



REBECCA BAUER-KAHAN
Assemblymember, District 16

AB 1532 – Natalie Giorgi Sunshine Act - Fact Sheet

Summary

In honor of Natalie Giorgi, a 13 year old who tragically passed away due to a severe reaction to a peanut allergy while at a summer camp, AB 1532 will protect individuals with severe food allergies requiring all food handlers to have a simple certification in safe food handling practices for major food allergens.

Background

In the United States, as many as 15 million people have a food allergy including 6 million children. According to the federal Centers for Disease Control and Prevention, food allergies result in more than 200,000 ambulatory care visits a year involving children under the age of 18.

The number of food allergy reactions requiring emergency treatment has sharply increased over the last decade, with a 377-percent rise in individuals receiving medical treatment for anaphylaxis. Reactions typically occur when an individual unknowingly eats a food containing an ingredient to which the individual is allergic.

There is no cure for food allergies and scientists do not understand why allergies occur. Strict avoidance of the offending food is the only way to prevent severe allergic reaction.

Problem

In California currently only one individual at any food facility that prepares, handles, or serves nonprepackaged food must be certified in food handling practice for allergens. That individual who is certified also is not required to be on premise during normal business hours.

All food employees currently must have adequate knowledge and proper training in food safety, but this does not require any training on cross contamination of foods that may cause allergies.

What this bill does

AB 1532 protects families and loved ones by requiring all food handlers successfully pass an approved and accredited food safety examination which include handling practices for food known to cause allergies.

This bill also would add “Organized Camps” to the definition of “Food Facility” for the basis of training individuals who handle food at camp.

An hour of a food handler’s time could literally save lives.

Support

Natalie Giorgi Sunshine Foundation (Sponsor)
American College of Allergy, Asthma and Immunology
California Allergy Support & Anaphylaxis Prevention
California Society for Allergy, Asthma and Immunology (CSAAI)
End Allergies Together (EAT)
Food Allergy & Anaphylaxis Connection Team (FAACT)
Food Allergy & Research Education
Food Allergy Support Team of the East Bay
MenuTrinfo, LLC
No Nuts Mom Group
Nut Free Wok
Red Robin International
San Diego Food Allergy Group

Stanford Medicine Sean N. Parker Center for
Allergy & Asthma Research

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Current Status

Senate Rules Committee for referral

Previous Votes

Assembly Floor 76-0
Assembly Appropriations 18-0
Assembly Health 15-0