

# HOUSE BILL No. 4956

June 20, 2007, Introduced by Rep. Mayes and referred to the Committee on Agriculture.

A bill to amend 2000 PA 92, entitled  
"Food law of 2000,"  
by amending sections 1105, 1107, 1109, 2111, 2113, 2119, 2123,  
2125, 2129, 3103, 3119, 3121, 3123, 3125, 3127, 3135, 3137, 3139,  
4101, 4103, 4105, 4107, 4111, 4113, 4116, 4117, 4125, 5101, 5105,  
5107, 6101, 6115, 6129, 6137, 6147, 6149, 7105, 7113, 7115, 7119,  
7125, 7137, 8105, and 8107 (MCL 289.1105, 289.1107, 289.1109,  
289.2111, 289.2113, 289.2119, 289.2123, 289.2125, 289.2129,  
289.3103, 289.3119, 289.3121, 289.3123, 289.3125, 289.3127,  
289.3135, 289.3137, 289.3139, 289.4101, 289.4103, 289.4105,  
289.4107, 289.4111, 289.4113, 289.4116, 289.4117, 289.4125,  
289.5101, 289.5105, 289.5107, 289.6101, 289.6115, 289.6129,  
289.6137, 289.6147, 289.6149, 289.7105, 289.7113, 289.7115,

289.7119, 289.7125, 289.7137, 289.8105, and 289.8107), sections 1109, 3119, 4111, 4117, 6101, and 6149 as amended by 2002 PA 487 and section 4116 as added by 2004 PA 267, and by adding sections 6140 and 7106; and to repeal acts and parts of acts.

**THE PEOPLE OF THE STATE OF MICHIGAN ENACT:**

1       Sec. 1105. As used in this act:

2       (a) "Adulterated" means food to which any of the following  
3       apply:

4       (i) It bears or contains any poisonous or deleterious  
5       substance that may render it injurious to health except that, if  
6       the substance is not an added substance, the food is not  
7       considered adulterated if the quantity of that substance in the  
8       food does not ordinarily render it injurious to health.

9       (ii) It bears or contains any added poisonous or added  
10      deleterious substance, other than a substance that is a pesticide  
11      chemical in or on a raw agricultural commodity; a food additive;  
12      or a color additive considered unsafe within the meaning of  
13      subparagraph (v).

14      (iii) It is a raw agricultural commodity that bears or  
15      contains a pesticide chemical considered unsafe within the  
16      meaning of subparagraph (v).

17      (iv) It bears or contains any food additive considered unsafe  
18      within the meaning of subparagraph (v) provided that where a  
19      pesticide chemical has been used in or on a raw agricultural  
20      commodity in conformity with an exemption granted or tolerance  
21      prescribed under subparagraph (v) and the raw agricultural  
22      commodity has been subjected to processing the residue of that

1 pesticide chemical remaining in or on that processed food is,  
2 notwithstanding the provisions of subparagraph (v) and this  
3 subdivision, not be considered unsafe if that residue in or on  
4 the raw agricultural commodity has been removed to the extent  
5 possible in good manufacturing practice and if the concentration  
6 of that residue in the processed food when ready to eat is not  
7 greater than the tolerance prescribed for the raw agricultural  
8 commodity.

9 (v) Any added poisonous or deleterious substance, any food  
10 additive, and pesticide chemical in or on a raw agricultural  
11 commodity, or any color additive is considered unsafe for the  
12 purpose of application of this definition, unless there is in  
13 effect a federal regulation or exemption from regulation under  
14 the federal act, meat inspection act, poultry product inspection  
15 act, or other federal acts, or a rule adopted under this act  
16 limiting the quantity of the substance, and the use or intended  
17 use of the substance, and the use or intended use of the  
18 substance conforms to the terms prescribed by the rule.

19 (vi) It is or contains a new animal drug or conversion  
20 product of a new animal drug that is unsafe within the meaning of  
21 section ~~512-360B~~ of the federal act, ~~21 U.S.C. 512-21~~ **USC 360B**.

22 (vii) It consists in whole or in part of a diseased,  
23 contaminated, filthy, putrid, or decomposed substance or it is  
24 otherwise unfit for food.

25 (viii) It has been produced, prepared, packed, or held under  
26 insanitary conditions in which it may have become contaminated  
27 with filth or in which it may have been rendered diseased,

1 unwholesome, or injurious to health.

2 (ix) It is the product of a diseased animal or an animal that  
3 has died other than by slaughter or that has been fed uncooked  
4 garbage or uncooked offal from a slaughterhouse.

5 (x) Its container is composed, in whole or in part, of any  
6 poisonous or deleterious substance that may render the contents  
7 injurious to health.

8 (xi) A valuable constituent has been in whole or in part  
9 omitted or abstracted from the food; a substance has been  
10 substituted wholly or in part for the food; damage or inferiority  
11 has been concealed in any manner; or a substance has been added  
12 to the food or mixed or packed with the food so as to increase  
13 its bulk or weight, reduce its quality or strength, or make it  
14 appear better or of greater value than it is.

15 (xii) It is confectionery and has partially or completely  
16 imbedded in it any nonnutritive object except in the case of any  
17 nonnutritive object if, as provided by rules, the object is of  
18 practical functional value to the confectionery product and would  
19 not render the product injurious or hazardous to health; it bears  
20 or contains any alcohol other than alcohol not in excess of 1/2  
21 of 1% by volume derived solely from the use of flavoring  
22 extracts; or it bears or contains any nonnutritive substance  
23 except a nonnutritive substance such as harmless coloring,  
24 harmless flavoring, harmless resinous glaze not in excess of 4/10  
25 of 1%, harmless natural wax not in excess of 4/10 of 1%, harmless  
26 natural gum and pectin or to any chewing gum by reason of its  
27 containing harmless nonnutritive masticatory substances which is

1 in or on confectionery by reason of its use for some practical  
2 functional purpose in the manufacture, packaging, or storage of  
3 such confectionery if the use of the substance does not promote  
4 deception of the consumer or otherwise result in adulteration or  
5 misbranding in violation of the provisions of this act. For the  
6 purpose of avoiding or resolving uncertainty as to the  
7 application of this subdivision, the director may issue rules  
8 allowing or prohibiting the use of particular nonnutritive  
9 substances.

10 (xiii) It is or bears or contains any color additive that is  
11 unsafe within the meaning of subparagraph (v).

12 (xiv) It has been intentionally subjected to radiation,  
13 unless the use of the radiation was in conformity with a rule or  
14 exemption under this act or a regulation or exemption under the  
15 federal act.

16 (xv) It is bottled water that contains a substance at a level  
17 higher than allowed under this act.

18 (b) "Advertisement" means a representation disseminated in  
19 any manner or by any means, other than by labeling, for the  
20 purpose of inducing, or which is likely to induce, directly or  
21 indirectly, the purchase of food.

22 (c) "Bed and breakfast" means a private residence that  
23 offers sleeping accommodations to transient tenants in 14 or  
24 fewer rooms for rent, is the innkeeper's residence in which the  
25 innkeeper resides while renting the rooms to transient tenants,  
26 and serves breakfasts, **OR OTHER MEALS IN THE CASE OF A BED AND**  
27 **BREAKFAST DESCRIBED IN SECTION 1107 (N) (ii)**, at no extra cost to

1 its transient tenants. A bed and breakfast is not considered a  
2 food service establishment if exempt under section ~~1107 (l) (iii) or~~  
3 ~~(iv)~~ **1107 (N) (ii) OR (iii)** .

4 (d) "Color additive" means a dye, pigment, or other  
5 substance made by process of synthesis or similar artifice or  
6 extracted, isolated, or otherwise derived, with or without  
7 intermediate or final change of identity from a vegetable,  
8 animal, mineral, or other source, or when added or applied to a  
9 food or any part of a food is capable alone or through reaction  
10 with other substance of imparting color to the food. Color  
11 additive does not include any material that is exempt or  
12 hereafter is exempted under the federal act. This subdivision  
13 does not apply to any pesticide chemical, soil or plant nutrient,  
14 or other agricultural chemical solely because of its effect in  
15 aiding, retarding, or otherwise affecting, directly or  
16 indirectly, the growth of other natural physiological process of  
17 produce of the soil and thereby affecting its color, whether  
18 before or after harvest. Color includes black, white, and  
19 intermediate grays.

20 (e) "Contaminated with filth" means contamination applicable  
21 to any food not securely protected from dust, dirt, and, as far  
22 as may be necessary by all reasonable means, from all foreign or  
23 injurious contaminations.

24 (f) "Continental breakfast" means the serving of only non-  
25 potentially-hazardous food such as a roll, pastry or doughnut,  
26 fruit juice, or hot beverage, but may also include individual  
27 portions of milk and other items incidental to those foods.

(g) "Critical violation" or "critical item" means a violation of the food code that the director determines is more likely than other violations to contribute to food contamination, illness to humans, or environmental health hazard.

Sec. 1107. As used in this act:

(a) "Department" means the Michigan department of agriculture.

(b) "Director" means the director of the Michigan department of agriculture or his or her designee.

**(C) "EVALUATION" MEANS A FOOD SAFETY AUDIT, INSPECTION, OR FOOD SAFETY AND SANITATION ASSESSMENT, WHETHER ANNOUNCED OR UNANNOUNCED, THAT IDENTIFIES VIOLATIONS OR VERIFIES COMPLIANCE WITH THIS ACT AND DETERMINES THE DEGREE OF ACTIVE CONTROL BY FOOD ESTABLISHMENT OPERATORS OVER FOODBORNE ILLNESS RISK FACTORS.**

(D) ~~(e)~~—"Extended retail food establishment" means a retail grocery that does both of the following:

(i) Serves or provides an unpackaged food for immediate consumption.

(ii) Provides customer seating in the food service area.

**(E) "FAIR CONCESSION" MEANS A FOOD CONCESSION, STORAGE, PREPARATION, OR DISPENSING OPERATION AT A STATE OR COUNTY FAIR.**

(F) ~~(d)~~—"Federal act" means the federal food, drug, and cosmetic act, ~~chapter 675, 52 Stat. 1040, 21 U.S.C. USC 301 to 321, 331 to 333, 334 to 343-3, 344 to 346a, 347, 348 to 356e, 358 to 360, 360b to 360dd, 360hh to 363, 371 to 376, and 378 to 397.~~

(G) ~~(e)~~—"Food" means articles used for food or drink for humans or other animals, chewing gum, and articles used for

1 components of any such article.

2       **(H)** ~~(f)~~—"Food additive" means any substance, the intended  
 3 use of which, directly or indirectly, results in or may be  
 4 reasonably expected to result in its becoming a component or  
 5 otherwise affecting the characteristics of any food if that  
 6 substance is not generally recognized among experts as having  
 7 been adequately shown through scientific procedures to be safe  
 8 under the conditions of its intended use. Food additive includes  
 9 any substance intended for use in producing, manufacturing,  
 10 packing, processing, preparing, treating, packaging,  
 11 transporting, or holding food and includes any source of  
 12 radiation intended for any use. Food additive does not include  
 13 any of the following:

14       (i) A pesticide chemical in or on a raw agricultural  
 15 commodity.

16       (ii) A pesticide chemical to the extent that it is intended  
 17 for use or is used in the production, storage, or transportation  
 18 of any raw agricultural commodity.

19       (iii) A color additive.

20       (iv) Any substance used in accordance with a sanction or  
 21 approval granted before the enactment of the food additives  
 22 amendment of 1958, Public Law 85-929, ~~72 Stat. 1784~~, pursuant to  
 23 the federal act, the poultry products inspection act, ~~Public Law~~  
 24 ~~85-172, 71 Stat. 441~~, ~~21 U.S.C. USC~~ 451 to 471, or the meat  
 25 inspection act of March 4, 1907, chapter 2907, 34 Stat. 1258.

26       **(I)** ~~(g)~~—"Food code" means food code, ~~1999-2005~~  
 27 recommendations of the food and drug administration of the United



1 States public health service that regulates the design,  
2 construction, management, and operation of certain food  
3 establishments.

4 ~~—— (h) "Food concession" means a food storage, preparation, or~~  
5 ~~dispensing operation at a state or county fair.~~

6 (J) ~~(i)~~ "Food establishment" means an operation where food  
7 is processed, packed, canned, preserved, frozen, fabricated,  
8 stored, prepared, served, sold, or offered for sale. Food  
9 establishment includes a food processing plant, a food service  
10 establishment, and a retail grocery. Food establishment does not  
11 include any of the following:

12 (i) A charitable, religious, fraternal, or other nonprofit  
13 organization operating a home-prepared baked goods sale or  
14 serving only home-prepared food in connection with its meetings  
15 or as part of a fund-raising event.

16 (ii) An inpatient food operation located in a health facility  
17 or agency subject to licensure under article 17 of the public  
18 health code, MCL 333.20101 to 333.22260.

19 (iii) A food operation located in a prison, jail, state mental  
20 health institute, boarding house, fraternity or sorority house,  
21 convent, or other facility where the facility is the primary  
22 residence for the occupants and the food operation is limited to  
23 serving meals to the occupants as part of their living  
24 arrangement.

25 (K) ~~(j)~~ "Food processing plant" means a food establishment  
26 that processes, manufactures, packages, labels, or stores food  
27 and does not provide food directly to a consumer.

(l) "FOOD SAFETY AND SANITATION ASSESSMENT" MEANS JUDGING OR ASSESSING SPECIFIC FOOD HANDLING ACTIVITIES, EVENTS, CONDITIONS, OR MANAGEMENT SYSTEMS IN AN EFFORT TO DETERMINE THEIR POTENTIAL EFFECTIVENESS IN CONTROLLING RISKS FOR FOODBORNE ILLNESS AND REQUIRED COMPLIANCE WITH THIS ACT, ACCOMPANIED BY A REPORT OF FINDINGS.

(m) "FOOD SAFETY AUDIT" MEANS THE METHODOICAL EXAMINATION AND REVIEW OF RECORDS, FOOD SOURCES, FOOD HANDLING PROCEDURES, AND FACILITY CLEANING AND SANITATION PRACTICES FOR COMPLIANCE WITH THIS ACT, ACCOMPANIED BY A REPORT OF FINDINGS. FOOD SAFETY AUDIT INCLUDES CHECKING OR TESTING, OR BOTH, OF OBSERVABLE PRACTICES AND PROCEDURES TO DETERMINE COMPLIANCE WITH STANDARDS CONTAINED IN OR ADOPTED BY THIS ACT, ACCOMPANIED BY A REPORT OF FINDINGS.

(N) ~~(k)~~—"Food service establishment" means a fixed or mobile restaurant, coffee shop, cafeteria, short order cafe, luncheonette, grill, tearoom, sandwich shop, soda fountain, tavern, bar, cocktail lounge, nightclub, drive-in, industrial feeding establishment, private organization serving the public, rental hall, catering kitchen, delicatessen, theater, commissary, **FOOD CONCESSION**, or similar place in which food or drink is prepared for direct consumption through service on the premises or elsewhere, and any other eating or drinking establishment or operation where food is served or provided for the public. Food service establishment does not include any of the following:

(i) A motel that serves continental breakfasts only.

~~—— (ii) A food concession.~~

(ii) ~~(iii)~~—A bed and breakfast that has 10 or fewer sleeping

1 rooms, including sleeping rooms occupied by the innkeeper, 1 or  
2 more of which are available for rent to transient tenants.

3 (iii) ~~(iv)~~—A bed and breakfast that has at least 11 but fewer  
4 than 15 rooms for rent, if the bed and breakfast serves  
5 continental breakfasts only.

6 (iv) ~~(v)~~—A child care organization regulated under 1973 PA  
7 116, MCL 722.111 to 722.128, unless the establishment is carrying  
8 out an operation considered by the director to be a food service  
9 establishment.

10 (O) ~~(I)~~—"Food warehouse" means a food establishment that  
11 stores or distributes prepackaged food for wholesaling.

12 Sec. 1109. As used in this act:

13 (a) "Imminent or substantial hazard" means a condition at a  
14 food establishment that the director determines requires  
15 immediate action to prevent endangering the health of people.

16 (B) "INSPECTION" MEANS THE CHECKING OR TESTING OF OBSERVABLE  
17 PRACTICES AGAINST STANDARDS ESTABLISHED IN OR ADOPTED BY THIS  
18 ACT, ACCOMPANIED BY A REPORT OF FINDINGS.

19 (C) "JUICE" MEANS THE AQUEOUS LIQUID EXPRESSED OR EXTRACTED  
20 FROM 1 OR MORE FRUITS OR VEGETABLES, PUREES OF THE EDIBLE  
21 PORTIONS OF 1 OR MORE FRUITS OR VEGETABLES, OR ANY CONCENTRATES  
22 OF SUCH LIQUID OR PUREE.

23 (D) ~~(b)~~—"Label" means a display of written, printed, or  
24 graphic matter upon the immediate container of any article and  
25 includes a requirement imposed under this act that any word,  
26 statement, or other information appearing on the display also  
27 appear on the outside container or wrapper of the retail package

1 of the article or be easily legible through the outside container  
2 or wrapper.

3 (E) ~~(e)~~—"Labeling" means all labels and other written,  
4 printed, or graphic matter upon an article, any of its containers  
5 or wrappers, or accompanying the article.

6 (F) ~~(d)~~—"License limitation" means an action by which the  
7 director imposes restrictions or conditions, or both, on a  
8 license of a food establishment.

9 (G) ~~(e)~~—"License holder" means the entity that is legally  
10 responsible for the operation of the food establishment including  
11 the owner, the owner's agent, or other person operating under  
12 apparent authority of the owner possessing a valid license to  
13 operate a food establishment.

14 (H) ~~(f)~~—"Limited wholesale food processor" means a wholesale  
15 food processor that has \$25,000.00 or less in annual gross  
16 wholesale sales made or business done in wholesale sales in the  
17 preceding licensing year, or \$25,000.00 or less of the food is  
18 reasonably anticipated to be sold for the current licensing year.  
19 Only the food sales from the wholesale food processor operation  
20 are used in computing the annual gross sales under this  
21 subdivision.

22 (I) ~~(g)~~—"Local health department" means that term as defined  
23 in section 1105 of the public health code, MCL 333.1105, and  
24 having those powers and duties as described in part 24 of the  
25 public health code, MCL 333.2401 to 333.2498.

26 (J) **"MILK PRODUCT" MEANS CREAM, LIGHT CREAM, LIGHT WHIPPING**  
27 **CREAM, HEAVY CREAM, HEAVY WHIPPING CREAM, WHIPPED CREAM, WHIPPED**

1 LIGHT CREAM, SOUR CREAM, ACIDIFIED SOUR CREAM, CULTURED SOUR  
 2 CREAM, HALF-AND-HALF, SOUR HALF-AND-HALF, ACIDIFIED SOUR HALF-  
 3 AND-HALF, CULTURED SOUR HALF-AND-HALF, RECONSTITUTED OR  
 4 RECOMBINED MILK AND MILK PRODUCTS, CONCENTRATED MILK,  
 5 CONCENTRATED MILK PRODUCTS, SKIM MILK, LOWFAT MILK, FROZEN MILK  
 6 CONCENTRATE, EGGNOG, BUTTERMILK, CULTURED MILK, CULTURED LOWFAT  
 7 MILK, CULTURED SKIM MILK, YOGURT, LOWFAT YOGURT, NONFAT YOGURT,  
 8 ACIDIFIED MILK, ACIDIFIED LOWFAT MILK, ACIDIFIED SKIM MILK, LOW-  
 9 SODIUM MILK, LOW-SODIUM LOWFAT MILK, LOW-SODIUM SKIM MILK,  
 10 LACTOSE-REDUCED MILK, LACTOSE-REDUCED LOWFAT MILK, LACTOSE-  
 11 REDUCED SKIM MILK, ASEPTICALLY PROCESSED AND PACKAGED MILK, MILK  
 12 PRODUCTS WITH ADDED SAFE AND SUITABLE MICROBIAL ORGANISMS, AND  
 13 ANY OTHER MILK PRODUCT MADE BY THE ADDITION OR SUBTRACTION OF  
 14 MILKFAT OR ADDITION OF SAFE AND SUITABLE OPTIONAL INGREDIENTS FOR  
 15 PROTEIN, VITAMIN, OR MINERAL FORTIFICATION. MILK PRODUCT DOES  
 16 INCLUDE DIETARY DAIRY PRODUCTS, DAIRY-BASED INFANT FORMULA, ICE  
 17 CREAM AND OTHER FROZEN DESSERTS, CHEESE, AND BUTTER.

18 (K) ~~(h)~~—"Misbranded" means food to which any of the  
 19 following apply:

20 (i) Its labeling is false or misleading in any particular.

21 (ii) It is offered for sale under the name of another food.

22 (iii) It is an imitation of another food unless its label  
 23 bears, in type of uniform size and prominence, the word  
 24 "imitation" and immediately thereafter the name of the food  
 25 imitated.

26 (iv) Its container is so made, formed, or filled as to be  
 27 misleading.

(v) It is in package form, unless it bears a label containing both the name and place of business of the manufacturer, packer, or distributor and an accurate statement of the quantity of the contents in terms of weight, measure, or numerical count subject to reasonable variations as are permitted and exemptions as to small packages as are established by rules prescribed by the department.

(vi) Any word, statement, or other labeling required by this act is not prominently placed on the label or labeling conspicuously and in such terms as to render it likely to be read and understood by the ordinary individual under customary conditions of purchase and use.

(vii) It purports to be or is represented as a food for which a definition and standard of identity have been prescribed by rules as provided by this act or under the federal act, unless it conforms to such definition and standard and its label bears the name of the food specified in the definition and standard, and, insofar as may be required by the rules, the common names of optional ingredients, other than spices, flavoring, and coloring, present in such food.

(viii) It purports to be or is represented to be either of the following:

(A) A food for which a standard of quality has been prescribed by this act or rules and its quality falls below such standard unless its label bears, in such manner and form as such rules specify, a statement that it falls below such standard.

(B) A food for which a standard or standards of fill of

1 container have been prescribed by this act or rules and it falls  
2 below the standard of fill of container applicable, unless its  
3 label bears, in such manner and form as the rules specify, a  
4 statement that it falls below the standard.

5 (ix) It does not bear labeling clearly giving the common or  
6 usual name of the food, if one exists, and if fabricated from 2  
7 or more ingredients, the common or usual name of each ingredient  
8 except that spices, flavorings, and colorings, other than those  
9 sold as such, may be designated as spices, flavorings, and  
10 colorings, without naming each and under other circumstances as  
11 established by rules regarding exemptions based upon  
12 practicality, potential deception, or unfair competition.

13 (x) It bears or contains any artificial flavoring,  
14 artificial coloring, or chemical preservative unless the labeling  
15 states that fact and under other circumstances as established by  
16 rules regarding exemptions based upon practicality.

17 (xi) If a food intended for human consumption and offered for  
18 sale, its label and labeling do not bear the nutrition  
19 information required under section 403(q) of the federal act, 21  
20 ~~U.S.C.~~ **USC** 343.

21 (xii) It is a product intended as an ingredient of another  
22 food and, when used according to the directions of the purveyor,  
23 will result in the final food product being adulterated or  
24 misbranded.

25 (xiii) It is a color additive whose packaging and labeling are  
26 not in conformity with packaging and labeling requirements  
27 applicable to such color additive prescribed under the provisions

1 of the federal act.

2 (I) ~~(i)~~—"Mobile food establishment" means a food  
3 establishment operating from a vehicle or watercraft that returns  
4 to a licensed commissary for servicing and maintenance at least  
5 once every 24 hours.

6 (M) ~~(j)~~—"Mobile food establishment commissary" means an  
7 operation that is capable of servicing a mobile food  
8 establishment.

9 (N) ~~(k)~~—"Person" means an individual, sole proprietorship,  
10 partnership, corporation, association, or other legal entity.

11 (O) ~~(l)~~—"Pesticide chemical" means any substance that, alone,  
12 in chemical combination, or in formulation with 1 or more other  
13 substances, is a pesticide within the meaning of the federal  
14 insecticide, fungicide, and rodenticide act, ~~chapter 125, 86~~  
15 ~~Stat. 973, 7 U.S.C. USC 136 to 136i, 136j to 136r, and 136s to~~  
16 136y, and is used in the production, storage, or transportation  
17 of raw agricultural commodities.

18 (P) ~~(m)~~—"Principal display panel" means that part of a label  
19 that is most likely to be displayed, presented, shown, or  
20 examined under normal and customary conditions of display for  
21 retail sale.

22 (Q) ~~(n)~~—"Public health code" means 1978 PA 368, MCL 333.1101  
23 to 333.25211.

24 Sec. 2111. (1) The director shall have free access at all  
25 reasonable hours to any food establishment, including a vehicle  
26 used to transport or hold food, for the purpose of ~~inspecting~~  
27 **EVALUATING** that food establishment or vehicle to determine if any



1 of the provisions of this act are being violated. The director  
2 may secure samples or specimens of any food after paying or  
3 offering to pay for such samples in order to determine whether  
4 any provision of this act is being violated.

5 (2) The director may examine the records of the food  
6 establishment to obtain pertinent information about food,  
7 supplies, and equipment purchased, received, or used by, or  
8 pertaining to, persons employed by the food establishment or  
9 location.

10 (3) **THE DIRECTOR MAY TAKE PHOTOGRAPHS OR COPY RECORDS AS**  
11 **PART OF AN EVALUATION. WHEN A FOOD ESTABLISHMENT IDENTIFIES BY**  
12 **WRITTEN DOCUMENT OR MARK THAT A CERTAIN AREA OR RECORD CONTAINS**  
13 **VISIBLE TRADE SECRETS, THE DIRECTOR SHALL IDENTIFY ANY**  
14 **PHOTOGRAPHS OF THAT AREA OR RECORD AS BEING CONFIDENTIAL AND**  
15 **SHALL DILIGENTLY PROTECT THE CONFIDENTIALITY.**

16 Sec. 2113. (1) The director may order immediate cessation of  
17 operation of a food establishment upon a determination that  
18 continued operation would create an imminent or substantial  
19 hazard to the public health.

20 (2) A food establishment ordered to cease food operations  
21 under subsection (1) shall not resume operations until the  
22 director determines, upon reinspection, that the conditions  
23 responsible for the order to cease operations no longer exist.  
24 The director shall offer an opportunity for ~~reinspection~~  
25 **REEVALUATION** upon request of the license holder of the  
26 establishment.

27 (3) If the director orders an immediate cessation of

1 operation of a food establishment under subsection (1), the  
2 license holder may request an administrative hearing.

3       Sec. 2119. (1) Notwithstanding section 12909(1) of the  
4 public health code, MCL 333.12909, the department may promulgate  
5 rules to prescribe criteria for food service sanitation programs  
6 by local health departments. The department in promulgating these  
7 rules shall seek the advice and counsel of local health  
8 departments and the food service industry.

9       (2) The department shall periodically conduct comprehensive  
10 ~~evaluations~~**REVIEWS** of each local health department's food  
11 service sanitation program. The ~~evaluations~~**REVIEWS** shall be  
12 based on criteria developed by the department with input from  
13 local health departments and shall include a review of both of  
14 the following:

15       (a) The adequacy of sanitary conditions in the food service  
16 establishments within the local health department jurisdiction.

17       (b) The competency and training of the food service  
18 inspection personnel.

19       Sec. 2123. (1) A person whose license has been limited by  
20 the director may, at any time, request a ~~reinspection~~  
21 **REEVALUATION** of the food establishment for the purpose of  
22 removing the limitation and reinstating the full license.

23       (2) Based upon its ~~reinspection~~**REEVALUATION**, if the  
24 director determines that the conditions for removal of the  
25 license limitation have been met, he or she shall remove the  
26 limitation and reinstate the full license.

27       Sec. 2125. (1) The department shall charge the following

fees for the following services:

(a) A reissuance of a duplicate license, \$15.00.

(b) A free-sale letter, \$25.00 per letter in an order and \$5.00 per duplicate letter in the same order.

(c) An ~~inspection~~**EVALUATION** of a food establishment when the ~~inspection~~**EVALUATION** is a second ~~reinspection~~**REEVALUATION** of a food establishment that has already been ~~inspected~~**EVALUATED** and found to contain a critical violation or the ~~inspection~~**EVALUATION** is performed at the request of the operator, \$60.00.

(d) A review and approval of training materials, \$60.00 per hour.

(e) A special transitory food unit plan review, ~~\$177.00~~  
\$197.00.

**(F) A PLAN REVIEW AS SPECIFIED IN SECTION 8-201.11 OF THE FOOD CODE, \$197.00.**

(2) Fees collected under this section shall be deposited in the ~~general~~**DAIRY AND FOOD SAFETY** fund and ~~credited to the~~  
~~department~~ for enforcement of this act.

(3) The services referred to in subsection (1)(d) and (e) involve the formal review and approval procedure. The department may provide informal review or answer questions without charging a fee.

Sec. 2129. ~~(1) Upon request, the department may review and issue approval of food safety training materials and food safety training programs including, but not limited to, home study programs and computer-assisted training. Approval of food safety training materials and food safety training programs expires 3~~

~~years from the date of original issuance.~~

~~—— (2) To receive department approval, a food safety training material shall be reviewed for and contain the following:~~

~~—— (a) Accuracy and consistency with this act and the food code.~~

~~—— (b) Manager knowledge training that includes the knowledge requirements of section 2-102.11 of the food code.~~

~~—— (3) The issuance date for each original certificate issued under an approved food safety training program is the date the individual successfully completes the examination. A certificate expires 5 years from the date of original issuance. Any replacement or duplicate certificate shall have as its expiration date the same expiration date that was on the original certificate. Certified individuals may be recertified by passing a food safety certification examination or through an approved recertification training program.~~

~~—— (4) An individual certified under a training program approved under this section shall be recognized with full faith and credit by a local unit of government throughout the state.~~

**(1) WHILE IN OPERATION, THE FOLLOWING FOOD ESTABLISHMENTS SHALL HAVE AN EMPLOYEE PRESENT WHO IS CURRENTLY CERTIFIED UNDER A PERSONNEL CERTIFICATION PROGRAM ACCREDITED BY THE AMERICAN NATIONAL STANDARDS INSTITUTE, UTILIZING THE CONFERENCE FOR FOOD PROTECTION STANDARDS:**

**(A) A FOOD SERVICE ESTABLISHMENT.**

**(B) AN EXTENDED RETAIL FOOD ESTABLISHMENT.**

**(C) THE OPERATION OF A FOOD SERVICE ESTABLISHMENT WITHIN A**

1 RETAIL GROCERY.

2 (2) AN INDIVIDUAL CERTIFIED UNDER SUBSECTION (1) SHALL BE  
3 RECOGNIZED WITH FULL FAITH AND CREDIT BY THE STATE AND ALL LOCAL  
4 UNITS OF GOVERNMENT THROUGHOUT THE STATE.

5 (3) THE DEPARTMENT MAY PROMULGATE RULES TO DO ALL OF THE  
6 FOLLOWING:

7 (A) BY JANUARY 1, 2009, DEVELOP REQUIREMENTS FOR RETAIL FOOD  
8 ESTABLISHMENTS TO FOLLOW WHEN EMPLOYING CERTIFIED FOOD SAFETY  
9 MANAGERS OR PERSONNEL.

10 (B) SET A REASONABLE DATE FOR COMPLIANCE WITH THE  
11 REQUIREMENTS TAKING INTO CONSIDERATION EXISTING LOCAL PERSONNEL  
12 CERTIFICATION REQUIREMENTS.

13 (C) ESTABLISH CERTIFICATION FEES NECESSARY TO IMPLEMENT,  
14 MAINTAIN, AND TRACK CERTIFIED INDIVIDUALS DIRECTLY OR BY  
15 CONTRACT. THE DEPARTMENT MAY ANNUALLY ADJUST THE SCHEDULE OF FEES  
16 TO PROVIDE THAT THE FEE CHARGED IS SUFFICIENT TO COVER THE COST  
17 OF THE CERTIFICATION TRACKING PROGRAM.

18 (D) IMPLEMENT AND ENFORCE THE REQUIREMENTS DESCRIBED IN  
19 SUBDIVISION (A).

20 (E) THE CERTIFICATION PROGRAM DEVELOPED BY THE AMERICAN  
21 NATIONAL STANDARDS INSTITUTE, AS IT EXISTS ON THE EFFECTIVE DATE  
22 OF THE AMENDATORY ACT THAT ADDED THIS SECTION, IS INCORPORATED BY  
23 REFERENCE. THE DEPARTMENT MAY ADOPT UPDATES TO THE CERTIFICATION  
24 PROGRAM ACCREDITATION STANDARDS IN SUBSECTION (1) BY RULE.

25 (4) ~~(5)~~—This section does not prohibit any local legislative  
26 body from implementing a food handler program, an employee health  
27 certification program, or a manager certification program,

1 provided it is not in conflict with this section.

2 Sec. 3103. As used in this chapter:

3 (a) "Certified health department" means a county, district,  
4 or city health department that meets the criteria for  
5 certification of health departments established by this act and  
6 that is authorized by the director to enforce this act for retail  
7 groceries, food processing plants, or ~~feed~~-**FAIR** concessions.

8 (b) "Foodborne illness outbreak" means an incident where any  
9 of the following occur:

10 (i) Two or more persons, not of the same household, have  
11 ingested a common food and have a similar disease, similar  
12 symptoms, or excrete the same pathogens and there is a time,  
13 place, or person association between these persons.

14 (ii) There is a single case of suspected botulism, mushroom  
15 poisoning, paralytic shellfish poisoning, or other rare disease.

16 (iii) There is a case of a disease or poisoning that can be  
17 definitely related to ingestion of a food.

18 (c) "Food service sanitation program" means the systematic  
19 activity of the department and a local health department for  
20 effective administration and enforcement of the food code and  
21 this act, including all of the following:

22 (i) Periodic ~~inspections~~-**EVALUATIONS** of food service  
23 establishments, temporary food service establishments, vending  
24 machines, and vending machine locations for compliance with law.

25 (ii) Support of recommendations for licensure with  
26 appropriate records.

27 (iii) Review of plans and specifications for new and

1 extensively remodeled establishments.

2 (iv) Educational activities.

3 (v) Investigation of reports of foodborne illnesses.

4 (vi) Other activities which may be necessary to assure proper  
5 implementation of this act.

6 Sec. 3119. (1) Except as otherwise provided for in  
7 subsection (2), upon submission of an application, an applicant  
8 for a food service establishment license shall pay to the local  
9 health department having jurisdiction the required fees  
10 authorized by section 2444 of the public health code, MCL  
11 333.2444, and an additional state license fee as follows:

12	(a) Vending machine location fee .....	\$ <del>2-50</del> 3.00.
13	(b) Temporary food service establishment...	\$ <del>2-50</del> 3.00.
14	(c) Food service establishment.....	\$ <del>19-00</del> 22.00.
15	(d) Mobile food establishment commissary...	\$ <del>19-00</del> 22.00.
16	(e) Special transitory food unit.....	\$ <del>30-00</del> 35.00.

17 (2) When licensing a special transitory food unit, a local  
18 health department shall impose a fee of ~~\$117.00~~\$135.00, which  
19 includes the additional state license fee imposed under  
20 subsection (1) unless exempted under subsection (4) or (5).

21 (3) The state license fee required under subsection (1)  
22 shall be collected by the local health department at the time the  
23 license application is submitted. The state license fee is due  
24 and payable by the local health department to the state within 60  
25 days after the fee is collected.

26 ~~—— (4) A school or other educational institution is exempt from~~

~~1 paying the fees imposed under section 2444 of the public health  
2 code, MCL 333.2444, and the additional state license fee imposed  
3 under subsections (1) and (2) but is not exempt from the other  
4 provisions of this chapter.~~

5       (4) ~~(5)~~ A charitable, religious, fraternal, service, civic,  
6 or other nonprofit organization that has tax-exempt status under  
7 section 501(c)(3) of the internal revenue code of 1986 is exempt  
8 from paying additional state license fees imposed under this  
9 section except for the vending machine location license fee. An  
10 organization seeking an exemption under this subsection shall  
11 furnish to the department or a local health department evidence  
12 of its tax-exempt status.

13       (5) ~~(6)~~ A veteran who has a waiver of a license fee under  
14 the circumstances described in 1921 PA 359, MCL 35.441 to 35.443,  
15 is exempt from paying the fees prescribed in this section.

16       (6) ~~(7)~~ The department shall adjust on an annual basis the  
17 fees prescribed by subsections (1) and (2) ~~, as adjusted after~~  
18 ~~November 8, 2000,~~ by an amount determined by the state treasurer  
19 to reflect the cumulative annual percentage change in the Detroit  
20 consumer price index but not to exceed 5%. As used in this  
21 subsection, "Detroit consumer price index" means the most  
22 comprehensive index of consumer prices available for the Detroit  
23 area from the bureau of labor statistics of the United States  
24 department of labor or its successor. The adjustment shall be  
25 rounded to the nearest dollar to set each year's fee under this  
26 subsection, but the absolute value shall be carried over and used  
27 to calculate the next annual adjustment.



(7) ~~(8)~~—The local health department shall forward the license applications to the department with appropriate recommendations.

Sec. 3121. (1) The department or a local health department shall conduct ~~inspections~~**EVALUATIONS** in compliance with this act.

(2) Records for all of the following shall be maintained by a local health department:

- (a) Applications for licensure.
- (b) Operation licenses.
- (c) ~~Inspection~~**EVALUATION** reports.
- (d) Pertinent correspondence.
- (e) Plans and specifications.
- (f) Administrative actions.
- (g) Other applicable information relating to the operation of each food service establishment.

(3) A local health department shall maintain a record of all consumer complaints, the ensuing investigation, and the result of the complaint.

(4) All department and local health department records shall be retained in accordance with the records retention schedule of the department.

Sec. 3123. (1) ~~An unannounced~~**A** compliance ~~inspection~~**EVALUATION** of each food service establishment shall be performed **BY THE DIRECTOR** at least once every 6 months ~~by a regulatory authority~~**OR AS REQUIRED BY A STATEWIDE DEPARTMENT APPROVED RISK-BASED SCHEDULE. RISK-BASED SCHEDULES SHALL BE DEVELOPED IN**

**CONSULTATION WITH LOCAL HEALTH DEPARTMENTS.**

(2) A food service establishment which operates for 9 or fewer months each year shall be inspected at least once during the period of operation by ~~a regulatory authority~~ **THE DIRECTOR OR AS PRESCRIBED IN THE DEPARTMENT'S RISK-BASED SCHEDULE.**

Sec. 3125. (1) Subject to subsection (3), a local health department, with the approval of the director and based on criteria developed by the department in consultation with local health departments, may reduce the frequency of ~~inspections~~ **EVALUATIONS** of individual food service establishments if the local health department determines that a reduced ~~inspection~~ **EVALUATION** frequency will not adversely affect food service sanitation practices within the food service establishment.

(2) A food service establishment which, upon investigation, is implicated in a foodborne illness outbreak or chemical intoxication shall be ~~inspected~~ **EVALUATED** by ~~a regulatory authority~~ **THE DIRECTOR** in compliance with section 3123 for not less than the next 12 months.

(3) A local health department shall not reduce the minimum frequency of ~~inspections~~ **EVALUATIONS** of any food service establishment to less than ~~once each 12 months~~ **THAT DESCRIBED IN SECTION 3123 UNLESS APPROVED BY THE DEPARTMENT.**

Sec. 3127. (1) The findings of an ~~inspection~~ **EVALUATION** of a food service establishment shall be recorded on an ~~inspection~~ **EVALUATION** report form approved by the department. The form shall identify those items considered to be critical from a public health standpoint.

1           (2) The ~~inspection~~**EVALUATION** report shall summarize  
2 findings relative to compliance with the requirements of this  
3 act. The report form shall be signed and dated by the local  
4 health department representative.

5           (3) Upon completion of the ~~inspection~~**EVALUATION**, a copy of  
6 the completed ~~inspection~~**EVALUATION** report form shall be  
7 furnished to the person in charge of the food service  
8 establishment. The person in charge shall sign the report form  
9 acknowledging receipt.

10          Sec. 3135. (1) The department shall make available to any  
11 local health department an application form to be completed as a  
12 request for certification. The application shall provide  
13 information needed to substantiate the request to become a  
14 certified health department.

15          (2) A local health department seeking certification shall  
16 have sufficient trained administrative, ~~inspection~~**EVALUATION**,  
17 and support personnel and sufficient equipment to enforce  
18 applicable laws and rules consistent with current state standards  
19 in all licensed establishments within its jurisdictional  
20 boundaries.

21          (3) A certified health department shall demonstrate to the  
22 department the ability to conduct ~~inspections~~**EVALUATIONS** and  
23 related activities in accordance with the department's ~~food~~  
24 ~~inspection information management~~**ELECTRONIC EVALUATION** system  
25 within prescribed time limitations utilized by the department.  
26 ~~Inspection~~**EVALUATION**, investigation, and legal actions and  
27 related activities shall be reported to the department on forms

1 furnished by the department.

2 (4) A certified health department must be capable of  
3 conducting necessary sampling and ~~produce~~**PRODUCT** surveillance  
4 equal to state standards.

5 Sec. 3137. (1) The department shall conduct a general review  
6 and evaluation of reports and related data made by certified  
7 health departments under this act as often as considered  
8 necessary by the department.

9 (2) An ~~inspection~~**EVALUATION** quality assurance program  
10 consisting of field evaluation of performed ~~inspections~~  
11 **EVALUATIONS** conducted by the certified health department shall be  
12 routinely conducted by the department at a ratio of approximately  
13 1 per 100 ~~inspections~~**EVALUATIONS** made.

14 (3) A certified health department shall report annually to  
15 the department a summary of all inspections, investigations,  
16 samplings, legal actions, and any other actions of a significant  
17 nature on a form furnished by the department. This report shall  
18 be made annually on the basis of the state fiscal year.

19 (4) ~~Review or evaluation~~**A REVIEW** disclosing adverse  
20 findings shall be reported in writing by the department to the  
21 health officer of the certified health department within 30 days  
22 after the review ~~or evaluation~~ under subsection (1) is completed.

23 Sec. 3139. (1) If a certified health department fails to  
24 meet the requirements established in this act or rules  
25 promulgated under this act, written notice of deficiencies shall  
26 be furnished to the health officer of that certified health  
27 department within 30 days after completion of the review ~~or~~

~~evaluation~~ under section 3137. This notice shall offer an opportunity to the health officer of the certified health department for a hearing with the director. If a hearing is not requested, certification issued under this chapter shall be revoked within 30 days following the notice to the health officer of the certified health department. If a hearing is held and deficiencies are not corrected within the time period specified in the hearing, certification shall be revoked within the time period specified in the hearing.

(2) If requested by the health officer of the certified health department in a written notice to the director, certification issued under this chapter shall be revoked within 30 days of receipt of the written notice.

(3) Revocation of certification issued under this chapter does not restrict a health department from reapplication for certification.

Sec. 4101. (1) Except as provided in section 4105, a person shall not operate a food establishment unless licensed by the department as a food establishment.

(2) Separate areas for food service or preparation located in 1 building and **ACTIVELY** operated under 1 management are considered to be 1 food establishment and only 1 license is required. **THE DIRECTOR MAY REQUIRE SEPARATE LICENSES FOR THESE AREAS IF MANAGED SEPARATELY EVEN THOUGH UNDER THE SAME OWNER.**

(3) Except as otherwise provided in this act, a city, county, or other local unit of government shall not adopt or enforce licensing ordinances or regulations for persons regulated

1 under this act.

2       Sec. 4103. (1) An applicant shall submit an application for  
3 a food establishment license at least 30 calendar days before the  
4 date planned for its opening ~~—OR the change of ownership. ~~or~~~~  
5 ~~the expiration of the current license.~~ **FOR TEMPORARY FOOD**  
6 **ESTABLISHMENTS APPLYING LESS THAN 4 DAYS FROM OPENING, THE**  
7 **DIRECTOR MAY CHARGE TWICE THE APPLICABLE LICENSE FEE TO PERFORM**  
8 **THE LICENSING EVALUATION.**

9       (2) Application for the license under subsection (1) shall  
10 be submitted upon the forms ~~furnished~~ **APPROVED** by the department  
11 and shall contain the reasonable information required by the  
12 department to process the application.

13       (3) An application for a mobile food establishment license  
14 shall include all of the following information:

15       (a) The location and dates of the operation.

16       (b) The name and address of the commissary that will service  
17 the applicant.

18       (4) Within 10 days after a change in the servicing  
19 commissary, the mobile food establishment licensee shall submit  
20 an affidavit containing the name and address of the new  
21 commissary servicing the licensee.

22       (5) The director may issue a temporary food establishment  
23 license.

24       Sec. 4105. (1) Except as otherwise provided for in  
25 subsection (2), a person, establishment, or organization that is  
26 1 or more of the following is exempt from the licensure  
27 requirements under this act:

1 (a) Subject to subsection (2), an establishment licensed  
 2 under 1 of the following acts while conducting activities within  
 3 the scope of that act:

4	<u>Public Act No.</u>	<u>Year</u>	<u>Compiled Law Sections</u>
5	<del>184</del>	<del>1913</del>	<del>445.331 to 445.341</del>
6	<del>222</del>	<del>1913</del>	<del>288.101 to 288.117</del>
7	141	1939	285.61 to <del>285.82a</del> <b>285.88</b>
8	228	1959	286.371 to 286.379
9	158	1964	290.451 to 290.466
10	<del>233</del>	<del>1965</del>	<del>288.21 to 288.29a</del>
11	<del>298</del>	<del>1968</del>	<del>288.321 to 288.334</del>
12	266	2001	<b>288.471 TO 288.540</b>
13	267	2001	<b>288.561 TO 288.740</b>

14 (b) A ~~produce stand~~ **PERSON** that ~~offers~~ **IS OFFERING** only  
 15 whole uncut fresh fruits and vegetables **DIRECTLY TO CONSUMERS.**

16 (c) Consumers or nonprofit cooperatives of consumers **IN**  
 17 **COMPLIANCE WITH THE NONPROFIT CORPORATION ACT, 1982 PA 162, MCL**  
 18 **450.2101 TO 450.3192,** providing products **FROM REGULATED SOURCES**  
 19 only for their own use.

20 (d) Nonprofit cooperatives **IN COMPLIANCE WITH THE NONPROFIT**  
 21 **CORPORATION ACT, 1982 PA 162, MCL 450.2101 TO 450.3192,** who are  
 22 growers ~~or producers~~ selling unprocessed products of their own  
 23 production **OR ARE PRODUCERS SELLING UNPROCESSED PRODUCTS OF THEIR**  
 24 **OWN PRODUCTION FROM REGULATED SOURCES.**

25 (e) Retail outlets for the sale of prepackaged honey or  
 26 maple syrup produced in Michigan if the outlet is operated by the  
 27 producer and the processing facility is licensed under this act.

1 (f) A temporary food establishment with no food preparation  
2 using only single-service articles and serving only non-  
3 potentially-hazardous food or beverage.

4 (g) A retail food establishment that does both of the  
5 following:

6 (i) Only sells prepackaged, non-potentially-hazardous foods.

7 (ii) Offers only an incidental amount of food, such as the  
8 sale of single-service packages.

9 (H) A MOBILE FOOD ESTABLISHMENT, SUCH AS AN ICE CREAM TRUCK,  
10 THAT OFFERS ONLY PREPACKAGED, SINGLE-SERVING FROZEN DESSERTS.

11 (I) AN EVENT NOT OPEN TO THE GENERAL PUBLIC HELD BY A  
12 NONPROFIT TRADE ASSOCIATION REPRESENTING FOOD ESTABLISHMENTS,  
13 SUPPLIERS, OR MANUFACTURERS WHERE LIMITED FOOD PREPARATION TAKES  
14 PLACE FOR THE PURPOSE OF ADVERTISING, DISPLAYING, PROMOTING, AND  
15 SAMPLING PREPARED FOOD.

16 (J) ~~(h)~~ A commercial fishing guide service that serves lunch  
17 to a party of not more than 12 clients on or adjacent to a body  
18 of water, river, or stream while pursuing, capturing, catching,  
19 killing, taking, or attempting to take fish. As used in this  
20 subparagraph, "commercial fishing guide service" means a service  
21 provided for a fee or other valuable consideration, regardless of  
22 whether the fee or other valuable consideration is paid directly  
23 or indirectly, to assist another person in pursuing, capturing,  
24 catching, killing, taking, or attempting to take fish.

25 (K) ~~(i)~~ A person owning or operating a device that dispenses  
26 only bottled or canned soft drinks; other packaged nonperishable  
27 foods or beverages; or bulk gum, nuts, and panned candies.



1           **(1) FEEDING OPERATIONS SET UP IN RESPONSE TO AN EMERGENCY OR**  
2 **DISASTER.**

3           (2) Notwithstanding subsection (1)(a), a person operating as  
4 or conducting activities the director considers to be a food  
5 establishment must be licensed in the appropriate category under  
6 this act.

7           (3) If food is prepared in a food service establishment  
8 licensed under this chapter and the food is transported from the  
9 food service establishment to a fixed temporary serving location,  
10 the serving location is not required to be separately licensed  
11 and is considered an extension of the food service establishment  
12 if no food preparation is conducted at the serving location and  
13 the food is transported and served by employees of the food  
14 service establishment.

15           Sec. 4107. To qualify for a food establishment license, an  
16 applicant shall do all of the following:

17           (a) Submit an application ~~on a form provided by the~~  
18 ~~department~~ **AS REQUIRED BY SECTION 4103.**

19           (b) Be an owner of the food establishment or an officer of  
20 the legal entity owning the food establishment.

21           (c) Comply with the requirements of this act and rules  
22 promulgated under this act.

23           (d) Allow the director access to the proposed food  
24 establishment in order to determine compliance with the  
25 applicable requirements of this act and rules.

26           (e) Pay the applicable license fees at the time the  
27 application is submitted.

1       Sec. 4111. (1) The department shall impose the following  
2 license fees for each year or portion of a year:

3       (a) Retail food establishment: \$67.00.

4       (b) Extended retail food establishment: \$172.00.

5       (c) Wholesale food processor: \$172.00.

6       (d) Limited wholesale food processor: \$67.00.

7       (e) Mobile food establishment: \$172.00.

8       (f) Temporary food establishment: \$25.00.

9       (g) Special transitory food unit: ~~\$117.00~~—\$135.00.

10       (h) Mobile food establishment commissary: \$172.00.

11       (i) Food warehouse: \$67.00.

12       (j) Food service establishment: the amounts described in  
13 subsection (2).

14       (2) If a local health department no longer conducts a food  
15 service sanitation program, the department, in consultation with  
16 the commission of agriculture, shall set the food sanitation fees  
17 to be imposed for the department's services performed under  
18 subsection (1)(j). The fees imposed shall equal, as nearly as  
19 possible, 1/2 of the department's cost of providing the service.  
20 The conduct of the services resulting from a cessation of a food  
21 service sanitation program is considered an imminent or  
22 substantial hazard that allows the department to impose the  
23 service fees for up to 12 months after the date of cessation by  
24 the local health department. After the 12-month period, the  
25 department shall collect the fees only in the amount provided by  
26 amendment of this act or as authorized pursuant to appropriation.

27       **(3) ANY LICENSE FEE PAID ON AN INITIAL APPLICATION IS**

1   **NONREFUNDABLE.**

2           (4) THE DEPARTMENT MAY CHARGE A CONVENIENCE FEE AND COLLECT  
3 FROM THE APPLICANT ANY ADDITIONAL COSTS ASSOCIATED WITH THE  
4 METHOD OF FEE PAYMENT FOR THE LICENSE OR PERMIT FEES DESCRIBED IN  
5 THIS CHAPTER, NOT TO EXCEED THE COSTS TO THE DEPARTMENT.

6           Sec. 4113. (1) The department shall impose, for a renewal  
7 application postmarked or delivered in person beginning May 1 of  
8 each year, a late fee of an additional \$10.00 for each business  
9 day the application is late. The late fee for a new application  
10 submitted after the establishment has opened for business is an  
11 additional \$10.00 for each business day the application is late.  
12 The total late fee shall not exceed \$100.00.

13           (2) The department shall not issue or renew a license until  
14 the fee and any late fee, **REINSPECTION FEES, AND FINES** have been  
15 paid. A hearing is not required regarding the department's  
16 refusal to issue or renew a license under this section **EXCEPT AS**  
17 **ALLOWED UNDER THE ADMINISTRATIVE PROCEDURES ACT OF 1969, 1969 PA**  
18 **306, MCL 24.201 TO 24.328.**

19           (3) The department may waive the late fee for producers of  
20 maple syrup, honey, and other seasonal agricultural products if  
21 the license application is submitted not less than 30 days before  
22 the applicant engages in processing, packing, freezing, storing,  
23 selling, or offering for sale the food or drink described in this  
24 subsection.

25           (4) The late fee shall be retained by any certified health  
26 department or, in an area where there is no certified health  
27 department, by the department.

1           (5) The department shall use the late fee for the  
2 administration and enforcement of this act.

3           Sec. 4116. (1) Beginning the effective date of the  
4 amendatory act that added this subsection and notwithstanding any  
5 other provision of this act, the department shall issue an  
6 initial license not later than 90 days after the applicant files  
7 a completed application and shall issue a renewal license not  
8 later than 120 days after the applicant files a completed  
9 application. Receipt of the application is considered the date  
10 the application is received by any agency or department of the  
11 state of Michigan. If the application is considered incomplete by  
12 the department, the department shall notify the applicant in  
13 writing, or make the information electronically available, within  
14 30 days after receipt of the incomplete application, describing  
15 the deficiency and requesting the additional information. The  
16 period regarding license issuance and renewal is tolled upon  
17 notification by the department of a deficiency until the date the  
18 requested information is received by the department. The  
19 determination of the completeness of an application does not  
20 operate as an approval of the application for the license and  
21 does not confer eligibility upon an applicant determined  
22 otherwise ineligible for issuance of a license.

23           (2) If the department fails to issue or deny a license  
24 within the time required by this section **TO AN ESTABLISHMENT THAT**  
25 **IS OTHERWISE READY TO OPERATE AND IS PREVENTED FROM OPERATING,**  
26 the department shall return the license fee and shall reduce the  
27 license fee for the applicant's next renewal application, if any,

1 by 15%. The failure to issue a license within the time required  
2 under this section does not allow the department to otherwise  
3 delay the processing of the application, and that application,  
4 upon completion, shall be placed in sequence with other completed  
5 applications received at that same time. The department shall not  
6 discriminate against an applicant in the processing of the  
7 application based upon the fact that the license fee was refunded  
8 or discounted under this subsection.

9 (3) Beginning October 1, 2005, the director of the  
10 department shall submit a report by December 1 of each year to  
11 the standing committees and appropriations subcommittees of the  
12 senate and house of representatives concerned with agricultural  
13 and food issues. The director shall include all of the following  
14 information in the report concerning the preceding fiscal year:

15 (a) The number of initial and renewal applications the  
16 department received and completed within the appropriate time  
17 period described in subsection (1).

18 (b) The number of applications denied.

19 (c) The number of applicants not issued a license within the  
20 appropriate time period and the amount of money returned to  
21 licensees and registrants under subsection (2).

22 (4) As used in this section, "completed application" means  
23 an application complete on its face and submitted with any  
24 applicable licensing fees as well as any other information,  
25 records, approval, security, or similar item required by law or  
26 rule from a local unit of government, a federal agency, or a  
27 private entity but not from another department or agency of the

1 state of Michigan. In the case of an initial application,  
 2 completed application includes the completion of construction or  
 3 renovation of any facility and the passing of a satisfactory

4 ~~inspection~~ **EVALUATION.**

5       Sec. 4117. (1) Except as provided in subsections (2) and  
 6 (3), money collected under this chapter by the department shall  
 7 be credited to the ~~general fund of the state~~ **DAIRY AND FOOD**  
 8 **SAFETY FUND THAT IS CREATED AS A RESTRICTED FUND WITHIN THE STATE**  
 9 **TREASURY. THE STATE TREASURER MAY RECEIVE MONEY OR OTHER ASSETS,**  
 10 **FROM APPROPRIATIONS OR FROM ANY OTHER SOURCE, FOR DEPOSIT INTO**  
 11 **THE FUND. THE STATE TREASURER SHALL DIRECT THE INVESTMENT OF THE**  
 12 **FUND. THE MONEY IN THE FUND SHALL NOT LAPSE TO THE GENERAL FUND**  
 13 **AT THE END OF THE FISCAL YEAR AND SHALL CARRY OVER TO THE**  
 14 **FOLLOWING FISCAL YEARS. THE STATE TREASURER SHALL CREDIT TO THE**  
 15 **FUND INTEREST AND EARNINGS FROM FUND INVESTMENTS. THE DEPARTMENT**  
 16 **SHALL ADMINISTER THE FUND AND SHALL EXPEND MONEY FROM THE FUND**  
 17 **FOR THE PURPOSE OF ADMINISTERING THIS ACT AND ENFORCING THE**  
 18 **PROVISIONS OF THIS ACT, THE GRADE A MILK LAW OF 2001, 2001 PA**  
 19 **266, MCL 288.471 TO 288.540, AND THE MANUFACTURING MILK LAW OF**  
 20 **2001, 2001 PA 267, MCL 288.561 TO 288.740.**

21       (2) A consumer food safety education fund is created as a  
 22 revolving fund in the department of treasury. The consumer food  
 23 safety education fund shall be administered by the department and  
 24 funded by adding \$3.00 to the fee for each food establishment  
 25 license in all categories except vending machines and in cases of  
 26 fee-exempt food establishments. The money in the fund shall be  
 27 used to provide statewide training and education to consumers on

1 food safety. An advisory committee consisting of at least 9  
2 people representing consumers, industry, government, and academia  
3 shall advise the department on the use of the funds. Money  
4 remaining in the fund at the end of the fiscal year shall be  
5 carried forward into the next fiscal year.

6 (3) An industry food-safety education fund is created as a  
7 revolving fund in the department of treasury. The industry food-  
8 safety education fund shall be administered by the department and  
9 funded by adding \$2.00 to the fee for each food service  
10 establishment license in all categories except vending machines  
11 and in cases of fee-exempt food establishments. The money in the  
12 fund shall be used to provide food safety training and education  
13 to food service establishment employees and agents of the  
14 director who enforce this act. The advisory committee created in  
15 subsection (2) shall advise the department on the use of the  
16 funds. Money remaining in the fund at the end of the fiscal year  
17 shall be carried forward into the next fiscal year.

18 (4) As used in this section, "fee-exempt food establishment"  
19 means a food establishment exempt from all state and local food  
20 establishment license fees under ~~either of the following~~  
21 ~~circumstances:~~

22 ~~—— (a) The education institution exemption under section~~  
23 ~~3119(4).~~

24 ~~—— (b) A nonprofit organization that has an exemption under~~  
25 ~~section 3119(5)–3119(4) combined with an exemption from the local~~  
26 ~~health department sanitation service fee under section 2444 of~~  
27 ~~the public health code, MCL 333.2444.~~

1       Sec. 4125. (1) Before a food establishment license is  
2 issued, the director shall determine if the applicant meets the  
3 minimum requirements of this act and rules promulgated under this  
4 act.

5       (2) After an opportunity for a hearing pursuant to the  
6 administrative procedures act of 1969, 1969 PA 306, MCL 24.201 to  
7 24.328, the director may revoke or suspend a food establishment  
8 license or a registration for bottled water issued under this act  
9 for failure to comply with requirements of this act or a rule  
10 promulgated under this act. A person whose registration for  
11 bottled water is revoked or suspended shall discontinue the sale  
12 and offering for sale of the bottled water until he or she  
13 complies with this act and the director issues a new registration  
14 or removes the suspension.

15       **(3) FOR A PERSON WHOSE FOOD ESTABLISHMENT LICENSE HAS BEEN**  
16 **REVOKED FOR EGREGIOUS VIOLATIONS UNDER SECTION 5101(A), (B), (C),**  
17 **AND (K), THE DIRECTOR MAY REFUSE TO ISSUE OR REISSUE A LICENSE TO**  
18 **ANY ESTABLISHMENT IN WHICH THAT PERSON HAS OWNERSHIP OR**  
19 **MANAGEMENT INTEREST FOR A PERIOD OF 2 YEARS.**

20       **(4)** ~~(3)~~—Based upon facts submitted by a person familiar with  
21 those facts or upon information and belief alleging that an  
22 imminent threat to the public health, safety, or welfare exists,  
23 the director may summarily suspend a license or registration  
24 issued under this act. A person whose license or registration has  
25 been summarily suspended under this section may petition the  
26 director to dissolve the order. Upon receipt of such a petition,  
27 the director shall immediately schedule a hearing to decide



1 whether to grant or deny the petition to dissolve. The presiding  
2 officer shall grant the requested relief dissolving the summary  
3 suspension order unless sufficient evidence is presented that an  
4 imminent threat to the public health, safety, or welfare exists  
5 requiring emergency action and continuation of the director's  
6 summary suspension order.

7       Sec. 5101. (1) A person shall not do or cause to be done any  
8 of the following:

9       (a) Manufacture, sell, deliver, hold, or offer for sale  
10 adulterated or misbranded food.

11       (b) Adulterate or misbrand food.

12       (c) Receive in commerce food that is adulterated or  
13 misbranded and deliver or proffer the delivery of that food for  
14 pay or otherwise.

15       (d) Sell, deliver for sale, hold for sale, or offer for sale  
16 food unless that person holds a license issued under chapter IV.

17       (e) Disseminate a false advertisement.

18       (f) Refuse to permit entry or ~~inspection~~**EVALUATION**, or to  
19 permit the taking of a sample, as authorized by section 2111.

20       (g) Give a false guaranty or undertaking, except by a person  
21 who relied on a guaranty or undertaking to the same effect signed  
22 by and containing the name and address of the person from whom he  
23 or she received the food in good faith.

24       (h) Remove or dispose of seized or embargoed food in  
25 violation of section 2105.

26       (i) Alter, mutilate, destroy, obliterate, or remove all or  
27 part of the label or do any other act with respect to a food

1 while the food is held for sale resulting in the food being  
2 adulterated or misbranded.

3 (j) Forge, counterfeit, simulate, or falsely represent, or  
4 without proper authority use any mark, stamp, tag, label, or  
5 other identification device authorized or required by this act or  
6 rules promulgated under this act.

7 (k) Permit filthy or insanitary conditions to exist in a  
8 food establishment in which food intended for human consumption  
9 is manufactured, received, kept, stored, served, sold, or offered  
10 for sale.

11 (l) Falsely identify a country, state, or other place of  
12 origin of food on a label, tag, or other document with intent to  
13 deceive or defraud.

14 (m) Fail to establish or maintain any record or make any  
15 report required under this act or the federal act, or refuse to  
16 permit access to or verification or copying of any such required  
17 record.

18 (n) Interfere with the director in the conduct of his or her  
19 responsibilities under this act.

20 (o) Make a false statement, representation, or certification  
21 in any application, report, plan, or other document that is  
22 required to be maintained under this act or rules promulgated  
23 under this act.

24 (p) Remove a tag, seal, or mark placed by the director.

25 (q) Operate without a license, registration, permit, or  
26 endorsement.

27 (r) Violate a provision of this act or a rule promulgated

1 under this act.

2 (2) Each day a violation of this section occurs is a  
3 separate violation of this section.

4 Sec. 5105. (1) Upon finding that a person violated a  
5 provision of this act or rule promulgated under this act, the  
6 department may impose an administrative fine of not more than  
7 \$500.00 for the first offense and not more than \$1,000.00 for a  
8 second or subsequent offense and the actual costs of the  
9 investigation of the violation. Each day of any continuing  
10 violation is not considered a separate violation of this act or  
11 rule promulgated under this act. Under no circumstances shall the  
12 department impose upon any licensee or registrant administrative  
13 fines in the aggregate amount of more than \$4,000.00 per location  
14 for a firm with annual gross receipts of \$500,000.00 or less and  
15 \$8,000.00 per location for a firm with annual gross receipts of  
16 over \$500,000.00 during any 12-month period.

17 (2) Any administrative fines and costs collected under this  
18 section shall be ~~paid to the state treasury and credited to the~~  
19 ~~general~~ **DEPOSITED INTO THE DAIRY AND FOOD SAFETY** fund.

20 (3) This section does not require the department to issue an  
21 administrative fine for minor violations of this act whenever the  
22 department believes that the public interest will be adequately  
23 served under the circumstances by a suitable written notice or  
24 warning.

25 (4) The conditions warranting administrative fines to  
26 achieve compliance with the provisions of the food code are  
27 limited to critical or repeated violations that remain

1 uncorrected beyond the time frame for correction approved,  
2 directed, or ordered by the director under food code section 8-  
3 405.11(A) and (B) and section 8-406.11(A) and (B). The department  
4 shall not impose an administrative fine for a noncritical  
5 violation of the food code unless at least 30 calendar days have  
6 been allowed for correction after the ~~inspection~~ **EVALUATION**.

7       Sec. 5107. (1) Except as otherwise provided under this act,  
8 a person who violates any provision of this act or rules  
9 promulgated under this act is guilty of a misdemeanor and shall  
10 be punished by a fine of not less than \$250.00 or more than  
11 \$2,500.00 or by imprisonment for not more than 90 days, or both.

12       (2) Notwithstanding the other provisions of this act, a  
13 person who knowingly violates section 5101(1)(b) or (l) is guilty  
14 of a felony punishable by imprisonment for not more than 4 years  
15 or by a fine of not more than \$10,000.00 plus twice the amount of  
16 any economic benefit associated with the violation, or both.

17       (3) If a violation results in a conviction under this act,  
18 the court shall assess against the defendant the costs of the  
19 department's investigation. The assessment for costs of  
20 investigation shall be ~~paid to the state treasury and credited to~~  
21 ~~the department~~ **DEPOSITED INTO THE DAIRY AND FOOD SAFETY FUND** for  
22 the enforcement of this act.

23       Sec. 6101. (1) Chapters 1 through 8 of the food code are  
24 incorporated by reference except as amended and modified as  
25 follows:

26       ~~—— (a) Section 3 401.11(B) is modified so that the oven~~  
27 ~~temperature for high humidity oven temperature reads "54°C~~

1 ~~(130°F) or higher".~~

2 (A) ~~(b)~~ Where provisions of this act and rules promulgated  
3 under this act specify different requirements.

4 (B) ~~(e)~~ Section ~~3-201.11(D)~~ **3-501.16(A)(2)** is modified so  
5 that "subparagraph ~~3-401.11(C)(1)~~" reads "subparagraph ~~3-~~  
6 ~~401.11(D)(1)~~" **3-501.16(A)(2)(B) IS STRICKEN.**

7 ~~—— (d) Section 6-101.11 is modified to add after subparagraph~~  
8 ~~(A)(3): "(B) In a temporary food establishment:".~~

9 (2) The director, by promulgation of a rule, may adopt any  
10 changes or updates to the food code.

11 (3) The annexes of the food code are considered persuasive  
12 authority for interpretation of the food code.

13 Sec. 6115. (1) After completion of the construction,  
14 alteration, conversion, or remodeling and before the opening of a  
15 food service establishment, the license applicant or license  
16 holder shall notify the director of the completion, shall submit  
17 an application for a license to operate the food service  
18 establishment, and shall arrange for a preopening ~~inspection~~  
19 **EVALUATION.**

20 (2) During the preopening ~~inspection~~ **EVALUATION**, the  
21 director shall determine whether the food establishment was  
22 constructed, altered, converted, or remodeled in accordance with  
23 the approved plans and specifications.

24 (3) Local health departments may specify when requests for  
25 preopening inspections are to be submitted.

26 Sec. 6129. (1) **THE DIRECTOR SHALL CONSIDER THE RISK-BASED**  
27 **EVALUATION METHODOLOGY AS DESCRIBED IN FOOD CODE ANNEX 5, SECTION**

1 **4 A-H FOR CONDUCTING EVALUATIONS OF FOOD ESTABLISHMENTS.**

2 (2) ~~(1)~~ The completed ~~inspection~~ **EVALUATION** report shall  
 3 specify a period of time for correction of noted violations. The  
 4 license holder shall correct the violations within the time  
 5 specified in the report.

6 (3) ~~(2)~~ All violations which are marked as critical on the  
 7 inspection report form shall be corrected immediately unless  
 8 otherwise specified. The director shall ~~conduct a follow-up~~  
 9 ~~inspection to~~ confirm corrections **WITHIN 30 DAYS AFTER THE REPORT**  
 10 **IS ISSUED.**

11 Sec. 6137. (1) To qualify for a special transitory food unit  
 12 license, an applicant shall allow a review and receive approval  
 13 of plans and specifications as specified in chapter VI. This  
 14 review and approval must include the menu and standard operating  
 15 procedures for the unit.

16 (2) A special transitory food unit license holder shall do  
 17 all of the following:

18 (a) Keep a copy of the approved standard operating  
 19 procedures in the unit and available for review upon ~~inspection~~  
 20 **EVALUATION** by the director.

21 (b) Operate in compliance with standard operation procedures  
 22 approved by the director.

23 (c) Before serving food within the jurisdiction of a local  
 24 health department, notify the local health department in writing  
 25 of each location in the jurisdiction at which food will be served  
 26 and the dates and hours of service. The license holder shall mail  
 27 the notice by first-class mail or deliver the notice not less

1 than 4 business days before any food is served or prepared for  
2 serving within the jurisdiction of the local health department.

3 (d) While in operation, request and receive 2 ~~inspections~~  
4 **EVALUATIONS** per licensing year **SPACED GENERALLY OVER THE SPAN OF**  
5 **THE OPERATING SEASON**. A local health department and the  
6 department shall charge a fee of \$90.00 for such an ~~inspection~~  
7 **EVALUATION**.

8 (e) Send a copy of all ~~inspections~~**EVALUATION** reports to the  
9 regulatory authority that approved the license within 30 days  
10 after receipt.

11 (3) If a license holder fails to comply with any of the  
12 requirements of this section or the food code, the food  
13 establishment is ineligible for licensure as a special transitory  
14 temporary food establishment for the following licensing year and  
15 must apply for temporary or other type of food establishment  
16 licenses.

17 **SEC. 6140. (1) ONLY PASTEURIZED INGREDIENTS FROM A**  
18 **DEPARTMENT-APPROVED SOURCE SHALL BE USED FOR MILK AND MILK**  
19 **PRODUCTS MANUFACTURED, SOLD, SERVED, OR PREPARED AT A RETAIL FOOD**  
20 **ESTABLISHMENT. SUCH INGREDIENTS INCLUDE, BUT ARE NOT LIMITED TO,**  
21 **MILK, MILK SOLIDS, WHEY, NONFAT DRY MILK, CONDENSED MILK, CREAM,**  
22 **SKIM MILK, EGGS, AND EGG PRODUCTS.**

23 **(2) INGREDIENTS THAT MAY BE SUBSEQUENTLY ADDED TO MILK OR**  
24 **MILK PRODUCTS ARE THOSE FLAVORINGS OR OTHER INGREDIENTS THAT HAVE**  
25 **BEEN FOUND TO BE SAFE AND SUITABLE AND ADDED IN A MANNER TO**  
26 **PREVENT CONTAMINATION, INCLUDING, BUT NOT LIMITED TO, THE**  
27 **FOLLOWING:**

1 (A) INGREDIENTS PERMITTED BY A STANDARD OF IDENTITY FOR MILK  
2 OR MILK PRODUCTS UNDER THE FEDERAL ACT OR REGULATIONS.

3 (B) FRESH FRUITS AND VEGETABLES ADDED TO CULTURED MILK AND  
4 CULTURED MILK PRODUCTS PROVIDED THE RESULTANT EQUILIBRIUM PH  
5 LEVEL (4.6 OR BELOW WHEN MEASURED AT 24 DEGREES CELSIUS (75  
6 DEGREES FAHRENHEIT)) OF THE FINISHED PRODUCT IS REACHED WITHOUT  
7 UNDUE DELAY AND IS MAINTAINED DURING THE SHELF LIFE OF THE  
8 PRODUCT.

9 (C) INGREDIENTS SUBJECTED TO PRIOR HEATING SUFFICIENT TO  
10 DESTROY PATHOGENIC MICROORGANISMS SUCH AS ROASTED NUTS OR DRIED  
11 FRUITS.

12 (D) INGREDIENTS HAVING A WATER ACTIVITY ( $A_w$ ) VALUE OF 0.85  
13 OR LESS.

14 (E) INGREDIENTS HAVING A HIGH ACID CONTENT (PH LEVEL OF 4.6  
15 OR BELOW WHEN MEASURED AT 24 DEGREES CELSIUS (75 DEGREES  
16 FAHRENHEIT)) OR HIGH ALKALINITY (PH LEVEL GREATER THAN 11 WHEN  
17 MEASURED AT 24 DEGREES CELSIUS (75 DEGREES FAHRENHEIT)).

18 (F) DRY SUGARS AND SALTS.

19 (G) FLAVOR EXTRACTS HAVING A HIGH ALCOHOL CONTENT.

20 (H) SAFE AND SUITABLE BACTERIAL CULTURES AND ENZYMES.

21 (I) OTHER INGREDIENTS THAT HAVE BEEN FOUND TO BE SAFE AND  
22 SUITABLE BY THE U.S. FOOD AND DRUG ADMINISTRATION.

23 (3) RETAIL FOOD ESTABLISHMENTS THAT MANUFACTURE AND  
24 WHOLESALE MILK AND MILK PRODUCTS MUST ADDITIONALLY BE LICENSED  
25 PURSUANT TO AND MEET REQUIREMENTS OF THE MANUFACTURING MILK LAW,  
26 2001 PA 267, MCL 288.561 TO 288.740, OR THE GRADE A MILK LAW,  
27 2001 PA 266, MCL 288.471 TO 288.540.



1       Sec. 6147. If a food ~~service~~-establishment is affected by  
 2 fire, flooding, accidents, explosions, or other disaster that may  
 3 create an imminent or substantial hazard **AND UNLESS OTHERWISE**  
 4 **DIRECTED**, all food ~~service~~-operations shall cease ~~—The—~~**AND THE**  
 5 licensee shall immediately report **TO THE DIRECTOR** the disaster ~~to~~  
 6 ~~the local health department and request an evaluation of the food~~  
 7 ~~service establishment to determine~~**AND** the effect of the disaster  
 8 on the operation of the establishment. **THE DEPARTMENT MAY**  
 9 **RECOGNIZE EMERGENCY PLANS THAT, IF BEING FOLLOWED, SERVE AS A**  
 10 **MEANS TO USE TEMPORARY ALTERNATIVE PROCEDURES FOR CONTINUITY OF**  
 11 **OPERATION.**

12       Sec. 6149. (1) As used in this section:

13 ~~—— (a) "Disclosure" means a written identification as to which~~  
 14 ~~items are, or can be, ordered raw or undercooked in their~~  
 15 ~~entirety, or items that contain an ingredient that is raw or~~  
 16 ~~undercooked.~~

17       **(A)** ~~(b)~~—"Publicly available" means accessible to consumers,  
 18 without their having to request it, before their placing ~~their~~  
 19 food orders or making their selections.

20 ~~—— (c) "Reminder" means a written notice concerning the~~  
 21 ~~significant health risk of consuming raw or undercooked animal~~  
 22 ~~foods.~~

23       **(B)** ~~(d)~~—"Selection information" means whatever consumers  
 24 read to make their order selections, such as menu, table tent,  
 25 placard, chalkboard, or other written means.

26       (2) To satisfy section 3-603.11 of the food code, the food  
 27 establishment ~~must meet the prescriptions of this section~~**MAY**

1 PROVIDE THE FOLLOWING STATEMENT ON SELECTION INFORMATION SO THAT  
2 IT IS PUBLICLY AVAILABLE: "ASK YOUR SERVER ABOUT MENU ITEMS THAT  
3 ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED  
4 MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR  
5 RISK OF FOODBORNE ILLNESS."

6 ~~—— (3) The food establishment shall make a disclosure in the~~  
7 ~~selection information that an item contains raw or undercooked~~  
8 ~~food of animal origin by either or both of the following methods:~~

9 ~~—— (a) Items are described to include the disclosure, such as~~  
10 ~~"oysters on the half shell (raw oysters)", "raw egg caesar~~  
11 ~~salad", "eggs (may be requested undercooked)", and "hamburgers~~  
12 ~~(can be cooked to order)". The disclosure is not limited to those~~  
13 ~~items and descriptions in this subdivision but includes items and~~  
14 ~~descriptions of a similar nature.~~

15 ~~—— (b) Items are asterisked with a footnote that states the~~  
16 ~~items are served raw or undercooked, contain, or may contain raw~~  
17 ~~or undercooked ingredients.~~

18 ~~—— (4) A reminder of the significantly increased risk~~  
19 ~~associated with eating foods subject to the disclosure in raw or~~  
20 ~~undercooked form is satisfied by 1 of the following methods:~~

21 ~~—— (a) Items requiring disclosure are asterisked on the~~  
22 ~~selection information to a footnote that states 1 of the~~  
23 ~~following disclosures:~~

24 ~~—— (i) "Regarding the safety of these items, written information~~  
25 ~~is available on request."~~

26 ~~—— (ii) "Consuming raw or undercooked meats, poultry, seafood,~~  
27 ~~shellfish, or eggs may increase your risk of foodborne illness."~~

~~1 (iii) "Consuming raw or undercooked meats, poultry, seafood,~~  
~~2 shellfish, or eggs may increase your risk of foodborne illness,~~  
~~3 especially if you have certain medical conditions.".~~

~~4 (b) Either of the reminders listed under subdivision (a) (ii)~~  
~~5 or (iii) is used and appears at least once in the selection~~  
~~6 information on the first interior page or the page where the~~  
~~7 first item requiring disclosure appears. When the option~~  
~~8 described in this subdivision is used, the word "NOTICE" shall~~  
~~9 appear before the reminder statement.~~

~~10 (c) A publicly available placard supplies the reminder of~~  
~~11 the significantly increased risk and meets the following~~  
~~12 requirements:~~

~~13 (i) It is titled "NOTICE" and contains 1 of the reminders~~  
~~14 listed in subdivision (a) (ii) or (iii).~~

~~15 (ii) It is posted near the customer entrances of the~~  
~~16 establishment and is clearly visible to the customers.~~

~~17 (iii) All letters in the title are capitalized in bold, arial~~  
~~18 font not less than 44 point font size and, if menu items are on~~  
~~19 the placard, then all letters are equally readable as the menu~~  
~~20 items on the placard.~~

~~21 (iv) All letters in the reminder are arial font not less than~~  
~~22 36 point font size.~~

~~23 (v) The reminder is placed at approximately eye level and is~~  
~~24 easily readable from the point at which consumers would normally~~  
~~25 stand to read it.~~

~~26 (vi) The reminder maintains visibility in layout, format, and~~  
~~27 graphics in contrast to other posted materials.~~

~~1 (d) The United States food and drug administration model~~  
~~2 consumer advisory brochure or equivalent as determined by the~~  
~~3 director is publicly available.~~

4 (3) ~~(5) A reminder~~ **STATEMENT USED UNDER SUBSECTION (2)** may  
 5 be tailored to be product specific if a food establishment either  
 6 has a limited menu or offers only specific animal-derived foods  
 7 in raw or undercooked, ready-to-eat form.

8 (4) ~~(6)~~ The language for the menu items shall match the  
 9 language used for the disclosure and the reminder. The disclosure  
 10 and reminder may also be in additional languages.

11 (5) ~~(7)~~ The text for disclosures and reminders shall meet  
 12 the following requirements:

13 (a) The text size for statements on handheld menus or table  
 14 tents shall be visually equivalent to at least 11-point font size  
 15 or may be visually equivalent to the font size of menu item  
 16 descriptions.

17 (b) Text color provides a clear contrast to background.

18 (6) ~~(8)~~ Table tents, placards, or chalkboards that are used  
 19 exclusively to list food items that are offered as daily, weekly,  
 20 or temporary specials are exempt from the requirements of this  
 21 section when those food items also appear in the primary  
 22 selection information that contains the disclosures and reminders  
 23 meeting the requirements of this section.

24 Sec. 7105. **ALL PROCESSORS OF SEAFOOD SHALL COMPLY WITH**  
 25 **REGULATIONS OF THE U.S. FOOD AND DRUG ADMINISTRATION IN 21 CFR**  
 26 **PART 123.** The requirement that a processor of smoked fish ~~obtain~~  
 27 ~~a variance under~~ **COMPLY WITH** the smoked fish rules is waived if

1 the processor demonstrates compliance with ~~21 C.F.R. part 123,~~  
2 ~~the "seafood HACCP plan"~~ **THE FEDERAL REGULATION DESCRIBED IN THIS**  
3 **SECTION.**

4 **SEC. 7106. (1) ALL PROCESSORS OF JUICE SHALL COMPLY WITH THE**  
5 **REGULATIONS OF THE U.S. FOOD AND DRUG ADMINISTRATION IN 21 CFR**  
6 **PART 120.**

7 **(2) AN ESTABLISHMENT THAT PRESSES APPLE CIDER SHALL HAVE AT**  
8 **LEAST 1 ACTIVE EMPLOYEE CURRENTLY CERTIFIED UNDER A PROGRAM**  
9 **DESCRIBED IN SECTION 2129 OR HAVING COMPLETED A CURRENT COURSE**  
10 **RECOGNIZED BY THE DEPARTMENT AS PERTINENT TO SAFE CIDER**  
11 **PRODUCTION.**

12 Sec. 7113. As used in this chapter:

13 (a) "Added fat" means the addition of fat tissue originating  
14 from portions consisting of less than 12% muscle tissue in each  
15 portion.

16 (b) "Added water" ~~or ice~~ means greater moisture content  
17 than normally found in meat **AS DETERMINED BY TOTAL MOISTURE MINUS**  
18 **4 TIMES THE PERCENTAGE OF PROTEIN. ADDED WATER MAY BE IN THE FORM**  
19 **OF WATER OR ICE.**

20 (c) "Artificial coloring" means coloring containing any dye  
21 or pigment which was manufactured by a process of synthesis or  
22 other similar artifice or by extraction of a natural dye or  
23 pigment from a plant or other material from which the dye or  
24 pigment was formed.

25 (d) "Artificial flavoring" means any flavoring containing  
26 any sapid or aromatic constituent manufactured by synthesis or  
27 similar process.

1 (e) "Binders" means food and nonfood substances used as an  
2 ingredient in comminuted meats for binding, stabilizing,  
3 thickening, or maintaining viscosity of the product.

4 (f) "By-products or variety meats" means hearts, livers,  
5 brains, tongues, tripe, stomach, lungs, melts, eyes, weasand  
6 meats, head meat, cheek meat, salivary glands, udder, lips, ears,  
7 snouts, skin, feet, spleens, slaughterhouse by-products, spinal  
8 cords, cracklings or crackling meal, packinghouse by-products,  
9 processing plant by-products, partially defatted fatty tissues,  
10 and partially defatted chopped meat.

11 (g) "Comminuted" means chopped, diced, flaked, ground, or  
12 otherwise reduced to minute particles.

13 (h) "Extenders" means food substances used as an ingredient  
14 in comminuted meats primarily for replacement of meat  
15 ingredients.

16 (i) "Fat" means the quantity of adipose tissue determined by  
17 chemical analysis.

18 (j) "Fresh meat" means meat that has undergone no cooking,  
19 heating, or other processing except boning, cutting, comminuting,  
20 or freezing.

21 (k) "Lamb" means meat derived from sheep less than 1 year of  
22 age.

23 (l) "Meat" means the edible part of clean, sound striated  
24 muscle of cattle, swine, sheep, deer, goat, turkey, **DUCK, RATITE,**  
25 or chicken slaughtered in compliance with all applicable laws,  
26 with or without the accompanying and overlying fat, and sinew,  
27 nerve, gland, and blood vessels which normally accompany the

1 muscle tissues and which are not separated from it in the process  
2 of dressing. **MEAT DOES NOT INCLUDE SPECIFIED RISK MATERIALS.**

3 (m) "Skeletal meat" means the meat that is attached to a  
4 part of the skeleton including head and cheek meat.

5 (N) **"SPECIFIED RISK MATERIALS" MEANS ITEMS ASSOCIATED WITH**  
6 **THE NERVOUS SYSTEM OF BEEF CATTLE THAT ARE PROHIBITED FROM HUMAN**  
7 **FOOD AS DEFINED IN 9 CFR 310.22.**

8 (O) ~~(n)~~—"Veal" means meat derived from a calf not more than  
9 1 year of age.

10 Sec. 7115. Sausage consists only of skeletal meat either  
11 fresh, cured, salted, pickled, or smoked. **POULTRY SAUSAGE MAY**  
12 **CONTAIN ACCOMPANYING SKIN IN NATURAL PROPORTIONS.** Sausage may  
13 contain the following:

14 (a) Salt or spice, **CURE AGENTS SUCH AS** sodium or potassium  
15 nitrate ~~—OR~~ sodium or potassium nitrite, **CURE ACCELERATORS SUCH**  
16 **AS SODIUM ERYTHORBATE** or ascorbic acid, **ALL** that comply with  
17 applicable regulations of the United States department of  
18 agriculture food safety inspection service or any other curing  
19 agents determined appropriate by the department **OR** pursuant to  
20 rules promulgated under this act. As used in this subdivision,  
21 "curing agent" **OR "CURING ACCELERATOR"** means any substance added  
22 to meat to cause or enhance preservation of the meat product.

23 (b) Added edible animal fat from the animals specified, eggs  
24 or egg products, chives, tomatoes, parsley, peppers, onions,  
25 garlic, celery, seasoning, or other natural flavoring, honey,  
26 syrup, sugar, pure refined dextrose, or subsequent cooking or  
27 smoking.

1 (c) Not more than 3-1/2% by weight nonfat dry milk, dry  
2 whole milk, or calcium-reduced milk if it is declared in  
3 conjunction with the product name.

4 (d) Fruits, vegetables, or nuts, or a combination thereof,  
5 if the name of the product is so qualified.

6 ~~(e) The total percentage of moisture in the finished product~~  
7 ~~shall not exceed 4 times the percentage of protein, which shall~~  
8 ~~not be~~ **NOT** less than 12% **PROTEIN**. The protein content requirement  
9 shall not apply to pork sausage, breakfast sausage, or roasted  
10 sausage but the finished product shall contain not more than 50%  
11 of fat. ~~To~~ **SAUSAGE SHALL CONTAIN NO ADDED WATER, EXCEPT TO**  
12 facilitate chopping or mixing. ~~,—FOR THAT PURPOSE~~ water or ice  
13 may be used in uncooked sausage in an amount not to exceed 3% of  
14 the total ingredients. **COOKED SAUSAGE SHALL NOT EXCEED 40% FAT**  
15 **AND ADDED WATER.**

16 (f) Fresh and fresh frozen sausage, smoked and unsmoked dry  
17 sausage, may contain **ANTIOXIDANTS SUCH AS** butylated  
18 hydroxyanisole, butylated hydroxytoluene or propyl gallate, or a  
19 combination of these antioxidants, with or without citric acid,  
20 in amounts ~~not to exceed specifications established under 9~~  
21 ~~C.F.R. 318.7 and 9 C.F.R. part 319~~ **THAT COMPLY WITH APPLICABLE**  
22 **REGULATIONS OF THE UNITED STATES DEPARTMENT OF AGRICULTURE FOOD**  
23 **SAFETY INSPECTION SERVICE**. When such antioxidants are added, the  
24 label on the product shall declare the presence of antioxidants  
25 in the manner required by the United States department of  
26 agriculture ~~meat~~ **FOOD SAFETY** inspection service.

27 (g) Sausage shall not contain any extenders, artificial



1 flavors, artificial color, binders, excess added water or ice,  
2 boric acid or borates, sulphites, sulfur dioxide, sulphurous  
3 acid, or any other harmful preservative, by-products, or variety  
4 meats. Extenders necessary to produce low-fat products may be  
5 permitted as described in rules promulgated under this act. No  
6 other parts of the animal or any other substance excepting as  
7 above specified shall be permitted in sausage.

8 (h) Harmless lactic acid bacterial starters may be used in  
9 an amount not to exceed 1/2 of 1%. When used, the harmless  
10 bacterial starter shall be included in the list of ingredients in  
11 the order of its predominance.

12 (i) The following products are considered to be sausage,  
13 whether processed or inserted in either natural or artificial  
14 casings or other containers: wieners, bologna, ring bologna,  
15 knackwurst, bratwurst, roasted sausage, breakfast sausage, pork  
16 sausage, chicken sausage, turkey sausage, leona, beer salami,  
17 cooked salami, Polish sausage, minced luncheon, kielbasa,  
18 bockwurst, all varieties of dry or semi-dry sausage, and other  
19 meat food products prepared in sausage form and excluding loaves,  
20 liver products, headcheese, sulze, blood sausage, potato sausage,  
21 kishka, tongue sausage, and New York or New England pressed  
22 luncheon.

23 (j) "Fresh pork sausage", "Polish sausage", "fresh  
24 kielbasa", and "fresh country-style sausage" are sausages  
25 prepared from fresh pork meat.

26 (k) "Italian-style sausage" shall be uncured, unsmoked, and  
27 contain at least 85% meat or meat and fat with no more than 35%

1 fat. ~~It~~ **ITALIAN SAUSAGE** may contain **FENNEL, ANISE**, red and green  
2 pepper, onion, and garlic. Italian sausage shall be prepared from  
3 fresh pork meat.

4 (l) "Fresh beef sausage" is prepared with fresh beef meat and  
5 shall not contain more than 30% fat.

6 (m) "~~Poultry meat~~ **POULTRY SAUSAGE OR POULTRY-MEAT** sausage"  
7 shall be made from fresh ~~chicken and turkey~~ **POULTRY** meat  
8 containing the natural proportions of light and dark meat unless  
9 otherwise designated. The name shall be identified by the species  
10 contained if the product contains all its meat from 1 species. It  
11 shall not contain more than 30% fat. **POULTRY-MEAT SAUSAGE SHALL**  
12 **NOT CONTAIN SKIN.**

13 (n) "~~Venison~~ **CERVID** sausage" shall be made from the meat of  
14 ~~deer~~ **CERVIDAE** from approved sources. **THE NAME SHALL BE IDENTIFIED**  
15 **BY THE SPECIES CONTAINED IF THE PRODUCT CONTAINS ALL ITS MEAT**  
16 **FROM 1 SPECIES, SUCH AS "VENISON SAUSAGE" OR "ELK SAUSAGE".** A  
17 person shall not offer for sale, sell, or expose for sale any  
18 other product described as ~~venison~~ **CERVID** sausage. Fat of another  
19 species and approved source may be added to ~~venison~~ **CERVID**  
20 sausage.

21 (o) Sausage containing wild game and made on commercial  
22 order shall be labeled "not for sale". Wild game from more than 1  
23 owner shall not be mixed into sausage unless a licensed processor  
24 butchered all the wild game. Processors shall reject any carcass  
25 that shows evidence of spoilage or contamination. Wild game and  
26 wild-game product and processing times shall be kept separate  
27 from other meat and meat processing, including, but not limited

1 to, storage in separate or structurally-partitioned coolers. Food  
2 contact surfaces shall be thoroughly washed and sanitized after  
3 the processing of wild game and before the resumption of any  
4 other processing.

5 Sec. 7119. Other comminuted meat food products, including  
6 nonspecific loaves and liver products, headcheese, blood sausage,  
7 kishka, tongue sausage, chili con carne with beans, or any other  
8 meat food products that may be allowed, shall be produced in  
9 compliance with applicable regulations of the United States  
10 department of agriculture ~~meat~~ **FOOD SAFETY** inspection service.

11 Sec. 7125. Ground lamb, chicken, turkey, and veal shall not  
12 contain any added water or ice, artificial flavoring, by-products  
13 or variety meats, binders, extenders, artificial color, vegetable  
14 coloring, or chemical preservatives. No other parts of the animal  
15 or any other substance shall be permitted except as follows:

16 (a) Ground lamb shall consist of comminuted fresh lamb meat,  
17 with or without added lamb fat, and shall not contain more than  
18 25% fat.

19 (b) Ground ~~chicken~~ **POULTRY** shall consist of comminuted fresh  
20 ~~chicken~~ **POULTRY** meat, **WITH OR WITHOUT ACCOMPANYING SKIN IN**  
21 **NATURAL PROPORTIONS**, with or without added ~~chicken~~ **POULTRY** fat,  
22 and shall not contain more than ~~15%~~ **20%** fat. **THE NAME SHALL BE**  
23 **IDENTIFIED BY THE SPECIES CONTAINED IN THE PRODUCT.**

24 (c) Ground ~~turkey~~ **POULTRY MEAT** shall consist of comminuted  
25 fresh ~~turkey~~ **POULTRY** meat, with or without added ~~turkey~~ **POULTRY**  
26 fat, and shall not contain more than 15% fat. **THE NAME SHALL BE**  
27 **IDENTIFIED BY THE SPECIES CONTAINED IN THE PRODUCT.**

(d) Ground veal shall consist of comminuted fresh veal meat, with or without added veal fat, and shall not contain more than 20% fat.

(e) Ground pork shall consist of comminuted fresh pork with or without the addition of pork fat as such and shall not contain more than 30% fat. Ground pork shall not contain extenders, binders, variety meats, by-products, added water or ice, artificial flavor or color, vegetable coloring, chemical preservative, boric acid or borates, sulphites, sulfur dioxide, or sulphurous acid. No other parts of the animal or any other substance is permitted in ground pork.

Sec. 7137. Food may not contain unapproved food additives or additives that exceed amounts specified in 21 ~~C.F.R.~~**CFR** parts 170 to 180 relating to food additives, generally recognized as safe or prior sanctioned substances that exceed amounts specified in 21 ~~C.F.R.~~**CFR** parts 181 to 186, substances that exceed amounts specified in ~~9 C.F.R. 318.7~~**ESTABLISHED UNDER APPLICABLE REGULATIONS OF THE UNITED STATES DEPARTMENT OF AGRICULTURE FOOD SAFETY INSPECTION SERVICE**, or pesticide residues that exceed provisions specified in 40 ~~C.F.R.~~**CFR** part 185.

Sec. 8105. (1) A person shall not do any of the following:

(a) Make, publish, disseminate, circulate, or place before the public any advertisement containing any assertion, representation, or statement which is untrue, deceptive, or misleading or falsely represents the kind, classification, grade, or quality of meat.

(b) Use any term of quality without using or having for sale

1 the quality of meat advertised or offered for sale.

2 ~~—— (c) Use the term "USDA" unless the official grade is also~~  
3 ~~designated.~~

4 (C) ~~(d)~~ Designate or use any brand name of a company unless  
5 the meat so advertised or displayed for sale is of a quality  
6 which the use or designation of the brand name of such company  
7 would reasonably indicate.

8 (2) A person shall not advertise or display for sale any of  
9 the following:

10 (a) Any meat of the ovine species that is 2 years old or  
11 over as "yearling" or "lamb". Such meat shall be clearly  
12 designated "mutton".

13 (b) Any meat described by the use of ~~the words "prime",~~  
14 ~~"choice", or "good"~~ **ASSOCIATED WITH GRADING TERMINOLOGY** unless  
15 such meat advertised for sale actually bears the "USDA" federal  
16 stamp designating such grade or is of equal quality as the  
17 federal grade would designate.

18 (c) Any ham unless the advertisement or display states  
19 whether the ham is ~~skinned or regular~~ **WHOLE, BONE-IN, SEMI-**  
20 **BONELESS, OR BONELESS.**

21 (d) Any ham portion described by the use of the words "one-  
22 half" or "half ham" that has had a center slice removed.

23 (e) Any pork shoulder described as "ham".

24 (f) Any meat or meat product which has been branded or  
25 marked as imitation by a manufacturer or processor unless the  
26 advertisement or display clearly states that such meat or meat  
27 product is an imitation.

1 (3) A person shall not substitute in any sale any inferior  
2 or cheaper cut of meat without informing the purchaser that such  
3 substitution is being made.

4 (4) A person shall not keep or display any canned meats or  
5 canned meat products at a temperature exceeding 6° centigrade  
6 (41° Fahrenheit) if the label of such meats or meat products  
7 specifies that they shall be kept under refrigeration.

8 (5) Whenever it becomes necessary for the purposes of this  
9 act to procure a sample or samples of meat or meat products, the  
10 person in charge of the place where ~~inspection~~**EVALUATION** is made  
11 must permit the sample or samples to be obtained upon being  
12 tendered the advertised or offered price of the item being  
13 procured.

14 Sec. 8107. (1) As used in this section:

15 (a) "Date" means the recommended last day of sale.

16 (b) "Perishable food" means any food in package form which  
17 the manufacturer, packer, or retailer, in conjunction with the  
18 department, determines as having a significant risk of spoilage,  
19 loss of value, or loss of palatability within 90 days of the date  
20 of packaging.

21 (c) "Prepackaged" means packaged prior to being displayed or  
22 offered for sale.

23 (2) A retail food establishment shall not sell or offer for  
24 sale a prepackaged perishable food unless there is clearly and  
25 conspicuously stamped upon or attached to the package a date  
26 identified by month and day except that bakery products with a  
27 shelf life of 7 days or less may be dated with a day of the week

1 or an abbreviation.

2 (3) The date may be displayed with or without explanatory  
3 terms. If explanatory terms are used, such terms shall be limited  
4 to 1 of the following: "Sell by \_\_\_\_\_", "Sell before \_\_\_\_\_",  
5 "Last date of sale \_\_\_\_\_", "Recommended last date of sale \_\_\_\_\_",  
6 or "Recommended sale date \_\_\_\_\_". Other meaningful terms may be  
7 used if specifically approved by the department.

8 (4) ~~This~~ **EXCEPT FOR MEAT THAT HAS BEEN REMOVED FROM**  
9 **FEDERALLY INSPECTED RETAIL PACKAGES, THIS** section does not  
10 prohibit the sale of food after the date if the product is  
11 wholesome and sound and is clearly identified as having passed  
12 the date.

13 (5) The retail or final seller is responsible for the proper  
14 advertisement of perishable food sold after the date.

15 (6) A person who prepackages perishable food shall do all of  
16 the following:

17 (a) Establish a meaningful date that takes into  
18 consideration the food quality and characteristics of the food,  
19 its packaging, and customary conditions encountered in commercial  
20 channels.

21 (b) Allow a reasonable period after the date for consumption  
22 of the food without physical spoilage.

23 (c) Keep a record of the method of determination of the  
24 date.

25 (7) A retailer who purchases prepackaged perishable food  
26 may, upon written agreement with the person prepackaging such  
27 food, determine, identify, and be responsible for the date placed

on, or attached to, each package of such food.

(8) The date shall not be altered. A person shall not rewrap or repackage a perishable food, in its original form and texture, with a date on the package different from the original.

(9) The date shall be calculated to allow a reasonable period for the subsequent consumption of the food, but shall not allow for a period which would result in a health nuisance as described in section 2107.

(10) This section does not apply to fresh fruits and vegetables, canned food, and frozen food ~~, nor~~ **AND DOES NOT APPLY** to milk and milk products dated in accordance with ~~section 1 of the fluid milk act of 1965, 1965 PA 233, MCL 288.21~~ **THE GRADE A MILK LAW OF 2001, 2001 PA 266, MCL 288.471 TO 288.540.**

(11) The requirements of this section do not apply to any of the following:

(a) An individually packaged food item that is a component of a larger food item if the larger food item is identified with a date the same as or earlier than the date of that component.

(b) Perishable foods packaged under, and in compliance with, federal laws and regulations, if providing information equal to or greater than the information required by this section.

(c) Smoked fish under the smoked fish rules.

Enacting section 1. Sections 1115, 1117, and 6151 of the food law of 2000, 2000 PA 92, MCL 289.1115, 289.1117, and 289.6151, are repealed.