

That Sections 217, 218, 223, 224, 225, 226 and 227 of Article 43 of the Annotated Code of Maryland (1957 Edition), title "Health", sub-title "Crab Meat", be and they are hereby repealed and re-enacted, with amendments, to read as follows:

217. (a) The following definitions shall apply to the interpretation and enforcement of this sub-title:

(b) The term "crab meat" shall mean the edible meat of steamed or cooked crabs, without other processing than picking, packing and chilling.

• [(c) The term "crab-meat products" shall mean any and all products made from crab meat, with or without seasoning, bread, cracker crumbs, and other wholesome and edible products, which are prepared, packaged, cooked or otherwise processed in preparing a product for distribution and sale for human consumption.]

[(d)] (c) The term "picking plant" shall mean any place where crabs are steamed or cooked and edible meat is picked and packed therefrom [, except those places where crab meat or crab-meat products are sold at retail or for consumption on the premises].

[(e) The term "processing plant" shall mean any place where crab meat or crab-meat products are prepared, packaged or cooked, except those places where crab meat or crab-meat products are sold at retail or for consumption on the premises.]

(d) *The term "pasteurization plant" shall mean a plant where crab meat is heat treated, without complete sterilization, to improve the keeping qualities of the meat.*

[(f)] (e) The term "person" shall mean any individual, partnership, corporation, or association.

[(g)] (f) The term "adulteration" as applied to crab meat shall mean (1) if any substance has been substituted wholly or in part for the article, (2) if it consists in whole or in part of any filthy, putrid or decomposed substance, or if it is otherwise unfit for human consumption, (3) or if it has been prepared, packed or held under insanitary conditions whereby it may have become contaminated with filth, or whereby it may have been rendered injurious to health. [As applied to crab-meat products "adulteration" shall mean (1) that the product contains an unwholesome substance or (2) if it has been prepared, packed or held under insanitary conditions whereby it may become contaminated with filth, or whereby it may have been rendered injurious to health or (3) that it does not conform to the definition of the product if that product be herein defined.]

218. Every person operating a crab-meat picking or pasteurization plant in the State of Maryland is hereby required to obtain a license for each such plant. [Each owner or operator is hereby required to hold a license for each processing plant operated; provided, however, that persons or places which prepare crab-meat products for consumption on the premises or for sale at retail will not be required to apply for or obtain a license for a processing plant.] All licenses referred to in this section shall be obtained at the time and in the manner set forth in Section 220. The State Board of Health shall