
SENATE FLOOR AMENDMENTS

Amendments proposed by Senator Martiny to Engrossed Senate Bill No. 18 by Senator Ward

1 AMENDMENT NO. 1

2 On page 1, line 6, after "Professionals;" add "to provide for exceptions;"

3 AMENDMENT NO. 2

4 On page 1, line 13, after "A." insert "(1)(a)"

5 AMENDMENT NO. 3

6 On page 1, between lines 16 and 17 insert the following:

7 "(b) The provisions of Subparagraph (a) of this Paragraph shall not
 8 apply to any preparer of cakes and cookies who employs any individual to assist
 9 in the preparation of such cakes and cookies.

10 (2) Notwithstanding any provision of law to the contrary, the following
 11 provisions of the state Sanitary Code shall apply to the preparation of cakes and
 12 cookies in the home for sale:

13 (a) All outside openings shall be protected against flies and other
 14 vermin.

15 (b) The building shall be constructed so as to exclude rats, mice, roaches
 16 or other vermin. Domestic pets shall be excluded in any part of the
 17 establishment.

18 (c) All equipment used or connected in any way with the manufacture,
 19 baking, cooking or other processing, handling, packing or storing of any bakery
 20 or confectionery product shall comply with the following:

21 (i) Be maintained in a clean and sanitary manner, be free from cracks
 22 and wherever possible, be of non-corroding, metal or other smooth, impervious
 23 material giving an easily cleanable surface. Stationary or not readily movable
 24 equipment shall be so installed as to provide for easy cleaning.

25 (ii) Refrigeration shall be provided so that all perishable food products
 26 used in the manufacturer processing of any kind connected with the production,
 27 distribution or sale of bakery or confectionery products shall be maintained at
 28 a temperature not to exceed forty-five degrees Fahrenheit.

29 (iii) Equipment too large to permit washing in the sinks shall be cleaned
 30 in a manner approved by the state health officer.

31 (iv) All barrels, boxes, tubs, pails, kneading troughs, machines, racks,
 32 pans or other receptacles used for holding materials from which bakery or
 33 confectionery products are manufactured shall be kept clean and sanitary and
 34 shall be so constructed as to be easily cleanable.

35 (v) All food contact surfaces shall be cleaned and sanitized after each
 36 day's production.

37 (d) Only pasteurized milk or milk products shall be used in the
 38 preparation of custard and cream-filled bakery products.

39 (e) All custard or cream-filled mixtures shall be cooked, the temperature
 40 and time of heating of the mix, to be as a minimum, the equivalent of a
 41 temperature of one hundred forty-five degrees Fahrenheit for a period of not
 42 less than thirty minutes.

43 (f) Upon completion of the cooking of the mix, it shall be immediately
 44 transferred into previously sanitized containers, properly covered and chilled
 45 as rapidly as possible to forty-five degrees Fahrenheit or below and maintained
 46 at such a temperature until used.

47 (g) The apparatus and food contact surfaces used in adding any custard
 48 or cream filling to a bakery product shall be of impervious material and shall

1 be thoroughly cleaned and sanitized after each use, in a manner approved by
2 the state health officer. No cloth filled bags shall be used.

3 (h) Preparers engaged in the preparation of custard or cream-filled
4 bakery products shall not touch the custard or cream filling with their hands
5 after it has been cooked."

6 AMENDMENT NO. 4

7 On page 2, line 3, change "a" to "the"and change "fifty" to "twenty"

8 AMENDMENT NO. 5

9 On page 2, between lines 11 and 12 insert the following:

10 "F. Any individual selling cookies and cakes from the home for sale to the
11 public pursuant to this Section shall not sell such cakes and cookies to any retail
12 business or individual for resale."

13 AMENDMENT NO. 6

14 On page 2, line 12, change "F." to "G."