

State of Arizona  
House of Representatives  
Fiftieth Legislature  
First Regular Session  
2011

**CHAPTER 84**  
**HOUSE BILL 2103**

AN ACT

AMENDING SECTION 36-136, ARIZONA REVISED STATUTES; RELATING TO THE DEPARTMENT OF HEALTH SERVICES.

(TEXT OF BILL BEGINS ON NEXT PAGE)

1 Be it enacted by the Legislature of the State of Arizona:

2 Section 1. Section 36-136, Arizona Revised Statutes, is amended to  
3 read:

4 36-136. Powers and duties of director; compensation of  
5 personnel

6 A. The director shall:

7 1. Be the executive officer of the department of health services and  
8 the state registrar of vital statistics but shall not receive compensation  
9 for services as registrar.

10 2. Perform all duties necessary to carry out the functions and  
11 responsibilities of the department.

12 3. Prescribe the organization of the department. The director shall  
13 appoint or remove personnel as necessary for the efficient work of the  
14 department and shall prescribe the duties of all personnel. The director may  
15 abolish any office or position in the department that the director believes  
16 is unnecessary.

17 4. Administer and enforce the laws relating to health and sanitation  
18 and the rules of the department.

19 5. Provide for the examination of any premises if the director has  
20 reasonable cause to believe that on the premises there exists a violation of  
21 any health law or rule of the state.

22 6. Exercise general supervision over all matters relating to  
23 sanitation and health throughout the state. When in the opinion of the  
24 director it is necessary or advisable, a sanitary survey of the whole or of  
25 any part of the state shall be made. The director may enter, examine and  
26 survey any source and means of water supply, sewage disposal plant, sewerage  
27 system, prison, public or private place of detention, asylum, hospital,  
28 school, public building, private institution, factory, workshop, tenement,  
29 public washroom, public restroom, public toilet and toilet facility, public  
30 eating room and restaurant, dairy, milk plant or food manufacturing or  
31 processing plant, and any premises in which the director has reason to  
32 believe there exists a violation of any health law or rule of the state that  
33 the director has the duty to administer.

34 7. Prepare sanitary and public health rules.

35 8. Perform other duties prescribed by law.

36 B. If the director has reasonable cause to believe that there exists a  
37 violation of any health law or rule of the state, the director may inspect  
38 any person or property in transportation through the state, and any car,  
39 boat, train, trailer, airplane or other vehicle in which that person or  
40 property is transported, and may enforce detention or disinfection as  
41 reasonably necessary for the public health if there exists a violation of any  
42 health law or rule.

43 C. The director may deputize, in writing, any qualified officer or  
44 employee in the department to do or perform on the director's behalf any act  
45 the director is by law empowered to do or charged with the responsibility of  
46 doing.

1           D. The director may delegate to a local health department, county  
2 environmental department or public health services district any functions,  
3 powers or duties that the director believes can be competently, efficiently  
4 and properly performed by the local health department, county environmental  
5 department or public health services district if:

6           1. The director or superintendent of the local health agency,  
7 environmental agency or public health services district is willing to accept  
8 the delegation and agrees to perform or exercise the functions, powers and  
9 duties conferred in accordance with the standards of performance established  
10 by the director.

11           2. Monies appropriated or otherwise made available to the department  
12 for distribution to or division among counties or public health services  
13 districts for local health work may be allocated or reallocated in a manner  
14 designed to assure the accomplishment of recognized local public health  
15 activities and delegated functions, powers and duties in accordance with  
16 applicable standards of performance. Whenever in the director's opinion  
17 there is cause, the director may terminate all or a part of any delegation  
18 and may reallocate all or a part of any funds that may have been conditioned  
19 on the further performance of the functions, powers or duties conferred.

20           E. The compensation of all personnel shall be as determined pursuant  
21 to section 38-611.

22           F. The director may make and amend rules necessary for the proper  
23 administration and enforcement of the laws relating to the public health.

24           G. Notwithstanding subsection H, paragraph 1 of this section, the  
25 director may define and prescribe emergency measures for detecting,  
26 reporting, preventing and controlling communicable or infectious diseases or  
27 conditions if the director has reasonable cause to believe that a serious  
28 threat to public health and welfare exists. Emergency measures are effective  
29 for no longer than eighteen months.

30           H. The director, by rule, shall:

31           1. Define and prescribe reasonably necessary measures for detecting,  
32 reporting, preventing and controlling communicable and preventable diseases.  
33 The rules shall declare certain diseases reportable. The rules shall  
34 prescribe measures, including isolation or quarantine, reasonably required to  
35 prevent the occurrence of, or to seek early detection and alleviation of,  
36 disability, insofar as possible, from communicable or preventable diseases.  
37 The rules shall include reasonably necessary measures to control animal  
38 diseases transmittable to humans.

39           2. Define and prescribe reasonably necessary measures, in addition to  
40 those prescribed by law, regarding the preparation, embalming, cremation,  
41 interment, disinterment and transportation of dead human bodies and the  
42 conduct of funerals, relating to and restricted to communicable diseases and  
43 regarding the removal, transportation, cremation, interment or disinterment  
44 of any dead human body.

45           3. Define and prescribe reasonably necessary procedures not  
46 inconsistent with law in regard to the use and accessibility of vital

1 records, delayed birth registration and the completion, change and amendment  
2 of vital records.

3 4. Except as relating to the beneficial use of wildlife meat by public  
4 institutions and charitable organizations pursuant to title 17, prescribe  
5 reasonably necessary measures to assure that all food or drink, including  
6 meat and meat products and milk and milk products sold at the retail level,  
7 provided for human consumption is free from unwholesome, poisonous or other  
8 foreign substances and filth, insects or disease-causing organisms. The  
9 rules shall prescribe reasonably necessary measures governing the production,  
10 processing, labeling, storing, handling, serving and transportation of these  
11 products. The rules shall prescribe minimum standards for the sanitary  
12 facilities and conditions that shall be maintained in any warehouse,  
13 restaurant or other premises, except a meat packing plant, slaughterhouse,  
14 wholesale meat processing plant, dairy product manufacturing plant or trade  
15 product manufacturing plant. The rules shall prescribe minimum standards for  
16 any truck or other vehicle in which food or drink is produced, processed,  
17 stored, handled, served or transported. The rules shall provide for the  
18 inspection and licensing of premises and vehicles so used, and for abatement  
19 as public nuisances of any premises or vehicles that do not comply with the  
20 rules and minimum standards. The rules shall provide an exemption relating  
21 to food ~~and~~ OR drink that is:

22 (a) Served at a noncommercial social event that takes place at a  
23 workplace, such as a potluck.

24 (b) Prepared at a cooking school that is conducted in an  
25 owner-occupied home.

26 (c) Not potentially hazardous and prepared in a kitchen of a private  
27 home for occasional sale or distribution for noncommercial purposes.

28 (d) Prepared or served at an employee-conducted function that lasts  
29 less than four hours and is not regularly scheduled, such as an employee  
30 recognition, an employee fund-raising or an employee social event.

31 (e) Offered at a child care facility and limited to commercially  
32 prepackaged food that is not potentially hazardous and whole fruits and  
33 vegetables that are washed and cut on site for immediate consumption.

34 (f) Offered at locations that sell only commercially prepackaged food  
35 ~~and~~ OR drink that is not potentially hazardous and that is displayed in an  
36 area of less than ten ~~linea~~ LINEAR feet.

37 (g) BAKED AND CONFECTIONARY GOODS THAT ARE NOT POTENTIALLY HAZARDOUS  
38 AND THAT ARE PREPARED IN A KITCHEN OF A PRIVATE HOME FOR COMMERCIAL PURPOSES  
39 IF PACKAGED WITH A LABEL THAT CLEARLY STATES THE ADDRESS OF THE MAKER,  
40 INCLUDES CONTACT INFORMATION FOR THE MAKER, LISTS ALL THE INGREDIENTS IN THE  
41 PRODUCT AND DISCLOSES THAT THE PRODUCT WAS PREPARED IN A HOME. THE LABEL  
42 MUST BE GIVEN TO THE FINAL CONSUMER OF THE PRODUCT. IF THE PRODUCT WAS MADE  
43 IN A FACILITY FOR DEVELOPMENTALLY DISABLED INDIVIDUALS, THE LABEL MUST ALSO  
44 DISCLOSE THAT FACT. THE PERSON PREPARING THE FOOD OR SUPERVISING THE FOOD  
45 PREPARATION MUST OBTAIN A FOOD HANDLER'S CARD OR CERTIFICATE IF ONE IS ISSUED  
46 BY THE LOCAL COUNTY AND MUST REGISTER WITH AN ONLINE REGISTRY ESTABLISHED BY

1 THE DEPARTMENT PURSUANT TO PARAGRAPH 13 OF THIS SUBSECTION. FOR THE PURPOSES  
2 OF THIS SUBDIVISION, "POTENTIALLY HAZARDOUS" MEANS BAKED AND CONFECTIONARY  
3 GOODS THAT MEET THE REQUIREMENTS OF THE FOOD CODE PUBLISHED BY THE UNITED  
4 STATES FOOD AND DRUG ADMINISTRATION, AS MODIFIED AND INCORPORATED BY  
5 REFERENCE BY THE DEPARTMENT BY RULE.

6 5. Prescribe reasonably necessary measures to assure that all meat and  
7 meat products for human consumption handled at the retail level are delivered  
8 in a manner and from sources approved by the Arizona department of  
9 agriculture and are free from unwholesome, poisonous or other foreign  
10 substances and filth, insects or disease-causing organisms. The rules shall  
11 prescribe standards for sanitary facilities to be used in identity, storage,  
12 handling and sale of all meat and meat products sold at the retail level.

13 6. Prescribe reasonably necessary measures regarding production,  
14 processing, labeling, handling, serving and transportation of bottled water  
15 to assure that all bottled drinking water distributed for human consumption  
16 is free from unwholesome, poisonous, deleterious or other foreign substances  
17 and filth or disease-causing organisms. The rules shall prescribe minimum  
18 standards for the sanitary facilities and conditions that shall be maintained  
19 at any source of water, bottling plant and truck or vehicle in which bottled  
20 water is produced, processed, stored or transported and shall provide for  
21 inspection and certification of bottled drinking water sources, plants,  
22 processes and transportation and for abatement as a public nuisance of any  
23 water supply, label, premises, equipment, process or vehicle that does not  
24 comply with the minimum standards. The rules shall prescribe minimum  
25 standards for bacteriological, physical and chemical quality for bottled  
26 water and for the submission of samples at intervals prescribed in the  
27 standards.

28 7. Define and prescribe reasonably necessary measures governing ice  
29 production, handling, storing and distribution to assure that all ice sold or  
30 distributed for human consumption or for the preservation or storage of food  
31 for human consumption is free from unwholesome, poisonous, deleterious or  
32 other foreign substances and filth or disease-causing organisms. The rules  
33 shall prescribe minimum standards for the sanitary facilities and conditions  
34 and the quality of ice that shall be maintained at any ice plant, storage and  
35 truck or vehicle in which ice is produced, stored, handled or transported and  
36 shall provide for inspection and licensing of the premises and vehicles, and  
37 for abatement as public nuisances of ice, premises, equipment, processes or  
38 vehicles that do not comply with the minimum standards.

39 8. Define and prescribe reasonably necessary measures concerning  
40 sewage and excreta disposal, garbage and trash collection, storage and  
41 disposal, and water supply for recreational and summer camps, campgrounds,  
42 motels, tourist courts, trailer coach parks and hotels. The rules shall  
43 prescribe minimum standards for preparation of food in community kitchens,  
44 adequacy of excreta disposal, garbage and trash collection, storage and  
45 disposal and water supply for recreational and summer camps, campgrounds,  
46 motels, tourist courts, trailer coach parks and hotels and shall provide for

1 inspection of these premises and for abatement as public nuisances of any  
2 premises or facilities that do not comply with the rules.

3 9. Define and prescribe reasonably necessary measures concerning the  
4 sewage and excreta disposal, garbage and trash collection, storage and  
5 disposal, water supply and food preparation of all public schools. The rules  
6 shall prescribe minimum standards for sanitary conditions that shall be  
7 maintained in any public school and shall provide for inspection of these  
8 premises and facilities and for abatement as public nuisances of any premises  
9 that do not comply with the minimum standards.

10 10. Prescribe reasonably necessary measures to prevent pollution of  
11 water used in public or semipublic swimming pools and bathing places and to  
12 prevent deleterious health conditions at these places. The rules shall  
13 prescribe minimum standards for sanitary conditions that shall be maintained  
14 at any public or semipublic swimming pool or bathing place and shall provide  
15 for inspection of these premises and for abatement as public nuisances of any  
16 premises and facilities that do not comply with the minimum standards. The  
17 rules shall be developed in cooperation with the director of the department  
18 of environmental quality and shall be consistent with the rules adopted by  
19 the director of the department of environmental quality pursuant to  
20 section 49-104, subsection B, paragraph 12.

21 11. Prescribe reasonably necessary measures to keep confidential  
22 information relating to diagnostic findings and treatment of patients, as  
23 well as information relating to contacts, suspects and associates of  
24 communicable disease patients. In no event shall confidential information be  
25 made available for political or commercial purposes.

26 12. Prescribe reasonably necessary measures regarding human  
27 immunodeficiency virus testing as a means to control the transmission of that  
28 virus, including the designation of anonymous test sites as dictated by  
29 current epidemiologic and scientific evidence.

30 13. ESTABLISH AN ONLINE REGISTRY OF FOOD PREPARERS THAT ARE AUTHORIZED  
31 TO PREPARE FOOD FOR COMMERCIAL PURPOSES PURSUANT TO PARAGRAPH 4 OF THIS  
32 SUBSECTION.

33 I. The rules adopted under the authority conferred by this section  
34 shall be observed throughout the state and shall be enforced by each local  
35 board of health or public health services district, but this section does not  
36 limit the right of any local board of health or county board of supervisors  
37 to adopt ordinances and rules as authorized by law within its jurisdiction,  
38 provided that the ordinances and rules do not conflict with state law and are  
39 equal to or more restrictive than the rules of the director.

40 J. The powers and duties prescribed by this section do not apply in  
41 instances in which regulatory powers and duties relating to public health are  
42 vested by the legislature in any other state board, commission, agency or  
43 instrumentality, except that with regard to the regulation of meat and meat  
44 products, the department of health services and the Arizona department of  
45 agriculture within the area delegated to each shall adopt rules that are not  
46 in conflict.

1           K. The director, in establishing fees authorized by this section,  
2 shall comply with title 41, chapter 6. The department shall not set a fee at  
3 more than the department's cost of providing the service for which the fee is  
4 charged. State agencies are exempt from all fees imposed pursuant to this  
5 section.

6           L. After consultation with the state superintendent of public  
7 instruction, the director shall prescribe the criteria the department shall  
8 use in deciding whether or not to notify a local school district that a pupil  
9 in the district has tested positive for the human immunodeficiency virus  
10 antibody. The director shall prescribe the procedure by which the department  
11 shall notify a school district if, pursuant to these criteria, the department  
12 determines that notification is warranted in a particular situation. This  
13 procedure shall include a requirement that before notification the department  
14 shall determine to its satisfaction that the district has an appropriate  
15 policy relating to nondiscrimination of the infected pupil and  
16 confidentiality of test results and that proper educational counseling has  
17 been or will be provided to staff and pupils.

18           M. Until the department adopts exemptions by rule as required by  
19 subsection H, paragraph 4, subdivision (b) of this section, a kitchen in a  
20 private home that is used as a cooking school and that prepares and offers  
21 food to students is exempt from the rules prescribed in subsection H of this  
22 section if all of the following are true:

- 23           1. Only one cooking school meal per day is prepared and served.
- 24           2. The meal is served to not more than fifteen cooking school  
25 students.
- 26           3. The students are informed by a statement contained in a published  
27 advertisement, mailed brochure and placard posted at the cooking school's  
28 registration that the food is prepared in a kitchen that is not regulated and  
29 inspected by the department or by a local health authority.

APPROVED BY THE GOVERNOR APRIL 13, 2011.

FILED IN THE OFFICE OF THE SECRETARY OF STATE APRIL 13, 2011.