



Rep. David B. Reis

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10000HB4188ham001

LRB100 15839 XWW 37921 a

1 AMENDMENT TO HOUSE BILL 4188

2 AMENDMENT NO. _____. Amend House Bill 4188 by replacing
3 everything after the enacting clause with the following:

4 "Section 5. The Meat and Poultry Inspection Act is amended
5 by changing Section 5.1 as follows:

6 (225 ILCS 650/5.1)

7 Sec. 5.1. Type I licenses.

8 (a) A Type I establishment licensed under this Act who
9 sells or offers for sale meat, meat product, poultry, and
10 poultry product ~~shall~~, except as otherwise provided:

11 (1) shall be ~~be~~ permitted to receive meat, meat
12 product, poultry, and poultry product for cutting,
13 processing, preparing, packing, wrapping, chilling,
14 freezing, sharp freezing, or storing, provided it bears an
15 official mark of State of Illinois or of Federal
16 Inspection;

1 (2) shall be ~~be~~ permitted to receive live animals and
2 poultry for slaughter, provided all animals and poultry are
3 properly presented for prescribed inspection to a
4 Department employee, except for livestock raised by the
5 owner for his or her own personal use;

6 (3) may ~~May~~ accept meat, meat product, poultry, and
7 poultry product for sharp freezing or storage provided that
8 the product is inspected product;

9 (4) shall be permitted to receive, for processing
10 custom exempt slaughter, meat products from animals
11 slaughtered by the owner or for the owner for his or her
12 own personal use or for use by his or her household;

13 (5) shall be permitted to receive live animals
14 presented by the owner to be slaughtered and processed for
15 the owner's own personal use or for use by his or her
16 household;

17 (6) shall be permitted to receive, for processing,
18 inspected meat products for the owner's own personal use or
19 for use by his or her household;

20 (7) shall stamp the words "NOT FOR SALE" in letters at
21 least 3/8 inches in height on all carcasses of animals
22 slaughtered in such establishment and on all meat products
23 processed in such establishment under the custom
24 allowances described in paragraphs (4), (5), and (6) of
25 this subsection (a); and

26 (8) shall segregate animals intended for custom exempt

1 slaughter from animals designated for inspected slaughter
2 and ensure that cattle are ambulatory at the time of
3 slaughter.

4 (b) Before being granted or renewing official inspection,
5 an establishment must develop written sanitation Standard
6 Operating Procedures as required by 8 Ill. Adm. Code 125.141.

7 (c) Before being granted official inspection, an
8 establishment must conduct a hazard analysis and develop and
9 validate an HACCP plan as required by 8 Ill. Adm. Code 125.142.
10 A conditional grant of inspection shall be issued for a period
11 not to exceed 90 days, during which period the establishment
12 must validate its HACCP plan.

13 Any establishment subject to inspection under this Act that
14 believes, or has reason to believe, that an adulterated or
15 misbranded meat or meat food product received by or originating
16 from the establishment has entered into commerce shall promptly
17 notify the Director with regard to the type, amount, origin,
18 and destination of the meat or meat food product.

19 The Director shall require that each Type I establishment
20 subject to inspection under this Act shall, at a minimum:

21 (1) prepare and maintain current procedures for the
22 recall of all meat, poultry, meat food products, and
23 poultry food products with a mark of inspection produced
24 and shipped by the establishment;

25 (2) document each reassessment of the process control
26 plans of the establishment; and

1 (3) upon request, make the procedures and reassessed
2 process control plans available to inspectors appointed by
3 the Director for review and copying.

4 (d) Any establishment licensed under the authority of this
5 Act that receives wild game carcasses shall comply with the
6 following requirements regarding wild game carcasses:

7 (1) Wild game carcasses shall be dressed prior to
8 entering the processing or refrigerated areas of the
9 licensed establishment.

10 (2) Wild game carcasses stored in the refrigerated area
11 of the licensed establishment shall be kept separate and
12 apart from inspected products.

13 (3) A written request shall be made to the Department
14 on an annual basis if a licensed establishment is
15 suspending operations regarding an amenable product due to
16 handling of wild game carcasses.

17 (4) A written procedure for handling wild game shall be
18 approved by the Department.

19 (5) All equipment used that comes in contact with wild
20 game shall be thoroughly cleaned and sanitized prior to use
21 on animal or poultry carcasses.

22 (e) Any Type I establishment under this Section accepting
23 animals for custom processing:

24 (1) shall keep all custom exempt animals segregated
25 from animals designated for slaughter;

26 (2) shall ensure that cattle are ambulatory at the time

1 of slaughter and will be documented as so by the owner of
2 the animal;

3 (3) shall not change the animal status to "intended for
4 custom exemption" after the establishment offers the
5 animal for antemortem inspection;

6 (4) may perform custom exempt operations if there is a
7 complete physical separation of product and processes by
8 time or space and the finished products are separately
9 maintained; and

10 (5) shall, when conducting custom exempt operations
11 requiring any cutting or boning outside the hours of
12 inspected operations, before inspected operations occur
13 have the employees:

14 (a) change their outer garments;

15 (b) clean and sanitize their hands; and

16 (c) clean and sanitize the facilities and
17 equipment as described in the establishment's
18 sanitation operating procedures.

19 (Source: P.A. 98-611, eff. 12-27-13; revised 10-4-17.)

20 Section 99. Effective date. This Act takes effect January
21 1, 2019."