



Senate

General Assembly

File No. 653

January Session, 2015

Senate Bill No. 111

Senate, April 15, 2015

The Committee on Public Health reported through SEN. GERRATANA of the 6th Dist., Chairperson of the Committee on the part of the Senate, that the bill ought to pass.

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.

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

Section 1	<i>October 1, 2015</i>	New section
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PH *Joint Favorable*

The following Fiscal Impact Statement and Bill Analysis are prepared for the benefit of the members of the General Assembly, solely for purposes of information, summarization and explanation and do not represent the intent of the General Assembly or either chamber thereof for any purpose. In general, fiscal impacts are based upon a variety of informational sources, including the analyst's professional knowledge. Whenever applicable, agency data is consulted as part of the analysis, however final products do not necessarily reflect an assessment from any specific department.

OFA Fiscal Note***State Impact:*** None***Municipal Impact:*** None***Explanation***

There is no fiscal impact from requiring the Department of Public Health (DPH) to adopt regulations allowing for the acidification of sushi rice as the DPH has expertise in regulating food preparation.

The Out Years***State Impact:*** None***Municipal Impact:*** None

OLR Bill Analysis**SB 111*****AN ACT CONCERNING SUSHI RICE.*****SUMMARY:**

This bill requires the public health commissioner, by July 1, 2016 and in consultation with the consumer protection commissioner, to adopt regulations allowing the acidification of sushi rice as an alternative to refrigeration under specified circumstances. It allows restaurants and catering establishments, if they conform to the regulations, to use this acidification instead of refrigeration.

Existing regulations establish time and temperature controls for potentially hazardous foods. Subject to the local health director's approval and other conditions, restaurants and catering establishments may leave these foods out at room temperature for a maximum of four hours (Conn. Agencies Reg., §§ 19-13-B42(m), 19-13-B49(m), & 21a-101-7(n)).

EFFECTIVE DATE: October 1, 2015

COMMITTEE ACTION

Public Health Committee

Joint Favorable

Yea 27 Nay 0 (03/27/2015)