

# HOUSE BILL No. 5532

April 12, 2016, Introduced by Reps. Cole, Bumstead, Lauwers, Rendon, Potvin, Franz, Pettalia, Chatfield, Dianda, Inman, McBroom, Kivela, Johnson, Glenn, Graves, Kelly, Aaron Miller and Kosowski and referred to the Committee on Agriculture.

A bill to amend 2000 PA 92, entitled  
"Food law,"  
by amending section 6101 (MCL 289.6101), as amended by 2012 PA 178.

## THE PEOPLE OF THE STATE OF MICHIGAN ENACT:

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

4       (a) Where provisions of this act and rules specify different  
5       requirements.

6       (b) Section 3-401.14 is modified to read as follows:

7       "3-401.14 Non-Continuous Cooking of Raw Animal Foods.

8       Raw animal foods that are cooked using a non-continuous  
9       cooking process shall be:

10      (A) Subject to an initial heating process that is no longer

1 than 60 minutes in duration;<sup>P</sup>

2 (B) Immediately after initial heating, cooled according to the  
3 time and temperature parameters specified for cooked potentially  
4 hazardous food (time/temperature control for safety food) under  
5 paragraph 3-501.14 (A);<sup>P</sup>

6 (C) After cooling, held frozen or cold, as specified for  
7 potentially hazardous food (time/temperature control for safety  
8 food) under paragraph 3-501.16 (A) (2);<sup>P</sup>

9 (D) ~~Prior to~~ **BEFORE** sale or service, cooked using a process  
10 that heats all parts of the food to a time/temperature specified in  
11 paragraph 3-401.11 (A);<sup>P</sup>

12 (E) Cooled according to the time and temperature parameters  
13 specified for cooked potentially hazardous food (time/temperature  
14 control for safety food) under paragraph 3-501.14 (A) if not either  
15 hot held as specified under paragraph 3-501.16 (A), served  
16 immediately, or held using time as a public health control as  
17 specified under section 3-501.19 after complete cooking;<sup>P</sup> and

18 (F) Stored as follows:

19 (1) After initial heating but ~~prior to~~ **BEFORE** cooking as  
20 specified under paragraph (D) of this section, separate from ready-  
21 to-eat foods as specified under paragraph 3-302.11;<sup>Pf</sup> and

22 (2) After initial heating, but ~~prior to~~ **BEFORE** complete  
23 cooking, marked or otherwise identified as foods that must be  
24 cooked as specified under paragraph (D) of this section ~~prior to~~  
25 **BEFORE** being offered for sale or service.<sup>Pf</sup> The food may be  
26 identified in any effective manner ~~provided that~~ **IF** the marking  
27 system is disclosed to the regulatory authority ~~upon~~ **ON** request."

1 (c) Section 2-103.11(L) is modified to read as follows:

2 "Employees are properly trained in food safety as it relates  
3 to their assigned duties;<sup>Pf</sup> and".

4 (D) SECTION 3-201.16(B) IS MODIFIED TO ADD THE FOLLOWING:

5 "(3) MOREL MUSHROOMS.".

6 (2) The director, by rule, may adopt any changes or updates to  
7 the food code.

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