1	SENATE FLOOR VERSION
2	February 18, 2013
3	SENATE BILL NO. 920 By: Justice of the Senate
4	and
5	Casey of the House
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8	An Act relating to agriculture; creating the Oklahoma
9	Cottage Food Law; providing short title; defining terms; authorizing the Oklahoma Department of
10	Agriculture, Food, and Forestry to promulgate rules and requirements for permits; authorizing
11	inspections; allowing the Department to contract with other entities; prohibiting certain acts without a
12	license; providing for fee; providing for codification; providing for noncodification; and
13	providing an effective date.
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15	BE IT ENACTED BY THE PEOPLE OF THE STATE OF OKLAHOMA:
16	SECTION 1. NEW LAW A new section of law to be codified
17	in the Oklahoma Statutes as Section 5-401 of Title 2, unless there
18	is created a duplication in numbering, reads as follows:
19	This act shall be known and may be cited as the "Oklahoma
20	Cottage Food Law".
21	SECTION 2. NEW LAW A new section of law to be codified
22	in the Oklahoma Statutes as Section 5-402 of Title 2, unless there
23	is created a duplication in numbering, reads as follows:
24	For purposes of the Oklahoma Cottage Food Law:

1. "Cottage food production operation" means an individual, 1 operating out of the individual's home, who produces a nontime/temperature control for safety food product for direct-toconsumer sales, regardless of income generated;

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- 2. "Direct-to-consumer sales" means sales of food at the location where the food is produced, a farmers market, roadside stands, and church and community bazaars or festivals, however, the term shall not include sales at retail and grocery stores, restaurants, bed and breakfasts, or wholesalers;
- 3. "Home" means a primary residence that contains kitchen appliances designed for common residential use;
- "Non-time/temperature control for safety food" means a food product that is not time/temperature control for safety food, including but not limited to baked goods, jams and jellies, candies, dried mixes, spices, some sauces and liquids, pickles and acidified foods, and:
 - is prepared in the kitchen of a private home for a. commercial purposes,
 - is packaged with a label that clearly states the b. address and contact information of the maker,
 - lists all of the ingredients in the product, and C.
 - discloses that the product was prepared in a home; d.
- "Time/temperature control for safety food" means a food that 5. requires time/temperature control for safety to limit pathogenic

microorganism growth or toxin formation, including but not limited to refrigerated or frozen products, low-acid canned foods, dairy products, seafood products, and bottled water, and:

- a. time/temperature control for safety food includes an animal food, meaning a food of animal origin, that is raw or heat-treated; a food of plant origin that is heat-treated or consists of raw seed sprouts, cut melons, cut leafy greens, cut tomatoes or mixtures of cut tomatoes that are not modified in a way so that they are unable to support pathogenic microorganism growth or toxic formation, or garlic-in-oil mixtures that are not modified in a way that results in mixtures that do not support growth or toxin formulation, and
- b. time/temperature control for safety food does not include an air-cooled hard-boiled egg with shell intact, or a shell egg that is not hard-boiled, but has been treated to destroy all viable Salmonellae, a food with an aw value of 0.85 or less, a food with a pH level of 4.6 or below when measured at twenty four degrees Celsius (24°C) or seventy five degrees

 Fahrenheit (75°F), a food, in an unopened hermetically sealed container, that is commercially processed to achieve and maintain commercial sterility under

conditions of non-refrigerated storage and distribution, a food for which laboratory evidence demonstrates that the rapid and progressive growth of infectious or toxigenic microorganisms or the growth of S. Enteritidis in eggs or C. botulinum cannot occur, such as a food that has an aw and a pH that are above the levels identified in this definition and that may contain a preservative, other barrier to the growth of microorganisms, or a combination of barriers that inhibit the growth of microorganisms; or a food that does not support the growth of microorganisms, even though the food may contain an infectious or toxigenic microorganism or chemical or physical

contaminant at a level sufficient to cause illness.

SECTION 3. NEW LAW A new section of law to be codified in the Oklahoma Statutes as Section 5-403 of Title 2, unless there is created a duplication in numbering, reads as follows:

The Oklahoma Department of Agriculture, Food, and Forestry is authorized to promulgate rules specifying requirements for permits for a cottage food production operation. The rules shall provide for frequency of inspections, permit application requirements, standards for cleanliness, and label requirements.

SECTION 4. NEW LAW A new section of law to be codified in the Oklahoma Statutes as Section 5-404 of Title 2, unless there is created a duplication in numbering, reads as follows:

The Oklahoma Department of Agriculture, Food, and Forestry may contract with any state or private entity for the administration of the Oklahoma Cottage Food Law.

SECTION 5. NEW LAW A new section of law to be codified

SECTION 5. NEW LAW A new section of law to be codified in the Oklahoma Statutes as Section 5-405 of Title 2, unless there is created a duplication in numbering, reads as follows:

It shall be unlawful for any person to sell any food product without obtaining the appropriate permit, license, or registration from the Oklahoma Department of Agriculture, Food, and Forestry, the State Department of Health, any other state entity, or any municipality or county entity.

SECTION 6. NEW LAW A new section of law to be codified in the Oklahoma Statutes as Section 5-406 of Title 2, unless there is created a duplication in numbering, reads as follows:

The application fee for a permit to become a cottage food production operation shall be One Hundred Seventy-five Dollars (\$175.00). The renewal fee for a cottage food production operation shall be One Hundred Twenty-five Dollars (\$125.00).

SECTION 7. NEW LAW A new section of law not to be codified in the Oklahoma Statutes reads as follows:

1	The Oklahoma Department of Agriculture, Food, and Forestry shall
2	develop emergency rules to implement the provisions of this act.
3	SECTION 8. This act shall become effective November 1, 2013.
4	COMMITTEE REPORT BY: COMMITTEE ON AGRICULTURE AND RURAL DEVELOPMENT February 18, 2013 - DO PASS
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