HOUSE CONCURRENT RESOLUTION

URGING THE DEPARTMENT OF AGRICULTURE TO ADOPT RULES CONSISTENT WITH FEDERAL LAW TO PROHIBIT THE MEAT PACKING INDUSTRY AND MEAT OR MEAT PRODUCT RETAILERS FROM USING GAS OR OTHER TECHNOLOGY TO EXTEND THE EXPIRATION DATE OF MEAT SOLD IN THE STATE.

WHEREAS, the use of gas is not an accepted process to sanitize meat; and

WHEREAS, the United States Food and Drug Administration prohibits the use of carbon monoxide gas on fresh meat; and

WHEREAS, the State has the authority to adopt regulations on the preparation and sale of meat that is at least equal to those of the federal Food Safety and Inspection Service's federal inspection program; and

WHEREAS, the use of gas can enhance the color of meat to make it look fresher than it actually is; and

WHEREAS, the enhanced color of meat can mislead the public into purchasing meat that is not fresh; and

WHEREAS, according to some meat cutters and pursuant to some store policies, meat packaging companies are allowed to use gas on meat to extend the expiration date for meat cut at a store, from between four and five days to over ten days; now, therefore,

BE IT RESOLVED by the House of Representatives of the Twenty-fourth Legislature of the State of Hawaii, Regular Session of 2008, the Senate concurring, that the Department of Agriculture is urged to adopt rules consistent with federal law to prohibit the meat packing industry and meat or meat product

retailers from using gas or other technology to extend the expiration date of meat sold in the state; and

BE IT FURTHER RESOLVED that certified copies of this Concurrent Resolution be transmitted to the Governor and the Chairperson of the Board of Agriculture.