AM136 LB321 MAL - 01/30/2023

## AMENDMENTS TO LB321

Introduced by Brandt, 32.

- 1 1. Strike the original sections and insert the following new
- 2 sections:
- 3 Section 1. Section 2-3966, Reissue Revised Statutes of Nebraska, is
- 4 amended to read:
- 5 2-3966 For purposes of the Nebraska Milk Act, unless the context
- 6 otherwise requires:
- 7 (1) 3-A Sanitary Standards has the same meaning as in the Grade A
- 8 Pasteurized Milk Ordinance;
- 9 (2) Acceptable milk means milk that qualifies under sections 2-3979
- 10 to 2-3982 as to sight and odor and that is classified acceptable for
- 11 somatic cells, bacterial content, drug residues, and sediment content;
- 12 (3) Components of milk means whey, whey and milk protein
- 13 concentrate, whey cream, cream, butter, skim milk, condensed milk, ultra-
- 14 filtered milk, milk powder, dairy blends that are at least fifty-one
- 15 percent dairy components, and any similar milk byproduct;
- 16 (4) C-I-P or cleaned-in-place means the procedure by which sanitary
- 17 pipelines or pieces of dairy equipment are mechanically cleaned in place
- 18 by circulation;
- 19 (5) Dairy products means products allowed to be made from milk for
- 20 manufacturing purposes and not required to be of Grade A quality;
- 21 (6) Department means the Department of Agriculture;
- 22 (7) Director means the Director of Agriculture or his or her duly
- 23 authorized agent or designee;
- 24 (8) Field representative means an individual qualified and trained
- 25 in the sanitary methods of production and handling of milk as set forth
- 26 in the Nebraska Milk Act and who is generally employed by a processing or
- 27 manufacturing milk plant or cooperative for the purpose of quality

AM136 MAL - 01/30/2023 MAL - 01/30/2023

- 1 control work;
- 2 (9) First purchaser means a person who purchases raw milk directly
- 3 from the farm for processing or for resale to a processor, who purchases
- milk products or components of milk for processing or resale to a 4
- 5 processor, or who utilizes milk from the first purchaser's own farm for
- 6 the manufacturing of milk products or dairy products;
- 7 Grade A Pasteurized Milk Ordinance means the documents
- 8 delineated in subsection (3) of section 2-3965;
- 9 (11) Milk for manufacturing purposes means milk produced for
- processing and manufacturing into products not required by law to be of 10
- Grade A quality; 11
- (12) Milk distributor means a person who distributes milk, fluid 12
- milk, milk products, or dairy products whether or not the milk is shipped 13
- 14 within or into the state. The term does not include (a) a milk plant, a
- 15 bulk milk hauler/sampler, or a milk producer, as such terms are defined
- in the Grade A Pasteurized Milk Ordinance, or (b) a food establishment, 16
- 17 as defined in the Nebraska Pure Food Act, or (c) a private home not
- included in the definition of a food establishment in section 18
- 19 81-2,245.01;
- (13) Probational milk means milk classified undergrade for somatic 20
- 21 cells, bacterial content, or sediment content that may be accepted by
- 22 plants for specific time periods; and
- 23 (14) Reject milk means milk that does not qualify under sections
- 24 2-3979 to 2-3982.
- 25 Sec. 2. Section 81-2,245.01, Revised Statutes Cumulative Supplement,
- 26 2022, is amended to read:
- 27 81-2,245.01 Food establishment shall mean an operation that stores,
- prepares, packages, serves, sells, vends, delivers, or otherwise provides 28
- 29 food for human consumption. The term does not include:
- 30 (1) An establishment or vending machine operation that offers only
- prepackaged soft drinks, carbonated or noncarbonated; canned or bottled 31

AM136 AM136 LB321 MAL - 01/30/2023 MAL - 01/30/2023

- fruit and vegetable juices; prepackaged ice; candy; chewing gum; potato 1
- or corn chips; pretzels; cheese puffs and curls; crackers; popped 2
- 3 popcorn; nuts and edible seeds; and cookies, cakes, pies, and other
- 4 pastries, that are not time/temperature control for safety foods;
- 5 (2) A produce stand that only offers whole, uncut fresh fruits and 6 vegetables;
- 7 (3) A food processing plant;
- 8 (4) A salvage operation;
- 9 (5) A private home where food is prepared or served for personal
- use, a small day care in the home, or a hunting lodge, guest ranch, or 10
- other operation where no more than ten paying guests eat meals in the 11
- 12 home;
- (6) A private home or other area where food that is not time/ 13
- 14 temperature control for safety food is prepared for sale or service at a
- 15 religious, charitable, or fraternal organization's bake sale or similar
- function; 16
- 17 (7) A private home or other area where a producer of food that meets
- the requirements of section 81-2,280 is not time/temperature control for 18
- safety food is prepared for sale directly to the consumer including, but 19
- 20 not limited to, at a farmers market, fair, festival, craft show, or other
- 21 public event or for pick up at or delivery from such private home; or
- 22 other area, if:
- 23 (a) The consumer is informed by a clearly visible notification that
- 24 the food was prepared in a kitchen that is not subject to regulation and
- 25 inspection by the regulatory authority and may contain allergens. For
- 26 sales conducted at a farmers market, fair, festival, craft show, or other
- 27 public event, such notification shall be at the sale location. For sales
- 28 conducted for pick up at or delivery from a private home or other area,
- 29 such notification shall be at such private home or other area, on the
- 30 producer's website if one exists, and in any print, radio, television, or
- 31 Internet advertisement for such sales;

AM136 AM136 LB321 MAL - 01/30/2023

1 (b) The name and address of the producer is provided to the consumer 2 on the package or container label;

- 3 (c) Product delivery is made directly from the producer to the 4 actual customer in a person-to-person transaction or by United States 5 mail or a commercial mail delivery service;
- 6 (d) The producer follows any food safety and handling guidelines for 7 sale at a farmers market, fair, festival, craft show, or other public 8 event required by the county, city, or village where the food is sold;
- 9 (e) Prior to conducting any food sales, the producer, other than one 10 selling directly to the consumer at a farmers market, has successfully 11 completed (i) a nationally accredited food safety and handling education 12 course that covers topics such as food safety issues, regulations, and 13 techniques to maintain a food-safe environment or (ii) a certified food 14 safety and handling training course offered at a culinary school or as 15 required by a county, city, or village to obtain a food handler permit;
- 16 (f) The producer, if using private well water to produce food sold 17 under this subdivision (7), has had such well water tested for contamination by nitrates or bacteria prior to conducting any food 18 19 production and sales; and
- 20 (g) The producer complies with section 81-2,280;
- 21 (8) A private home or other area where food is prepared for 22 distribution at a fundraising event for a charitable purpose if the 23 consumer is informed by a clearly visible placard at the serving location 24 that the food was prepared in a kitchen that is not subject to regulation and inspection by the regulatory authority. This subdivision does not 25 26 apply to a caterer or other establishment providing food for the event if 27 the caterer or establishment receives compensation for providing the 28 food;
- 29 (9) The location where food prepared by a caterer is served so long 30 as the caterer only minimally handles the food at the serving location;
- Educational institutions, health care facilities, nursing 31 (10)

LB321 MAL - 01/30/2023

AM136

- 1 homes, and governmental organizations which are inspected by a state
- 2 agency or a political subdivision other than the regulatory authority for
- 3 sanitation in the food preparation areas;
- 4 (11) A pharmacy as defined in section 71-425 if the pharmacy only
- 5 sells prepackaged pharmaceutical, medicinal, or health supplement foods
- 6 that are not time/temperature control for safety or foods described in
- 7 subdivision (1) of this section; and
- 8 (12) An establishment which is not a commercial food establishment
- 9 and which sells only commercially packaged foods that are not time/
- 10 temperature control for safety foods.
- 11 Sec. 3. Section 81-2,280, Revised Statutes Cumulative Supplement,
- 12 2022, is amended to read:
- 13 81-2,280 (1) A producer of food at a private home as described in
- 14 subdivision (7) of section 81-2,245.01 shall meet the requirements of
- 15 this section.
- 16 (2) Such producer shall only provide food that is not adulterated
- 17 and is not any of the following types of time/temperature control for
- 18 <u>safety food:</u>
- 19 (a) Any part of an animal, vertebrate or invertebrate, or animal by-
- 20 product;
- 21 (b) Fluid milk or milk products as defined in the Grade A
- 22 Pasteurized Milk Ordinance adopted by reference in the Nebraska Milk Act;
- 23 <u>(c) Raw eggs;</u>
- 24 <u>(d) Unpasteurized juice;</u>
- (e) Infused oils or honey;
- 26 <u>(f) Sprouts;</u>
- 27 (g) Low-acid canned food and hermetically sealed acidified food;
- (h) Tofu, tempeh, or similar meat substitutes; or
- 29 (i) Kimchi, kombucha, or similar fermented foods.
- 30 (3) Prior to conducting any food sales, the producer, other than a
- 31 producer selling food that is not time/temperature control for safety

AM136 LB321 LB321 MAL - 01/30/2023 MAL - 01/30/2023

1 <u>food directly to the consumer at a farmers market, shall successfully</u>

- 2 <u>complete:</u>
- 3 (a) A nationally accredited food safety and handling education
- 4 course that covers topics such as food safety issues, regulations, and
- 5 <u>techniques to maintain a food-safe environment;</u>
- 6 (b) A certified food safety and handling training course offered at
- 7 <u>a culinary school or as required by a county, city, or village to obtain</u>
- 8 <u>a food handler permit; or</u>
- 9 (c) A food safety and handling education course approved by the
- 10 <u>department</u>.
- 11 (4) The producer shall register with the department prior to
- 12 conducting any sales of food. The registration shall be made on forms
- 13 prescribed by the department and include (a) (1) the name, address, and
- 14 telephone number of the producer, (b) (2) the type of food safety and
- 15 handling education or training course taken <u>pursuant to subsection (3) of</u>
- 16 this section and the date of its successful completion, and (c) (3) proof
- 17 of private well water testing for contamination by nitrates or bacteria
- 18 if the producer uses private well water pursuant to subdivision (7)(f) of
- 19 section 81-2,245.01, if applicable. This subsection section shall not
- 20 apply to a producer of food that is not time/temperature control for
- 21 <u>safety food</u> selling directly to the consumer at a farmers market.
- 22 (5) The producer shall inform the consumer by a clearly visible
- 23 <u>notification that the food was prepared in a kitchen that is not subject</u>
- 24 to regulation and inspection by a regulatory authority and may contain
- 25 allergens. For sales conducted at a farmers market, fair, festival, craft
- 26 show, or other public event, such notification shall be provided at the
- 27 <u>sale location. For sales conducted for pickup or delivery, such</u>
- 28 <u>notification shall be provided at the producer's private home, on the</u>
- 29 producer's website, if such website exists, and in any print, radio,
- 30 <u>television</u>, or <u>Internet advertisement for such sales</u>.
- 31 (6) The producer shall label the food so that the name and address

- 1 of the producer is provided to the consumer on the package or container
- 2 <u>label. Food that is time/temperature control for safety food shall also</u>
- 3 <u>have labeling that includes ingredients in descending order of</u>
- 4 predominance.
- 5 (7)(a) The producer shall deliver the food to the customer in a
- 6 person-to-person transaction, except that food that is not time/
- 7 temperature control for safety food may be delivered by United States
- 8 <u>mail or a commercial mail delivery service.</u>
- 9 (b) Food that is time/temperature control for safety food shall be
- 10 <u>delivered only by the producer to the consumer in person. Such food when</u>
- 11 <u>transported shall be maintained at a temperature in accordance with the</u>
- 12 Nebraska Pure Food Act and not be transported for longer than two hours.
- 13 (8) The provisions of this section supersede and preempt any
- 14 ordinance, rule, regulation, or resolution regulating food safety and
- 15 <u>handling adopted or enacted by a political subdivision that is not in</u>
- 16 conformance with this section.
- 17 Sec. 4. Original section 2-3966, Reissue Revised Statutes of
- 18 Nebraska, and sections 81-2,245.01 and 81-2,280, Revised Statutes
- 19 Cumulative Supplement, 2022, are repealed.