Second Regular Session Seventieth General Assembly STATE OF COLORADO

PREAMENDED

This Unofficial Version Includes Committee Amendments Not Yet Adopted on Second Reading

LLS NO. 16-0149.01 Yelana Love x2295

SENATE BILL 16-058

SENATE SPONSORSHIP

Hill,

HOUSE SPONSORSHIP

(None),

Senate Committees Business Labor & Technology

House Committees

Business, Labor, & Technology Appropriations

	A BILL FOR AN ACT
101	CONCERNING THE REGULATION OF CERTAIN FOODS, AND, IN
102	CONNECTION THEREWITH, EXEMPTING CERTAIN FOOD
103	PRODUCERS FROM LICENSURE, INSPECTION, AND OTHER
104	REGULATION.

Bill Summary

(Note: This summary applies to this bill as introduced and does not reflect any amendments that may be subsequently adopted. If this bill passes third reading in the house of introduction, a bill summary that applies to the reengrossed version of this bill will be available at http://www.leg.state.co.us/billsummaries.)

Section 1 of the bill exempts certain food producers from licensure, inspection, and other regulation for transactions that:

! Occur directly between the producer and an informed end

consumer;

- ! Occur only in Colorado; and
- ! Do not involve interstate commerce.

An informed end consumer assumes the risks inherent in the purchase, use, or ingestion of the food or food products purchased under this exemption and is legally responsible for all damage, injury, or death that may result from those inherent risks. The bill preserves negligence actions that are not based on these inherent risks.

Section 2 of the bill exempts certain producers from the requirements of the "Colorado Cottage Foods Act".

Section 3 of the bill creates 2 exemptions from federal inspection for producers who slaughter no more than 20,000 poultry per calendar year. The department of agriculture must license and inspect producers operating under this exemption. The bill requires the department of agriculture to develop rules pertaining to producers who slaughter more than 1,000 but not more than 20,000 poultry and sell to grocery stores.

1 Be it enacted by the General Assembly of the State of Colorado: 2 **SECTION 1.** In Colorado Revised Statutes, 25-4-1614, amend 3 (1), (2), and (9) (c) introductory portion; **repeal** (10); and **add** (9) (a.5) 4 and (9) (a.7)" as follows: 5 25-4-1614. Home kitchens - exemption - food inspection - short 6 title - definitions - rules. (1) This section shall be known and may be 7 cited as the "Colorado Cottage Foods Act". THE PURPOSES OF THIS 8 SECTION ARE TO ALLOW FOR THE SALE AND CONSUMPTION OF HOMEMADE 9 FOODS AND TO ENCOURAGE THE EXPANSION OF AGRICULTURAL SALES BY 10 FARMERS' MARKETS, FARMS, AND HOME-BASED PRODUCERS AND 11 ACCESSIBILITY OF THESE RESOURCES TO INFORMED END CONSUMERS BY: 12 (a) FACILITATING THE PURCHASE AND CONSUMPTION OF FRESH 13 AND LOCAL AGRICULTURAL PRODUCTS; 14 (b) ENHANCING THE AGRICULTURAL ECONOMY; AND 15 (c) PROVIDING COLORADO CITIZENS WITH UNIMPEDED ACCESS TO 16 HEALTHY FOOD FROM KNOWN SOURCES.

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1	(2) (a) A producer may use his or her home kitchen or a
2	commercial, private, or public kitchen to produce foods for sale only if
3	the producer sells the foods directly to ultimate INFORMED END
4	consumers.
5	(b) (I) A producer is permitted under this section to sell only a
6	limited range of foods that have been produced, processed, or packaged
7	that are nonpotentially hazardous and do not require refrigeration. These
8	foods are divided into two tiers:
9	(A) Tier one foods are limited to INCLUDE PICKLED VEGETABLES,
10	spices, teas, dehydrated produce, nuts, seeds, honey, jams, jellies,
11	preserves, fruit butter, flour, and baked goods, including candies, fruit
12	empanadas, and tortillas, and OTHER NONPOTENTIALLY HAZARDOUS
13	<u>FOODS;</u>
14	(B) Tier two foods are limited to pickled vegetables that have an
15	equilibrium pH value of 4.6 or lower.
16	(II) A person may sell whole eggs under this section; except that
17	a person may not sell more than two hundred fifty dozen whole eggs per
18	month under this section. A person selling whole eggs must meet the
19	requirements of section 35-21-105, C.R.S.
20	(c) A producer must IS ENCOURAGED TO take a food safety course
21	that includes basic food handling training. and is comparable to, or is a
22	course given by, the Colorado state university extension service or a state,
23	county, or district public health agency, and must maintain a status of
24	good standing in accordance with the course requirements, including
25	attending any additional classes if necessary.
26	(d) The foods produced under this section must: be sold only
27	(I) to ultimate consumers and not to grocery stores or restaurants;

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1	and Be Delivered Directly from a Producer to an informed end
2	<u>CONSUMER;</u>
3	(II) On the producer's premises, at the producer's roadside stand,
4	or at a farmers' market, community-supported agriculture organization,
5	or similar venue where the product is sold directly to consumers. BE SOLD
6	ONLY IN COLORADO; AND
7	(III) NOT INVOLVE INTERSTATE COMMERCE.
8	(e) This section applies only to producers who earn net revenues
9	of ten thousand dollars or less per calendar year from the sale of each
10	eligible food product produced in the producer's home kitchen or a
11	commercial, private, or public kitchen.
12	(9) As used in this section:
13	(a.5) "HOMEMADE" MEANS FOOD THAT IS PREPARED IN A PRIVATE
14	HOME KITCHEN THAT IS NOT LICENSED, INSPECTED, OR REGULATED.
15	(a.7) "Informed end consumer" means a person who is the
16	LAST PERSON TO PURCHASE ANY PRODUCT, WHO DOES NOT RESELL THE
17	PRODUCT, AND WHO HAS BEEN INFORMED THAT THE PRODUCT IS NOT
18	LICENSED, REGULATED, OR INSPECTED.
19	(c) "Producer" means a person who prepares nonpotentially
20	hazardous foods in a home kitchen or similar venue for sale directly to
21	consumers pursuant to this section, AND INCLUDES THAT PERSON'S
22	DESIGNATED REPRESENTATIVE. A producer may only be:
23	(10) The state board of health shall promulgate rules, including
24	enforcement provisions, necessary to provide for the production and sale
25	of tier two foods.
26	SECTION 2. In Colorado Revised Statutes, 35-33-103, amend
27	(8) and (9); and add (8.5) as follows:

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1	35-33-103. Definitions. As used in this article, unless the context
2	otherwise requires:
3	(8) "Meat or meat products" means carcasses or parts of carcasses
4	derived from any animals used for food. "MEAT OR MEAT PRODUCTS"
5	<u>INCLUDES POULTRY.</u>
6	(8.5) "POULTRY" MEANS ANY DOMESTICATED BIRD, INCLUDING
7	CHICKENS, TURKEYS, DUCKS, GEESE, GUINEAS, OR SQUABS, WHETHER LIVE
8	<u>OR DEAD.</u>
9	(9) "Premises" means the back, front, and side yard of property
10	occupied by a custom processing facility; docks and areas where vehicles
11	are loaded or unloaded; driveways, approaches, pens, and alleys; and
12	buildings or portions of buildings that are part of any facility even though
13	not used for custom processing.
14	SECTION 3. In Colorado Revised Statutes, 35-33-104, amend
15	(1) as follows:
16	35-33-104. Commissioner of agriculture - powers and duties.
17	(1) The commissioner is hereby authorized to formulate reasonable rules
18	and standards of construction, LABELING, operation, record keeping, and
19	sanitation for all custom processing facilities and shall establish rules and
20	standards pertaining to containers, packaging materials, mobile slaughter
21	units, slaughter rooms, processing rooms, chill rooms, storage and locker
22	rooms, sharp freezing facilities, and premises of custom processing
23	facilities, with respect to the service of slaughtering, cutting, preparing,
24	wrapping, and packaging meat and meat products necessary for the proper
25	preservation of food.
26	SECTION 4. In Colorado Revised Statutes, 35-33-107, add (6)
27	<u>as follows:</u>

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1	35-33-107. Exemptions. (6) A PRODUCER WHO RAISES AND
2	SLAUGHTERS NO MORE THAN ONE THOUSAND POULTRY DURING EACH
3	CALENDAR YEAR IS EXEMPT FROM THE PROVISIONS OF THIS ARTICLE OTHER
4	THAN THE RECORD KEEPING REQUIREMENT IN SECTION 35-33-202 AND THE
5	LABELING REQUIREMENTS IN SECTION 35-33-301 IF:
6	(a) THE PRODUCER DOES NOT BUY OR SELL POULTRY PRODUCTS
7	OTHER THAN THOSE PRODUCED FROM POULTRY RAISED ON THE
8	PRODUCER'S OWN FARM;
9	(b) THE POULTRY DO NOT MOVE IN INTERSTATE COMMERCE;
10	(c) THE POULTRY ARE PROPERLY LABELED; AND
11	(d) The poultry are healthy when slaughtered and the
12	SLAUGHTER AND PROCESSING ARE CONDUCTED UNDER SANITARY
13	STANDARDS, PRACTICES, AND PROCEDURES THAT PRODUCE POULTRY
14	PRODUCTS THAT ARE SOUND, CLEAN, AND FIT FOR USE AS HUMAN FOOD
15	WHEN DISTRIBUTED BY THE PRODUCER.
16	SECTION 5. In Colorado Revised Statutes, 35-33-201, amend
17	(1) and (10) introductory portion; and add (11) as follows:
18	35-33-201. Processing facilities - operation - rules. (1) Each
19	eustom processing facility licensed under this article must be operated
20	and maintained in a manner sufficient to prevent the creation of
21	unsanitary conditions and to ensure that meat or meat products are not
22	<u>adulterated.</u>
23	(10) All meat and meat products, EXCEPT POULTRY, resulting from
24	the custom processing or slaughter of uninspected animals:
25	(11) ALL POULTRY AND POULTRY PRODUCTS MUST BE MARKED AS
26	REQUIRED BY THE COMMISSIONER BY RULE.
27	SECTION 6. In Colorado Revised Statutes, 35-33-202, amend

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1	(1) (a) introductory portion as follows:
2	35-33-202. Record-keeping requirements. (1) (a) Every custom
3	processor shall maintain records of each customer transaction, including,
4	at a minimum:
5	SECTION 7. In Colorado Revised Statutes, 35-33-203, amend
6	(1) as follows:
7	35-33-203. Slaughter methods. (1) No custom A processor shall
8	NOT shackle, hoist, or otherwise bring animals into position for slaughter,
9	or shall slaughter or bleed animals, except by humane methods.
10	SECTION 8. In Colorado Revised Statutes, 35-33-206, add (1.5)
11	as follows:
12	35-33-206. License required - application - inspection -
13	issuance. (1.5) ANY PERSON WHO DESIRES TO SLAUGHTER AND PROCESS
14	MORE THAN ONE THOUSAND, BUT FEWER THAN TWENTY THOUSAND,
15	POULTRY SHALL FIRST OBTAIN A LICENSE FROM THE DEPARTMENT. A
16	SEPARATE LICENSE IS REQUIRED FOR EACH POULTRY PROCESSING FACILITY.
17	THE APPLICATION MUST BE IN WRITING ON FORMS SUPPLIED BY THE
18	DEPARTMENT, SETTING FORTH ANY INFORMATION REQUIRED BY THE
19	DEPARTMENT, AND MUST BE ACCOMPANIED BY ALL REQUIRED FEES.
20	SECTION 9. In Colorado Revised Statutes, recreate and
21	reenact, with amendments, part 3 of article 33 of title 35 as follows:
22	35-33-301. Sale of poultry - labeling - rules. (1) A POULTRY
23	PRODUCER LICENSED OR EXEMPTED UNDER THIS ARTICLE MAY SELL
24	POULTRY TO INDIVIDUALS.
25	(2) THE DEPARTMENT SHALL CONSULT WITH THE DEPARTMENT OF
26	PUBLIC HEALTH AND ENVIRONMENT TO PROMULGATE RULES REGARDING
27	THE LABELING OF POULTRY SOLD PURSUANT TO THIS SECTION.

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1	(3) (a) The commissioner or his or her designee shall
2	CONVENE A STAKEHOLDER GROUP, INCLUDING REPRESENTATIVES FROM
3	THE COLORADO DEPARTMENT OF PUBLIC HEALTH AND ENVIRONMENT,
4	RETAIL FOOD ESTABLISHMENTS, LIABILITY INSURANCE COMPANIES,
5	POULTRY FARMERS, POULTRY SUPPLIERS, PROCESSORS OPERATING UNDER
6	THIS ARTICLE, AND ANY OTHER INTERESTED PARTY.
7	(b) The department shall keep and maintain a list of
8	STAKEHOLDERS.
9	(c) THE DEPARTMENT SHALL CONVENE THE FIRST MEETING WITH
10	THE STAKEHOLDERS NO LATER THAN JULY 1, 2016, AND AS NEEDED
11	THEREAFTER.
12	(d) THE DEPARTMENT SHALL MEET WITH THE STAKEHOLDERS TO
13	DEVELOP A REGULATORY FRAMEWORK FOR THE PROCESSING OF POULTRY
14	THAT IS SOLD TO RETAIL FOOD ESTABLISHMENTS, AS DEFINED IN SECTION
15	<u>25-4-1602 (14), C.R.S.</u>
16	(e) On or before November 30, 2016, the commissioner or
17	HIS OR HER DESIGNEE SHALL PREPARE A REPORT OF THE FINDINGS AND
18	CONCLUSIONS OF THE STUDY AND SHALL PRESENT THE REPORT TO ALL
19	STAKEHOLDERS AND OTHERS UPON REQUEST.
20	SECTION 10. Safety clause. The general assembly hereby finds,
21	determines, and declares that this act is necessary for the immediate
22	preservation of the public peace, health, and safety.

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