By: Rodriguez S.B. No. 1359

## A BILL TO BE ENTITLED

| 1  | AN ACT   |
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| 2  | relating to a prohibition of foods containing trans fat.             |
| 3  | BE IT ENACTED BY THE LEGISLATURE OF THE STATE OF TEXAS:              |
| 4  | SECTION 1. Chapter 437, Health and Safety Code, is amended           |
| 5  | by adding Section 437.022 to read as follows:                        |
| 6  | Sec. 437.022. FOODS CONTAINING TRANS FAT. (a) In this                |
| 7  | section:   |
| 8  | (1) "Food" and "label" have the meanings assigned by                 |
| 9  | <u>Section 431.002.</u>  |
| 10 | (2) "Food service establishment" means a business that               |
| 11 | sells or otherwise serves individual portions of food, intended for  |
| 12 | human consumption, directly to the consumer.                         |
| 13 | (3) "Trans fat" means a food or food additive                        |
| 14 | artificially created by partial hydrogenation.                       |
| 15 | (b) This section does not apply to:                                  |
| 16 | (1) a nonprofit organization;  |
| 17 | (2) a volunteer fire department that serves food to                  |
| 18 | the public only four days or less in any week, except that once each |
| 19 | year the fire department may serve food to the public for not more   |
| 20 | than 30 consecutive days;  |
| 21 | (3) a kitchen in a private home where food is prepared               |
| 22 | at no charge for guests in the home or at a social gathering;        |
| 23 | (4) a shelter where food is prepared at no charge for                |
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unemployed, homeless, or other disadvantaged populations;

- 1 (5) a caterer that prepares food for consumption by
- 2 persons in a private home or at a private social gathering;
- 3 (6) a food preparation area or serving area where only
- 4 food that is not potentially hazardous food, as determined under
- 5 the 2005 Model Food Code of the United States Food and Drug
- 6 Administration and the guidelines interpreting that model code, or
- 7 a subsequent model food code and related guidelines adopted by
- 8 department rule, is prepared or served by an organization described
- 9 by Subdivision (1) or (2);
- 10 (7) a business that attributes at least 50 percent of
- 11 the business's gross receipts to the retail sale of gasoline and
- 12 diesel fuel to consumers; or
- 13 (8) a grocery store, not including a separately owned
- 14 restaurant located inside of a grocery store.
- 15 (c) A food service establishment shall maintain on the food
- 16 <u>service establishment's premises an original label for any food or</u>
- 17 food additive that is required by federal law to have a label
- 18 affixed to it when purchased and that contains a trans fat for as
- 19 long as the food or food additive is used, stored, or served by the
- 20 food service establishment.
- 21 <u>(d) On request, a food service establishment shall make a</u>
- 22 label required under Subsection (c) available to a person
- 23 conducting an inspection under Section 437.009.
- (e) A food service establishment may not prepare, package,
- 25 store, or serve a food that contains a trans fat or use a trans fat
- 26 to prepare a food, except that a food service establishment may:
- 27 (1) use a trans fat to prepare bakery items, including

- 1 items made with yeast dough or cake batter;
- 2 (2) store or serve a packaged food in an original
- 3 package with a label indicating that the food has a trans fat
- 4 content of less than 0.5 grams per serving; and
- 5 (3) prepare and package a food that contains a trans
- 6 fat that will be labeled with an indication that the food has a
- 7 trans fat content of less than 0.5 grams per serving.
- 8 <u>(e-1)</u> Subsection (e) applies only to a food service
- 9 establishment that is part of a chain operating with the same name
- 10 or as a franchised outlet of the same parent company at 15 or more
- 11 locations in this state. This subsection expires August 31, 2015.
- 12 (f) Subsection (e) does not apply to a food service
- 13 establishment that contracts with a food manufacturer or
- 14 distributor for the provision of a food that is prepared wholly or
- 15 partly by the manufacturer or distributor and served by the food
- 16 <u>service establishment without the food's original packaging.</u> For
- 17 an individual food service establishment, the exemption under this
- 18 subsection expires on the later of:
- 19 (1) the date the contract between the food service
- 20 establishment and the food manufacturer or distributor expires,
- 21 excluding an extension provided for on or after September 1, 2013,
- 22 <u>if the contract was executed before September 1, 2013; or</u>
- 23 <u>(2)</u> August 31, 2015.
- SECTION 2. This Act takes effect September 1, 2013, except
- 25 that Section 437.022(e), Health and Safety Code, as added by this
- 26 Act, takes effect September 1, 2014.