

# Legislative Analysis



## WILD GAME SAUSAGE

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### House Bill 5195 (Proposed H-1 Substitute)

**Sponsor: Rep. Andrea LaFontaine**

**Committee: Agriculture**

**Complete to 3-17-14**

### A SUMMARY OF HOUSE BILL 5195 (Proposed H-1 Substitute)

The bill would amend the Food Law to rewrite provisions governing "wild game sausage."

The bill would eliminate the current requirements and provide a new set of requirements; however, several of new provisions are the same or similar to current law. Under the bill, the requirements for a food establishment are as follows with respect to wild game sausage:

\*\*\* The sausage must be identified by species contained in the product; for example, "bear sausage."

\*\*\* Wild game sausage could not be sold and must be labeled, "Not for Sale." (This is in current law.)

\*\*\* A food establishment must reject for use in wild game sausage any carcass that in whole or in part shows evidence of spoilage or disease. (A similar provision exists now.)

\*\*\* If wild game that had not been butchered by a licensed food establishment is made into sausage containing wild game from more than one owner, the final consumer must be provided with a written advisory that says: "Made from multiple wild game sources that did not receive whole carcass examination by a licensed food establishment." This must be in at least 11-point font and in a color that provides a clear contrast to the background.

\*\*\* The following categories of food must be kept physically separated during storage and not processed, prepared, or held simultaneously in the same space:

- Raw wild game butchered by a licensed food service establishment.
- Raw wild game from sources other than a licensed food service establishment.
- All other food.

\*\*\* One of the following requirements must be met:

1. Food contact services must be thoroughly washed, rinsed, and sanitized between the processing of (a) raw wild game butchered by a licensed food establishment,

(b) raw wild game not butchered by a licensed food establishment, and (c) any other food.

2. Processing must be done in the following sequence: (a) food other than raw wild game; (b) raw wild game butchered by a licensed food establishment; and (c) raw wild game not butchered by a licensed food establishment. After sequential processing, food contact services must be thoroughly washed, rinsed, and sanitized.

One current provision that is not included in the new requirements says, "wild game from more than one owner shall not be mixed into sausage unless a licensed processor butchered all the wild game." This requirement apparently would be replaced with the adoption of the new requirements.

**FISCAL IMPACT:**

The bill would not have a significant fiscal impact.

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