

HOUSE AMENDMENTS TO HOUSE BILL 4068

By COMMITTEE ON ENERGY, ENVIRONMENT AND WATER

February 9

1 On page 2 of the printed bill, line 4, after “fish” delete the rest of the line and line 5 and insert
2 “as mutually determined by the food banks; and”.

3 In line 14, after “(5)(a)” insert “A processing agreement between a food establishment and a food
4 bank may provide for the food establishment to retain a mutually determined portion of reclaimed
5 fish or to retain the byproducts of reclaimed fish.”.

6 Delete lines 33 through 45.

7 On page 3, delete lines 1 through 3 and insert:

8 “(7)(a) Except as provided in paragraph (c) of this subsection, processed reclaimed fish that a
9 food establishment supplies to a food bank under this section is exempt from labeling requirements
10 under ORS 616.205 to 616.385. The exemption granted under this paragraph is conditioned upon the
11 reclaimed fish not being adulterated as described in ORS 616.205 to 616.385 at the time the food
12 bank takes possession of the reclaimed fish from the food establishment.

13 “(b) Except as provided in paragraph (c) of this subsection, processed reclaimed fish that a food
14 bank uses or distributes for food bank purposes without charge to the recipient, including but not
15 limited to reclaimed fish that is repackaged or relabeled by the food bank prior to use or distrib-
16 ution, is exempt from labeling requirements under ORS 616.205 to 616.385. The exemption granted
17 under this paragraph is conditioned upon the reclaimed fish not being adulterated as described in
18 ORS 616.205 to 616.385 at the time the food bank uses or distributes the reclaimed fish.

19 “(c) Processed reclaimed fish described in paragraphs (a) and (b) of this subsection is not exempt
20 from any labeling requirement under ORS 616.205 to 616.385 regarding:

21 “(A) The name and address of the food establishment;

22 “(B) The common or usual name of the product;

23 “(C) Ingredients;

24 “(D) Manufacturing date or lot number; or

25 “(E) Instructions for preservation, storage or other food safety measures.”.

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