



Rep. David B. Reis

Filed: 5/22/2018

10000HB4188ham002

LRB100 15839 XWW 40529 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; and.

5           (3) (Blank). ~~May accept meat, meat product, poultry,~~  
6           ~~and poultry product for sharp freezing or storage provided~~  
7           ~~that the product is inspected product.~~

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

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

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

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

25                 (1) prepare and maintain current procedures for the  
26                 recall of all meat, poultry, meat food products, and

1 poultry food products with a mark of inspection produced  
2 and shipped by the establishment;

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

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

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

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

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

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

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

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

26 (e) The Director may exempt from inspection animals

1 slaughtered or any meat or meat food products prepared on a  
2 custom basis at a Type I licensee only if the Type I licensee  
3 complies with all of the following:

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

17 (2) providing annual notification to the Department of  
18 the licensee's intent to use the custom operation  
19 provision;

20 (3) providing notification to the Department of the use  
21 of the custom operation provision (slaughtering or receipt  
22 of product) the next business day of each occurrence;

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

26 (5) ensuring that cattle are ambulatory at the time of

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

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

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

10 (8) when conducting custom exempt operations requiring  
11 any cutting or boning outside the hours of inspected  
12 operations, before inspected operations occur, the  
13 licensee shall 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 July 1,  
21 2019."