



General Assembly

**Substitute Bill No. 590**

January Session, 2015



**AN ACT PERMITTING THE COMMERCIAL USE OF SOUS VIDE.**

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

1 Section 1. (NEW) (*Effective October 1, 2015*) (a) A food service  
2 establishment, as defined in section 19-13-B42 of the regulations of  
3 Connecticut state agencies, may process food using the technique of  
4 sous vide if there are at least two controls in place, including, but not  
5 limited to, time, temperature, water activity or acidity, to prevent the  
6 growth and formulation of the bacteria clostridium botulinum and  
7 listeria monocytogenes, provided such food will be consumed on the  
8 premises where it is processed. For purposes of this section, "sous  
9 vide" means a culinary technique in which food is vacuum-sealed and  
10 immersed in a water bath that cooks the food at a precise, consistent  
11 temperature.

12 (b) Not later than July 1, 2016, the Commissioner of Public Health,  
13 in consultation with the Commissioner of Consumer Protection, shall  
14 adopt regulations, in accordance with the provisions of chapter 54 of  
15 the general statutes, to implement the provisions of subsection (a) of  
16 this section.

This act shall take effect as follows and shall amend the following sections:

Section 1	<i>October 1, 2015</i>	New section
-----------	------------------------	-------------

***Statement of Legislative Commissioners:***

In Subsec. (a), "is consumed" was changed to "will be consumed" for clarity.

***PH***      *Joint Favorable Subst. -LCO*