

**Bill Summary**  
1<sup>st</sup> Session of the 58<sup>th</sup> Legislature

<b>Bill No.:</b>	<b>SB 768</b>
<b>Version:</b>	<b>INT</b>
<b>Request No.:</b>	<b>305</b>
<b>Author:</b>	<b>Sen. Murdock</b>
<b>Date:</b>	<b>01/25/2021</b>

**Bill Analysis**

SB 768 creates the Calf Fry Direct Sales Act. The measure exempts raw calf fries from the provisions of the Oklahoma Meat Inspection Act and authorizes slaughterhouses to sell raw calf fries direct to consumers. Raw calf fries sold by the slaughterhouse must be sourced from calves raised and maintained by the beef producer or processed at the slaughterhouse. Raw calf fries must be stored in 45° Fahrenheit coolers within 5 hours of slaughter or frozen and must be sold to consumers in a clean container. Producers of calf fries are exempt from liability if they follow the procedures outlined in the measure.

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