

RÉSUMÉ DIGEST

ACT 201 (HB 497)

2025 Regular Session

LaCombe

Existing law authorizes the secretary of the Dept. of Wildlife and Fisheries to establish the La. Catch and Cook Program to allow retail food establishments to prepare fish from licensed recreational fishermen or alligator from licensed alligator hunters or from anyone in their party.

New law adds management and promotion of the program by the dept. in conjunction with the Seafood Promotion and Marketing Bd., La. Charter Boat Assoc., and La. Restaurant Assoc. and adds licensed charter captains or anyone in their party to the list of who can provide their catch to restaurants.

Existing law specifies that restaurants can only receive fish or alligator meat that has been cleaned, packaged, and refrigerated.

New law adds that the fish or meat must be within fishing limits and must be labeled in addition to cleaned, packaged, and refrigerated.

Existing law requires the labels include the date, time, and name of the fisherman or hunter.

New law adds specificity regarding the date and time to include that it provide when the fish or alligator are caught and requires the address of the captain, fisherman, or hunter.

Existing law requires that the Dept. of Wildlife and Fisheries provide the name and location of participating food establishments to the Dept. of Health, office of public health, upon request.

Effective August 1, 2025.

(Amends R.S. 56:317(B)(1) and (2)(b) and (d) and (C))