



General Assembly

January Session, 2015

Proposed Bill No. 590

LCO No. 1863



* 0 1 8 6 3 *

Referred to Committee on GENERAL LAW

Introduced by:
SEN. FRANTZ, 36th Dist.

AN ACT PERMITTING THE COMMERCIAL USE OF SOUS VIDE.

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

1 That the general statutes be amended to allow a food service
2 establishment to package and process food using reduced-oxygen
3 packaging, provided there are at least two controls in place, including,
4 but not limited to, time, temperature, Aw or pH, to prevent the growth
5 and formulation of *C. botulinum* or *Listeria monocytogenes*. For
6 purposes of this section, reduced-oxygen packaging includes, but is
7 not limited to, vacuum packaging, cook-chill packaging, and sous vide
8 processing.

Statement of Purpose:

To allow commercial use of sous vide.