



SENATE BILL No. 1271

September 21, 1994, Introduced by Senators MC MANUS, GAST, STEIL, SCHWARZ and ARTHURHULTZ and referred to the Committee on Agriculture and Forestry

A bill to amend Act No 228 of the Public Acts of 1959, entitled

"An act to promote the development of the Michigan fruit and vegetable industry to define certain types and methods of fruit and vegetable storage to prohibit the sale of fruits and vegetables misbranded as to type of storage to provide for records to provide for licensing of certain fruit and vegetable storage facilities to provide for registration and permits for packers or repackers to provide for revocation of licenses to provide for the enforcement of this act and to provide penalties for violation of this act,"

being sections 286 371 to 286 379 of the Michigan Compiled Laws, by adding section 2a

THE PEOPLE OF THE STATE OF MICHIGAN ENACT

1 Section 1 Act No 228 of the Public Acts of 1959, being
2 sections 286 371 to 286 379 of the Michigan Compiled Laws, is
3 amended by adding section 2a to read as follows

4 SEC 2A (1) A PERSON WHO OPERATES A CONTROLLED-ATMOSPHERE
5 ROOM FOR THE STORAGE OF APPLES SHALL NOTIFY THE DIRECTOR OF THE

1 DEPARTMENT OF AGRICULTURE OF THE DATE OF SEALING OF A CONTROLLED-
2 ATMOSPHERE ROOM WITHIN 5 DAYS OF THE SEALING OPERATION

3 (2) THE OXYGEN CONTENT WITHIN THE SEALED STORAGE SHALL BE 5%
4 OR LOWER WITHIN 30 DAYS AFTER THE STORAGE IS SEALED BY THE
5 OPERATOR A RECORD OF THE TEMPERATURE OF THE ROOMS TO BE LOADED
6 SHALL BE KEPT AND BE AVAILABLE FOR INSPECTION

7 (3) APPLES STORED IN A CONTROLLED-ATMOSPHERE ROOM SHALL BE
8 STORED IN CONTINUOUSLY SEALED STORAGE HAVING NOT MORE THAN 5%
9 OXYGEN FOR A MINIMUM PERIOD OF 60 DAYS HOWEVER, GALA AND JONA-
10 GOLD VARIETIES MAY BE REMOVED FROM STORAGE IN NOT LESS THAN 45
11 DAYS, SUBJECT TO SUBSECTION (4)

12 (4) THE OXYGEN LEVEL IN ANY SEALED CONTROLLED STORAGE MAY BE
13 MORE THAN 5% FOR AN ACCUMULATED TIME NOT TO EXCEED 10 DAYS (240
14 HOURS) DURING THE STORAGE PERIOD THE STORAGE PERIOD SHALL BE
15 INCREASED TO 70 DAYS FOR ALL APPLES, EXCEPT FOR GALA AND JONAGOLD
16 VARIETIES, WHICH SHALL HAVE A STORAGE PERIOD OF 55 DAYS WHEN THE
17 ATMOSPHERIC CONDITIONS HAVE BEEN INTERRUPTED

18 (5) THE AIR TEMPERATURE OF ANY STORAGE ROOM SHALL NOT BE
19 MORE THAN 37 DEGREES FAHRENHEIT FOR JONATHAN, ROME BEAUTY, ALL
20 DELICIOUS, AND STAYMAN VARIETIES AND THE TEMPERATURE SHALL NOT BE
21 MORE THAN 43 DEGREES FAHRENHEIT FOR ALL OTHER VARIETIES DURING
22 THE INTERRUPTION PERIOD

23 (6) ALL CONTROLLED-ATMOSPHERE STORAGE ROOMS SHALL BE SEALED
24 BY A DEPARTMENT OF AGRICULTURE SEAL THAT IS AFFIXED BY AN AUTHO-
25 RIZED REPRESENTATIVE OF THE DEPARTMENT TO QUALIFY FOR
26 C 1A STORAGE, A CONTROLLED-ATMOSPHERE STORAGE ROOM SHALL HAVE
27 BEEN SEALED BY A DEPARTMENT REPRESENTATIVE ON OR BEFORE NOVEMBER

1 15 OF THE STORAGE YEAR A SEAL SHALL NOT BE BROKEN AND A ROOM
2 SHALL NOT BE ENTERED DURING THE 45- OR 60-DAY REQUIRED PERIOD,
3 EXCEPT AS PROVIDED IN SUBSECTION (4) WHEN INTERRUPTIONS OCCUR,
4 THE FOOD DIVISION OF THE DEPARTMENT OF AGRICULTURE SHALL BE NOTI-
5 FIED WITHIN 48 HOURS AFTER THE ROOMS ARE OPENED ENTERED ROOMS
6 SHALL THEREAFTER BE RESEALED BY AN AUTHORIZED REPRESENTATIVE OF
7 THE DEPARTMENT OF AGRICULTURE

8 (7) DAILY RECORDS SHALL BE MAINTAINED ON THE ATMOSPHERIC
9 CONDITIONS IN EACH SEALED STORAGE ROOM FROM THE DATE OF SEALING
10 TO THE DATE THE ROOM IS OPENED THE RECORDS SHALL INDICATE ALL
11 OF THE FOLLOWING INFORMATION

- 12 (A) THE TIME OF THE RECORDING
- 13 (B) THE TEMPERATURES IN DEGREES FAHRENHEIT
- 14 (C) THE PERCENTAGE OF CARBON DIOXIDE
- 15 (D) THE PERCENTAGE OF OXYGEN