



100TH GENERAL ASSEMBLY

State of Illinois

2017 and 2018

HB4188

by Rep. David B. Reis

SYNOPSIS AS INTRODUCED:

225 ILCS 650/5.1

Amends the Meat and Poultry Inspection Act. In provisions concerning Type I establishments licensed under the Act, provides that the establishment shall be permitted to process meat and poultry from animals and poultry slaughtered by the owner or for the owner for his or her own personal use or for use by his or her household, to receive live animals and poultry presented to the owner to be slaughtered and processed for the owner's own personal use or for use by his or her household, and to process inspected meat and poultry for the owner's own personal use or for use by his household. Provides that the establishment shall stamp "NOT FOR SALE" in a prescribed manner on all carcasses of animals and immediate poultry containers for poultry slaughtered or processed in the establishment.

LRB100 15839 SMS 30950 b

1 AN ACT concerning regulation.

2 **Be it enacted by the People of the State of Illinois,**
3 **represented in the General Assembly:**

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;~~;~~

17 (2) shall be ~~Be~~ permitted to receive live animals and
18 poultry for slaughter, provided all animals and poultry are
19 properly presented for prescribed inspection to a
20 Department employee;~~;~~

21 (3) may ~~May~~ accept meat, meat product, poultry, and
22 poultry product for sharp freezing or storage provided that
23 the product is inspected product;~~;~~

1 (4) shall be permitted to receive, for processing, meat
2 products and poultry products from animals and poultry
3 slaughtered by the owner or for the owner for his or her
4 own personal use or for use by his or her household;

5 (5) shall be permitted to receive live animals and
6 poultry presented by the owner to be slaughtered and
7 processed for the owner's own personal use or for use by
8 his or her household;

9 (6) shall be permitted to receive, for processing,
10 inspected meat products and inspected poultry products for
11 the owner's own personal use or for use by his or her
12 household; and

13 (7) shall stamp the words "NOT FOR SALE" in letters at
14 least 3/8 inches in height on all carcasses of animals and
15 immediate poultry product containers for poultry
16 slaughtered in such establishment and on all meat products
17 and immediate poultry product containers for poultry
18 products processed in that establishment.

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

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

1 must validate its HACCP plan.

2 Any establishment subject to inspection under this Act that
3 believes, or has reason to believe, that an adulterated or
4 misbranded meat or meat food product received by or originating
5 from the establishment has entered into commerce shall promptly
6 notify the Director with regard to the type, amount, origin,
7 and destination of the meat or meat food product.

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

10 (1) prepare and maintain current procedures for the
11 recall of all meat, poultry, meat food products, and
12 poultry food products with a mark of inspection produced
13 and shipped by the establishment;

14 (2) document each reassessment of the process control
15 plans of the establishment; and

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

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

22 (1) Wild game carcasses shall be dressed prior to
23 entering the processing or refrigerated areas of the
24 licensed establishment.

25 (2) Wild game carcasses stored in the refrigerated area
26 of the licensed establishment shall be kept separate and

1 apart from inspected products.

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

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

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

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