



General Assembly

Amendment

February Session, 2010

LCO No. 5183

HB0541905183HR0

Offered by:

REP. SAWYER, 55th Dist.

REP. HURLBURT, 53rd Dist.

To: Subst. House Bill No. **5419**

File No. 432

Cal. No. 217

(As Amended by House Amendment Schedule "A")

"AN ACT CONCERNING FARMS, FOOD AND JOBS."

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- 1 Strike section 3 in its entirety and insert the following in lieu thereof:
- 2 "Sec. 3. Section 21a-24a of the general statutes is repealed and the
- 3 following is substituted in lieu thereof (*Effective January 1, 2011*):
- 4 (a) As used in this section:
- 5 (1) "Acidified food product" means a food item, with a pH value of
- 6 4.6 or less upon completion of the recipe for such product, including,
- 7 but not limited to, pickles, salsa and hot sauce produced on the
- 8 premises of a residential farm. "Acidified food products" does not
- 9 include food consisting in whole or in part of milk or milk products,
- 10 eggs, meat, poultry, fish, shellfish, edible crustacean ingredients or
- 11 other ingredients, including synthetic ingredients, in a form capable of
- 12 supporting rapid and progressive growth of infectious or toxigenic

13 microorganisms.

14 [(1)] (2) "Jam" means a food, with a pH value of 4.6 or less, made by
15 cooking fruit or vegetables with sugar to a thick mixture.

16 [(2)] (3) "Jelly" means a food, with a pH value of 4.6 or less, made by
17 cooking fruit or vegetable juice that has been boiled with sugar.

18 [(3)] (4) "Preserves" means a food, with a pH value of 4.6 or less,
19 consisting of fruit or vegetables preserved whole by cooking with
20 sugar.

21 [(4)] (5) "Residential farm" means property (A) being utilized as a
22 farm, as defined in subsection (q) of section 1-1, and (B) serving as the
23 primary residence of the owner of such property.

24 (b) Notwithstanding the provisions of sections 21a-91 to 21a-120,
25 inclusive, and section 19-13-B40 of the regulations of Connecticut state
26 agencies, the preparation and sale of acidified food products, jams,
27 jellies or preserves on a residential farm shall be allowed in a room
28 used as living quarters and exempt from inspection by any state or
29 local agency, provided such acidified food products, jams, jellies or
30 preserves are prepared with fruit or vegetables grown on such farm
31 and in the case of acidified foods, provided (1) the water supply of
32 such residential farm comes from a public water supply system or, if
33 from a private well, is tested and tests negative for coliform bacteria,
34 (2) a pH test of such foods is performed by a laboratory after
35 completion of the recipe for such product, (3) use of the kitchen where
36 such foods are prepared is restricted from non-processing individuals,
37 pets, children or any other potential contaminants during such
38 preparation, and (4) the preparer of such foods (A) possesses
39 documentation of such preparer's successful completion of an
40 examination concerning safe food handling techniques administered
41 by an organization approved by the Department of Public Health for
42 qualified food operators, or possesses documentation indicating
43 successful completion of an approved course concerning safe food
44 processing techniques administered by an organization approved by

45 the Department of Consumer Protection, and (B) such documentation
46 is made available to the local health department or the Department of
47 Consumer Protection upon request. If the local health department or
48 the Department of Public Health has reason to believe that a private
49 well used pursuant to subdivision (1) of this subsection may be
50 contaminated with coliform bacteria, such department may require
51 such private well to be retested for the presence of coliform bacteria.
52 Each container of acidified food products, jam, jelly or preserves
53 offered for sale on such farm shall have on its label, in ten-point type:
54 "Not prepared in a government inspected kitchen".