



General Assembly

January Session, 2015

Committee Bill No. 111

LCO No. 5797



Referred to Committee on PUBLIC HEALTH

Introduced by:
(PH)

AN ACT CONCERNING SUSHI RICE.

Be it enacted by the Senate and House of Representatives in General Assembly convened:

1 Section 1. (NEW) (*Effective October 1, 2015*) (a) The acidification of
2 sushi rice as an alternative to refrigeration shall be allowed by
3 restaurants and catering establishments provided such acidification
4 conforms to the regulations adopted pursuant to subsection (b) of this
5 section.

6 (b) Not later than July 1, 2016, the Commissioner of Public Health,
7 in consultation with the Commissioner of Consumer Protection, shall
8 adopt regulations, in accordance with the provisions of chapter 54 of
9 the general statutes, to allow the acidification of sushi rice as an
10 alternative to refrigeration under specified circumstances.

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| This act shall take effect as follows and shall amend the following sections: | | |
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| Section 1 | <i>October 1, 2015</i> | New section |
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Statement of Purpose:

To allow the acidification of sushi rice as an acceptable means of preservation.

[Proposed deletions are enclosed in brackets. Proposed additions are indicated by underline, except that when the entire text of a bill or resolution or a section of a bill or resolution is new, it is not underlined.]

Co-Sponsors: SEN. KANE, 32nd Dist.; REP. BERTHEL, 68th Dist.

S.B. 111