1) Establishes the California Retail Food Code (CRFC) to provide for the regulation of retail food facilities. Establishes health and sanitation standards at the state level through the CRFC, while enforcement is charged to local agencies, carried out by the 58 county environmental health departments and four city environmental health departments (Berkeley, Long Beach, Pasadena, and Vernon). [Health & Safety Code (HSC) § 113700, *et seq.*]

Handwashing Facilities and Warm Water

- 2) Defines “warm water” to mean water that is supplied through a mixing valve or combination faucet at a temperature of at least 100°F. [HSC § 113941]
- 3) Requires handwashing facilities to be provided within or adjacent to toilet rooms in accordance with local building and plumbing codes. Requires food facilities that handle nonprepackaged to provide handwashing facilities in food preparation areas and warewashing areas that are sufficient in number and conveniently located for use by food employees. Requires these handwashing facilities to be equipped with to provide warm water under pressure for a minimum of 15 seconds through a mixing valve or combination faucet. Requires, if the temperature of water provided to a handwashing sink is not readily adjustable at the faucet, the temperature of the water to be at least 100°F, but not greater than 108°F. Authorizes an automatic handwashing facility to be installed and used in accordance with the manufacturer’s instructions. Authorizes the enforcement agency to allow handwashing facilities other than those required by this section when it deems that the alternate facilities are adequate. [HSC § 113953]

Time and Temperature Requirements for Potentially Hazardous Food

- 4) Requires potentially hazardous food to be maintained at or above 135°F, or at or below 41°F, except during preparation, cooking, cooling, or transportation or from a food facility, or as otherwise specified. [HSC § 113996 (a)]
- 5) Authorizes the following potentially hazardous foods to be held at or below 45°F:
 - a) Raw shell eggs;
 - b) Unshucked live molluscan shellfish;
 - c) Pasteurized milk and pasteurized milk products in original, sealed containers;
 - d) Potentially hazardous foods held for dispensing in vending machines;
 - e) Potentially hazardous foods held for sampling at a certified farmers’ market; and,
 - f) Potentially hazardous foods held during transportation. [HSC § 113996 (c)]
- 6) Authorizes potentially hazardous foods held for dispensing in serving lines and salad bars to be maintained above 41°F, but not above 45°F, during periods not to exceed 12 hours in any 24-hour period only if the unused portions are disposed of at or before the end of this 24-hour period. Specifies that a display case is not a serving line. [HSC § 113996 (d)]

- 7) Requires, except as specified, if time only, rather than time in conjunction with temperature, is used as the public health control for a working supply of potentially hazardous food before cooking or for ready-to-eat potentially hazardous food that is displayed or held for service for immediate consumption, the following to occur:
 - a) The food to be marked or otherwise identified to indicate the time that is four hours past the point in time when the food is removed from temperature control;
 - b) The food to be cooked and served, served if ready-to-eat, or discarded within four hours from the point in time when the food is removed from temperature control;
 - c) The food in unmarked containers or packages or marked to exceed a four-hour limit to be discarded; and,
 - d) Written procedures to be maintained in the food facility and made available to the enforcement agency upon request for food that is prepared, cooked, and refrigerated before time is used as a public health control. [HSC § 114000]
- 8) Requires, whenever food has been prepared or heated so that it becomes potentially hazardous, the food be rapidly cooled if not held at or above 135°F. Requires, after heating or hot holding, potentially hazardous food to be cooled rapidly from 135°F to 41°F or below within six hours and, during this time the decrease in temperature from 135°F to 70°F is required to occur within two hours. Requires potentially hazardous food to be cooled within four hours to 41°F or less if prepared from ingredients at ambient temperature, such as reconstituted foods and canned tuna. Requires, except for a specified exemption of pasteurized milk, raw shell eggs and unshucked live molluscan shellfish, a potentially hazardous food received in compliance with laws allowing a temperature above 41°F during shipment from the supplier to be cooled within four hours to 41°F or less. [HSC § 114002]
- 9) Requires, whenever food has been prepared or heated so that it becomes potentially hazardous, the food to be rapidly cooled if not held at or above 135°F. Requires, after heating or hot holding, potentially hazardous food to be cooled rapidly from 135°F to 41°F or below within six hours and, during this time the decrease in temperature from 135°F to 70°F is required to occur within two hours.
 - a) Requires potentially hazardous food to be cooled within four hours to 41°F or less if prepared from ingredients at ambient temperature, such as reconstituted foods and canned tuna;
 - b) Requires a potentially hazardous food received in compliance with laws allowing a temperature above 41°F during shipment from the supplier to be cooled within four hours to 41°F or less; and,
 - c) Exempts pasteurized milk in original, sealed containers, pasteurized milk products in original, sealed containers, raw shell eggs, and unshucked live molluscan shellfish from the requirements of a) and b) above if these foods are placed, immediately upon their receipt, in refrigerated equipment that maintains an ambient temperature of 45°F or less. [HSC § 114002]

- 10) Establishes specific requirements for the temperature and time for the cooking of raw animal foods such as eggs, fish, meat, poultry, and all foods containing these raw animal foods as specified. [HSC § 114004]

Refrigeration

- 11) Requires a thermometer to be provided for each refrigeration unit. Requires the thermometer to be located to indicate the air temperature in the warmest part of the unit and, except for vending machines, to be affixed to be readily visible. [HSC § 114157]

Grease Traps

- 12) Prohibits a grease trap or grease interceptor from being located in a food preparation or utensil handling area unless specifically approved by the enforcement agency. Requires grease traps and grease incinerators to be easily accessible for servicing. [HSC § 114201]

Passthrough Windows

- 13) Limits passthrough window service openings to be limited to 216 square inches each. Prohibits service openings from being closer together than 18 inches. Requires each opening to be provided with a solid or screened window, equipped with a self-closing device. Requires screening to be at least 16 mesh per square inch. Approves passthrough windows of up to 432 square inches approved if equipped with an air curtain device. Requires the counter surface of the service openings to be smooth and easily cleanable. [HSC § 114259.2]

Walls, Ceilings, and Overhead Protection

- 14) Requires the walls and ceilings of all rooms within permanent food facilities to be of a durable, smooth, nonabsorbent, and easily cleanable surface, with the exception of the below:
- a) Walls and ceilings of bar areas in which alcoholic beverages are sold or served directly to the consumers, except wall areas adjacent to bar sinks and areas where food is prepared;
 - b) Areas where food is stored only in unopened bottles, cans, cartons, sacks, or other original shipping containers;
 - c) Dining and sales areas;
 - d) Offices;
 - e) Restrooms that are used exclusively by the consumers, except that the walls and ceilings in the restrooms are required to be of a nonabsorbent and washable surface; and,
 - f) Dressing rooms, dressing areas, or locker areas. [HSC § 114271]
- 15) Requires temporary food facilities to be equipped with overhead protection for all food preparation, food storage, and warewashing areas. Requires overhead protection to be made of wood, canvas, or other materials that protect the facility from precipitation, dust, bird and insect droppings, and other contaminants. Requires temporary food facilities that handle nonprepackaged food to also protect food from contamination in one of the following ways:

- a) Enclosure of the food facility with 16 mesh per square inch screens;
 - b) Limiting display and handling of nonprepackaged food in food compartments; or,
 - c) Other alternative, effective means approved by the enforcement officer. [HSC § 114349]
- 16) Exempts temporary food facilities that are approved for limited food preparation from the requirements of 15) above if flying insects, vermin, birds, and other pests are absent due to the location of the facility or other limiting conditions. [*Ibid.*]

Handling

- 17) Defines “limited food preparation” to mean food preparation that is restricted to specified methods, including, among other things, coking and seasoning to order, hot and cold handling of food that has been prepared at an approved permanent food facility, and reheating of food that has previously been prepared at an approved permanent food facility, as specified. Excludes from the definition the following, among other things: handling, manufacturing, processing or packaging of milk, milk products, or products resembling milk products as specified. [HSC § 113818]

Contractors

- 18) Defines a “contractor” to mean any person who undertakes to or offers to undertake to, or purports to have the capacity to undertake to, or submits a bid to, or does their self or by or through others, construct, alter, repair, add to, subtract from, improve, move, wreck or demolish any building, highway, road, parking facility, railroad, excavation or other structure, project, development or improvement, or to do any part thereof, including the erection of scaffolding or other structures or works in connection therewith, or the cleaning of grounds or structures in connection therewith, or the preparation and removal of roadway construction zones, lane closures, flagging, or traffic diversions, or the installation, repair, maintenance, or calibration of monitoring equipment for underground storage tanks, and whether or not the performance of work herein described involves the addition to, or fabrication into, any structure, project, development or improvement herein described of any material or article of merchandise. Specifies that subcontractors and specialty contractors are included in this definition. [Business and Professions Code § 7026]

FISCAL EFFECT: Unknown. This bill has not been analyzed by a fiscal committee.

COMMENTS:

- 1) **PURPOSE OF THIS BILL.** According to the author, California's neighborhood restaurants are the heart of California's communities, yet so many are fighting just to survive. The author states that this bill is a commitment to stand beside them, offering the support they need to launch, adapt, and thrive. When local restaurants succeed, California's communities are stronger for it.
- 2) **BACKGROUND.**
 - a) **CRFC.** The CRFC is modeled after the federal Food and Drug Administration's (FDA) Model Food Code (MFC), which is updated every four years to enhance food safety laws

based on the best available science. Between each four-year period, the FDA makes available a Food Code Supplement that updates, modifies, or clarifies certain provisions. The Food Code assists food control jurisdictions at all levels of government by providing them with a scientifically sound technical and legal basis for regulating the retail and food service segment of the industry, such as restaurants, grocery stores, and institutions like nursing homes. Forty-eight states and territories have adopted food codes patterned after the MFC, representing 80% of the United States' population.

- b) Restaurant businesses.** In their 2025 article titled “Los Angeles restaurants thought it couldn’t get any worse. Then 2025 happened,” the *Los Angeles Times* reported that last year restaurateurs said that the state of the hospitality industry was untenable due to the loss of business from the entertainment-industry strikes, cost-of-labor increases and repayment of COVID-era back rent and loans. In 2025 fires, ICE raids, neighborhood curfews and tariffs added to the strain on Los Angeles (L.A.) restaurants. In a new industry survey, 84.8% of L.A. restaurants said business decreased in 2025.
- c) Various changes to CRFC.** This bill makes various changes to the CRFC related to the handling of milk, non-continuous cooking, raw animal foods, refrigeration, grease traps and grease incinerators, passthrough windows, and warm water at handwashing sinks. Some of the changes in this bill are substantially similar to provisions of the FDA’s 2022 MFC, which is the most recent version.
- i) Milk Products.** Under the CRFC, “handling” of milk or milk products is excluded from the definition of limited food preparation. The author states this means, for example, coffee carts are not technically allowed to serve milk although such handling is happening safely throughout California. Authorizing the handling of milk products under this bill would codify this practice.
- ii) Non-Continuous Cooking.** Non-continuous (or “par”) cooking is a common food practice, especially in large hotel and catering operations. The author notes that because it is not defined in the CRFC, jurisdictions were not consistent in allowing the practice. The definition established in this bill is identical to the one within the FMC.
- iii) Raw Animal Foods.** Non-continuous cooking of raw animal foods is a process in which these foods are partially cooked, cooled, stored, and later finished to reach the required safe internal temperature in more than one heating step rather than in a single continuous cooking session. Some jurisdictions allow this practice, while others do not, as non-continuous cooking is not defined in the CRFC. This bill establishes a framework for the non-continuous cooking of raw animal foods within the CRFC and references several requirements for the cooking of potentially hazardous foods. This framework is substantially to the process for non-continuous cooking of raw animal foods within the MFC.
- iv) Grease Traps and Grease Incinerators.** This bill authorizes a grease trap or grease interceptor to be located in a food preparation or utensil handling area if specified conditions are met, including if the site can provide a plan and procedures to keep food surfaces clean and prevent cross-contamination. The author’s intent is to provide flexibility to restaurants while maintaining public health.

- v) **Passthrough Windows.** Currently, passthrough window service openings are limited to no more than 216 square inches, or up to 432 inches if equipped with an air curtain device. This bill gives flexibility to passthrough window service openings up to 432 inches to be either an air curtain device or self-closing device. Further, this bill authorizes larger passthrough window service openings but requires these windows to be equipped with both an air curtain device or self-closing device in order to protect public health (keeping the windows closed to prevent contamination of food).
- vi) **Warm Water.** The changes in this bill relating to warm water and handwashing sinks align with the MFC which requires that handwashing sinks should be equipped to provide water at a temperature of at least 85 through a mixing valve or combination faucet and prohibits the use of a steam mixing valve.
- d) **Building Standards Code Adoption Process.** The Building Standards Commission is charged, in part, with the following tasks: administering California's building code adoption process; reviewing and approving building standards proposed and adopted by state agencies; codifying and publishing approved building standards in the California Building Code; and resolving conflict, duplication, and overlap in building standards. The Building Standards Commission's authority and expertise to develop and propose building standards (or, its "original jurisdiction") is limited to the following nonresidential occupancy types and subject areas:
 - i) Specified state buildings as well as buildings constructed by the Trustees of the California State University (CSU) and the Regents of the University of California (UC).
 - ii) Seismic retrofit standards for state buildings including those owned by the UC and CSU.
 - iii) Standards for parking lot lighting systems for the UC, CSU, and California Community Colleges.
 - iv) Green building standards for nonresidential occupancy types for which no other state agency has authority.

Several other state agencies are tasked with developing building standards for various building occupancies and building uses. For example, the Office of Statewide Health Planning and Development does this for hospitals and clinics (among other facilities) and The State Department of Public Health does this for public swimming pools, organized camps, and food establishments.

This bill requires the Building Standards Commission to adopt specific building standards related to retail food facilities (restaurants) that the author and sponsor believe will ease regulatory burdens and cut costs for small business owners.

- e) **Like-For-Like Equipment.** This bill establishes a streamlined approval process for a local permit for a like-for-like equipment installation (the installation or replacement of substantially similar existing approved equipment) for restaurants. The author contends that restaurants seeking to replace outdated or broken commercial kitchen equipment are often required to navigate lengthy permitting and inspection processes, even when the

replacement equipment is virtually identical to what already exists, causing delays and lost revenue. These provisions will be further analyzed by the Business and Professions Committee.

3) SUPPORT. The Independent Hospitality Coalition (IHC) is the sponsor of this bill and states that this bill is the result of ongoing collaboration between small business stakeholders, industry professionals, and public health regulators to identify areas where outdated or duplicative requirements can be modernized without compromising safety. IHC continues that this bill streamlines permitting for routine equipment installations, modernizes provisions of the CRFC to better reflect current operations, and reduces unnecessary regulatory triggers that increase costs without improving public outcomes. IHC states that by doing so, this bill will do the following: reduce barriers to entry for new and emerging small businesses; lower upfront and ongoing costs for operators; shorten permitting timelines and reduce delays in opening or reinvestment; support adaptive reuse of existing commercial spaces; and, create more opportunities for small businesses to succeed and grow. IHC continues that this bill maintains core public health and safety protections, that regulatory oversight focuses meaningful risks while eliminating outdated or redundant requirements that burden both businesses and agencies. IHC concludes that this bill is a commonsense reform that reflects how small businesses operate today and provides a clear pathway to reduce costs, remove unnecessary barriers, and expand economic opportunity.

4) PREVIOUS LEGISLATION.

- a)** AB 1470 (Haney) of 2025 would have made substantially similar changes to the CRFC that this bill makes as it relates to grease traps and grease interceptors, passthrough window service openings, walls and ceilings in beverage areas and restrooms, and exemptions for temporary food facilities from overhead protections and other specified protections if environmental factors that would contaminate the food are absent. AB 1470 was held on the Senate Appropriations suspense file.
- b)** AB 2550 (Gabriel) of 2024 would have made substantially similar changes to the CRFC that this bill makes as it relates to grease traps and grease interceptors, passthrough window service openings, walls and ceilings in beverage areas and restrooms, and exemptions for temporary food facilities from overhead protections and other specified protections if environmental factors that would contaminate the food are absent. AB 2550 also includes nearly identical requirements for the Building Standards Commission to adopt various building standards related to restrooms, drinking fountains, cooking equipment, and dishwashers. AB 2550 was held on the Senate Appropriations suspense file.
- c)** AB 1217 (Gabriel), Chapter 569, Statutes of 2023 extends among other things, until July 1, 2026 the authority of the Department of Alcoholic Beverage Control (ABC) to permit licensees to exercise license privileges in an expanded license area authorized pursuant to a COVID-19 Temporary Catering Authorization approved in accordance with the Fourth Notice of Regulatory Relief issued by the department on May 15, 2020. A COVID-19 Temporary Catering Authorization authorizes the on-sale consumption of those alcoholic beverages for which the licensee has on-sale privileges on property adjacent to the licensed premises, under the control of the licensee.

- d) SB 1194 (Allen), Chapter 839, Statutes of 2022 authorizes a city, county, or city and county to require, by ordinance or resolution, that public restrooms constructed within its jurisdiction be designed to serve all genders, as specified, instead of complying with the plumbing standards set forth in the California Building Standards Code. Makes this authority inoperative and repealed on the date that standards that address all gender multiuser facilities take effect in the California Building Standards Code.
 - e) AB 61 (Gabriel), Chapter, Statutes of 2021 authorized ABC for 365 days from the date the COVID-19 pandemic state of emergency proclaimed by the Governor is lifted, to allow licensees to continue to exercise license privileges in an expanded licensed area authorized pursuant to a COVID-19 Temporary Catering Authorization, as provided. In addition, AB 61 authorized a permitted food facility to prepare and serve food as a temporary satellite food service without obtaining a separate permit for up to one year after the end of the state of emergency declared in response to the COVID-19 pandemic or until January 1, 2024, whichever comes first.
 - f) AB 1732 (Ting), Chapter 818, Statues of 2016 requires all single-user toilet facilities in any business establishment, place of public accommodation, or government agency to be identified as all-gender toilet facilities, as specified. Authorizes inspectors, building officials, or other local officials responsible for code enforcement to inspect for compliance with these provisions during any inspection.
- 5) **POLICY COMMENT.** As noted in the Business and Professions Committee’s analysis of AB 2550 (Gabriel) of 2024, which proposes nearly identical changes to the Building Standards Code, building standards related to retail food establishments fall outside the scope of the Building Standards Commission’s authority. As this bill moves forward, the author may wish to consider whether another entity such as DPH would be better suited to propose the types of building standards contemplated by this bill.
- 6) **DOUBLE REFERRAL.** This bill is double referred, upon passage in this Committee, it will be referred to the Assembly Committee on Business and Professions.

REGISTERED SUPPORT / OPPOSITION:

Support

Independent Hospitality Coalition (sponsor)
 Betsy Restaurant
 Burger She Wrote
 California Association of Environmental Health Administrators (CAEHA)
 California Community Foundation
 California Restaurant Association
 Central City Association of Los Angeles
 Chick-fil-A
 Civil Coffee
 Council of Infill Builders
 Golden Gate Restaurant Association (GGRA)
 Inclusive Action for the City
 Little Tokyo Service Center

Opposition

None on file

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