

ASSEMBLY, No. 650

STATE OF NEW JERSEY

219th LEGISLATURE

PRE-FILED FOR INTRODUCTION IN THE 2020 SESSION

Sponsored by:

Assemblyman JOHN ARMATO

District 2 (Atlantic)

Assemblyman VINCENT MAZZEO

District 2 (Atlantic)

SYNOPSIS

Establishes Catch and Cook program.

CURRENT VERSION OF TEXT

Introduced Pending Technical Review by Legislative Counsel.



1 **AN ACT** establishing a Catch and Cook program and supplementing
2 Title 26 of the Revised Statutes.

3

4 **BE IT ENACTED** *by the Senate and General Assembly of the State*
5 *of New Jersey:*

6

7 1. a. As used in this section:

8 “Department” means the Department of Health; and

9 “Permit” means a Catch and Cook permit issued pursuant to this
10 section.

11 “Restaurant” means a business that sells or provides food for
12 consumption on the premises, and includes, but is not limited to,
13 any restaurant, café, delicatessen, or coffee shop.”

14 b. The department, in conjunction with the Department of
15 Environmental Protection, shall develop and implement a Catch and
16 Cook program to permit restaurants to receive, prepare, and serve for
17 consumption a freshwater or saltwater fish legally taken by a person
18 holding a valid New Jersey recreational fishing license.

19 c. A restaurant may receive, prepare, and serve a freshwater or
20 saltwater fish legally taken by a recreational fisherman for
21 consumption by that recreational fishermen or any person in their party
22 only pursuant to a permit issued pursuant to this section. A restaurant
23 shall apply to the department in a manner prescribed pursuant to rules
24 and regulations adopted by the department to implement this section.

25 d. The restaurant that has been issued a permit pursuant to this
26 section shall:

27 (1) receive only fish that has been cleaned and filleted, placed in a
28 clean single-serve packaging, and properly refrigerated;

29 (2) inspect the fish for freshness and proper temperature;

30 (3) ensure the freshwater or saltwater fish is properly labeled with
31 the date, time, and name of the recreational fisherman that brought the
32 freshwater or saltwater fish to the restaurant;

33 (4) store, prepare, and handle the fish separately from products
34 being prepared for and served to the general public;

35 (5) serve the fish within four hours of receipt of the fish at the
36 restaurant;

37 (6) properly clean and sanitize in a manner prescribed by the
38 department all containers, preparation tables, cutting boards, utensils,
39 and other food preparation equipment used to prepare and serve the
40 fish;

41 (7) require a recreational fisherman who brings in a fish to be
42 prepared and served by that restaurant to sign an assumption of risk
43 form to be provided by the department. The restaurant shall retain all
44 signed forms for a period of not less than 90 days after the date on
45 which the form was signed; and

46 (8) post a copy of the permit in the same manner as required for
47 public health notices.

1 e. The department, in conjunction with the Department of
2 Environmental Protection, shall adopt rules and regulations pursuant to
3 the "Administrative Procedure Act," P.L.1968, c.410 (C.52:14B-1 et
4 seq.) to implement the Catch and Cook program. A permit issued
5 pursuant to this section shall be valid for one year from the date of
6 issuance, and may be renewed for additional one year periods in
7 accordance with application procedures prescribed by the department.
8 The department shall not charge a fee for the issuance of a permit
9 pursuant to this section.

10 f. The department may suspend or revoke any Catch and Cook
11 permit for any violation of the provisions of this section or the rules
12 and regulations adopted by the department or upon the
13 recommendation of the Department of Environmental Protection or the
14 local public health official.

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16 2. This act shall take effect immediately.
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19 STATEMENT
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21 The bill requires the Department of Health, in conjunction with
22 the Department of Environmental Protection, to develop and
23 implement a Catch and Cook program to permit restaurants to
24 receive, prepare, and serve a freshwater or saltwater fish caught by a
25 licensed recreational fishermen for consumption by the licensed
26 recreational fishermen or any person in their party.