

Stricken language would be deleted from and underlined language would be added to the law as it existed prior to this session of the General Assembly.

1 State of Arkansas  
2 83rd General Assembly  
3 Regular Session, 2001  
4

As Engrossed: S3/20/01 S3/26/01

# A Bill

Act 1656 of 2001  
SENATE BILL 929

5 By: Senator K. Smith  
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## For An Act To Be Entitled

9 AN ACT TO ENSURE PROPER FOOD SAFETY; AND FOR  
10 OTHER PURPOSES.  
11

### Subtitle

12 AN ACT TO ENSURE PROPER FOOD SAFETY.  
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16 BE IT ENACTED BY THE GENERAL ASSEMBLY OF THE STATE OF ARKANSAS:  
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18 SECTION 1. (a) Employees of food service establishments shall keep  
19 their hands and exposed portions of their arms clean in a manner approved by  
20 the Department of Health.

21 (b)(1) Except when washing fruits and vegetables, employees of food  
22 service establishments shall avoid contact of exposed ready-to-eat food with  
23 their hands by use of suitable utensils such as deli tissue, spatulas, tongs  
24 or single-use gloves; or they shall wash hands and exposed portions of their  
25 arms utilizing a handwashing program approved by the department.

26 (2) Employees shall minimize bare hand and arm contact with  
27 exposed food that is not in a ready-to-eat form.

28 (c) The department shall, within thirty (30) days after the effective  
29 date of this act, initiate a full review of the current version of the United  
30 States Food and Drug Administration Model Food Code.

31 (2) The department shall report their findings to the House and  
32 Senate Interim Committees on Public Health, Welfare, and Labor.

33 (d) As used in this section, "food service establishment" means any  
34 fixed or mobile restaurant, coffee shop, cafeteria, short-order cafe,  
35 luncheonette, grille, tearoom, soda fountain, sandwich shop, hotel kitchen,  
36 smorgasbord, tavern, bar, cocktail lounge, night club, roadside stand,

1 industrial feeding establishment, school lunch project, private, public, or  
2 nonprofit organization or institution routinely serving the public, catering  
3 kitchen, commissary, or similar place in which the food or drink is prepared  
4 for sale or for service on the premises or elsewhere; or any grocery store,  
5 delicatessen, meat market, retail bakery, or other establishment which sells  
6 or otherwise provides food for immediate or on-premise consumption,  
7 regardless of whether serving food for immediate consumption is the primary  
8 activity of the business; and any other eating and drinking establishment  
9 where food is served or provided for the public with or without charge.

10 /s/ K. Smith

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13 APPROVED: 4/16/2001  
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