



Rep. Adam M. Niemerg

Filed: 3/22/2024

10300HB2601ham001

LRB103 30212 RTM 70864 a

1 AMENDMENT TO HOUSE BILL 2601

2 AMENDMENT NO. _____. Amend House Bill 2601 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
15 of 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
2 are properly presented for prescribed inspection to a
3 Department employee; and

4 (3) (blank).

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

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

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

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

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

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

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

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

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

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

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

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

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

24 (e) The Director may exempt from inspection animals
25 slaughtered or any meat or meat food products prepared on a
26 custom basis at a Type I licensee only if the Type I licensee

1 complies with all of the following:

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

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

19 (3) providing written notification to the Department's
20 assigned supervisor or inspector of the use of the custom
21 operation provision (slaughtering or receipt of
22 product)the next scheduled inspection day after each
23 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; 100-1185, eff. 7-1-19.)".