INTRODUCED

HB1290

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# **HOUSE BILL NO. 1290**

Offered January 14, 2015 Prefiled October 16, 2014

4 A BILL to amend and reenact §§ 3.2-5101, 3.2-5130, 3.2-5206, 15.2-2288.6, and 28.2-803 of the Code 5 of Virginia, relating to home food operations. 6

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Referred to Committee on Agriculture, Chesapeake and Natural Resources

Patrons-Bell, Robert B., Cole, Fowler, Morefield, Pogge and Ramadan

#### 10 Be it enacted by the General Assembly of Virginia:

1. That §§ 3.2-5101, 3.2-5130, 3.2-5206, 15.2-2288.6, and 28.2-803 of the Code of Virginia are 11 amended and reenacted as follows: 12 13

# § 3.2-5101. Board authorized to adopt regulations; exceptions.

14 A. Whenever in the judgment of the Commissioner action will promote honesty and fair dealing in 15 the interest of consumers, the Board shall adopt regulations fixing and establishing for any food or class of food: labeling requirements; a reasonable definition and standard of identity; and a reasonable 16 standard of quality and fill of container, or tolerances or limits of variability. In prescribing a definition 17 and standard of identity for any food or class of food in which optional ingredients are permitted, the 18 19 Board shall, for the purpose of promoting honesty and fair dealing in the interest of the consumers, designate the optional ingredients that shall be named on the label. The definitions and standards so 20 21 adopted may conform so far as practicable to the definitions and standards promulgated by the Secretary 22 of Health and Human Services under authority conferred by Section 401 of the federal act.

23 B. Any regulations adopted pertaining to this section shall not apply to nonprofit organizations holding one-day food sales. The Commissioner may disseminate to nonprofit organizations educational 24 25 materials related to the safe preparation of food for human consumption.

C. The provisions of this section and regulations adopted pursuant thereto shall not apply to any 26 27 food prepared or processed in a private home and curtilage or farm by the resident or owner of the private home and curtilage or farm or his designee, provided that such food is sold directly to the end 28 29 consumer and labeled with the producer's name, producer's address, and product ingredients and the 30 following disclosure: "NOT FOR RESALE - PROCESSED AND PREPARED WITHOUT STATE 31 INSPECTION."

## § 3.2-5130. Inspections required to operate food establishment.

A. It is unlawful to operate a food manufacturing plant, food storage warehouse, or retail food store until it has been inspected by the Commissioner. This section subsection shall not apply to:

1. Food manufacturing plants operating under a grant of inspection from the Office of Meat and Poultry Services or a permit from the Office of Dairy and Foods in the Department; and Grade A fluid 37 milk manufacturing plants and shellfish and crustacea processing plants operating under a permit from 38 the Virginia Department of Health; 39

2. Nonprofit organizations holding one-day food sales;

3. Private homes where the resident processes and prepares candies, jams, and jellies not considered 40 41 to be low-acid or acidified low-acid food products, dried fruits, dry herbs, dry seasonings, dry mixtures, coated and uncoated nuts, vinegars and flavored vinegars, popcorn, popcorn balls, cotton candy, dried 42 pasta, dry baking mixes, roasted coffee, dried tea, cereals, trail mixes, granola, and baked goods that do 43 44 not require time or temperature control after preparation if such products are: (i) sold to an individual for his own consumption and not for resale; (ii) sold at the private home or at farmers markets; (iii) not 45 46 offered for sale to be used in or offered for consumption in retail food establishments; (iv) not offered 47 for sale over the Internet or in interstate commerce; and (v) affixed with a label displaying the name, physical address, and telephone number of the person preparing the food product, the date the food **48** 49 product was processed, and the statement "NOT FOR RESALE - PROCESSED AND PREPARED 50 WITHOUT STATE INSPECTION" shall be placed on the principal display panel. Nothing in this 51 subdivision shall create or diminish the authority of the Commissioner under § 3.2-5102;

52 4. Private homes where the resident processes and prepares pickles and other acidified vegetables that 53 have an equilibrium pH value of 4.6 or lower if such products are (i) sold to an individual for his own consumption and not for resale; (ii) sold at the private home or at farmers markets; (iii) not offered for 54 55 sale to be used in or offered for consumption in retail food establishments; (iv) not offered for sale over the Internet or in interstate commerce; (v) affixed with a label displaying the name, physical address, 56 and telephone number of the person preparing the food product, the date the food product was 57 processed, and the statement "NOT FOR RESALE - PROCESSED AND PREPARED WITHOUT 58

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59 STATE INSPECTION" shall be placed on the principal display panel; and (vi) not exceeding \$3,000 in 60 gross sales in a calendar year. Nothing in this subdivision shall create or diminish the authority of the 61 Commissioner under § 3.2-5102;

5. Private homes where the resident processes and prepares honey produced by his own hives, if: (i)
the resident sells less than 250 gallons of honey annually; (ii) the resident does not process and sell
other food products in addition to honey, except as allowed by subdivisions 3 and 4; (iii) the product
complies with the other provisions of this chapter; and (iv) the product is labeled "PROCESSED AND
PREPARED WITHOUT STATE INSPECTION. WARNING: Do Not Feed Honey to Infants Under One
Year Old." Nothing in this subdivision shall increase or diminish the authority of the Commissioner
under § 3.2-5102; and

69 6. 4. Retail establishments that (i) do not prepare or serve food; (ii) sell only food or beverages that
70 are sealed in packaging by the manufacturer and have been officially inspected in the manufacturing
71 process; (iii) do not sell infant formulas; (iv) do not sell salvaged foods; and (v) certify to the
72 Department that they meet the provisions of this subdivision-; and

73 5. A private home and curfilage or farm where the resident or owner or his designee processes or
74 prepares any food, except as described in subdivision 3, provided that such food is sold directly to the
75 end consumer and labeled with the producer's name, producer's address, and product ingredients and
76 the following disclosure: "NOT FOR RESALE - PROCESSED AND PREPARED WITHOUT STATE
77 INSPECTION."

B. Nonprofit organizations, private homes and curtilage or farms, and retail establishments that qualify for an exception under subsection A shall be exempt from inspection and the inspection fees.
Nothing in this section shall prevent the Department from inspecting any nonprofit organization, private home and curtilage or farm, or retail establishment if a consumer complaint is received.

C. Any person who violates any provision of this section is guilty of a Class 1 misdemeanor.

## 83 § 3.2-5206. Board authorized to establish standards and adopt regulations; guidance of State 84 Health Commissioner.

85 A. The Board is authorized to establish definitions, standards of quality and identity, and to adopt 86 and enforce regulations dealing with the issuance of permits, production, importation, processing, 87 grading, labeling, and sanitary standards for milk, milk products, market milk, market milk products, and 88 those products manufactured or sold in semblance to or as substitutes for milk, milk products, market 89 milk, market milk products. Regulations concerning the processing and distributing of Grade A market 90 milk and Grade A market milk products shall be adopted with the advice and guidance of the State 91 Health Commissioner. The Board shall adopt regulations for the issuance of the permits referred to in 92 § 3.2-5208. The Board may require permits in addition to those prescribed by the terms of this article, 93 and shall adopt regulations concerning the conditions under which any additional permits shall be issued. 94 B. In adopting any regulation pursuant to this section, the Board may adopt by reference:

95 1. Any regulation or part thereof under federal law that pertains to milk or milk products, amending96 the federal regulation as necessary for intrastate application.

2. Any model ordinance or regulation issued under federal law, including the Pasteurized Milk 97 Ordinance (Public Health Service/Food and Drug Administration Publication Number 229) and the U.S. 98 99 Department of Agriculture's Milk for Manufacturing Purposes and its Production and Processing Recommended Requirements (hereafter the USDA Recommended Requirements), amending it as 100 101 necessary for intrastate application and to: (i) require milk on each dairy farm to be cooled and stored at a temperature of 40 degrees Fahrenheit or less, but not frozen; (ii) require the use of recording 102 103 thermometers and interval timers on every milk storage tank installed on a permitted Grade A milk dairy farm; (iii) specify the design, fabrication, installation, inspection, and record keeping necessary for the 104 105 proper use of such thermometers and timers; (iv) establish a definition for small-scale processors of cheese under the dairy plant processing requirements contained in the USDA Recommended Requirements; and (v) create exemptions for small-scale processors of cheese from the USDA 106 107 108 Recommended Requirements regarding processing requirements for dairy plants, provided such 109 exemptions do not compromise food safety.

3. Any reference, standard, or part thereof relating to milk, milk products, or milk production
published by the American Society of Agricultural Engineers, the American Public Health Association,
the American Society of Mechanical Engineers, or the International Association of Food Protection.

4. Any method of analysis relating to milk or milk products including any method of analysis
published by the United States Public Health Service, the Association of Official Analytical Chemists, or
the American Public Health Association.

116 C. Any regulation adopted pursuant to this section shall, unless a later effective date is specified in 117 the regulation, be effective upon filing with the Registrar of Regulations, who shall publish the 118 regulation as a final regulation in the Virginia Register of Regulations. Neither the provisions of the 119 Administrative Process Act (§ 2.2-4000 et seq.) nor public participation guidelines adopted pursuant 120 thereto shall apply to the adoption of any regulation pursuant to this section. Prior to adopting any

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121 regulation pursuant to this section, the Board shall publish a notice of opportunity to comment in the 122 Virginia Register of Regulations. The notice of opportunity to comment shall contain: (i) a summary of 123 the proposed regulation; (ii) instructions on how to obtain the complete text of the proposed regulation; and (iii) the name, address, and telephone number of the agency contact person responsible for receiving 124 125 public comments. The notice of opportunity to comment shall be made at least 90 days in advance of 126 the last date prescribed in the notice for submittals of public comment. The legislative review provisions 127 of § 2.2-4014 shall apply to the promulgation or final adoption process of regulations under this 128 section. The Board shall consider and keep on file all public comments received for any regulation 129 adopted pursuant to this section.

130 D. Notwithstanding the provisions of subsections B and C, any permits that may be issued or regulations that may be adopted for the sale or manufacture of cheese from milk from any species not 131 132 required to be permitted or regulated in intrastate commerce prior to July 1, 2001, under this article, shall be in accordance with the provisions of the Administrative Process Act (§ 2.2-4000 et seq.) if 133 134 such regulations or permits apply to persons who manufacture less than 1,000 pounds of such cheese 135 annually.

136 E. The provisions of this chapter and regulations adopted pursuant thereto that apply to milk or any 137 food made from milk shall not apply to milk or food made from milk that is processed or prepared in a 138 private home and curtilage or farm by the resident or owner of the private home and curtilage or farm 139 or his designee, provided that such food is sold directly to the end consumer and labeled with the 140 producer's name, producer's address, and product ingredients and the following disclosure: "NOT FOR 141 RESALE - PROCESSED AND PREPARED WITHOUT STATE INSPECTION."

142 § 15.2-2288.6. Agricultural operations; local regulation of certain activities.

143 A. No locality shall regulate the carrying out of any of the following activities at an agricultural 144 operation, as defined in § 3.2-300, unless there is a substantial impact on the health, safety, or general 145 welfare of the public:

146 1. Agritourism activities as defined in § 3.2-6400;

147 2. The sale of agricultural or silvicultural products, or the sale of agricultural-related or 148 silvicultural-related items incidental to the agricultural operation; or

149 3. The preparation, processing, or sale of food products in compliance with subdivisions A 3, 4, and 150 5 of §- 3.2-5130 or related state laws and regulations; or

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4. Other activities or events that are usual and customary at Virginia agricultural operations.

152 Any local restriction placed on an activity listed in this subsection shall be reasonable and shall take 153 into account the economic impact of the restriction on the agricultural operation and the agricultural 154 nature of the activity.

155 B. No locality shall require a special exception, administrative permit not required by state law, or 156 special use permit for any activity listed in subsection A on property that is zoned as an agricultural 157 district or classification unless there is a substantial impact on the health, safety, or general welfare of 158 the public.

159 C. Except regarding the sound generated by outdoor amplified music, no local ordinance regulating 160 the sound generated by any activity listed in subsection A shall be more restrictive than the general 161 noise ordinance of the locality. In permitting outdoor amplified music at an agricultural operation, the locality shall consider the effect on adjoining property owners and nearby residents. 162

163 D. The provisions of this section shall not affect any entity licensed in accordance with Chapter 2 164 (§ 4.1-200 et seq.) of Title 4.1. Nothing in this section shall be construed to affect the provisions of 165 Chapter 3 (§ 3.2-300 et seq.) of Title 3.2, to alter the provisions of § 15.2-2288.3, or to restrict the 166 authority of any locality under Title 58.1. 167

## § 28.2-803. Examination, analysis and inspection.

168 A. The State Health Commissioner may in his discretion, or shall at the request of the Governor, the 169 Marine Resources Commission, or the Commissioner of Marine Resources, conduct an examination or 170 analysis of crustacea, finfish and shellfish, whether on the planting grounds, in an establishment, or in 171 any other place in this Commonwealth, from which the products are to be taken or sold for food 172 purposes.

173 B. The State Health Commissioner in making such examination may analyze the water and bottom 174 sediment in and adjacent to the crustacea, finfish, or shellfish growing areas for evidence of pollution, 175 and he may survey the sanitary conditions and pollution hazards adjacent to shellfish growing areas, 176 both in the water and on shore.

177 C. The State Health Commissioner in conducting his analysis shall examine the establishments in 178 which crustacea, finfish and shellfish are handled and the sanitary conditions surrounding the 179 establishment, except that no such examination shall occur in a private home and curtilage or farm 180 exempted from Board of Agriculture and Consumer Services regulations as provided under subsection C 181 of § 3.2-5101. At that time, he may analyze the crustacea, finfish and shellfish in the establishment.