

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, 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
17 poultry for slaughter, provided all animals and poultry are
18 properly presented for prescribed inspection to a
19 Department employee; and

20 (3) (blank). ~~may accept meat, meat product, poultry,~~
21 ~~and poultry product for sharp freezing or storage provided~~
22 ~~that the product is inspected product.~~

23 (b) Before being granted or renewing official inspection,

1 an establishment must develop written sanitation Standard
2 Operating Procedures as required by 8 Ill. Adm. Code 125.141.

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

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

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

17 (1) prepare and maintain current procedures for the
18 recall of all meat, poultry, meat food products, and
19 poultry food products with a mark of inspection produced
20 and shipped by the establishment;

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

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

26 (d) Any establishment licensed under the authority of this

1 Act that receives wild game carcasses shall comply with the
2 following requirements regarding wild game carcasses:

3 (1) Wild game carcasses shall be dressed prior to
4 entering the processing or refrigerated areas of the
5 licensed establishment.

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

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

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

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

18 (e) The Director may exempt from inspection animals
19 slaughtered or any meat or meat food products prepared on a
20 custom basis at a Type I licensee only if the Type I licensee
21 complies with all of the following:

22 (1) rules that the Director is hereby authorized to
23 adopt to ensure that (A) any carcasses, parts of carcasses,
24 meat, or meat food products wherever handled on a custom
25 basis, or any containers or packages containing such
26 articles, are separated at all times from carcasses, parts

1 of carcasses, meat, or meat food products prepared for
2 sale; (B) that all such articles prepared on a custom
3 basis, or any containers or packages containing such
4 articles, are plainly marked "NOT FOR SALE-NOT INSPECTED"
5 immediately after being prepared and kept so identified
6 until delivered to the owner; and (C) the establishment
7 conducting the custom operation is maintained and operated
8 in a sanitary manner;

9 (2) providing annual notification in writing to the
10 Bureau Chief of the Department's Bureau of Meat and Poultry
11 Inspection of the licensee's intent to use the custom
12 operation provision;

13 (3) providing written notification to the Department's
14 assigned supervisor or inspector of the use of the custom
15 operation provision (slaughtering or receipt of product)
16 the next scheduled inspection day after each occurrence;

17 (4) keeping all custom exempt animals and product
18 segregated from animals and product designated for
19 slaughter and processing;

20 (5) ensuring that cattle are ambulatory at the time of
21 slaughter and will be documented as so by the owner of the
22 animal;

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

26 (7) the prohibition on performing custom exempt

1 operations unless there is a complete physical separation
2 of product and processes by time or space and the finished
3 products are separately maintained; and

4 (8) when conducting custom exempt operations requiring
5 any cutting or boning outside the hours of inspected
6 operations, before inspected operations occur, the
7 licensee shall have the employees:

8 (A) change their outer garments;

9 (B) clean and sanitize their hands; and

10 (C) clean and sanitize the facilities and
11 equipment as described in the establishment's
12 sanitation operating procedures.

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

14 Section 99. Effective date. This Act takes effect July 1,
15 2019.