House Calendar

Wednesday, January 24, 2024

22nd DAY OF THE ADJOURNED SESSION

House Convenes at 3:00 P.M.

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ACTION CALENDAR

Third Reading

H. 518

An act relating to the approval of amendments to the charter of the Town of Essex

H. 554

An act relating to approval of the adoption of the charter of the Town of South Hero

H. 659

An act relating to captive insurance

NOTICE CALENDAR

Favorable

H. 839

An act relating to fiscal year 2024 budget adjustments

(Rep. Lanpher of Vergennes will speak for the Committee on Appropriations.)

Rep. Kornheiser of Brattleboro, for the Committee on Ways and Means, recommends the bill ought to pass.

(Committee vote: 9-3-0)

Favorable with Amendment

H. 603

An act relating to the poultry slaughter exception to inspection

Rep. Surprenant of Barnard, for the Committee on Agriculture, Food Resiliency, and Forestry, recommends the bill be amended by striking out all after the enacting clause and inserting in lieu thereof the following:

Sec. 1. 6 V.S.A. § 3312 is amended to read:

§ 3312. INSPECTION; EXCEPTIONS

* * *

- (b) 1,000 bird exemption. Inspection shall not be required for the slaughter or preparation of <u>raw</u> poultry products of the producer's own raising on the producer's own premises, whether or not they are intended for use as human food if:
 - (1) fewer than 1,000 birds are slaughtered annually;
- (2) no <u>raw</u> poultry products are offered for sale or transportation in interstate commerce; and
- (3) the <u>raw</u> poultry products are only sold, as whole birds only, from the farm, at a farmers' market, or to a food restaurant licensed by the Commissioner of Health, or are for personal use.
 - (c) 5,000 bird exemption.
- (1) Inspection shall not be required for the slaughter or preparation of <u>raw</u> poultry products of the producer's own raising on the producer's own premises, whether or not they are intended for use as human food, if all of the following conditions are satisfied:
 - (A) No Not more than 5,000 birds are slaughtered annually.
- (B) No <u>raw</u> poultry products are offered for sale or transportation in interstate commerce.
- (C) The <u>raw</u> poultry products are only sold, as whole birds, from the farm, at a farmers' market, directly to household consumers, or to a food restaurant licensed by the Commissioner of Health, or are for personal use.
- (D) The producer's facility is not used to slaughter or process poultry by any other person or business.
- (E) The producer does not purchase birds for resale that have been processed under the exemption under this section.
 - (F) The poultry are healthy when slaughtered.
- (G) The poultry are slaughtered and otherwise processed and handled under sanitary standards, practices, and procedures that result in the preparation of <u>raw</u> poultry products that are sound, clean, and fit for human food when distributed by the producer.
- (2) As used in this subsection, "sanitary standards, practices, and procedures" means:

* * *

- (J) a person working in contact with the <u>raw</u> poultry products, food-contact surfaces, and product-packaging material shall maintain hygienic practices; and
- (K) clothing worn by persons who handle <u>raw</u> poultry products shall be of material that is cleanable or disposable, and garments shall be cleaned or changed as often as necessary to prevent adulteration of <u>raw</u> poultry products or the creation of insanitary conditions.
- (d) 20,000 bird exemption. Inspection shall not be required for the slaughter or preparation of <u>raw</u> poultry products of the producer's own raising on the producer's own premises, whether or not they are intended for use as human food, if:
 - (1) no not more than 20,000 birds are slaughtered annually;
 - (2) no birds are offered for sale or transportation in interstate commerce;
- (3) the <u>raw</u> poultry products are only sold, as whole birds, from the farm, at a farmers' market, directly to household consumers, or to a food restaurant licensed by the Commissioner of Health, or are for personal use;
- (4) the producer's facility is not used to slaughter or process poultry by any other person or business;
- (5) the producer does not purchase birds for resale that have been processed under the exemption under this section;
 - (6) the poultry are healthy when slaughtered; and
- (7) the poultry are slaughtered and otherwise processed and handled according to the sanitary performance standards of 9 C.F.R. §§ 416.1–416.17.
- (e) Required label. All <u>raw</u> poultry <u>products</u> sold from the farm, at a farmers' market, or to a food restaurant pursuant to the exemption in subsection (b), (c), or (d) of this section shall be labeled with the following information:
 - (1) Name of farm and name of producer.
 - (2) Address of farm, including zip code.
 - (3) Name of the product.
- (4) "Exempt per 6 V.S.A. § 3312(b): NOT INSPECTED." This statement shall be prominently displayed with such conspicuousness (as compared with other words or statements, designs, or devices in the labeling) as to render it likely to be read and understood under customary conditions of purchase and use.

(4)(5) Safe handling and cooking instructions as follows:

"SAFE HANDLING INSTRUCTIONS:

Keep refrigerated or frozen. Thaw in refrigerator or microwave.

Keep raw poultry separate from other foods.

Wash working surfaces, including cutting boards, utensils, and hands after touching raw poultry.

Cook thoroughly to an internal temperature of at least 165 degrees Fahrenheit maintained for at least 15 seconds.

Keep hot foods hot. Refrigerate leftovers immediately or discard."

* * *

Sec. 2. EFFECTIVE DATE

This act shall take effect on passage.

(Committee Vote: 11-0-0)

For Informational Purposes

Grants and Positions that have been submitted to the Joint Fiscal Committee by the Administration, under 32 V.S.A. §5(b)(3)(D):

JFO #3177: \$2,543,564.00 to the Agency of Natural Resources, Secretary's Office from the U.S. Environmental Protection Agency. Funding is phase one of a two-phase funding opportunity aimed to support Vermont with climate change mitigation planning efforts. A comprehensive climate action plan will be developed, to overlap with and be synonymous to the required update to Vermont's Climate Action Plan in 2025.

[Received January 12, 2024]

JFO #3178: \$456,436.00 to the Agency of Natural Resources, Secretary's Office from the U.S. Environmental Protection Agency. Funds will support (1) limited-service position, Environmental Analyst IV. This position will serve as administrative lead developing the updated Climate Action Plan with the

Vermont Climate Council and perform added work required by the EPA grant. Position is funded through 6/30/2027.

[Received January 11, 2024]

JFO #3176: \$250,000.00 to the Agency of Human Services, Department of Mental Health from the National Association of State Mental Health Program Directors. These funds will increase rapid access to behavioral health care by supporting the peer service component of the mental health urgent care clinic being established in Chittenden County. This clinic will offer an alternative to seeking mental health care in emergency departments

[Received January 11, 2024]