INTRODUCED

March 23, 2016

**H. 5144**

Introduced by Regulations and Administrative Procedures Committee

S. Printed 3/23/16--H.

Read the first time March 23, 2016.

**A** **JOINT RESOLUTION**

TO APPROVE REGULATIONS OF THE DEPARTMENT OF HEALTH AND ENVIRONMENTAL CONTROL, RELATING TO CRABMEAT, DESIGNATED AS REGULATION DOCUMENT NUMBER 4567, PURSUANT TO THE PROVISIONS OF ARTICLE 1, CHAPTER 23, TITLE 1 OF THE 1976 CODE.

Be it enacted by the General Assembly of the State of South Carolina:

SECTION 1. The regulations of the Department of Health and Environmental Control, relating to Crabmeat, designated as Regulation Document Number 4567, and submitted to the General Assembly pursuant to the provisions of Article 1, Chapter 23, Title 1 of the 1976 Code, are approved.

SECTION 2. This joint resolution takes effect upon approval by the Governor.

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SUMMARY AS SUBMITTED

BY PROMULGATING AGENCY.

Regulation 61‑49, *Crabmeat*, prescribes requirements for processors of crab meat and is intended to protect the health of consumers of crab meat. This regulation was last updated in 1976 and still refers to the implementing state agency as the South Carolina State Board of Health. Currently, there are no crab meat processing facilities operating under this regulation, and no facility has operated under this regulation since 2001. This regulation has been superseded by more up‑to‑date state and federal laws and regulations that address the storing, processing, and handling of seafood, including crab. As such, the Department has repealed Regulation 61‑49 because it has become obsolete and is no longer needed.

A Notice of Drafting for this proposed repeal of Regulation 61‑49 was published in the *State Register* on February 27, 2015.

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