File No	10	021	15
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Committee	ltem	No.
Board Item	No.	34

COMMITTEE/BOARD OF SUPERVISORS

AGENDA PACKET CONTENTS LIST

Board of Supervisors Meeting Date		Date March 2, 2010	
Cmte Board			
Budge Legisla Youth Introdu Depart MOU Grant Subco Contra Award Applic	ation ance ative Digest t Analyst Report ative Analyst Report Commission Report action Form (for hear ment/Agency Cover I Information Form Budget ntract Budget act/Agreement Letter		l/or Report
OTHER (Use b	ack side if additional	space is	needed)
Completed by: Ann	nette Lonich	Date	February 25 , 2010
Completed by: Date			

An asterisked item represents the cover sheet to a document that exceeds 25 pages. The complete document is in the file.

INTRODUCTION FORM

By a member of the Board of Supervisors or the Mayor

AC 2/24/10 (11:45 Time Stamp or Meeting Date

Common/Supervisors Form

Revised 2/6/06

1	[Urging the State Legislature and San Francisco's State Legislative Delegation to Permit the				
2	Continued Sale of Rice-Based Noodles.]				
3	Resolution urging the state legislature and San Francisco's state legislative delegation to				
4	permit the continued sale of rice-based noodles.				
5	permit the continued sale of fice-based floodles.				
6	WHEREAS, San Francisco is the fourth most populous city in California and the 12th				
7	most populous city in the United States, with a 2008 estimated population of 808,976; and				
8					
9	WHEREAS, Residents of Asian descent make up 31.3% of San Francisco's population;				
10	and,				
11	WHEREAS, Rice-based noodles, principally made from rice flour, water, and vegetable				
12	oil, have been manufactured for thousands of years throughout Asia;				
13	WHEREAS, this manufacturing technique has been commonly used throughout San				
14	Francisco and the rest of the United States by Chinese, Japanese, Korean, Southeast Asian				
15	and other Asian immigrant communities; and				
16	WHEREAS, State health code has recently been interpreted to require that all noodles				
	be refrigerated immediately following their production; and,				
17	WHEREAS, Around the state, rice-based noodle manufacturers are shutting doors and				
18	eliminating jobs because of that interpretation of state law that requires noodles to be				
19	refrigerated, threatening a staple of Asian cuisine; and,				
20	WHEREAS, This new interpretation requiring manufacturers to refrigerate the noodles				
21	instead of allowing them to be stored at room temperature threatens this traditional style of				
22	food preparation; and,				
23	WHEREAS, A change in production would make rice-based noodles undesirable and				
24	alter a standard used in Asian communities for thousands of years; and,				
25	·				

1	WHEREAS, Independent lab tests have concluded that rice-based noodles can be				
2	safely consumed up to 8 hours after production; and,				
3	WHEREAS, Recently proposed state legislation would permit the sale of rice-based				
4	noodles that have been at room temperature for no more than 8 hours; and,				
5	WHEREAS, This state legislation would also prohibit the sale of Asian rice-based				
6	noodles unless labeled with date and time of manufacture and including a warning to				
7	consumers that the Asian rice-based noodles must be consumed within 8 hours of their				
8	production; and,				
9	RESOLVED, That the San Francisco Board of Supervisors urges the passage of state				
10	legislation permitting the sale of rice-based noodles that have been at room temperature for				
11	no more than 8 hours and supporting the continued safe production of Asian rice-based				
12	noodles in California.				
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