



**Senate Bill No. 111**

**Public Act No. 15-220**

***AN ACT CONCERNING SUSHI RICE.***

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

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

(b) Not later than October 1, 2016, the Commissioner of Public Health, in consultation with the Commissioner of Consumer Protection, shall adopt regulations, in accordance with the provisions of chapter 54 of the general statutes, to allow the acidification of sushi rice as an alternative to temperature control under specified circumstances. The commissioner may implement policies and procedures necessary to administer the provisions of this section while in the process of adopting such policies and procedures in regulation form, provided the commissioner shall publish notice of intent to adopt such regulations not later than twenty days after implementation of such policies and procedures on the Department of Public Health's Internet web site and the eRegulations System. Any such policies and procedures shall be valid until the time such regulations are adopted.

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Approved July 6, 2015