

(2) PICKING.

(3) PACKING.

(4) CHILLING.

(5) HEAT-TREATING TO IMPROVE THE KEEPING QUALITY OF THE CRAB MEAT.

REVISOR'S NOTE: This section is new language derived without substantive change from former Article 43, § 217(b), (c), and (d), and the first sentence of § 219, as that sentence related to engaging in certain businesses.

4-703. RULES AND REGULATIONS.

THE SECRETARY SHALL ADOPT RULES AND REGULATIONS NECESSARY TO CARRY OUT THE PROVISIONS OF THIS SUBTITLE.

REVISOR'S NOTE: This section is new language derived without substantive change from former Article 43, § 223.

4-704. RESERVED.

4-705. RESERVED.

PART II. LICENSING.

4-706. LICENSE REQUIRED.

(A) IN GENERAL.

A PERSON SHALL BE LICENSED BY THE SECRETARY BEFORE THE PERSON MAY OPERATE A CRAB MEAT PLANT IN THIS STATE.

(B) SEPARATE LICENSE REQUIRED FOR EACH CRAB MEAT PLANT.

A SEPARATE LICENSE IS REQUIRED FOR EACH CRAB MEAT PLANT THAT A PERSON OPERATES.

REVISOR'S NOTE: This section is new language derived without substantive change from the first sentence of former Article 43, § 218.

4-707. QUALIFICATIONS OF APPLICANTS.

TO QUALIFY FOR A LICENSE, AN APPLICANT SHALL MEET THE REQUIREMENTS OF THIS SUBTITLE AND THE RULES AND REGULATIONS ADOPTED UNDER THIS SUBTITLE.

REVISOR'S NOTE: This section is new language derived without substantive change from the first half of