

# MAINE STATE LEGISLATURE

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# EIGHTY-FOURTH LEGISLATURE

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**House Document**

**No. 352**

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H. P. 1090            House of Representatives, Feb. 13, 1929.

Referred to Committee on Sea and Shore Fisheries and 500  
copies ordered printed. Sent up for concurrence.

CLYDE R. CHAPMAN, Clerk.

Presented by Mr. Boynton of South Portland.

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## STATE OF MAINE

IN THE YEAR OF OUR LORD ONE THOUSAND NINE  
HUNDRED AND TWENTY-NINE

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AN ACT to Insure the Quality of Sardines Packed in Maine.

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Be it enacted by the People of the State of Maine, as follows :

Section 1. No person, firm, corporation, association, or  
2 society shall pack sardines in the state of Maine for sale  
3 without first obtaining the license provided for in section  
4 two hereof.

Sect. 2. The commissioner of sea and shore fisheries of  
2 the state of Maine upon receipt of fifty dollars (\$50.00)  
3 from each applicant shall issue a license to every person,  
4 firm, corporation, association, or society applying therefor,  
5 which license shall authorize such licensee to pack sardines  
6 in the state of Maine for sale.

Sect. 3. The commissioner of sea and shore fisheries shall  
2 employ four inspectors, whose compensation shall be fixed  
3 by said commissioner and whose duty it shall be to visit at  
4 frequent intervals all of the places, shops, and factories in  
5 the state of Maine where sardines are being packed to see  
6 that the provisions of this chapter are being complied with.

Sect. 4. No one holding a license to pack sardines shall  
2 pack as sardines any fish containing "red feed" nor shall  
3 such fish be bought for the purpose of packing.

Sect. 5. All fish intended for packing shall be properly  
2 salted and shall be given time enough to receive the salt.  
3 Not less than twelve pounds of salt shall be used to each  
4 bushel of fish intended to be packed. The fish so intended  
5 to be packed shall be in pickle or brine for not less than  
6 two hours and very fat fish two hours and thirty minutes,  
7 including fish salted aboard of any boat or at the packing  
8 plants.

Sect. 6. All fish intended for packing shall be properly  
2 washed before being flaked and they shall be properly cooked  
3 either by steam, frying, or baking. If the steaming process  
4 is used, the steam boxes shall be mechanically tight and  
5 quarter-pound boxes running in count from four to eight  
6 fish to the can shall be cooked with at least eighty pounds'  
7 steam pressure not less than fifteen minutes; and quarter-  
8 pound boxes running nine or more fish to the can shall be  
9 cooked not less than twelve and one-half minutes.

Sect. 7. All fish cooked by the steaming process shall be  
2 properly dried before canning so that no water shall be left  
3 in the fish to show with the oil after they have been properly  
4 sealed and bathed.

Sect. 8. All fish that are packed by the frying process  
2 shall be properly dried before frying in oil and, if the fry-  
3 ing or baking process be used, fish shall be properly cooled  
4 before canning.

Sect. 9. All reasonably proper care shall be employed in  
2 packing and each packing room of a place, shop, or factory  
3 where sardines are being packed shall be under the super-  
4 vision of a superintendent, whose duty it shall be to see  
5 that all cans are properly filled. The minimum count to  
6 a quarter-pound oil can, a quarter-pound mustard can, or  
7 a quarter-pound tomato can shall be not less than four fish  
8 and there shall be not less than five pounds of oil of a grade  
9 not below that of "Prime Summer Yellow" to every one  
10 hundred cans of quarter-pound oil cans so packed.

Sect. 10. For all quarter-pound mustard cans so packed  
2 there shall be not less than eight and one-third pounds of  
3 mustard sauce of a quality not lower than "J. W. Raye  
4 Company's No. 5."

Sect. 11. For all quarter-pound tomato cans there shall  
2 be used not less than eight and one-third pounds of the  
3 best quality of tomato sauce; and for the three-quarter-  
4 pound mustard cans (forty-eight cans to the case) there  
5 shall be not less than eight and one-third pounds of the

6 best quality of mustard sauce of a quality not lower than  
7 "J. W. Raye Company's No. 5."

Sect. 12. All cans used for packing sardines shall be  
2 properly sealed and on all oil cans compound lining shall  
3 be used. After sealing, all quarter-pound oil cans shall be  
4 bathed two hours and fifteen minutes in covered baths in  
5 boiling water, having all the cans at a temperature not less  
6 than two hundred and twelve degrees. All three-quarter-  
7 pound mustard cans shall be bathed in like manner for not  
8 less than two hours and twenty minutes in boiling water  
9 of a temperature not less than two hundred and twelve de-  
10 grees.

Sect. 13. All cans that are bathed by the retort process  
2 shall be subjected to an equal amount of sterilization.

Sect. 14. Before shipping, all cans shall be properly  
2 cleaned and cooled.

Sect. 15. To defray the expense of the carrying out of  
2 this act all packers of sardines in the state of Maine shall  
3 be assessed two cents per case by the American Can Com-  
4 pany and the buyer or packer shall remit to the American  
5 Can Company as per invoice rendered, the American Can  
6 Company to forthwith remit to the commissioner of sea  
7 and shore fisheries.

Sect. 16. All goods packed in strict accordance with the  
2 provisions of this act shall be stenciled "First Class," the  
3 State and National Cannery Seal being used; and all sar-  
4 dines of a quality below that of the first class shall be sten-

5 ciled "Second Class"; and no packer of sardines shall re-  
6 tain his license when more than five per cent of his total  
7 pack shall fall below the grade of first class.

Sect. 17. Every packer of sardines violating the pro-  
2 visions of this act shall be subject to having his license  
3 revoked.

Sect. 18. Every person, firm, corporation, association, or  
2 society who shall pack sardines in the state of Maine for  
3 sale without the license provided for by this act shall be  
4 subject to a fine of not less than five hundred dollars  
5 (\$500.00) and imprisonment in jail for not more than six  
6 months for each and every offense and municipal courts  
7 shall have jurisdiction of the offense.