

HOUSE BILL NO. 6496

November 09, 2022, Introduced by Rep. Steven Johnson 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:

1 "3-401.14 Non-Continuous Cooking of Raw Animal Foods.

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

4 (A) Subject to an initial heating process that is no longer
5 than 60 minutes in duration;^P

6 (B) Immediately after initial heating, cooled according to the
7 time and temperature parameters specified for cooked potentially
8 hazardous food (time/temperature control for safety food) under
9 paragraph 3-501.14(A);^P

10 (C) After cooling, held frozen or cold, as specified for
11 potentially hazardous food (time/temperature control for safety
12 food) under paragraph 3-501.16(A) (2);^P

13 (D) ~~Prior to~~ **Before** sale or service, cooked using a process
14 that heats all parts of the food to a time/temperature specified in
15 paragraph 3-401.11(A);^P

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

22 (F) Stored as follows:

23 (1) After initial heating but ~~prior to~~ **before** cooking as
24 specified under paragraph (D) of this section, separate from ready-
25 to-eat foods as specified under paragraph 3-302.11;^{Pf} and

26 (2) After initial heating, but ~~prior to~~ **before** complete
27 cooking, marked or otherwise identified as foods that must be
28 cooked as specified under paragraph (D) of this section ~~prior to~~
29 **before** being offered for sale or service.^{Pf} The food may be

1 identified in any effective manner provided that the marking system
2 is disclosed to the regulatory authority upon request."

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

4 "Employees are properly trained in food safety as it relates
5 to their assigned duties;^{Pf} and".

6 (d) Section 3-502.11(A) is modified to read as follows:

7 "A food establishment shall obtain a variance from the
8 regulatory authority as specified in section 8-103-11 before:^{Pf}

9 (A) Smoking food, other than meat, as a method of food
10 preservation rather than a method of flavor enhancement.^{Pf} The
11 variance requirement under this section does not apply to smoking
12 meat."

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

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