By: Kolkhorst, et al. S.B. No. 829 (Goodwin, Gerdes, González of El Paso)

Substitute the following for S.B. No. 829:

By: Klick C.S.S.B. No. 829

## A BILL TO BE ENTITLED

1	AN ACT
2	relating to cottage food production operations.
3	BE IT ENACTED BY THE LEGISLATURE OF THE STATE OF TEXAS:
4	SECTION 1. Section 437.001, Health and Safety Code, is
5	amended by amending Subdivision (2-b) and adding Subdivisions (3)
6	and (5-a) to read as follows:
7	(2-b) "Cottage food production operation" means an
8	individual, operating out of the individual's home, who or a
9	nonprofit organization that:
10	(A) produces at the individual's home or the home
11	of an individual who is a director or officer of the nonprofit
12	organization, as applicable, subject to Section 437.0196:
13	(i) a baked good, including a baked good
14	that is $[not]$ a time and temperature control for safety food, as
15	defined by Section 437.0196, but that does not contain meat,
16	<pre>poultry, shellfish, or fish;</pre>
17	(ii) candy;
18	(iii) coated and uncoated nuts;
19	(iv) unroasted nut butters;
20	<pre>(v) fruit butters;</pre>
21	<pre>(vi) a canned jam or jelly;</pre>
22	(vii) a fruit pie;
23	(viii) dehydrated fruit or vegetables,

24

including dried beans;

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1
                          (ix) popcorn and popcorn snacks;
 2
                          (x) cereal, including granola;
 3
                          (xi) dry mix;
 4
                          (xii) vinegar;
 5
                          (xiii) pickled
                                             fruit
                                                      or
                                                           vegetables,
    including beets and carrots, that are preserved in vinegar, brine,
 6
 7
    or a similar solution at an equilibrium pH value of 4.6 or less;
8
                          (xiv) mustard;
 9
                          (xv) roasted coffee or dry tea;
                          (xvi) a dried herb or dried herb mix;
10
                          (xvii) plant-based acidified canned goods;
11
                          (xviii) fermented
12
                                                vegetable
    including products that are refrigerated to preserve quality;
13
14
                          (xix) frozen raw
                                                and
                                                     uncut
                                                             fruit
                                                                    οr
15
   vegetables; or
16
                          (xx) any other food that is not a time and
17
    temperature control for safety food, as defined by
                                                               Section
    437.0196, subject to Subparagraph (i);
18
19
                     (B)
                          has an annual gross income of
    [$50,000] or less from the sale of food described by Paragraph (A);
20
21
                     (C) sells the foods produced under Paragraph (A)
    [only] directly to consumers or to a cottage food vendor; and
22
23
                          delivers products to the consumer or cottage
24
    food vendor at the point of sale or another location designated by
    the consumer or cottage food vendor.
25
               (3) "Cottage food vendor" means a person who:
26
27
                     (A) has a contractual relationship with a cottage
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- 1 <u>food production operation; and</u>
- 2 (B) sells food described by Subdivision
- 3 (2-b)(A), except baked goods, on behalf of the cottage food
- 4 production operation directly to consumers.
- 5 (5-a) "Nonprofit organization" means an organization
- 6 exempt from federal income tax under Section 501(a), Internal
- 7 Revenue Code of 1986, as an organization described by Section
- 8 501(c)(3) of that code.
- 9 SECTION 2. Section 437.0192, Health and Safety Code, is
- 10 amended by amending Subsection (a) and adding Subsection (c) to
- 11 read as follows:
- 12 (a) A local government authority, including a local health
- 13 department, may not:
- 14 (1) regulate the production of food at a cottage food
- 15 production operation; or
- 16 (2) require a cottage food production operation to
- 17 obtain any type of license or permit or pay any fee to sell food
- 18 described by Section 437.001(2-b)(A) directly to a consumer or
- 19 cottage food vendor.
- 20 (c) A local government authority, including a local health
- 21 department, may not employ or continue to employ a person who
- 22 knowingly requires or attempts to require a cottage food production
- 23 operation to obtain a license or permit in violation of Subsection
- 24 (a)(2).
- 25 SECTION 3. Section 437.0193, Health and Safety Code, is
- 26 amended by amending Subsection (b) and adding Subsections (b-1) and
- 27 (e) to read as follows:

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- 1 (b) The executive commissioner shall adopt rules requiring
- 2 a cottage food production operation to label all of the foods
- 3 described in Section 437.001(2-b)(A) that the operation sells to
- 4 consumers. The label must include:
- 5 (1) the name and address of the cottage food
- 6 production operation; [and]
- 7 (2) the words "prepared on" immediately followed by
- 8 the date on which the food is prepared; and
- 9 (3) the following disclosure:
- "THIS PRODUCT WAS PRODUCED IN A PRIVATE RESIDENCE AND IS NOT
- 11 SUBJECT TO GOVERNMENTAL LICENSING OR INSPECTION." [a statement that
- 12 the food is not inspected by the department or a local health
- 13 department.
- 14 (b-1) Notwithstanding Subsection (b)(1), a cottage food
- 15 production operation is not required to include on a food label the
- 16 address of the operation if the operation registers with the
- 17 department in the form and manner prescribed by the department. The
- 18 executive commissioner may adopt rules to implement this
- 19 subsection.
- 20 (e) A cottage food production operation that sells time and
- 21 temperature control for safety baked goods must include on the
- 22 label of the food or on an invoice or receipt provided with the food
- 23 when sold the following statement in at least 12-point font: "SAFE
- 24 HANDLING INSTRUCTIONS: To prevent illness from bacteria, keep this
- 25 food refrigerated or frozen until the food is prepared for
- 26 consumption."
- 27 SECTION 4. Section 437.0194, Health and Safety Code, is

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- 1 amended by amending Subsection (a) and adding Subsection (a-1) to
- 2 read as follows:
- 3 (a) Except as provided by Subsection (a-1), a [A] cottage
- 4 food production operation may not sell any of the foods described in
- 5 Section 437.001(2-b)(A) at wholesale.
- 6 (a-1) A cottage food production operation may sell food
- 7 described by Section 437.001(2-b)(A), except baked goods, to a
- 8 cottage food vendor at wholesale.
- 9 SECTION 5. Chapter 437, Health and Safety Code, is amended
- 10 by adding Section 437.01953 to read as follows:
- 11 Sec. 437.01953. REQUIREMENTS FOR SALE OF CERTAIN BAKED
- 12 GOODS. A cottage food production operation that sells to consumers
- 13 time and temperature control for safety baked goods shall:
- 14 (1) store and deliver the food at the air temperature
- 15 necessary to prevent the growth of bacteria that may cause human
- 16 illness; and
- 17 (2) label the food in accordance with Section
- 18 437.0193(e).
- 19 SECTION 6. Section 437.0196(a), Health and Safety Code, is
- 20 amended to read as follows:
- 21 (a) In this section, "time and temperature control for
- 22 safety food" means a food that requires time and temperature
- 23 control for safety to limit pathogen growth or toxin production.
- 24 The term includes a food that must be held under proper temperature
- 25 controls, such as refrigeration, to prevent the growth of bacteria
- 26 that may cause human illness. A time and temperature control for
- 27 safety food may include a food that contains protein and moisture

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- 1 and is neutral or slightly acidic, such as meat, poultry, fish, and
- 2 shellfish products, pasteurized and unpasteurized milk and dairy
- 3 products, raw seed sprouts, [baked goods that require
- 4 refrigeration, including cream or custard pies or cakes, and ice
- 5 products. The term does not include a food that uses time and
- 6 temperature control for safety food as ingredients if the final
- 7 food product does not require time or temperature control for
- 8 safety to limit pathogen growth or toxin production.
- 9 SECTION 7. Chapter 437, Health and Safety Code, is amended
- 10 by adding Section 437.01965 to read as follows:
- Sec. 437.01965. COTTAGE FOOD VENDOR. (a) A cottage food
- 12 vendor may sell food described by Section 437.001(2-b)(A), except
- 13 baked goods, directly to consumers at a farmers' market, farm
- 14 stand, food service establishment, or any retail store.
- 15 (b) A cottage food vendor who sells food described by
- 16 Section 437.001(2-b)(A) must display in a prominent place near the
- 17 location where the food is offered for sale a sign with the
- 18 following disclosure:
- "THIS PRODUCT WAS PRODUCED IN A PRIVATE RESIDENCE AND IS NOT
- 20 SUBJECT TO GOVERNMENTAL LICENSING OR INSPECTION."
- 21 (c) A cottage food vendor that purchases food from a cottage
- 22 <u>food production operation at wholesale shall register with the</u>
- 23 department in the form and manner prescribed by the department. The
- 24 executive commissioner may adopt rules to implement this
- 25 subsection.
- SECTION 8. This Act takes effect September 1, 2023.