

SB226 "An Act relating to the sale of homemade food."

Short title: HOMEMADE FOOD; REDUCED OXYGEN PACKAGING

Homemade foods with the following ingredients are currently *not* allowed to be sold in Alaska:

- Seafood
- Shellfish
- Wild game
- Meats from uninspected sources
- Controlled substances
- Unpasteurized milk
- Oils rendered from animal fat

SB226 would add the following factor to disqualify a homemade food for sale in Alaska due to the risk of botulism poisoning:

- Potentially hazardous foods held or packaged in reduced oxygen packaging

Examples of foods that would disqualify under SB226:

- Beef or other meat jerky in vacuum sealed bags or containers
- Cooked meat and vegetable mixes, soups, or stews in vacuum sealed containers
- Cooked vegetables (unpickled) in vacuum sealed containers
- Low acid salsas or fruit and vegetable mixes in vacuum sealed containers

The following homemade foods are examples of what is currently *allowed* to be sold in Alaska, and would continue to be allowed under SB226:

- High acid foods in vacuum sealed and unsealed containers, such as:
 - Fruit jams, jellies, and other sweet spreads
 - Berry jams, jellies, and other sweet spreads
 - Fruit or berries preserved in syrup or juice
 - Vinegar pickled vegetables
 - Vinegar
 - Fermented vegetables, such as sauerkraut
 - High acid juices
 - High acid tomato products
 - High acid salsas, chutneys, and other fruit & vegetable mixes
- Beef jerky and other dried meat in non-vacuum sealed bags and containers
- Soup or stew served hot, refrigerated, or frozen
- Low acid salsas or fruit and vegetable mixes served refrigerated, frozen or held in non-vacuum sealed containers
- Pizzas, casseroles, and other cooked dishes served hot, refrigerated, or frozen
- Sandwiches served hot or cold
- Salads served fresh or refrigerated
- Dried and freeze dried berries, fruit, or fruit leather in any container
- Dried and freeze dried vegetables and herbs in non-vacuum sealed containers
- Freeze dried meat of meat and vegetable mixes in non-vacuum sealed containers
- Baked goods of all kinds
- Ice cream and other milk products made with pasteurized milk
- Kombucha, kefir, and other non-alcoholic cultured or fermented beverages
- Plated meals served hot, refrigerated, or frozen

*Information provided by the UAF Coopertive Extension
Distributed by Senator Cathy Giessel*