



Rep. Charles Meier

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1 AMENDMENT TO SENATE BILL 1364

2 AMENDMENT NO. _____. Amend Senate Bill 1364 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, except as otherwise provided:

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

16 (2) shall be permitted to receive live animals and

1 poultry for slaughter, provided all animals and poultry are
2 properly presented for prescribed inspection to a
3 Department employee; and

4 (3) (blank). ~~may accept meat, meat product, poultry,~~
5 ~~and poultry product for sharp freezing or storage provided~~
6 ~~that the product is inspected product.~~

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

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

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

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

24 (1) prepare and maintain current procedures for the
25 recall of all meat, poultry, meat food products, and
26 poultry food products with a mark of inspection produced

1 and shipped by the establishment;

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

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

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

10 (1) Wild game carcasses shall be dressed prior to
11 entering the processing or refrigerated areas of the
12 licensed establishment.

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

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

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

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

25 (e) The Director may exempt from inspection animals
26 slaughtered or any meat or meat food products prepared on a

1 custom basis at a Type I licensee only if the Type I licensee
2 complies with all of the following:

3 (1) rules that the Director is hereby authorized to
4 adopt to ensure that (A) any carcasses, parts of carcasses,
5 meat, or meat food products wherever handled on a custom
6 basis, or any containers or packages containing such
7 articles, are separated at all times from carcasses, parts
8 of carcasses, meat, or meat food products prepared for
9 sale; (B) that all such articles prepared on a custom
10 basis, or any containers or packages containing such
11 articles, are plainly marked "NOT FOR SALE-NOT INSPECTED"
12 immediately after being prepared and kept so identified
13 until delivered to the owner; and (C) the establishment
14 conducting the custom operation is maintained and operated
15 in a sanitary manner;

16 (2) providing annual notification in writing to the
17 Bureau Chief of the Department's Bureau of Meat and Poultry
18 Inspection of the licensee's intent to use the custom
19 operation provision;

20 (3) providing written notification to the Department's
21 assigned supervisor or inspector of the use of the custom
22 operation provision (slaughtering or receipt of product)
23 the next scheduled inspection day after each occurrence;

24 (4) keeping all custom exempt animals and product
25 segregated from animals and product designated for
26 slaughter and processing;

1 (5) ensuring that cattle are ambulatory at the time of
2 slaughter and will be documented as so by the owner of the
3 animal;

4 (6) the prohibition on changing the animal status to
5 "intended for custom exemption" after the establishment
6 offers the animal for antemortem inspection;

7 (7) the prohibition on performing custom exempt
8 operations unless there is a complete physical separation
9 of product and processes by time or space and the finished
10 products are separately maintained; and

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

15 (A) change their outer garments;

16 (B) clean and sanitize their hands; and

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

20 (Source: P.A. 100-863, eff. 8-14-18.)

21 Section 99. Effective date. This Act takes effect July 1,
22 2019."