By: Lozano H.B. No. 4346

Substitute the following for H.B. No. 4346:

By: Coleman C.S.H.B. No. 4346

A BILL TO BE ENTITLED

1 AN ACT

- 2 relating to the regulation of off-site restaurant services;
- 3 authorizing a permit; authorizing a fee.
- 4 BE IT ENACTED BY THE LEGISLATURE OF THE STATE OF TEXAS:
- 5 SECTION 1. Chapter 437, Health and Safety Code, is amended
- 6 by adding Section 437.022 to read as follows:
- 7 Sec. 437.022. OFF-SITE RESTAURANT SERVICES. (a) In this
- 8 section:
- 9 <u>(1) "Catering services" means the preparation and</u>
- 10 transport of food by an off-site restaurant service operator for
- 11 consumption at a location other than the premises of the food
- 12 <u>service establishment of the operator.</u>
- 13 (2) "Off-site restaurant service broker" means a
- 14 person who contracts with an off-site restaurant service operator
- 15 for the operator to provide off-site restaurant services.
- 16 (3) "Off-site restaurant service operator" means a
- 17 <u>food service establishment that provides off-site restaurant</u>
- 18 <u>services.</u>
- 19 <u>(4) "Off-site restaurant services" means the</u>
- 20 preparation and transport of meals by an off-site restaurant
- 21 service operator for service, assembly, individual sale, and
- 22 consumption at a location other than the premises of the food
- 23 service establishment of the operator.
- 24 (b) An off-site restaurant service operator may provide

- 1 off-site restaurant services directly or may provide the services
- 2 under a contract with an off-site restaurant service broker.
- 3 (c) The executive commissioner shall adopt rules necessary
- 4 to implement this section. The rules <u>must require an off-site</u>
- 5 restaurant service operator to:
- 6 (1) provide off-site restaurant services only at a
- 7 location that:
- 8 (A) is in or adjacent to a commercial building;
- 9 and
- 10 (B) provides access to toilets, urinals, a mop
- 11 sink, and a portable or plumbed handwashing sink for customers and
- 12 employees;
- 13 (2) prepare all food on the premises of the operator
- 14 and transport the food to the off-site location;
- 15 (3) provide off-site restaurant services for not more
- 16 than two and one-half hours in any twelve-hour period;
- 17 <u>(4) provide utensils, linens, and other supplies</u>
- 18 necessary to ensure that food is protected and work spaces are kept
- 19 clean; and
- 20 (5) ensure that food provided by the operator is
- 21 properly time or temperature controlled at the off-site location
- 22 and time or temperature readings of the food are recorded.
- 23 <u>(d) A home-rule municipality may not adopt or enforce a</u>
- 24 requirement relating to the provision of off-site restaurant
- 25 services that is more stringent than a requirement prescribed by
- 26 the executive commissioner under Subsection (c) or that relates to
- 27 an issue not specifically addressed in rules adopted in accordance

- 1 with that subsection.
- 2 (e) The department or a municipality, county, or public
- 3 health district may only require an off-site restaurant service
- 4 operator that is providing off-site restaurant services to obtain
- 5 as an additional permit under this chapter the type of permit the
- 6 operator is required to obtain to provide catering services under
- 7 this chapter in the jurisdiction.
- 8 <u>(f) The department or a municipality, county, or public</u>
- 9 health district may not require an off-site restaurant service
- 10 broker to obtain a food service establishment permit under this
- 11 chapter to contract for the provision of off-site restaurant
- 12 services under this section.
- 13 (g) A home-rule municipality may:
- 14 (1) require a person who owns, operates, or otherwise
- 15 <u>exercises control over a location at which off-site restaurant</u>
- 16 services are provided to obtain a permit before the services are
- 17 provided at the location; and
- 18 (2) charge a reasonable fee for the permit.
- 19 SECTION 2. As soon as practicable after the effective date
- 20 of this Act, the executive commissioner of the Health and Human
- 21 Services Commission shall adopt the rules required by Section
- 22 437.022, Health and Safety Code, as added by this Act.
- SECTION 3. The change in law made by this Act applies only
- 24 to off-site restaurant services provided on or after January 1,
- 25 2020. Off-site restaurant services provided before that date are
- 26 governed by the law as it existed immediately before the effective
- 27 date of this Act, and the former law is continued in effect for that

C.S.H.B. No. 4346

- 1 purpose.
- 2 SECTION 4. This Act takes effect September 1, 2019.