2024 -- H 7325

LC003356

STATE OF RHODE ISLAND

IN GENERAL ASSEMBLY

JANUARY SESSION, A.D. 2024

AN ACT

RELATING TO HEALTH AND SAFETY -- FOOD ALLERGY AWARENESS IN FOOD-SERVICE ESTABLISHMENTS

Introduced By: Representative Lauren H. Carson

Date Introduced: January 26, 2024

Referred To: House Small Business

It is enacted by the General Assembly as follows:

SECTION 1. Section 23-20.12-2 of the General Laws in Chapter 23-20.12 entitled "Food

Allergy Awareness in Food-Service Establishments" is hereby amended to read as follows:

23-20.12-2. Department of Health — Establishment of Food Allergy Awareness

Program.

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(a) The director of health shall establish a food allergy awareness program which shall require that every food-service establishment shall: (1) Have prominently displayed a poster approved by the director relative to food allergy awareness in the staff area. The poster shall provide, but not be limited to, information regarding the risk of an allergic reaction and shall be developed by the department of health in consultation with the Rhode Island hospitality association, the food allergy and anaphylaxis-network and at least one representative from a quick service restaurant; (2) Include on all menus a notice to customers of the customer's obligation to inform the server about any food allergies. The director shall develop and approve the language of the notice in consultation with the Rhode Island hospitality association, the food allergy and anaphylaxis-network and at least one representative from a quick service restaurant; and shall include, at a minimum, the following language: Before placing your order, please inform your server if any person in your party has a food allergy. Consumers especially vulnerable to foodborne illnesses should eat seafood and other foods of animal origin only if cooked thoroughly. Food allergens can cause serious illness, anaphylaxis shock and death; and (3) Designate a manager who

1	shall be knowledgeable with regard to the relevant issues concerning food allergies as they relate
2	to food preparation. The director shall prepare and provide both written and video materials for
3	mandatory review by persons designated as managers of any food-service establishment, or the
4	persons designated as managers shall be certified by a food protection manager certification
5	program that is evaluated and listed by a conference for food protection-recognized accrediting
6	agency as conforming to the conference for food protection standards for accreditation of food
7	protection manager certification programs. The department of health shall include knowledge of
8	food allergy issues as part of the certification procedure for managers in food safety pursuant to
9	chapter 27 of title 21.
10	(b) The department of health shall provide for a system to digitally inspect or conduct in
11	person inspections of every menu at every restaurant licensed to operate in the State of Rhode Island
12	to ensure that each establishment is in compliance with the provisions of this section.
13	(c) Any restaurant that fails to comply with the menu warning as provided in this section

shall, for a first offense receive a written warning, and for any subsequent offense be fined up to

SECTION 2. This act shall take effect on January 1, 2025.

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five hundred dollars (\$500).

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EXPLANATION

BY THE LEGISLATIVE COUNCIL

OF

AN ACT

RELATING TO HEALTH AND SAFETY -- FOOD ALLERGY AWARENESS IN FOOD-SERVICE ESTABLISHMENTS

This act would require food service establishments to add an additional warning to their
menus relative to food allergens and impose a civil penalty on those establishments that fail to
include the required warnings on its menus.

This act would take effect on January 1, 2025.

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