

(3) Has been packed, prepared, or held under unsanitary conditions that may have allowed the crab meat to become:

(i) Contaminated with filth; or

(ii) Injurious to health.

(c) (1) A licensee may not possess, with intent to sell for human consumption, any crab meat the processing or sale of which would be a violation of this section.

(2) Possession by a licensee of any crab meat the processing or selling of which would be a violation of this section is presumptive evidence of intent to sell the crab meat for human consumption.]

[4-722.

A person may not keep for sale:

(1) Any unfrozen crab meat at a temperature that exceeds 50 degrees Fahrenheit; or

(2) Any frozen crab meat at a temperature that exceeds 5 degrees Fahrenheit.]

[4-723.

A person may not put any false or misleading statement on a container of crab meat.]

[4-724.

All crab meat sold in this State, whether processed in a crab meat plant in this State or in a crab meat plant outside this State, shall comply with this subtitle and meet the standards set by the rules and regulations adopted under this subtitle.]

[4-725.

A person may not violate:

(1) This subtitle; or

(2) Any rule or regulation adopted under this subtitle.]

[4-726.

The Secretary shall seize and condemn any crab meat that does not comply with this subtitle.]