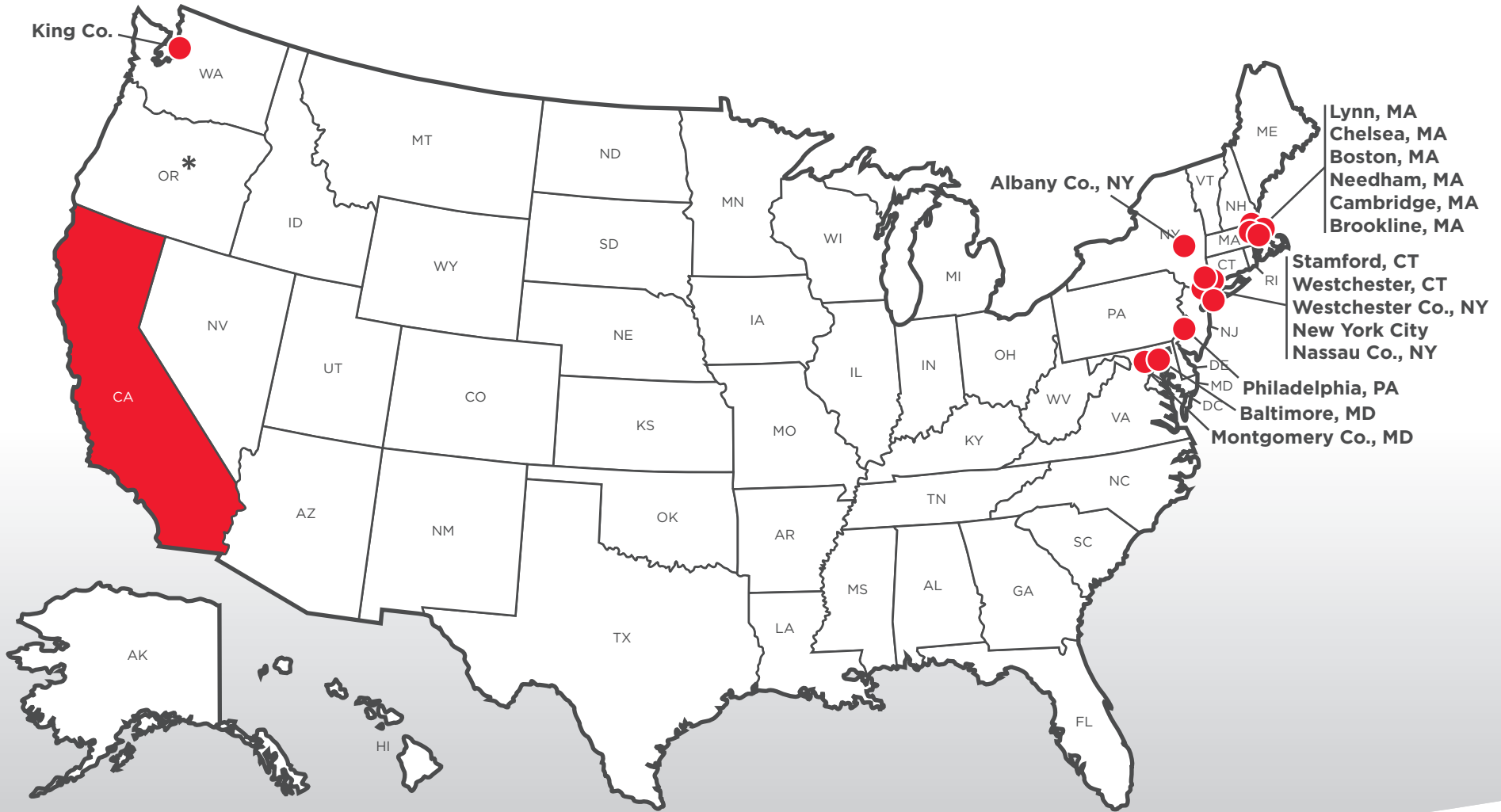


# State and Local Enacted *Trans* Fat Bans



■ Enacted *trans* fat laws      \* See Oregon's description on page 3

**IMPORTANT NOTE:** Many *trans* fat laws include requirements that food service establishments maintain the original labels or some other documentation for all food products that are or contain fats, oils, and shortenings. To access this information, please click the link below each ban description.



# Enacted State and Local *Trans* Fat Bans

## CALIFORNIA

**(2008, Section 114377 of the California Health and Safety Code)**

No food containing artificial *trans* fat, including oil and shortening that contains artificial *trans* fat for use in the deep frying of yeast dough or cake batter, may be stored, distributed, or served by, or used in the preparation of any food within, a food facility (unless the *trans* fat content is less than 0.5 grams per serving). Exempts food sold or served in a manufacturer's original, sealed package.

<http://codes.lp.findlaw.com/cacode/HSC/1/d104/7/12.6/s114377>

## CONNECTICUT

### Stamford

**(2008, Municipal Code Sec. 132-24.1)**

No foods containing artificial *trans* fat shall be stored, distributed, held for service, used in preparation of any menu item or served in any food service establishment (unless the *trans* fat content is less than 0.5 grams per serving). Exempts food sold or served in a manufacturer's original, sealed package.

<http://library.municode.com/index.aspx?clientId=13324>

## MASSACHUSETTS

### Boston

**(2008, Public Health Commission Regulation)**

No food or beverage containing artificial *trans* fat shall be stored, distributed, prepared, held for service or served by a food service establishment in the City of Boston (unless the *trans* fat content is less than 0.5 grams per serving). Exempts food sold or served in a manufacturer's original, sealed package.

[http://www.bphc.org/boardofhealth/regulations/Forms%20%20Documents/regs\\_transfat-Mar08.pdf](http://www.bphc.org/boardofhealth/regulations/Forms%20%20Documents/regs_transfat-Mar08.pdf)

### Brookline

**(2007, Town Meeting vote 194-11 May 31, 2007)**

The ban requires the town's 200 restaurants to stop using *trans* fats for frying and baking. The town will inspect the kitchens of restaurants and bakeries. Exempts food sold or served in a manufacturer's original, sealed package.

[http://www.boston.com/news/local/articles/2007/06/01/brookline\\_oks\\_trans\\_fat\\_ban](http://www.boston.com/news/local/articles/2007/06/01/brookline_oks_trans_fat_ban)

### Cambridge

No food service establishment shall store, prepare (including foods prepared off premises or outside the City of Cambridge), sell, distribute, hold for service, or serve any food or beverage containing artificial *trans* fat (unless the *trans* fat content is less than 0.5 grams per serving). Exempts food sold or served in a manufacturer's original, sealed package.

[http://www.cambridgepublichealth.org/publications/Cambridge\\_Trans\\_Fat\\_Regulation\\_2008.pdf](http://www.cambridgepublichealth.org/publications/Cambridge_Trans_Fat_Regulation_2008.pdf)

### Chelsea

Effective January 1, 2015, foodservice establishments cannot store, prepare, distribute, hold for service, or serve any food or beverage containing any amount of artificial *trans* fat in the city of Chelsea (including products with *trans* fat content of less than 0.5 grams per serving). Exempts food or beverage that is in a manufacturer's original sealed package and is required by federal or state law to have nutrition labeling.

### Lynn

No food service establishment, vending machine, or mobile food vendor shall store, prepare, distribute, hold for service or serve any food or beverage containing artificial *trans* fat (unless the *trans* fat content is less than 0.5 grams per serving). Exempts food sold or served in a manufacturer's original, sealed package.

[http://www.ci.lynn.ma.us/cityhall\\_documents/health/2011\\_Trans%20Fat%20Regulation%20Jan%201%202012.pdf](http://www.ci.lynn.ma.us/cityhall_documents/health/2011_Trans%20Fat%20Regulation%20Jan%201%202012.pdf)

### Needham

No food containing partially hydrogenated vegetable oils, shortenings, or margarines with 0.5 grams or more *trans* fat per serving may be stored, used, or served by food service establishments (unless the *trans* fat content is less than 0.5 grams per serving). Exempts food sold or served in a manufacturer's original, sealed package.

<http://www.needhamma.gov/DocumentCenter/Home/View/2420>

## MARYLAND

### Baltimore

**(2008, Health Code § 6-507)**

Food containing *trans* fat may not be stored, distributed, held for service, used in preparation of any menu item, or served in any food service facility (unless the *trans* fat content is less than 0.5 grams per serving). Exempts food sold or served in a manufacturer's original, sealed package.

<http://baltimorehealth.org/info/HealthCode.pdf>

### Montgomery County

**(2007, County Council Resolution No. 16-134)**

Food containing *trans* fat may not be stored, distributed, held for service, used in preparation of any menu item, or served in any food service facility (unless the *trans* fat content is less than 0.5 grams per serving). Exempts food sold or served in a manufacturer's original, sealed package.

[http://www6.montgomerycountymd.gov/content/hhs/license/EnvHealth/TransFat/pdfs/transfat\\_facts.pdf](http://www6.montgomerycountymd.gov/content/hhs/license/EnvHealth/TransFat/pdfs/transfat_facts.pdf)

## NEW YORK

### New York City

**(2006, §81.08 of the New York City Health Code)**

No food containing partially hydrogenated vegetable oils, shortenings, or margarines with 0.5 grams or more *trans* fat per serving may be stored, used, or served by food service establishments. Exempts food sold or served in a manufacturer's original, sealed package.

<http://www.nyc.gov/html/doh/downloads/pdf/public/notice-adoption-hc-art81-08.pdf>

### Westchester County

**(2008, Amendment to the Westchester County Sanitary Code, re *Trans* Fats Sec. 873.581)**

No cooking oils, shortenings or fats that are used for frying that contain *trans* fat shall be stored, distributed, held for service or used at any food service establishment. Note that this ban applies to *trans* fats used for deep-frying not the *trans* fat in cookies, cakes, pie crusts, and other non-fried foods.

<http://www.westchestergov.com/pdfs/sancometransfats.pdf>

# Enacted State and Local *Trans* Fat Bans

## **Nassau County**

**(2007, Article 14, Nassau County Public Health Ordinance)**

No foods containing artificial *trans* fat shall be stored, distributed, held for service, used in preparation of any menu item or served in any food service establishment or by any mobile food unit commissary (unless the *trans* fat content is less than 0.5 grams per serving). Exempts food sold or served in a manufacturer's original, sealed package.

<http://www.nassaucountyny.gov/agencies/Health/NewsRelease/2007/documents/TransFatOrdinance9-18-07.pdf>

## **Albany County**

**(2007, County Sanitary Code Article IV)**

No foods containing artificial *trans* fat shall be stored, distributed, held for service, used in preparation of any menu item or served in any food service establishment or by any mobile food unit commissary (unless the *trans* fat content is less than 0.5 grams per serving). Exempts food sold or served in a manufacturer's original, sealed package.

<http://www.albanycounty.com/notransfat/PDFs/resolution237-BOH.pdf>

## **OREGON**

**(2009, Oregon Administrative Rules Section 333-015-0100)**

Requires chain restaurants to disclose certain nutritional information, including *trans* fat, regarding menu items and post total calorie information in specified manners and locations. Oregon is not enforcing this law due to the menu labeling preemption in the Patient Protection and Affordable Care Act of 2009.

[http://arcweb.sos.state.or.us/pages/rules/oars\\_300/oar\\_333/333\\_015.html](http://arcweb.sos.state.or.us/pages/rules/oars_300/oar_333/333_015.html)

## **PENNSYLVANIA**

### **Philadelphia**

**(2006, Philadelphia Code Section 6-307)**

Partially hydrogenated vegetable oils, shortenings, or margarines with 0.5 grams or more of artificial *trans* fats per serving are prohibited entirely from food service establishments. Exempts food sold or served in a manufacturer's original, sealed package and bakery products from establishments engaged in both preparation and retail sale of these products on premises.

[http://www.phila.gov/health/pdfs/Trans\\_Fat.pdf](http://www.phila.gov/health/pdfs/Trans_Fat.pdf)

## **WASHINGTON**

### **King County**

**(2007, Board of Health Regulation #07-02)**

Foods deemed to contain artificial *trans* fat shall not be distributed, held for service, used in preparation of any menu item or served in any food establishment operating under permit issued by the health officer (unless the *trans* fat content is less than 0.5 grams per serving). Exempts food sold or served in a manufacturer's original, sealed package.

<http://www.kingcounty.gov/healthservices/health/nutrition/healthyeating/transfat/-/media/health/publichealth/documents/boh/reg0702.ashx>