```
1
    ENGROSSED SENATE
    BILL NO. 696
                                           By: Shaw of the Senate
 2
                                                       and
 3
                                                Faught of the House
 4
 5
            [ home food manufacturing - Home Bakery Act of 2013 -
 6
            title of act - definitions - labeling and
 7
            documentation requirements -
                                                         emergency ]
 8
 9
10
    BE IT ENACTED BY THE PEOPLE OF THE STATE OF OKLAHOMA:
11
        SECTION 1.
                        AMENDATORY
                                        Section 1, Chapter 40, O.S.L. 2013
12
    (63 O.S. Supp. 2014, Section 1-1440), is amended to read as follows:
13
        Section 1-1440. This act shall be known and may be cited as the
    "Safe Home <del>Bakery</del> Food Manufacturing Act <del>of 2013</del>".
14
15
        SECTION 2.
                        AMENDATORY
                                        Section 2, Chapter 40, O.S.L. 2013
    (63 O.S. Supp. 2014, Section 1-1440.1), is amended to read as
16
17
    follows:
        Section 1-1440.1. As used in the Safe Home Bakery Food
18
    Manufacturing Act of 2013:
19
            "Home food establishment" shall mean a business on the
20
    premises of a residence in which prepared food is created for sale
21
    or resale at farmers' markets, on site, cooperatives or at
22
    membership-based buying clubs, for consumption off the premises, if
23
    the business has <del>gross annual sales</del> an annual net income of prepared
24
```

- 1 | food of less than Twenty Thousand Dollars (\$20,000.00) Fifty
- 2 | Thousand Dollars (\$50,000.00). Gross annual sales includes all
- 3 | sales of prepared food produced by the business at any location; and
- 4 2. "Prepared food" shall mean any baked goods or low pH food
- 5 products except for products that contain meat products or fresh
- 6 fruit;
- 7 | 3. "Low pH food products" shall mean food with a pH of less
- 8 | than 4.5, such as jams, jellies, pickles, and salsa from recipes
- 9 approved by the Food and Agricultural Products Center at Oklahoma
- 10 | State University, bottled in new, single-use jars with tamper-proof
- 11 | lids, composed of ingredients produced in the United States, with
- 12 | batch code documentation on the label; and
- 4. "Net income" shall mean the net gain from the operation of
- 14 | the home food establishment after provision for all costs and
- 15 expenses incurred in the conduct thereof on the same basis as
- 16 provided for in the federal Internal Revenue Code.
- 17 SECTION 3. AMENDATORY Section 4, Chapter 40, O.S.L. 2013
- 18 (63 O.S. Supp. 2014, Section 1-1440.3), is amended to read as
- 19 follows:
- 20 Section 1-1440.3. A. A home food establishment that sells
- 21 prepared food shall affix a label that contains the following
- 22 information:
- 23 1. The name <del>and</del>, address, and telephone number or web address
- 24 of the home food establishment;

1 2. The name of the prepared food; and

the State Department of Health."

- 3. Batch code documentation with matching records maintained on file at the home food establishment; and
  - 4. The following statement printed in at least 10-point type in a color that provides a clear contrast to the background of the label: "Made in a home food establishment that is not licensed by
  - B. The home food establishment shall submit and the State

    Department of Health shall maintain a record of the following:
- 10 1. A record of annual food safety training by the home food establishment;
- 2. A copy of the prepared food's label in a format approved by the Food and Drug Administration;
- 3. A letter of approval for all low pH food products by the
   Food and Agricultural Products Center at Oklahoma State University;
- 16 4. A list of ingredients;
- 5. A list of sales outlets for the prepared food; and
- 18 <u>6. A certificate of successful completion of the canning course</u>
  19 from a county cooperative extension agent.
- 20 <u>C. An annual certificate of food safety training for the home</u>
  21 food establishment must be on display at the point of sale.
- SECTION 4. AMENDATORY Section 5, Chapter 40, O.S.L. 2013
- 23 (63 O.S. Supp. 2014, Section 1-1440.4), is amended to read as
- 24 follows:

2

3

4

5

6

7

8

9

1 Section 1-1440.4. Violation of Section 4 of the Safe Home Bakery Food Manufacturing Act of 2013 shall be a misdemeanor and 2 3 shall be punishable by a fine not exceeding One Hundred Dollars (\$100.00). 4 5 SECTION 5. AMENDATORY Section 6, Chapter 40, O.S.L. 2013 (63 O.S. Supp. 2014, Section 1-1440.5), is amended to read as 6 follows: 7 Section 1-1440.5. A. The Department of Health is authorized to 8 9 inspect home food establishment operations in response to complaints 10 and may order and enforce remedial action including cessation of operations as necessary to protect the public against health 11 12 hazards. The cessation of operations shall continue until the operator of the home food establishment provides documentation of 13 successful completion of additional food safety training. 14 15 B. Nothing in the Safe Home Bakery Food Manufacturing Act of 2013 shall be construed to prevent counties from enacting ordinances 16 regulating the operation of home food establishments, provided such 17 ordinances do not conflict with the provisions of the Safe Home 18 Bakery Food Manufacturing Act of 2013. 19

SECTION 6. It being immediately necessary for the preservation of the public peace, health and safety, an emergency is hereby declared to exist, by reason whereof this act shall take effect and be in full force from and after its passage and approval.

24

20

21

22

23

1	Passed the Senate the 5th day of March, 2015.
2	
3	
4	Presiding Officer of the Senate
5	Passed the House of Representatives the day of,
6	2015.
7	2010.
8	Presiding Officer of the House
9	of Representatives
LO	
L1	
L2	
L3	
L 4	
L5	
L 6	
L7	
L 8	
L 9	
20	
21	
22	
23	
24	