

1 TO THE HOUSE OF REPRESENTATIVES:

2 The Committee on Agriculture and Forestry to which was referred Senate
3 Bill No. 9 entitled “An act relating to the preparation of poultry products”
4 respectfully reports that it has considered the same and recommends that the
5 House propose to the Senate that the bill be amended as follows:

6 First: In Sec. 2, 6 V.S.A. § 3312, by striking out subdivision (c)(2) in its
7 entirety and inserting in lieu thereof the following:

8 (2) As used in this subsection, “sanitary standards, practices, and
9 procedures” means:

10 (A) the poultry are slaughtered in a facility that is soundly
11 constructed, kept in good repair, and of sufficient size;

12 (B) rooms or compartments in which an edible product is processed,
13 handled, or stored shall be separated from areas used for slaughter;

14 (C) all food-contact surfaces and nonfood-contact surfaces in the
15 building are cleaned and sanitized as frequently as necessary to prevent the
16 creation of insanitary conditions and the adulteration of the products;

17 (D) pest control shall be adequate to prevent the harborage of pests
18 on the grounds and within the facility;

19 (E) substances used for sanitation and pest control shall be safe and
20 effective under the conditions of use, and shall not be applied or stored in a
21 manner that will result in the contamination of edible products;

1 (F) sewage from human waste shall be disposed of in a sewage
2 system separate from other drainage lines or disposed of through other means
3 sufficient to prevent backup of sewage into areas where the product is
4 processed, handled, or stored;

5 (G) process wastewater should be handled in a manner to prevent the
6 creation of insanitary conditions, which may include through on-farm
7 composting under the required agricultural practices;

8 (H) a supply of potable water of suitable temperature is provided in
9 all areas where required for processing the product, cleaning rooms, cleaning
10 equipment, cleaning utensils, and cleaning packaging materials;

11 (I) equipment and utensils used for processing or handling edible
12 products are of a material that is cleanable and sanitizable;

13 (J) receptacles used for storing inedible material are of such material
14 and construction that their use will not result in adulteration of any edible
15 product or create insanitary conditions;

16 (K) a person working in contact with the poultry products, food-
17 contact surfaces, and product-packaging material shall maintain hygienic
18 practices; and

19 (L) clothing worn by persons who handle poultry products shall be of
20 material that is cleanable or disposable; clean garments shall be worn at the
21 start of each working day; and garments shall be change during the day as

1 often as necessary to prevent adulteration of poultry products or the creation of
2 insanitary conditions.

3 Second: In Sec. 2, 6 V.S.A. § 3312, by adding a subsection (h) to read as
4 follows:

5 (h) Approved label. Prior to selling poultry products slaughtered pursuant
6 to the exemption in subsection (c) or (d) of this section, a poultry producer
7 shall submit to the Secretary for approval a copy of the label that the poultry
8 producer proposes to use for compliance with the requirements of subsection
9 (e) of this section.

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12 (Committee vote: _____)

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Representative _____

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FOR THE COMMITTEE