

AMENDED IN ASSEMBLY APRIL 24, 2013

CALIFORNIA LEGISLATURE—2013–14 REGULAR SESSION

ASSEMBLY BILL

No. 682

Introduced by Assembly Member Ian Calderon
(Coauthor: Assembly Member Rendon)

February 21, 2013

An act to add Section 11005.8 to the Government Code, and to add Section 10300.1 to the Public Contract Code, relating to public contracts.

LEGISLATIVE COUNSEL’S DIGEST

AB 682, as amended, Ian Calderon. State procurement: food: plumped poultry.

Existing law requires a vendor that operates or maintains a vending machine on designated state property, until a specified date, to offer food and beverages in the vending machine that meet accepted nutritional guidelines, as defined, in accordance with certain percentages.

Existing law governing contracting between state agencies and private contractors sets forth requirements for the procurement of supplies, materials, equipment, and services by state agencies and sets forth the various responsibilities of the Department of General Services and other state agencies in overseeing and implementing state contracting procedures and policies.

This bill would prohibit chicken or turkey sold in any state-owned or state-leased building at food concessions and cafeterias from being “plumped” in any way, beginning January 1, 2014, or upon expiration of an existing contract. The bill would prohibit the Department of General Services from purchasing “plumped” poultry when letting contracts for the purchase of food to be sold in a state building, as specified.

The bill ~~would~~, for purposes of these provisions, *would* define the term “plumped” with respect to poultry, to mean the injection of saltwater, chicken stock, seaweed extract, or some combination thereof into the poultry, to increase its weight and price.

Vote: majority. Appropriation: no. Fiscal committee: yes.
State-mandated local program: no.

The people of the State of California do enact as follows:

1 SECTION 1. The Legislature finds and declares all of the
2 following:

3 (a) More than six million California adults, 23 percent of the
4 state’s population, are obese, and an additional 9.3 million adults,
5 34 percent of the state’s population, are overweight, resulting in
6 an estimated \$21 billion in health care costs for California in 2006.
7 Therefore, offering healthy and sustainable food options at state
8 workplaces would help increase the consumption of foods that are
9 low in fat, sodium, and sugars, thereby reducing the instances of
10 obesity, diabetes, heart disease, and other preventable health
11 conditions.

12 (b) The federal Centers for Disease Control and Prevention has
13 published a guide entitled “Improving the Food Environment
14 Through Nutrition Standards: A Guide for Government
15 Procurement,” which finds that states and localities can develop,
16 adopt, and implement food procurement policies in order to model
17 healthier food environments to positively impact government
18 settings, including employee cafeterias, correctional facilities,
19 schools, child care centers, public hospitals, senior centers, and
20 parks.

21 (c) The practice of “plumping” chicken or turkey can increase
22 the sodium content by up to 500 percent. Fresh, natural chicken
23 should have no more than 70mg of sodium per four ounce serving,
24 whereas plumped chicken can contain up to 400mg of sodium.
25 The average household of four people, because of “plumping”
26 chicken or turkey, spends approximately \$127 per year on
27 saltwater.

28 SEC. 2. Section 11005.8 is added to the Government Code, to
29 read:

30 11005.8. (a) Beginning January 1, 2014, or upon expiration
31 of an existing contract, whichever occurs later, chicken or turkey

1 sold in any state-owned or state-leased building at food concessions
2 and cafeterias shall not be “plumped” in any way.

3 (b) For purposes of this section, “plumped” means the injection
4 of saltwater, chicken stock, seaweed extract, or some combination
5 thereof into chicken or turkey to increase its weight and price.

6 SEC. 3. Section 10300.1 is added to the Public Contract Code,
7 to read:

8 10300.1. (a) Beginning January 1, 2014, when letting contracts
9 for the purchase of food to be sold in a state-owned *building* or
10 state-leased building for food concessions, cafeterias, or vending
11 operations, the Department of General Services shall not purchase
12 chicken or turkey that has been “plumped” in any way.

13 (b) For purposes of this section, “plumped” means the injection
14 of saltwater, chicken stock, seaweed extract, or some combination
15 thereof into chicken or turkey; to increase its weight and price.