



Sen. John M. Sullivan

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LRB095 10929 CMK 36231 a

1 AMENDMENT TO HOUSE BILL 1019

2 AMENDMENT NO. _____. Amend House Bill 1019 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 5.2 as follows:

6 (225 ILCS 650/5.2)

7 Sec. 5.2. Type II licenses.

8 (a) Type II establishments licensed under this Act for
9 custom slaughtering and custom processing shall:

10 (1) Be permitted to receive, for processing, meat
11 products and poultry products from animals and poultry
12 slaughtered by the owner or for the owner for his or her
13 own personal use or for use by his or her household.

14 (2) Be permitted to receive live animals and poultry
15 presented by the owner to be slaughtered and processed for
16 the owner's own personal use or for use by his or her

1 household.

2 (3) Be permitted to receive, for processing, inspected
3 meat products and inspected poultry products for the
4 owner's own personal use or for use by his or her
5 household.

6 (4) Stamp the words "NOT FOR SALE-NOT INSPECTED" in
7 letters at least 3/8 inches in height on all carcasses of
8 animals and immediate poultry product containers for
9 poultry slaughtered in such establishment and on all meat
10 products and immediate poultry product containers for
11 poultry products processed in that establishment.

12 (5) Conspicuously display a license issued by the
13 Department and bearing the words "NO SALES PERMITTED".

14 (6) Keep a record of the name and address of the owner
15 of each carcass or portion thereof received in such
16 licensed establishment, the date received, and the dressed
17 weight. Such records shall be maintained for at least one
18 year and shall be available, during reasonable hours, for
19 inspection by Department personnel.

20 (b) No custom slaughterer or custom processor shall engage
21 in the business of buying or selling any poultry or meat
22 products capable of use as human food, or slaughter of any
23 animals or poultry intended for sale.

24 (c) Each Type II licensee shall develop, implement, and
25 maintain written standard operating procedures for sanitation,
26 which shall be known as Sanitation SOPs, in accordance with all

1 of the following requirements:

2 (1) The Sanitation SOPs must describe all procedures
3 that a Type II licensee shall conduct daily, before and
4 during operations, sufficient to prevent direct
5 contamination or adulteration of products.

6 (2) The Sanitation SOPs must be signed and dated by the
7 individual with overall authority on-site or a higher level
8 official of the establishment. This signature shall
9 signify that the establishment shall implement the
10 Sanitation SOPs as specified and maintain the Sanitation
11 SOPs in accordance with the requirements of this subsection
12 (c). The Sanitation SOPs must be signed and dated upon the
13 initial implementation of the Sanitation SOPs and upon any
14 modification to the Sanitation SOPs.

15 (3) Procedures set forth in the Sanitation SOPs that
16 are to be conducted prior to operations must be identified
17 as such and must address, at a minimum, the cleaning of
18 food contact surfaces of facilities, equipment, and
19 utensils.

20 (4) The Sanitation SOPs must specify the frequency with
21 which each procedure in the Sanitation SOPs shall be
22 conducted and identify the establishment employees
23 responsible for the implementation and maintenance of the
24 procedures.

25 (5) Prior to the start of operations, each licensee
26 must conduct the pre-operational procedures in the

1 Sanitation SOPs. All other procedures set forth in the
2 Sanitation SOPs must be conducted at the frequencies
3 specified.

4 (6) The implementation of the procedures set forth in
5 the Sanitation SOPs must be monitored daily by the
6 licensee.

7 (7) A licensee must routinely evaluate the
8 effectiveness of the Sanitation SOPs and the procedures set
9 forth therein in preventing direct contamination or
10 adulteration of products and shall revise both as necessary
11 to keep the Sanitation SOPs and the procedures set forth
12 therein effective and current with respect to changes in
13 facilities, equipment, utensils, operations, or personnel.

14 (8) A licensee must take appropriate corrective action
15 when either the establishment itself or the Department
16 determines that the Sanitation SOPs or the procedures
17 specified therein or the implementation or maintenance of
18 the Sanitation SOPs may have failed to prevent direct
19 contamination or adulteration of products. Corrective
20 actions include procedures to ensure appropriate
21 disposition of products that may be contaminated, restore
22 sanitary conditions, and prevent the recurrence of direct
23 contamination or adulteration of products, such as
24 appropriate reevaluation and modification of the
25 Sanitation SOPs and the procedures specified therein or
26 appropriate improvements in the execution of the

1 Sanitation SOPs or the procedures specified therein.

2 (9) A licensee must maintain daily records sufficient
3 to document the implementation and monitoring of the
4 Sanitation SOPs and any corrective actions taken. The
5 establishment employees specified in the Sanitation SOPs
6 as being responsible for the implementation and monitoring
7 of the procedures set forth in the Sanitation SOPs must
8 authenticate these records with their initials and the
9 date. The records required to be maintained under this item
10 (9) may be maintained on computers, provided that the
11 establishment implements appropriate controls to ensure
12 the integrity of the electronic data. Records must be
13 maintained for at least 6 months and made available to the
14 Department upon request. All records must be maintained at
15 the licensed establishment for 48 hours following
16 completion, after which the records may be maintained
17 off-site, provided that the records may be made available
18 to the Department within 24 hours of request.

19 (10) The Department shall verify the adequacy and
20 effectiveness of the Sanitation SOPs and the procedures
21 specified therein by determining that they meet the
22 requirements of this subsection (c). This verification may
23 include the following:

24 (A) reviewing the Sanitation SOPs;

25 (B) reviewing the daily records documenting the
26 implementation of the Sanitation SOPs and the

1 procedures set forth therein and any corrective
2 actions taken or required to be taken;

3 (C) direct observation of the implementation of
4 the Sanitation SOPs and the procedures specified
5 therein and any corrective actions taken or required to
6 be taken; and

7 (D) direct observation or testing to assess the
8 sanitary conditions within the establishment.

9 (d) Each Type II licensee that slaughters livestock must
10 test for Escherichia coli Biotype 1 (E. coli). Licensees that
11 slaughter more than one type of livestock or both livestock and
12 poultry must test the type of livestock or poultry slaughtered
13 in the greatest number. The testing required under this
14 subsection (d) must meet all of the following requirements:

15 (1) A licensee must prepare written specimen
16 collection procedures that identify the employees
17 designated to collect samples and must address (i)
18 locations of sampling, (ii) the ways in which sampling
19 randomness is achieved, and (iii) the handling of samples
20 to ensure sample integrity. This written procedure must be
21 made available to the Department upon request.

22 (2) Livestock samples must be collected from all
23 chilled livestock carcasses, except those boned before
24 chilling (hot-boned), which must be sampled after the final
25 wash. Samples must be collected in the following manner:

26 (A) for cattle, establishments must sponge or

1 excise tissue from the flank, brisket, and rump, except
2 for hide-on calves, in which case establishments must
3 take samples by sponging from inside the flank, inside
4 the brisket, and inside the rump;

5 (B) for sheep and goats, establishments must
6 sponge from the flank, brisket, and rump, except for
7 hide-on carcasses, in which case establishments must
8 take samples by sponging from inside the flank, inside
9 the brisket, and inside the rump;

10 (C) for swine carcasses, establishments must
11 sponge or excise tissue from the ham, belly, and jowl
12 areas.

13 (3) A licensee must collect at least one sample per
14 week, starting the first full week of operation after June
15 1 of each year, and continue sampling at a minimum of once
16 each week in which the establishment operates until June 1
17 of the following year or until 13 samples have been
18 collected, whichever is sooner.

19 (4) Upon a licensee's meeting the requirements of item
20 (3) of this subsection (d), weekly sampling and testing
21 shall be optional, unless changes are made in establishment
22 facilities, equipment, personnel, or procedures that may
23 affect the adequacy of existing process control measures,
24 as determined by the licensee or the Department.
25 Determinations made by the Department that changes have
26 been made requiring the resumption of weekly testing must

1 be provided to the licensee in writing.

2 (5) Laboratories may use any quantitative method for
3 the analysis of E. coli that is approved as an AOAC
4 Official Method of the AOAC International (formerly the
5 Association of Official Analytical Chemists) or approved
6 and published by a scientific body and based on the results
7 of a collaborative trial conducted in accordance with an
8 internationally recognized protocol on collaborative
9 trials and compared against the 3 tube Most Probable Number
10 (MPN) method and agreeing with the 95% upper and lower
11 confidence limit of the appropriate MPN index.

12 (6) A licensee must maintain accurate records of all
13 test results, in terms of CFU/cm² of surface area sponged
14 or excised. Results must be recorded onto a process control
15 chart or table showing at least the most recent 13 test
16 results, by type of livestock slaughtered. Records shall be
17 retained at the establishment for a period of 12 months and
18 made available to the Department upon request.

19 (7) Licensees must meet the following criteria for the
20 evaluation of test results:

21 (A) A licensee excising samples from carcasses
22 shall be deemed as operating within the criteria of
23 this item (7) when the most recent E. coli test result
24 does not exceed the upper limit (M), and the number of
25 samples, if any, testing positive at levels above (m)
26 is 3 or fewer out of the most recent 13 samples (n)

1 taken, as follows:

2 Evaluation of E. Coli Test Results

3	<u>Type of</u>	<u>Lower limit</u>	<u>Upper limit</u>	<u>Number</u>	<u>Max number</u>
4	<u>Livestock</u>	<u>of marginal</u>	<u>of marginal</u>	<u>samples</u>	<u>permitted</u>
5		<u>range</u>	<u>range</u>	<u>collected</u>	<u>in marginal</u>
6					<u>range</u>
7					
8		<u>(m)</u>	<u>(M)</u>	<u>(n)</u>	<u>(c)</u>
9	<u>Cattle</u>	<u>Negative a</u>	<u>100 CFU/cm²</u>	<u>13</u>	<u>3</u>
10	<u>Swine</u>	<u>10 CFU/cm²</u>	<u>10,000 CFU/cm</u>	<u>13</u>	<u>3</u>

11 a Negative is defined by the sensitivity of the method used in
 12 the baseline study with a limit of sensitivity of at least 5
 13 CFU/cm² carcass surface area.

14 (B) A licensee sponging carcasses shall evaluate
 15 E. coli test results using statistical process control
 16 techniques.

17 (8) Test results that do not meet the criteria set
 18 forth in item (7) of this subsection (d) are an indication
 19 that the establishment may not be maintaining process
 20 controls sufficient to prevent fecal contamination. The
 21 Department shall take further action as appropriate to
 22 ensure that all applicable provisions of this Section are
 23 being met.

1 (e) Each Type II licensee that slaughters poultry shall
2 test for Escherichia coli Biotype 1 (E. coli). Licensees that
3 slaughter more than one type of poultry or poultry and
4 livestock, shall test the type of poultry or livestock
5 slaughtered in the greatest number. The testing required under
6 this subsection (e) must meet all of the following
7 requirements:

8 (1) A licensee must prepare written specimen
9 collection procedures that identify the employees
10 designated to collect samples and must address (i)
11 locations of sampling, (ii) the ways in which sampling
12 randomness is achieved, and (iii) the handling of samples
13 to ensure sample integrity. This written procedure must be
14 made available to the Department upon request.

15 (2) When collecting poultry samples, a whole bird must
16 be taken from the end of the slaughter line. Samples must
17 be collected by rinsing the whole carcass in an amount of
18 buffer appropriate for that type of bird. Samples from
19 turkeys or ratites also may be collected by sponging the
20 carcass on the back and thigh.

21 (3) Licensees that slaughter turkeys, ducks, geese,
22 guineas, squabs, or ratites in the largest number must
23 collect at least one sample during each week of operation
24 after June 1 of each year, and continue sampling at a
25 minimum of once each week that the establishment operates
26 until June 1 of the following year or until 13 samples have

1 been collected, whichever is sooner.

2 (4) Upon a licensee's meeting the requirements of item
3 (3) of this subsection (e), weekly sampling and testing
4 shall be optional, unless changes are made in establishment
5 facilities, equipment, personnel, or procedures that may
6 affect the adequacy of existing process control measures,
7 as determined by the licensee or by the Department.
8 Determinations by the Department that changes have been
9 made requiring the resumption of weekly testing must be
10 provided to the licensee in writing.

11 (5) Laboratories may use any quantitative method for
12 the analysis of E. coli that is approved as an AOAC
13 Official Method of the AOAC International (formerly the
14 Association of Official Analytical Chemists) or approved
15 and published by a scientific body and based on the results
16 of a collaborative trial conducted in accordance with an
17 internationally recognized protocol on collaborative
18 trials and compared against the 3 tube Most Probable Number
19 (MPN) method and agreeing with the 95% upper and lower
20 confidence limit of the appropriate MPN index.

21 (6) A licensee must maintain accurate records of all
22 test results, in terms of CFU/ml of rinse fluid. Results
23 must be recorded onto a process control chart or table
24 showing the most recent 13 test results, by type of poultry
25 slaughtered. Records must be retained at the establishment
26 for a period of 12 months and made available to the

1 Department upon request.

2 (7) A licensee excising samples under this subsection
 3 (e) shall be deemed as operating within the criteria of
 4 this item (7) when the most recent E. coli test result does
 5 not exceed the upper limit (M), and the number of samples,
 6 if any, testing positive at levels above (m) is 3 or fewer
 7 out of the most recent 13 samples (n) taken, as follows:

8 Evaluation of E. Coli Test Results

9 <u>Type of</u>	10 <u>Lower limit</u>	11 <u>Upper limit</u>	12 <u>Number of</u>	13 <u>Number</u>
14 <u>poultry</u>	15 <u>of marginal</u>	16 <u>of marginal</u>	17 <u>samples</u>	18 <u>permitted</u>
	19 <u>range</u>	20 <u>range</u>	21 <u>tested</u>	22 <u>in marginal</u>
				23 <u>range</u>
	<u>(m)</u>	<u>(M)</u>	<u>(n)</u>	<u>(c)</u>
<u>Chickens</u>	<u>100 CFU/ml</u>	<u>1,000 CFU/ml</u>	<u>13</u>	<u>3</u>

16 (8) Test results that do not meet the criteria set
 17 forth in item (7) of this subsection (e) are an indication
 18 that the establishment may not be maintaining process
 19 controls sufficient to prevent fecal contamination. The
 20 Department shall take further action as appropriate to
 21 ensure that all applicable provisions of this Section are
 22 being met.

23 (Source: P.A. 94-1052, eff. 1-1-07.)

1 Section 10. The Illinois Diseased Animals Act is amended by
2 changing Sections 1, 2, 3, 4, 6, 9, 10, 13, 20, 21, 22, and 24
3 as follows:

4 (510 ILCS 50/1) (from Ch. 8, par. 168)

5 Sec. 1. For the purposes of this Act:

6 "Department" means the Department of Agriculture of the
7 State of Illinois.

8 "Director" means the Director of the Illinois Department of
9 Agriculture, or his duly appointed representative.

10 "Contagious or infectious disease" means a specific
11 disease designated by the Department as contagious or
12 infectious under rules pertaining to this Act.

13 "Contaminated" or "contamination" means for an animal to
14 come into contact with a chemical or radiological substance at
15 a level which may be considered to be harmful to humans or
16 other animals if they come into contact with the contaminated
17 animal or consume parts of the contaminated animal.

18 "Reportable disease" means a specific disease designated
19 by the Department as reportable under rules pertaining to this
20 Act.

21 "Animals" means domestic animals, poultry, and wild
22 animals in captivity.

23 "Exposed to" means for an animal to come in contact with
24 another animal or an environment that is capable of

1 transmitting a contagious, infectious, or reportable disease.
2 An animal will no longer be considered as "exposed to" when it
3 is beyond the standard incubation time for the disease and the
4 animal has been tested negative for the specific disease or
5 there is no evidence that the animal is contagious, except for
6 animals exposed to Johne's disease. Animals originating from a
7 herd where Johne's disease has been diagnosed will be
8 considered no longer "exposed to" with a negative test. The
9 negative test must have been conducted within 30 days prior to
10 the sale or movement.

11 "Swap meet" means an organized event where animals
12 including, but not limited to, dogs, cats, birds, fish,
13 reptiles, or other animals customarily obtained as pets, are
14 sold, traded, or exchange hands.

15 (Source: P.A. 93-980, eff. 8-20-04.)

16 (510 ILCS 50/2) (from Ch. 8, par. 169)

17 Sec. 2. It is the duty of the Department to investigate all
18 cases or alleged cases coming to its knowledge of contamination
19 or contagious and infectious diseases among animals within the
20 State and to provide for the suppression, prevention, and
21 extirpation of contamination or infectious and contagious
22 diseases of such animals.

23 The Department may make and adopt reasonable rules and
24 regulations for the administration and enforcement of the
25 provisions of this Act. No rule or regulation made, adopted or

1 issued by the Department pursuant to the provisions of this Act
2 shall be effective unless such rule or regulation has been
3 submitted to the Advisory Board of Livestock Commissioners for
4 approval. All rules of the Department, and all amendments or
5 revocations of existing rules, shall be recorded in an
6 appropriate book or books, shall be adequately indexed, shall
7 be kept in the office of the Department, and shall constitute a
8 public record. Such rules shall be printed in pamphlet form and
9 furnished, upon request, to the public free of cost.

10 (Source: P.A. 77-108.)

11 (510 ILCS 50/3) (from Ch. 8, par. 170)

12 Sec. 3. Upon its becoming known to the Department that any
13 animals are infected, or suspected of being infected, with any
14 contagious or infectious disease, or contaminated with any
15 chemical or radiological substance, the Department shall have
16 the authority to quarantine and to cause proper examination
17 thereof to be made. If ~~and if~~ such disease is found to be of a
18 dangerously contagious or dangerously infectious nature, or
19 the contamination level is such that may be harmful to humans
20 or other animals, the Department shall order such diseased or
21 contaminated animals and such as have been exposed to such
22 disease or contamination, and the premises in or on which they
23 are, or have recently occupied, to be quarantined. The
24 Department shall also have the authority to issue area-wide
25 quarantines on animals and premises in order to control the

1 spread of the dangerously contagious or infectious disease and
2 to reduce the spread of contamination. The Department may, in
3 connection with any such quarantine, order that no animal which
4 has been or is so diseased, contaminated, or exposed to such
5 disease or contamination, may be removed from the premises so
6 quarantined and that no animal susceptible to such disease or
7 contamination may be brought therein or thereon, except under
8 such rules as the Department may prescribe.

9 (Source: P.A. 90-385, eff. 8-15-97.)

10 (510 ILCS 50/4) (from Ch. 8, par. 171)

11 Sec. 4. The Department may order the slaughter of any or
12 all of such diseased, contaminated, or exposed animals.

13 The Department may disinfect, and, if they cannot be
14 properly disinfected, may destroy, all barns, stables,
15 outbuildings, premises and personal property contaminated or
16 infected with any such contaminant or contagious or infectious
17 disease as in its judgment is necessary to prevent the spread
18 of any such contaminant or disease; and may order the
19 disinfection of all cars, boats or other vehicles used in
20 transporting animals affected with any such contaminant or
21 disease, or that have been exposed to the contaminant,
22 contagion, or infection thereof, and the disinfection of all
23 yards, pens and chutes that may have been used in handling such
24 contaminated, diseased, or exposed animals.

25 (Source: Laws 1961, p. 3164.)

1 (510 ILCS 50/6) (from Ch. 8, par. 173)

2 Sec. 6. Whenever quarantine is established in accordance
3 with the provisions of this Act, notice shall be given by
4 delivery in person or by mailing by registered or certified
5 mail, postage prepaid, to the owner or occupant of any premises
6 so quarantined. Such notice shall be written or printed, or
7 partly written and partly printed, with an explanation of the
8 contents thereof. Such quarantine shall be sufficiently proved
9 in any court by the production of a true copy of such notice of
10 quarantine together with an affidavit, sworn to by the officer
11 or employee of the Department who delivered or mailed such
12 notice, containing a statement that the original thereof was
13 delivered or mailed in the manner herein prescribed.

14 Every quarantine so established shall remain in effect
15 until removed by order of the Department. Any person aggrieved
16 by any quarantine may appeal to the Department which shall
17 thereupon sustain, modify or annul the quarantine as it may
18 deem proper. Quarantines will be removed when epidemiological
19 evidence indicates that the disease or contamination threat to
20 humans or other animals no longer exists.

21 (Source: Laws 1967, p. 905.)

22 (510 ILCS 50/9) (from Ch. 8, par. 176)

23 Sec. 9. The Department may promulgate and adopt reasonable
24 rules and regulations to prevent the spread of any

1 contamination or contagious or infectious disease within this
2 State. If the condition so warrants, the Director may request
3 the Governor to issue a proclamation quarantining an affected
4 municipality or geographical district whereby all animals of
5 the kind diseased or contaminated would not be permitted to be
6 moved from one premises to another within the municipality or
7 geographical district, or over any public highway, or any
8 unfenced lot or piece of ground, or from being brought into, or
9 taken from the infected or contaminated municipality or
10 geographical district, except by a special permit, signed by
11 the Director. Any such proclamation shall, from the time of its
12 publication, bind all persons. Within one week after the
13 publication of any such proclamation, every person who owns, or
14 who is in charge of animals of the kind diseased or
15 contaminated within the municipality or geographical district,
16 shall report to the Department the number and description of
17 such animals, their location, and the name and address of the
18 owner or person in charge, and during the continuance of the
19 quarantine to report to the Department all cases of sickness,
20 deaths or births among such animals.

21 (Source: P.A. 81-196.)

22 (510 ILCS 50/10) (from Ch. 8, par. 177)

23 Sec. 10. The Department may promulgate and adopt reasonable
24 rules and regulations to prevent the entry into Illinois of any
25 animals which may be contaminated or infected with, or which

1 may have been exposed to, any contaminant or contagious or
2 infectious disease. If the condition so warrants, the Director
3 may request the Governor to issue a proclamation whereby any
4 animals contaminated or diseased or those exposed to disease
5 and any carcasses or portions of carcasses, feed, seed,
6 bedding, equipment or other material capable of conveying
7 contamination or infection will be prohibited from entering
8 Illinois.

9 (Source: P.A. 81-196.)

10 (510 ILCS 50/13) (from Ch. 8, par. 180)

11 Sec. 13. The Department shall cooperate with any
12 commissioner or other officer appointed by the United States
13 authorities, in connection with carrying out any provision of
14 any United States Statute providing for the suppression and
15 prevention of contamination or contagious and infectious
16 diseases among animals, in suppression and preventing the
17 spread of contamination or contagious and infectious diseases
18 among animals in this State.

19 The inspectors of the Animal Health Division of the United
20 States Department of Agriculture and the Illinois Department of
21 Agriculture have the right of inspection, quarantine and
22 condemnation of animals affected with any contamination or
23 contagious or infectious disease, or suspected to be so
24 affected, or that have been exposed to any such contamination
25 or disease, and for these purposes are authorized to enter upon

1 any ground or premises. Such inspectors may call on sheriffs
2 and peace officers to assist them in the discharge of their
3 duties in carrying out the provisions of any such statute,
4 referred to in the preceding paragraph, and the sheriffs and
5 peace officers shall assist such inspectors when so requested.
6 Such inspectors shall have the same powers and protection as
7 peace officers while engaged in the discharge of their duties.

8 (Source: P.A. 91-457, eff. 1-1-00.)

9 (510 ILCS 50/20) (from Ch. 8, par. 187)

10 Sec. 20. Any person who knowingly transports, receives or
11 conveys into this State any animals, carcasses or portions of
12 carcasses, feed, seed, bedding, equipment, or other material
13 capable of conveying contamination or infection as defined and
14 prohibited in a proclamation issued by the Governor under the
15 provisions of Section 10 of this Act is guilty of a business
16 offense, and upon conviction thereof shall be fined not less
17 than \$1,000 nor more than \$10,000, for each offense, and shall
18 be liable for all damages or loss that may be sustained by any
19 person by reason of such importation of such prohibited
20 animals, or prohibited materials, which penalty may be
21 recovered in the circuit court in any county in this State into
22 or through which such animals or materials are brought.

23 (Source: P.A. 81-196.)

24 (510 ILCS 50/21) (from Ch. 8, par. 188)

1 Sec. 21. Any person who, knowing that any contamination or
2 contagious or infectious disease exists among his animals,
3 conceals such fact, or knowing of the existence of such
4 disease, sells any animal or animals so contaminated or
5 diseased, or any exposed animal, or knowing the same, removes
6 any such contaminated, diseased, or exposed animal from his
7 premises to the premises of another, or along any public
8 highway, or knowing of the existence of such contamination,
9 disease, or exposure thereto, transports, drives, leads or
10 ships any animal so contaminated, diseased, or exposed, by any
11 motor vehicle, car or steamboat, to any place in or out of this
12 State; and any person who brings any such contaminated or
13 diseased, or knowingly, brings any such contaminated or exposed
14 animals into this State from another state; and any person who
15 knowingly buys, receives, sells, conveys, or engages in the
16 traffic of such contaminated, diseased, or exposed stock, and
17 any person who violates any quarantine regulation established
18 under the provisions of this or any other Act, for each,
19 either, any or all acts above mentioned in this Section, is
20 guilty of a petty offense and shall forfeit all right to any
21 compensation for any animal or property destroyed under the
22 provisions of this Act.

23 (Source: P.A. 91-457, eff. 1-1-00.)

24 (510 ILCS 50/22) (from Ch. 8, par. 189)

25 Sec. 22. Any veterinarian having information of the

1 existence of any contamination or reportable disease among
2 animals in this State, who fails to promptly report such
3 knowledge to the Department, shall be guilty of a business
4 offense and shall be fined in any sum not exceeding \$1,000 for
5 each offense.

6 (Source: P.A. 90-385, eff. 8-15-97.)

7 (510 ILCS 50/24) (from Ch. 8, par. 191)

8 Sec. 24. Any owner or person having charge of any animal
9 and having knowledge of, or reasonable grounds to suspect the
10 existence among them of any contamination or contagious or
11 infectious disease and who does not use reasonable means to
12 prevent the spread of such contamination or disease or violates
13 any quarantine; or who conveys upon or along any public highway
14 or other public grounds or any private lands, any contaminated
15 or diseased animal, or animal known to have died of, or been
16 slaughtered on account of, any contamination or contagious or
17 infectious disease, except in the case of transportation for
18 medical treatment or diagnosis, shall be liable in damages to
19 the person or persons who may have suffered loss on account
20 thereof.

21 (Source: P.A. 90-385, eff. 8-15-97; 91-457, eff. 1-1-00.)

22 Section 99. Effective date. This Act takes effect upon
23 becoming law."