



State of Connecticut

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February 20, 2015

Public Health Committee
Legislative Office Building, Room 3000
Hartford, CT 06106

Re: Testimony in support of S.B. 590 AN ACT PERMITTING THE COMMERCIAL USE OF SOUS VIDE

Senators Gerratana, Crisco and Markley, Representatives Ritter, Riley and Srinivasan and all members of the Public Health Committee:

I am Scott Frantz representing the 36th Senate District, and I want to thank you for the opportunity to testify in favor of S.B. 590 AN ACT PERMITTING THE COMMERCIAL USE OF SOUS VIDE.

First, what is sous-vide?

The answer is it's a French term for "under vacuum."

It's a method of cooking, where food is sealed in air-tight plastic bags in a water bath or in a temperature-controlled steam environment for longer than normal cooking times—96 hours or more, in some cases—at an accurately regulated temperature much lower than normally used for cooking. This is typically accomplished at around 131 °F to 140 °F for meats and higher for vegetables.

The intention is to cook the item evenly, ensuring that the inside is properly cooked without overcooking the outside, and retain moisture. Whenever you see a perfectly cooked medium rare filet mignon uniformly from one side to the other and top to bottom, you can be sure that sous vide was involved.

The bill before you would amend state law to allow a food service establishment to package and process food using reduced-oxygen packaging, provided there are at least two controls in place, including, but not limited to, time, temperature, Aw or pH, to prevent the growth and formulation of *C. botulinum* or *Listeria monocytogenes*.

Federal Food Safety Regulations permit sous vide cooking as does New York City and many other cities around the country. It has been proven safe, and it is an incredible advantage for anyone in the restaurant business or any business that serves high volume, high quality food on demand.

Allowing this cooking technique to take place in Connecticut restaurants will serve to enhance the products they put forth and make Connecticut restaurants even more appealing than they are now. Passage of this bill would show that we are listening to our small business owners and taking action to not only help them thrive, but to also protect public health in the process.

Many thanks for your time, and thank you for your consideration of S.B. 590.