

SB 590

February 19, 2015

Public Health Committee
Connecticut General Assembly
Legislative Office Building 3000
Hartford, CT 06106

Committee Chair:

I write to you as, both, the Executive Chef of Innis Arden Golf Club in Old Greenwich and a past President of the Club Chefs of Connecticut. It is my intention to give support to Senator Scott Fantz's proposal to allow the use of Cryovac machines and the practice of sous vide cooking in Connecticut Clubs and Restaurants per SB No. 590.

The use of Cryovac machines allows restaurateurs to reduce, and almost entirely eliminate, wasted food products. Sealed Air Corporation spoke at the recent Economist Feeding the Word Event in Amsterdam on February 12, 2015. This event was attended by industry leaders from around the world. They showed how "packaging innovation can help improve food access, food security, and reduce food waste." This can lead to improved revenues for businesses; thus keeping the economy strong and jobs available. In addition, the reduction of food waste can also help in the fight against world food shortages.

Sous vide cooking has been used widely in the culinary field since the mid-1960's, but its history dates back to its first use in 1799. Cooking foods in this method allows for less loss of flavor that typically occurs in other cooking methods where moisture in the protein is lost. Sous vide cooking also allows the protein to be cooked in a "relaxed" manner. This yields a tenderer and naturally flavorful product.

As hospitality and culinary professionals we strive to give our diners the best experience possible. We also try to employ the latest, and most innovative, techniques to ensure their dining experience will surpass their expectations. Sous vide cooking is widely used in New York State where the restaurant culture is constantly in perpetual motion. Many of the restaurants that use sous vide cooking are ones that are frequented by the public the most. The overall opinion of foods at these restaurants is they taste superior to many others; a credit that can be attributed to sous vide cooking.

Chefs and restaurant owners follow a management system known as the Hazard Analysis and Critical Control Points (HAACP) system. This defines food safety from the moment a food is cultivated by any means at its place of origin to final production in a food institution. Sous vide has been proven to be a safe and reliable food preparation method in New York and many other states; as well as many countries worldwide. This is done so through the responsible

implementation of HAACP plans in regard to sous vide and Cryovac storage; something that all Public Health Committees can agree that they prefer and could most certainly require to allow these techniques to be used. Responsible restaurateurs would have no quarrel abiding by such guidelines to allow Cryovac and sous vide in their establishments.

The passing of bill SB No. 590 at Friday's public hearing would allow restaurateurs like myself to continue to strive towards pleasing the public, and giving them a quality experience when they choose to dine out. It is my hope that the points I have brought up will help in making the correct decision in regards to this bill. Thank you in advance for taking the time to read this letter, and taking into consideration all herein.

Kevin P. Sullivan
Executive Chef
Innis Arden Golf Club
Old Greenwich, Connecticut