

## AMENDMENTS TO SB 2269

SB 2269 shall be amended as follows:

Page 1, line 23, Remove overstrikes from "and drink"

Page 4, lines 4-6, Remove overstrikes from "Except for whole, unprocessed fruits and vegetables, food prepared by a cottage food operator may not be sold or used in any food establishment, food processing plant, or food store."

Page 4, line 20, Insert "5." and renumber accordingly.

Page 5, line 15, after "b." insert "Low acid products are processed using a pressure canner; or

Page 5, line 15, insert "c. Dehydrated", overstrike "the".

Page 5, line 20, after "transported" insert "by the cottage food operator"

Page 5, line 20, after "maintained" delete "frozen" and insert "at a temperature of forty degrees Farenheit or less"

Page 5, line 26, delete "5. Garlic in oil".

Page 5, line 27, delete "6. Seed sprouts of any variety."

Page 5, lines 28-29, delete "7. Cut leafy greens, except for leafy greens grown and dehydrated or blanched and frozen by the cottage food operator."

Page 5, lines 30-31, delete "8. Fresh cut or cooked fruits and vegetables, unless the fresh cut fruits and vegetables are grown by and are dehydrated by or blanched and frozen by the cottage food"

Page 6, lines 1-2, delete "operator. Fresh cut fruits and vegetables do not include fresh tomato or melon dehydrated tomato or melon, or blanched and frozen cut melon."

Page 6, line 24, after "Handled" insert "Refrigerated or"

Renumber accordingly.

SECTION 6. A new section to chapter 23-09.5 of the North Dakota Century Code is created and enacted as follows:

"Food Safety Class.

A cottage food operator will complete a food safety class before selling food under this chapter. The cottage food operator must be able to produce a certificate of course completion upon request."