

# HOUSE BILL No. 5195

December 12, 2013, Introduced by Rep. LaFontaine and referred to the Committee on Agriculture.

A bill to amend 2000 PA 92, entitled  
"Food law,"  
by amending section 7115 (MCL 289.7115), as amended by 2007 PA 114.

## THE PEOPLE OF THE STATE OF MICHIGAN ENACT:

1       Sec. 7115. (1) Sausage consists only of skeletal meat either  
2       fresh, cured, salted, pickled, or smoked. Poultry sausage may  
3       contain accompanying skin in natural proportions.

4       (2) Sausage may contain the following:

5       (a) Salt or spice, cure agents such as sodium or potassium  
6       nitrate or sodium or potassium nitrite, cure accelerators such as  
7       sodium erythorbate or ascorbic acid, ~~all that~~ **IF THE SALT, SPICE,**  
8       **CURE AGENTS, OR CURE ACCELERATORS** comply with applicable  
9       regulations of the United States department of agriculture food  
10      safety inspection service or any other curing agents determined

1 appropriate by the department or pursuant to rules promulgated  
2 under this act. As used in this subdivision, "curing agent" or  
3 "curing accelerator" means any substance added to meat to cause or  
4 enhance preservation of the meat product.

5 (b) Added edible animal fat from the animals specified, eggs  
6 or egg products, chives, tomatoes, parsley, peppers, onions,  
7 garlic, celery, seasoning, or other natural flavoring, honey,  
8 syrup, sugar, pure refined dextrose, ~~or subsequent cooking or~~  
9 ~~smoking.~~ **IF THE SAUSAGE IS SUBSEQUENTLY COOKED OR SMOKED.**

10 (c) Not more than 3-1/2% by weight nonfat dry milk, dry whole  
11 milk, or calcium-reduced milk if it is declared in conjunction with  
12 the product name.

13 (d) Fruits, vegetables, or nuts, or a combination thereof, if  
14 the name of the product is so qualified.

15 (e) Not less than 12% protein. The protein content requirement  
16 ~~shall~~ **DOES** not apply to pork sausage, breakfast sausage, or roasted  
17 sausage but the finished product shall contain not more than 50% of  
18 fat. Fresh sausage shall contain no added water, except to  
19 facilitate chopping or mixing and in an amount not to exceed 3% of  
20 the total ingredients. Cooked sausage shall not exceed 40% fat and  
21 added water.

22 (f) ~~Fresh and~~ **IF THE SAUSAGE IS FRESH OR** fresh frozen sausage  
23 ~~, OR smoked and OR unsmoked dry sausage, may contain~~ antioxidants  
24 such as butylated hydroxyanisole, butylated hydroxytoluene, or  
25 propyl gallate, or a combination of these antioxidants, with or  
26 without citric acid, in amounts that comply with applicable  
27 regulations of the United States department of agriculture food

1 safety inspection service. When such antioxidants are added, the  
2 label on the product shall declare the presence of antioxidants in  
3 the manner required by the United States department of agriculture  
4 food safety inspection service.

5 (3) ~~(g)~~—Sausage shall not contain any extenders, artificial  
6 flavors, artificial color, binders, excess added water or ice,  
7 boric acid or borates, sulphites, sulfur dioxide, sulphurous acid,  
8 or any other harmful preservative, by-products, or variety meats.  
9 Extenders necessary to produce low-fat products may be permitted as  
10 described in rules promulgated under this act. No other parts of  
11 the animal or any other substance ~~excepting~~ **EXCEPT** as above  
12 specified ~~shall be~~ **IS** permitted in sausage.

13 (4) ~~(h)~~—Harmless lactic acid bacterial starters may be used in  
14 an amount not to exceed 1/2 of 1%. When used, the harmless  
15 bacterial starter shall be included in the list of ingredients in  
16 the order of its predominance.

17 (5) ~~(i)~~—The following products are considered to be sausage,  
18 whether processed or inserted in either natural or artificial  
19 casings or other containers: wieners, bologna, ring bologna,  
20 knackwurst, bratwurst, roasted sausage, breakfast sausage, pork  
21 sausage, chicken sausage, turkey sausage, leona, beer salami,  
22 cooked salami, Polish sausage, minced luncheon, kielbasa,  
23 bockwurst, all varieties of dry or semi-dry sausage, and other meat  
24 food products prepared in sausage form and excluding loaves, liver  
25 products, headcheese, sulze, blood sausage, potato sausage, kishka,  
26 tongue sausage, and New York or New England pressed luncheon.

27 (6) ~~(j)~~—"Fresh pork sausage", "Polish sausage", "fresh

1 kielbasa", and "fresh country-style sausage" ~~are sausages~~ **SHALL BE**  
2 prepared from fresh pork meat.

3 (7) ~~(k)~~—"Italian-style sausage" shall **NOT** be ~~uncured,~~  
4 ~~unsmoked,~~ **CURED OR SMOKED** and **SHOULD** contain at least 85% meat or  
5 meat and fat with no more than 35% fat. Italian sausage ~~contains~~  
6 **SHALL CONTAIN** fennel or anise and may contain red and green pepper,  
7 onion, and garlic. Italian sausage shall be prepared from fresh  
8 pork meat.

9 (8) ~~(l)~~—"Fresh beef sausage" ~~is~~ **SHALL BE** prepared with fresh  
10 beef meat and shall not contain more than 30% fat.

11 (9) ~~(m)~~—"Poultry sausage or poultry-meat sausage" shall be  
12 made from fresh poultry meat containing the natural proportions of  
13 light and dark meat unless otherwise designated. The name shall be  
14 identified by the species contained if the product contains all its  
15 meat from 1 species. It shall not contain more than 30% fat.  
16 Poultry-meat sausage shall not contain skin.

17 (10) ~~(n)~~—"Cervid sausage" shall be made from the meat of  
18 cervidae from approved sources. The name shall be identified by the  
19 species contained if the product contains all its meat from 1  
20 species, such as "venison sausage" or "elk sausage". A person shall  
21 not offer for sale, sell, or expose for sale any other product  
22 described as cervid sausage. Fat of another species and approved  
23 source may be added to cervid sausage.

24 ~~—(o) Sausage containing wild game and made on commercial order~~  
25 ~~shall be labeled "not for sale". Wild game from more than 1 owner~~  
26 ~~shall not be mixed into sausage unless a licensed processor~~  
27 ~~butchered all the wild game. Processors shall reject any carcass~~

~~that shows evidence of spoilage or contamination. Wild game and wild game product and processing times shall be kept separate from other meat and meat processing, including, but not limited to, storage in separate or structurally partitioned coolers. Food contact surfaces shall be thoroughly washed and sanitized after the processing of wild game and before the resumption of any other processing.~~

(11) "WILD GAME SAUSAGE" SHALL BE MADE FROM OR CONTAIN WILD GAME. A FOOD ESTABLISHMENT SHALL MEET ALL OF THE FOLLOWING REQUIREMENTS WITH RESPECT TO WILD GAME SAUSAGE:

(A) WILD GAME SAUSAGE SHALL BE IDENTIFIED BY THE SPECIES CONTAINED IN THE PRODUCT, SUCH AS "BEAR SAUSAGE".

(B) WILD GAME SAUSAGE SHALL NOT BE SOLD AND SHALL BE LABELED "NOT FOR SALE".

(C) A FOOD ESTABLISHMENT SHALL REJECT FOR USE IN WILD GAME SAUSAGE ANY CARCASS THAT IN WHOLE OR IN PART SHOWS EVIDENCE OF SPOILAGE OR DISEASE.

(D) IF WILD GAME THAT IS NOT BUTCHERED BY A LICENSED FOOD ESTABLISHMENT IS MADE INTO WILD GAME SAUSAGE CONTAINING WILD GAME FROM MORE THAN 1 OWNER, THE FINAL CONSUMER SHALL BE PROVIDED WITH A WRITTEN ADVISORY STATING "MADE FROM MULTIPLE WILD GAME SOURCES THAT DID NOT RECEIVE WHOLE CARCASS EXAMINATION BY A LICENSED FOOD ESTABLISHMENT". THE TEXT SIZE OF THE ADVISORY SHALL BE A MINIMUM OF 11-POINT FONT IN A COLOR THAT PROVIDES A CLEAR CONTRAST TO THE BACKGROUND.

(E) THE FOLLOWING CATEGORIES OF FOODS SHALL BE KEPT PHYSICALLY SEPARATED DURING STORAGE AND SHALL NOT BE PROCESSED, PREPARED, OR

1 HELD SIMULTANEOUSLY IN THE SAME SPACE:

2 (i) RAW WILD GAME BUTCHERED BY A LICENSED FOOD ESTABLISHMENT.

3 (ii) RAW WILD GAME FROM SOURCES OTHER THAN A LICENSED FOOD  
4 ESTABLISHMENT.

5 (iii) ALL OTHER FOODS.

6 (F) ONE OF THE FOLLOWING REQUIREMENTS SHALL BE MET:

7 (i) FOOD CONTACT SURFACES SHALL BE THOROUGHLY WASHED, RINSED,  
8 AND SANITIZED BETWEEN THE PROCESSING OF RAW WILD GAME BUTCHERED BY  
9 A LICENSED FOOD ESTABLISHMENT, RAW WILD GAME NOT BUTCHERED BY A  
10 LICENSED FOOD ESTABLISHMENT, AND ANY OTHER FOOD.

11 (ii) PROCESSING SHALL BE DONE IN THE FOLLOWING SEQUENCE: FOODS  
12 OTHER THAN RAW WILD GAME, RAW WILD GAME BUTCHERED BY A LICENSED  
13 FOOD PROCESSOR, RAW WILD GAME NOT BUTCHERED BY A LICENSED FOOD  
14 ESTABLISHMENT. AFTER SEQUENTIAL PROCESSING, FOOD CONTACT SURFACES  
15 SHALL BE THOROUGHLY WASHED, RINSED, AND SANITIZED.