
**SENATE COMMITTEE ON
BUSINESS, PROFESSIONS AND ECONOMIC DEVELOPMENT**
Senator Dr. Aisha Wahab, Chair
2025 - 2026 Regular

Bill No:	AB 1915	Hearing Date:	June 29, 2026
Author:	Gabriel		
Version:	June 25, 2026		
Urgency:	No	Fiscal:	Yes
Consultant:	Yeaphana La Marr		

Subject: Accelerated restaurant equipment permitting approval: retail food safety

SUMMARY: Requires a local building department to allow a “qualified licensed contractor certifier,” as defined, to submit a certification of compliance with all applicable building codes upon the request of an applicant for a permit for a like-for-like equipment installation relating to a restaurant to satisfy the inspection requirement. Requires a contractor to meet specified criteria to serve as a “qualified licensed contractor certifier” and sign the certification under penalty of perjury. Subjects the “qualified licensed contractor certifier” to disciplinary action or a fine by the Contractors State License Board (CSLB) for fraudulent statements made on a certification.

NOTE: *This bill is triple-referred. It was previously heard in the Senate Committee on Health on June 17, 2026, and passed with a vote of 11-0. It was also previously heard in the Senate Committee on Housing on June 24, 2026, and passed with a vote of 10-0.*

Existing law:

- 1) Establishes the CSLB to enforce and administer the Contractors State License Law (License Law). (Business and Professions Code (BPC) § 7000 et seq.)
- 2) Defines “contractor” to include any person, consultant to an owner-builder, firm, association, organization, partnership, business trust, corporation, or company, who or which undertakes, offers to undertake, purports to have the capacity to undertake, or submits a bid to construct any building or home improvement project, or part thereof. (BPC § 7026.1(a)(2)(A))
- 3) Establishes that, unless exempted from licensure, it is a misdemeanor for a person to engage in the business of, or act in the capacity of, a contractor if the person is not licensed in accordance with the License Law. (BPC § 7028(a)(1))
- 4) States that are willful or deliberate disregard and violation of the building laws of the state, or of any political subdivision thereof, by a licensee is cause for disciplinary action and will result in a civil penalty assessed by CSLB in an amount not less than one thousand five hundred dollars (\$1,500) nor greater than thirty thousand dollars (\$30,000). (BPC §§ 7110, 7099.2(b)(1))
- 5) Establishes the California Building Standards Commission (Commission) within the Department of General Services and requires the Commission to administer the processes related to the adoption, approval, publication, and implementation of

California's building codes, which serve as the basis for the design and construction of buildings in California. (Health and Safety Code (HSC) §§ 18901 et seq.)

- 6) Requires a local agency to contract with or employ a private entity or persons on a temporary basis to perform plan checking functions upon the request of an applicant for a nonresidential permit for the remodeling or tenant improvements of a building, as specified, where there is an "excessive delay" in checking the plans and specifications that are submitted as a part of the application. (HSC § 19837)
- 7) Establishes the California Retail Food Code (CRFC) to provide for the regulation of retail food facilities, establish health and sanitation standards at the state level through the CRFC, and assign enforcement to local agencies of the 58 county environmental health departments and four city environmental health departments (Berkeley, Long Beach, Pasadena, and Vernon). (HSC § 113700 et seq.)
- 8) Defines "warm water" as water that is supplied through a mixing valve or combination faucet at a temperature of at least 100 degrees Fahrenheit. (HSC § 113941)
- 9) Requires handwashing facilities to be equipped to provide warm water under pressure for a minimum of 15 seconds through a mixing valve or combination faucet; requires the temperature of the water to be at least 100°F, but not greater than 108°F if the temperature of water provided to a handwashing sink is not readily adjustable at the faucet. (HSC § 113953(c))
- 10) Prohibits a grease trap interceptor, if provided, from being located in a food or utensil handling area unless specifically approved and requires grease traps and grease interceptors to be easily accessible for servicing. (HSC § 114201)
- 11) Prohibits passthrough service windows limited to 216 square inches each from being closer than 18 inches and requires each opening to be provided with a solid or screened window equipped with a self-closing device. Approves passthrough windows of up to 432 square inches if equipped with an air curtain device. (HSC § 114259.2)

This bill:

- 1) Requires a local building department to allow a qualified licensed contractor certifier to submit a certification of compliance with applicable codes upon request of an applicant for a permit for a like-for-like equipment installation relating to a restaurant to satisfy the inspection requirement for the qualifying installation at the applicant's expense.
- 2) Defines a "licensed contractor" for the purposes of this bill as the same as defined in BPC § 7026, holding a valid and active license in good standing in the appropriate classification for the work performed.
- 3) Defines "like-for-like equipment installation" as 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:

- a) Change the use or occupancy classification of the building.
 - b) Alter structural or load-bearing elements.
 - c) Modify fire or life safety systems, except for direct connection to existing approved systems.
 - c) Increase approved utility capacity.
 - d) Require discretionary review.
- 4) Defines “qualified licensed contractor qualifier” as a licensed contractor who satisfies all the following:
- a) Holds a valid license in good standing in the appropriate classification for the work performed.
 - b) Has not less than five years of experience performing commercial food service equipment installation or commercial restaurant construction experience.
 - c) Maintains commercial general liability insurance in an amount not less than two million dollars (\$2,000,000) per occurrence.
 - d) Is not subject to any current suspension, probation, or enforcement action by the Contractors State License Board.
- 5) Defines “restaurant” to mean a retail food establishment that prepares, serves, and vends food directly to the consumer.
- 6) Requires the qualified license contractor certifier to submit an affidavit, under penalty of perjury, attesting that the work performed is a like-for-like equipment installation and complies with all applicable building, electrical, mechanical, plumbing, fire, and health and safety codes in effect at the time of installation.
- 7) Requires the local building department to approve or deny the permit application within 10 days of receipt or the application shall be deemed approved, provided all fees have been paid.
- 8) Specifies that a qualified licensed contractor certifier is liable for damages arising from negligent or false certification under this chapter and the applicant is required to indemnify the local agency from property damage or personal injury arising from construction performed.
- 9) Subjects a qualified licensed contractor certifier to disciplinary action by the Contractors State License Board for a false statement made in a certification and provides that the false statement may constitute grounds for a conviction of perjury.
- 10) Authorizes CSLB to assess a fine of not less than one thousand five hundred dollars (\$1,500) nor greater than thirty thousand dollars (\$30,000) to a contractor

acting as a qualified licensed contractor certifier for making a false statement on a certification.

- 11) Requires a city, county, or city and county to adopt reasonable administrative requirements to implement the requirements of this bill.
- 12) Requires the Commission to adopt building standards, as specified, related to business establishments, including those serving food and alcohol, as part of the next triennial update of the California Building Standards Code (Title 24 of the California Code of Regulations) that occurs on or after January 1, 2027.
- 13) Defines “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, but does not include cooking procedures that only involve temporarily interrupting or slowing an otherwise continuous cooking process.
- 14) Clarifies that “warm water” means water that is supplied through a mixing valve or combination faucet at a temperature of at least 85 degrees Fahrenheit, but not greater than 108 degrees Fahrenheit.
- 15) Prohibits a steam mixing valve from being used at a handwashing sink and requires a self-closing, slow-closing, or metering faucet to provide a flow of water for at least 15 seconds without the need to reactivate the faucet.
- 16) Requires raw animal foods that are cooked using a noncontinuous cooking process, as specified.
- 17) Specifies exemptions to grease trap and grease interceptor requirements.
- 18) Allows a retail food facility to have a passthrough service opening of up to 432 square inches if equipped with a self-closing device and larger than 432 square inches if equipped with both a self-closing device and an air-curtain device.
- 19) Makes technical and clarifying amendments to the CRFC.
- 20) States Legislative findings and declarations that narrowly tailored, statewide framework for low-risk, like-for-like restaurant equipment installations, which furthers uniform standards for restaurant permitting, contractor licensing, and public safety responsibilities that are already governed by state law, is a matter of statewide concern and is not a municipal affair as that term is used in Section 5 of Article XI of the California Constitution.

FISCAL EFFECT: This bill is keyed fiscal by Legislative Counsel. According to the Assembly Committee on Appropriations, BSC would need to hire a two-year limited-term associate architect to research, develop, and propose the subject standards. BSC estimates costs of \$296,000 in fiscal year (FY) 2029-30 and \$306,000 in FY 2030-31 (Building Standards Administration Special Revolving Fund and Department of General Services (DGS) Service Revolving Fund). BSC explains this bill will also have an

unknown fiscal impact to the State Fire Marshal, Department of Health Care Access and Information, Division of the State Architect, Energy Commission, and other agencies through its effects on the funds cited. The bill would also result in costs of an unknown but potentially significant amount to CSLB, which expects this bill will increase complaints from local building departments, other agencies, and consumers regarding negligent or false certifications of compliance with building codes. CSLB notes such cases require the same level of investigative work as other disciplinary matters, including reviewing certification packets submitted by local agencies, coordinating with local building departments to verify permit timelines, and determining whether misrepresentation or false statements warrant disciplinary action. CSLB states it will need an additional position for every additional 53 complaints per year. The bill will also result in costs of an unknown but likely absorbable amount to the California Department of Public Health and the California Conference of Directors of Environmental Health anticipates no costs to local environmental health agencies.

COMMENTS:

1. **Purpose.** This bill is co-sponsored by the Author and the Independent Hospitality Coalition. According to the Author, "California's neighborhood restaurants are the heart of our communities, yet so many are fighting just to survive. AB 1915 is a commitment to stand beside them, offering the support they need to launch, adapt, and thrive. When local restaurants succeed, our communities are stronger for it."

2. **Background.**

Delays in permitting. California has an extensive and lengthy permitting process for commercial facilities that need improvements. Frequent and common delays in municipal building plan review processes often place undue costs and pressure on small-business owners who face cumbersome hurdles to opening restaurants. Delays have also resulted in longer down times without revenue, longer unemployment periods for staff, and discouraged investment in restaurants that may need upgraded or new equipment.

Local building departments and environmental health agencies enforce state and local building standards and the CFRC and are responsible for evaluating permit applications for compliance. The local building department cannot issue a permit without approval from the local environmental health agency. Existing law allows building departments to contract with a private entity to provide plan-checking services and recent legislation allows applications for a permit to hire qualified professional certifiers to certify the plans comply with all building codes on their behalf.

Proponents of this bill state the burdens are similar even for restaurants that are simply replacing like-for-like equipment that is substantially similar in size, function, and utility demand to the existing equipment. After the work is completed, local building officials conduct various inspections to ensure it was done correctly. but there is no equivalent process to contract with private entities or qualified certifiers for the inspection process.

This bill would require a local building department to allow a “qualified licensed contractor certifier,” to submit a certification of compliance with all applicable building codes upon the request of an applicant for a permit for a like-for-like equipment replacement in a restaurant. The certification of compliance would satisfy the inspection requirement. This bill is intended to reduce delays in restaurant permitting associated with equipment replacement by allowing a qualified third-party contractor to verify the installation was performed correctly.

To serve as a “qualified licensed contractor certifier,” this bill would require a contractor to: 1) be a licensed contractor in good standing; 2) have five years of experience performing commercial food service equipment installation or commercial restaurant construction; maintain \$2 million of liability insurance; and not be subject to disciplinary action by CSLB. The qualified licensed contractor certifier would submit an affidavit attesting under penalty of perjury that the equipment installation complies with all building, electrical, mechanical, plumbing, fire, and health and safety codes in effect at the time of installation and the work performed is a like-for-like equipment installation. If the “qualified licensed contractor certifier” makes a false statement on a certification, the contractor could be subject to discipline by CSLB and/or a civil penalty of \$1,500 to \$30,000.

Similar legislation allows architects and engineers to serve as plan certifiers. Last year, AB 671 (Wicks, Chapter 470, Statutes of 2025) enacted an expedited plan review program for restaurants. That bill requires a local building or permitting department to allow an applicant to have a qualified professional certifier certify that the plans for a tenant improvement relating to a restaurant comply with applicable building, health, and safety codes and approve the plans within specified timelines.

To implement an expedited review, AB 671 authorizes, upon request of the person seeking the permit, an architect licensed by the California Architects Board or a professional engineer licensed by the Board for Professional Engineers, Land Surveyors and Geologists to serve as a qualified professional certifier. The qualified professional certifier must meet specified requirements similar to this bill – license in good standing, five years of relevant experience, and \$2 million of liability insurance – and is required to file an affidavit under penalty of perjury attesting that the plans comply with all building, health, and safety codes. AB 671 also subjects a qualified professional certifier to disciplinary action for making false statements on a certification by their respective licensing board. AB 1915 (Gabriel of 2026) would enact the same for retail establishments.

However, these similar bills require a third-party to certify the plan. In other words, the architect or professional engineer who developed and stamped the plans is not checking their own work. While this bill does not prohibit a third party, the language is not clear about the intent, whether the certifier is supposed to be the contractor who installed the equipment or a third party.

Amendments to Authorize CSLB Fine Authority. CSLB implements and enforces the License Law and regulations related to the licensure, practice and discipline of the construction industry in California. The CSLB licenses approximately 242,000 active

contractors in 44 licensing classifications, issues two certifications, and registers approximately 30,000 home improvement salespersons.¹

Unlike AB 671 (Wicks, Chapter 470, Statutes of 2025) and AB 1693 (Zbur of 2026) that authorize architects and professional engineers to act as qualified professional certifiers for plans and subject the licensees to disciplinary action for false statements on their certifications, this bill would authorize CSLB to take disciplinary action and issue civil penalties for making a false statement.

There are multiple reasons for including civil penalty authority for CSLB:

- The false statement on the installation of equipment can result in a minor and easily remedied error to a violation worthy of discipline, depending on the error and equipment installed. For those that are minor, suspending or revoking a license may not be an appropriate response. Conversely, an architect or professional engineer who makes a false statement regarding plans will likely have major implications for the project and the health and safety of consumers who enter the facility.
- When issuing a citation, CSLB has authority to order rework and/or restitution. This is a critical element considering restaurants may need to pay for another contractor to complete the work and complete a certification if a false statement is made on an affidavit.
- If a licensee does not comply with the terms and conditions of a citation, the license may be automatically suspended and subsequently revoked.
- Citations are disclosed to the public from the date of issuance and for five years after compliance. Disclosure can be longer if the licensee is subject to any other disciplinary action during that five-year period. Disclosure to the public may prevent others from using that contractor to perform similar services.

Willful disregard of the building laws of this state by a contractor are cause for disciplinary action under existing law. The same violation can also subject the contractor to a civil penalty of not less than \$1,500 and not more than \$30,000.

Although the civil penalties are wide-ranging, CSLB reports it has not yet imposed a maximum fine. That is due to criteria that must be considered when issuing citations, including the: 1) gravity of the violation; 2) the good faith of the licensee; and 3) the history of previous violations (BPC § 125.9). Regulations additionally require CSLB to consider if: 4) the citation includes multiple violations; 5) the violation is serious or harmful; 6) the violation is perpetuated against a senior citizen or disabled person; and 7) the violation involves a construction project in connection with repairs for damages caused by a natural disaster (Title 16 of the California Code of Regulations § 884(b)). Therefore, when fines are issued, the amounts are not arbitrary and are commensurate with the violation.

¹ Data from *Department of Consumer Affairs 2024-25 Annual Report*.

Additionally, CSLB has existing authority to address minor violations that CAB and BPELSG do not, such as the letter of admonishment, which is a corrective action that may be taken if the violation is considered minor or determined not to be willful. Letters of admonishment are subject to public disclosure of the violation for one or two years, depending on the gravity of the violation, the good faith of the licensee being charged, and the history of previous violations.

Updates to California Retail Food Code. The Author states amendments to the CRFC have been identified by the California Conference of Environmental Health Directors and its restaurant industry partners as sections that are confusing and/or outdated as regulators and restaurants work together to ensure food safety. The Author's intent is to eliminate confusion, enable improved implementation of the retail food code, and decrease the risk of food borne illness.

3. **Related Legislation.** AB 1693 (Zbur of 2026) would require a local building or permitting department to allow an applicant to have a qualified professional certifier certify that the plans for a tenant improvement relating to a retail establishment comply with applicable building, health, and safety codes and approve the plans within specified timelines; authorize an architect licensed by the California Architects Board or a professional engineer licensed by the Board for Professional Engineers, Land Surveyors and Geologists to serve as a qualified professional certifier after meeting specified requirements; and provide that making false statements on a certification is cause for disciplinary action by the qualified professional certifier's respective licensing board. (Status: *This bill is pending in the Senate Committee on Judiciary.*)

AB 671 (Wicks, Chapter 470, Statutes of 2025) requires a local building or permitting department to allow an applicant to have a qualified professional certifier certify the plans for a restaurant tenant improvement comply with applicable building, health, and safety codes and approve the plans within specified timelines; authorizes an architect licensed by CAB or a professional engineer licensed by BPELSG to serve as a qualified professional certifier after meeting specified requirements; and subjects a qualified professional certifier to disciplinary action for making false statements on a certification by their respective licensing board.

4. **Arguments in Support.** A.O.C. Wine Bar, Café Tropical, California Travel Association, Guelaguetza Restaurant, the Los Angeles Area Chamber of Commerce, Old Growth Hospitality, LLC, Pasjoli Restaurant, SELINE Restaurant, The Chocolate Dispensary, West Valley Warner Center Chamber of Commerce, Whole Cluster Hospitality, LLC, and Woon write, "The permitting process for equipment replacement in restaurants is equally burdensome: even a straightforward like-for-like equipment swap can trigger weeks-long delays and mandatory inspections that cash-strapped operators cannot afford to wait for. Many rules have had the unintended effect of preventing the renovation of older buildings or, when renovations proceed, imposing requirements that work against business survival, social progress, and sustainability objectives. AB 1915 would create a streamlined permitting pathway to allow qualified contractors to [certify] routine equipment installations, modernize California's food facility codes to reflect realities of how small businesses operate, and cut red tape for small restaurants by

amending outdated facility requirements around restrooms, ventilation, and equipment, making it less expensive to open and operate a restaurant.”

Los Angeles County Business Federation writes, “With more than 86,000 restaurant locations statewide and over 1.8 million jobs supported by the industry, restaurants remain among California’s largest private-sector employers.

Unfortunately, many restaurant operators — especially independently owned and small family-run establishments — face significant delays and costs when replacing or upgrading existing kitchen equipment due to inconsistent and lengthy local permitting processes. AB 1915 provides a commonsense solution by creating a more efficient and predictable framework for “like-for-like” restaurant equipment installations while maintaining important health and safety protections.”

Truly Pizza writes in support, “AB 1915 offers thoughtful, common-sense reforms that modernize outdated restaurant regulations while maintaining important health and safety standards. By streamlining permitting, creating flexibility for routine equipment replacements, and updating food facility requirements to better reflect how restaurants operate today, the bill will help independent operators invest more in their businesses and less in unnecessary bureaucracy.”

Valley Industry and Commerce Association writes, “AB 1915 helps restaurants and other food-serving businesses avoid unnecessary delays when replacing existing equipment with similar equipment that does not alter building occupancy, structural elements, fire and life safety systems, or approved utility capacity. By allowing qualified licensed contractors to certify compliance for these limited installations, the bill provides a practical way to reduce downtime, control costs, and help businesses reopen or continue operations more quickly.”

5. **Arguments in Opposition.** California Building Officials writes, “Although “like for like” may seem like a simple change out, in the world of building codes, “like for like” seldom exists – particularly between a changeover in restaurant tenants. The Federal Office of Emergency Management (FEMA) conducted a study relative to restaurant fires and estimated that over 60% of restaurant fires are attributable to cooking equipment. The role of the local building department is to ensure the life-safety of those patrons that dine at restaurants and we take this role very seriously. Hence; our need to inspect equipment changes and ensure the proper adherence to federal, state, and local standards. Contractors conducting the work may be familiar with the application of building codes in construction, but this does not give them fair license to self-certify their own work particularly as a new restaurant welcomes patrons from the community. This responsibility is that of the local building department as the public safety fiduciaries of each local city and county.”

The Contractors State License Board is opposed unless amended, writing, “Under AB 1915, problems that a building inspector would typically identify during inspection(s) may go undetected, potentially creating hazardous conditions to the public and property owner. Safety or quality issues become apparent through building department inspections, and without that safeguard, issues might not emerge until after the contractor has completed and or left the project. CSLB respectfully requests you amend AB 1915 to remove provisions to self-certify that

their installation of restaurant equipment complies with building standards and codes in lieu of an inspection by a local building official.”

6. **Comments and Suggested Amendments.** While the bill does not prohibit a third-party contractor, this bill does not *require* the certifier to be a separate contractor. CSLB raised concerns that this bill does not make clear that the person conducting the certification is a third party and proposed amendments to specify the contractor certifying that the work complies with all building codes is not the same contractor who performed the installation. The reluctance to accept clarifying amendments implies the intent of this bill is to allow self-certification, although that is not stated by the language. Self-certification would essentially exempt contractors from inspections so long as they have five years of experience and liability insurance, which raises the following concern: *Is the person who performs the installation the same person who demonstrated knowledge of the building codes in order to get the contractor's license?*

CSLB ensures applicants for a contractor's license have met *minimum* standards for licensure. To become licensed, a contractor must employ a qualifying individual with the knowledge of building laws of the state and administrative principles of the contracting business as demonstrated by passing a law and ethics examination, among other requirements. However, the qualifying individual who demonstrated knowledge of the building codes to obtain the license may not be the person who installed the equipment. Should an employee whose knowledge base is unknown be allowed to certify that their work complies with all applicable building, electrical, mechanical, plumbing, fire, and health and safety codes in effect at the time of installation simply because their employer carries insurance and has the requisite experience? The Author may wish to consider amending the bill to require a third-party certifier to be the person who qualified the contractor's license. This would ensure the individual signing the affidavit has demonstrated their knowledge of the building codes at a level sufficient to become licensed.

Is self-certification safe for the public? Following the building codes is a central tenet and primary requirement of the contracting profession. Despite this fact, the CSLB 2024 Sunset Report states the second most common violation found on a citation issued to a licensee during the four-year reporting period was willful departure from workmanship standards (BPC § 7109(a)) with 985 citations issued. Additionally, willful or deliberate violation of building laws of this state (BPC § 7110) was the fifth most common with 579 citations. Workmanship and following the building codes are germane to concerns about a contractor checking their own work. Even more striking, these violations are “willful,” indicating violations that could not be proven to be intentional are not accounted for in these data.

Does a contractor in any license classification have the knowledge to certify an installation? This bill states a qualified licensed contractor certifier “Holds a valid license in good standing in the appropriate classification for the work performed,” but is the appropriate classification required to perform the installation or is it meant to certify all applicable building, electrical, mechanical, plumbing, fire, and health and safety codes in effect at the time of installation are complied with?

CSLB issues licenses in 44 distinct classifications. A contractor may be licensed as a C-10 Electrical Contractor, but does that make them qualified to certify that an installation meets plumbing or fire codes? Is a C-36 Plumbing Contractor qualified to certify that an installation meets general building codes? Perhaps, but moving forward, the Author may wish to elaborate on what is meant by “appropriate classification”.

Should this bill be amended to prevent fraud or workmanship issues? The Author and CSLB have agreed on amendments to clarify that the qualified licensed contractor certifier is not the same person who performed the installation and that the certifier is not affiliated with the contractor.

Amend GC § 66360 as follows:

(a) “Qualified licensed contractor certifier” means a licensed ~~commercial~~ contractor who satisfies all the following:

(1) Does not contract for or perform initial installation of like-for-like commercial restaurant equipment they are certifying.

(2) Is unaffiliated with the contractor performing the like-for-like commercial restaurant equipment installation.

(3) ~~(1)~~ Holds a valid license in good standing in the appropriate classification for the work performed.

(4) ~~(2)~~ Has not less than five years of experience performing commercial food service equipment installation or commercial restaurant construction experience.

(5) ~~(3)~~ Maintains commercial general liability insurance in an amount not less than two million dollars (\$2,000,000) per occurrence.

(6) ~~(4)~~ Is not subject to any current suspension, probation, or enforcement action by the Contractors State License Board.

SUPPORT AND OPPOSITION:

Support:

Bub and Grandma's
Cafe Tropical Group LLC
California Travel Association
Greater San Fernando Valley Chamber of Commerce
Guelaguetza Restaurant
Jolie Limited Partnership
Los Angeles Area Chamber of Commerce
Los Angeles County Business Federation
Old Growth Hospitality, LLC
The Chocolate Dispensary
The Lucques Group
Truly Pizza
Valley Industry and Commerce Association

West Valley Warner Center Chamber of Commerce
Whole Cluster Hospitality
Woon

Opposition:

California Building Officials
Contractors State License Board

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