Resolution

in re

Uniform Cold Storage Act

to be offered at the

Twenty-Sixth Annual Meeting of the National Conference of Commissioners on Uniform State Laws

to be held at

The Congress Hotel, Chicago, Illinois August 23-29, 1916 To the Members of the National Conference of Commissioners on Uniform State Laws:

The following resolution has been submitted to the Secretary with the request that it be printed and distributed for consideration and action at the annual meeting in Chicago, August 23-29, 1916, and the same is herewith submitted.

George B. Young, Secretary.

RESOLUTION

CONCERNING UNIFORM COLD STORAGE ACT.

The undersigned commissioners from Connecticut, Pennsylvania and Massachusetts, after considerable investigation, conference and deliberation, respectfully move the adoption of the following resolution:

Resolved, That the act to regulate cold storage of certain articles of food, otherwise known as the Uniform Cold Storage Act, heretofore approved by the Conference, be perfected by changing the same as follows:

(1) In Section 1 in the third and fifth lines strike out the figures "45" and insert in place thereof the figures 40. Also strike out the words "above zero" in the third line after the word "temperature" and insert the same after the word "Fahrenheit." Also insert the words above zero in line 6, after the word "Fahrenheit." Also insert in the 8th line after the word "all" the words fresh food, so that Section 1, as so amended, will read as follows:

SECTION 1. For the purposes of this act, "cold storage" shall mean the storage or keeping of articles of food at or below a temperature of 40 degrees Fahrenheit above zero in a cold storage warehouse; "cold storage warehouse" shall mean any place artificially cooled to or below a temperature of 40 degrees Fahrenheit above zero, in which articles of food are placed and held for thirty days or more; "articles of food" shall mean fresh meat and fresh meat products and all fresh food fish, game, poultry, eggs and butter.

(2) In Section 3 in line 6, after the word "warehouse" insert the words or part thereof, and at the end of said Section 3 insert the words so far as it applies to the whole or any part of said warehouse so deemed to be unsanitary or not properly equipped, so that Section 3, as amended, will read as follows:

SEC. 3. In case any cold storage warehouse, or any part thereof, shall at any time be deemed by the State Food Commissioner
to be in an unsanitary condition, or not properly equipped for its
intended use, he shall notify the licensee of such condition and
upon the failure of the licensee to put such cold storage warehouse, or part thereof, in a sanitary condition or to properly equip
the same for its intended use within a time to be designated by
the State Food Commissioner, he shall revoke such license so
far as it applies to the whole or any part of said warehouse so
deemed to be unsanitary or not properly equipped.

(3) In Section 4 in line 6 strike out the words "setting forth in itemized particulars" and insert in place thereof the words

stating with such particularity as he may require.

In line 8 strike out the word "fifth" and insert in place thereof the word *tenth*, and in the last line of Section 4 strike out the word "tenth" and insert in place thereof the word *fifteenth*, so that Section 4, as thus amended, will read as follows:

- SEC. 4. Every such licensee shall keep accurate records of the articles of food received in and of the articles of food withdrawn from his cold storage warehouse, and the State Food Commissioner shall have free access to such records at any time. Every such licensee shall submit a monthly report to the State Food Commissioner, stating with such particularity as he may require the quantities and kinds of articles of food in his cold storage warehouse. Such monthly reports shall be filed on or before the tenth day of each month, and the reports so rendered shall show the conditions existing on the last day of the preceding month reported and a summary of such reports shall be prepared by the State Food Commissioner, and shall be open to public inspection on or before the fifteenth day of each month.
- (4) In Section 8 strike out the first sentence and insert in place thereof the following sentence: No person, firm or corporation, knowing, or having reasonable cause to know, that any article of food has been held in cold storage, either within or without the state, for a longer aggregate period than twelve months shall hereafter permit the same to remain, or shall keep the same in any cold storage warehouse, except with the consent of the State Food Commissioner, as hereinafter provided.

Also by striking out the last sentence of said Section 8, so that said Section 8, as thus amended, will read as follows:

SEC. 8. No person, firm or corporation knowing, or having reasonable cause to know, that any article of food has been held in cold storage, either within or without the state, for a longer aggregate period than twelve months shall hereafter permit the same to remain or shall keep the same in any cold storage warehouse, except with the consent of the State Food Commissioner, as hereinafter provided. The State Food Commissioner shall, upon application during the twelfth month, extend the period of storage beyond twelve months for any particular article of food, provided the same is found upon examination to be in proper condition for further cold storage. The length of time for which such storage is allowed shall be specified in the order granting the permission. A report on each case in which such extension of storage may be permitted, including information relating to the reason for the action of the State Food Commissioner, the kinds and amounts of the articles of food for which the storage period was extended, and the length of time for which this continuance was granted, shall be filed, open to public inspection, in the office of the State Food Commissioner, and shall be included in his annual report.

WALTER E. COE,
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SAMUEL WILLISTON,
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