

Dear Representative Mihaly,

I am writing as the owner and operator of **A Single Pebble**, a Chinese restaurant in Burlington, as well as a seasonal food truck operator. I appreciate the intent to protect workers, which is something we take seriously in our daily operations. However, I would like to share some practical concerns about how the proposed “extreme temperature” requirements would impact businesses like mine.

Our work environment does not fit a fixed or static model. In a commercial kitchen, especially one using high-heat wok cooking, temperatures regularly exceed 80°F during normal service in the summer. Installing air conditioning is not a viable solution in our case. Our kitchen relies on a powerful ventilation hood system to remove heat, smoke, and grease. Any cooled air would be immediately pulled out, resulting in significant energy waste without meaningfully improving working conditions.

Similarly, our food truck operates primarily during Vermont’s short summer season. By design, it functions with open service windows and doors for ventilation and customer interaction. The interior temperature naturally fluctuates with outdoor conditions and cooking activity. Requiring temperature control systems in this setting is not practical and, in many cases, not technically feasible.

Additionally, our operations shift throughout the day—between prep, service, and potentially multiple service locations for the food truck. Requirements built around continuous monitoring, documentation, and site-specific plans for each condition would create a substantial administrative burden without necessarily improving safety outcomes. We already take active steps to protect our team, including hydration, breaks, and adjusting workflow during high-heat periods. These flexible, experience-based practices are often more effective than rigid thresholds that do not reflect how restaurant and mobile food operations actually function.

I respectfully encourage the Committee to consider how these requirements apply to real-world working environments like commercial kitchens and food trucks, and to allow for flexibility that supports both worker safety and operational feasibility. Thank you for your time and consideration.

Sincerely,

Chiuho Sampson

伍秋鶴

A Single Pebble Restaurant

133 Bank Street

Burlington VT 05401

www.asinglepebble.com

802 865 5200