

Post as backup

Request Assistance from the SFPB to:

- 1. Separately designate Commercial Shared-Use Kitchens in the inspection process by creating a Food Establishment Inspection Report specifically for our industry.**
 - To prevent inconsistencies in inspections where arbitrary determinations have been made and request that specific requirements on shared-use inspections be distinguished and clarified to encourage trust with clear compliance by responsible parties.
 - To ensure consistent industry-standards for shared-use facility types and consistent application of attainable standards
 - To increase opportunity to exceed published standards

- 2. Requesting the Health Department clearly define Central Preparation Facility requirements for MFV businesses by collaborating with the shared-use kitchen owners to better understand our business model and how we can effectively meet these requirements *****
 - To prevent health inspectors from arbitrarily determining that a facility does not have adequate refrigeration for additional MFT's or kitchen clients.
 - To prevent inspectors from arbitrarily threatening a facility that it has "too many permits" when no such restrictions exist.
 - To avoid undue financial and business operational burden based on unpublished standards or requirements

Mobile Food Vendors

- To encourage clear communication with current and future potential shared-use owners

***Note: We do not want to “open a can of worms” in this regard and welcome a discussion with the SFPB to advise.

3. Ensure that the Change of Ownership inspection process for new Food Enterprise Permits is not an opportunity to “back door re-inspect” a facility and collect additional fees.

- To ensure Change of Ownership inspections for Food Enterprise Permits are focused on the incoming client’s business permit compliance rather than equipment owned and operated by other enterprise permit holders which are unrelated to the incoming client’s business.
- To request that shared-use facility issues be addressed with the facility when it has its own bi-annual inspections rather than in a Change of Ownership inspection when a new client is applying to launch their food business in the kitchen.
- To request that separate food enterprise business issues be addressed with that food enterprise specifically and contacted directly with any concerns related to the management of their enterprise.

Note: the Change of Ownership inspection process has shifted over the last 12 months. There are 3, long-time City of Austin employees, who conduct these inspections now and are not doing so in the spirit of cooperation between us shared-use facility owners. All currently shared-use kitchens are experiencing the same challenges.