



**House
Legislative
Analysis
Section**

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CONTROLLED APPLE STORAGE

House Bill 4235
Sponsor: Rep. Sandra Hill
Committee: Agriculture & Forestry

Complete to 3-21-95

A SUMMARY OF HOUSE BILL 4235 AS INTRODUCED 1-30-95

Public Act 228 of 1959 provides for the proper storage of fruits and vegetables in "controlled" or "modified" atmospheres, and prohibits anyone from selling, exposing, offering for sale, exchanging, or transporting fruits and vegetables that are advertised as having been properly stored, as required by the act, unless they actually have been stored properly. The bill would add provisions to the act specific to the storing of apples, and would require certain information regarding the storage of apples to be recorded and reported to the Department of Agriculture.

Storage. Under the bill, a person who operated a controlled-atmosphere room for storing apples would have to notify the director of the department of the date when the room had been sealed within five days of a sealing operation. The oxygen content within the sealed storage would have to be five percent or lower within 30 days after the room's operator had sealed the storage, and apples stored in such a room would have to be stored in continuously sealed storage having not more than five percent oxygen for a minimum period of 60 days. However, Gala and Jonagold varieties could be removed from storage in not less than 45 days, subject to other provisions in the bill.

Higher oxygen levels. The oxygen level in any sealed controlled storage, however, could be more than five percent for an accumulated time not exceeding 10 days (240 hours) during the storage period. The storage period would have to be increased to 70 days for all apples, except for Gala and Jonagold varieties which would have to be stored for 55 days when atmospheric conditions had been interrupted. The air temperature of any storage room could not be more than 37 degrees Fahrenheit for Jonathan, Home Beauty, Delicious, and Stayman varieties, and could not be more than 43 degrees Fahrenheit for all other varieties during the interruption period. In addition, records of the temperatures of rooms that were to be loaded would have to be kept and made available for inspection.

Department seal. All controlled-temperature storage rooms would have to be sealed by a department seal that was affixed by one of its authorized representatives. To qualify for "C.1a storage" (not defined in the bill), such a room would have to have been sealed by the department on or before November 15 of the storage year. A seal could not be broken and a room could not be entered during the 45- or 60-day required sealing period. When interruptions occurred, the department's food division would have to be notified within 48 hours after rooms had been opened, and rooms that were entered thereafter would have to be resealed by the department.

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Records. The bill would require daily records to be maintained on the atmospheric conditions in each sealed storage room from the date it was sealed to when it was opened. The records would have to indicate the time of recording, the temperatures (in degrees Fahrenheit), and the percentages of carbon dioxide and of oxygen.

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