

JAN 23 2008

SENATE CONCURRENT RESOLUTION

REQUESTING THE DEPARTMENT OF HEALTH TO DETERMINE THE FEASIBILITY
OF REDUCING OR ELIMINATING THE USE OF TRANS FATS IN FOOD
PREPARATION AND FOOD SERVICE BY HAWAII'S RESTAURANT
INDUSTRY.

1 WHEREAS, although trans fats occur in small quantities in
2 meat and dairy products, most trans fats consumed today are
3 created as a side effect of partial hydrogenation of plant oils,
4 an industrial process developed in the early 1900s; and

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6 WHEREAS, health authorities worldwide recognize that eating
7 trans fats that result from partial hydrogenation is neither
8 required nor beneficial for health, increases the risk of
9 coronary heart disease, and creates more of a health risk than
10 consumption of fats that occur naturally; and

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12 WHEREAS, trans fats, which are tightly regulated in a few
13 countries and must be disclosed on product labels in many other
14 countries such as the United States, are being voluntarily
15 removed from food products by many companies that are
16 establishing trans fat-free product lines; and

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18 WHEREAS, in May 2005, Tiburon, California, became the first
19 American city where all restaurants voluntarily cook with trans-
20 fat-free oils; and

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22 WHEREAS, in December 2006, the city of New York became the
23 first large United States city to strictly limit the use of
24 trans fats in restaurants; and

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26 WHEREAS, similar legislation banning the use of trans fats
27 was approved in Philadelphia; and
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1 WHEREAS, other cities throughout the country including
2 Chicago and Seattle are also considering a ban on oils
3 containing trans fats for large chain restaurants; and
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5 WHEREAS, the state of Massachusetts is considering
6 legislation to ban restaurants statewide from preparing food
7 with trans fats; and
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9 WHEREAS, major food chains such as Kraft, Kentucky Fried
10 Chicken, McDonalds, Wendy's, Taco Bell, and the Walt Disney
11 Company have chosen to reduce or remove trans fats from their
12 products by a specified date; now, therefore,
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14 BE IT RESOLVED by the Senate of the Twenty-fourth
15 Legislature of the State of Hawaii, Regular Session of 2008, the
16 House of Representatives concurring, that the Department of
17 Health is requested to determine the feasibility of reducing or
18 eliminating the use of trans fats in food preparation and food
19 service by Hawaii's restaurant industry; and
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21 BE IT FURTHER RESOLVED that the Department of Health is
22 requested to work with the Hawaii Restaurant Association and the
23 Hawaii Food Industry Association by surveying its members
24 concerning reducing or eliminating trans fats in their food
25 preparation or food service activities; and
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27 BE IT FURTHER RESOLVED that the Legislature requests that
28 the survey address issues such as consumer trends, costs and
29 availability of trans fat-free cooking oils, and economic,
30 health, education, and other concerns related to trans fat-free
31 food; and
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33 BE IT FURTHER RESOLVED that the Department of Health is
34 requested to submit a report of its findings and
35 recommendations, including proposed legislation, if necessary,
36 to the Legislature no later than twenty days prior to the
37 convening of the Regular Session of 2009; and
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39 BE IT FURTHER RESOLVED that certified copies of this
40 Concurrent Resolution be transmitted to the Governor, the



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1 Director of Health, the Hawaii Restaurant Association, and the
2 Hawaii Food Industry Association.

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OFFERED BY: *Suzanne Chun Oalland*

