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Title: Food Safety Labeling
Introduced by: Robert Levine, MD, for the Oakland County Delegation
Original Author: Robert Levine, MD
Referred to: Reference Committee D
House Action: **AMEND**

Whereas, diphyllbothrium nihonkaiense has been recently identified in Pacific salmon caught off the coast of Alaska, and

Whereas, there is evidence that the incidence of wild salmon being infected with diphyllbothrium nihonkaiense is increasing, and

Whereas, the prevention of humans being infected by diphyllbothrium nihonkaiense can be achieved by proper freezing of the raw salmon or cooking the salmon to well done, and

Whereas, many people prefer to eat their salmon cooked rare or medium rare, and

Whereas, there are already regulations that require the freezing and/or the proper cooking of fish served in restaurants, and

Whereas, individuals preparing food for their family are not bound by the same regulations that affect restaurants and may be unaware of the risks involved in eating salmon that has not be properly frozen and cooked only to rare or medium rare; therefore be it

RESOLVED: That MSMS ask the appropriate state of Michigan department or agency to promulgate rules requiring any market or store selling fish for home preparation and consumption for which there is a risk of parasitic infestation to affix a warning label indicating that eating raw or undercooked fish could be hazardous to one’s health.

WAYS AND MEANS COMMITTEE FISCAL NOTE: NONE