



Senate

General Assembly

File No. 694

January Session, 2015

Substitute Senate Bill No. 590

Senate, April 16, 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 substitute bill ought to pass.

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	October 1, 2015	New section

Statement of Legislative Commissioners:

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

PH *Joint Favorable Subst. -LCO*

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**

The bill, which requires the Department of Public Health (DPH) to adopt regulations, has no fiscal impact as DPH has expertise in this area.

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

OLR Bill Analysis**SB 590*****AN ACT PERMITTING THE COMMERCIAL USE OF SOUS VIDE.*****SUMMARY:**

This bill allows food service establishments to process food using the “sous vide” culinary technique if (1) the food will be consumed on the premises where it is processed and (2) there are at least two controls to prevent the formation and growth of listeria and botulism-causing bacteria, such as time, temperature, water activity, or acidity.

By July 1, 2016, the public health commissioner must, in consultation with the consumer protection commissioner, adopt regulations to implement the bill’s provisions.

The bill defines “sous vide” as a culinary technique in which food is vacuum-sealed and immersed in a water bath to cook the food at a precise, consistent temperature.

EFFECTIVE DATE: October 1, 2015

BACKGROUND***Food Service Establishments***

Under the Public Health Code, a “food service establishment” is a place where food is prepared and intended for individual service, regardless of whether the consumption is on or off the premises or whether there is a charge for the food (Conn. Agencies Reg., § 19-13-B42(a)(7)).

COMMITTEE ACTION

Public Health Committee

Joint Favorable

Yea 27 Nay 0 (03/27/2015)