

1 STATE OF OKLAHOMA

2 1st Session of the 58th Legislature (2021)

3 SENATE BILL 762

By: Bullard

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5  
6 AS INTRODUCED

7 An Act relating to intrastate meat processors;  
8 amending Section 1, Chapter 82, O.S.L. 2020 (2 O.S.  
9 Supp. 2020, Section 6-182.1), which relates to  
10 intrastate meat processors; modifying language;  
11 defining terms; requiring inspections; providing for  
12 payment of technologies and costs; setting  
13 requirements for on-site inspectors; allowing  
14 cooperative agreements for certain purpose; stating  
15 qualification for inspectors; stating remote  
16 inspection criteria; requiring time stamp on remote  
17 viewing technology; stating viewing criteria for  
18 remote inspections; setting standards for slaughter,  
19 carcass processing and butchering; requiring  
20 temperature readings; providing for labels;  
21 authorizing intrastate processing of pork and chicken  
22 by rule; providing an effective date; and declaring  
23 an emergency.

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18 BE IT ENACTED BY THE PEOPLE OF THE STATE OF OKLAHOMA:

19 SECTION 1. AMENDATORY Section 1, Chapter 82, O.S.L. 2020  
20 (2 O.S. Supp. 2020, Section 6-182.1), is amended to read as follows:

21 Section 6-182.1. A. Upon approval by the United States  
22 Department of Agriculture, the Oklahoma Department of Agriculture,  
23 Food, and Forestry may establish standards for Oklahoma producers  
24 that market and sell beef and bison in intrastate commerce.

1 B. The Department is authorized to promulgate rules regarding  
2 slaughter facilities ~~that~~ to implement the provisions of this  
3 section and provide for the following:

4 1. ~~Establish standards~~ Standards that allow ~~for~~ flexibility in  
5 beef and bison inspection, including, but not limited to,  
6 ~~establishing~~ the minimum number of inspectors at a facility ~~and the~~  
7 ~~use;~~

8 2. Standards for the use of technologies to ~~digitally~~ remotely  
9 inspect meat;

10 ~~2.~~ 3. ~~Establish standards~~ Standards for the labeling of beef  
11 and bison products sold in intrastate commerce;

12 ~~3.~~ 4. ~~Establish standards~~ Standards for the number of head of  
13 cattle and bison ~~over which~~ processed in a facility that shall  
14 require the facility to pay for a state on-site inspector; and

15 ~~4.~~ 5. ~~Establish any~~ Any other standards necessary to increase  
16 the ability of producers to market and sell beef and bison in  
17 intrastate commerce.

18 C. Any rules promulgated pursuant to this section shall ensure  
19 that food safety will not be compromised in any way and will ensure  
20 that consumers are protected.

21 D. For purposes of this section:

22 1. "Intrastate commerce" means business that is transacted only  
23 within the jurisdictional boundaries of this state;

1        2. "Intrastate processor" means a slaughter facility that  
2 produces meat food products or meat by-products from cattle or bison  
3 for wholesale or retail sales in intrastate commerce in this state  
4 and whose calendar year production is ten thousand head of cattle or  
5 bison or less. Such term includes a mobile slaughter facility that  
6 processes cattle or bison for intrastate commerce in this state; and

7        3. "Technologies" means the use of one or more systems,  
8 cameras, computers, recording devices, projectors, videos, satellite  
9 devices or other electronic, fiber-optic or digital means to  
10 actually view, check and inspect meat and meat processes from a  
11 remote location in real time.

12        E. All intrastate processors shall have a Department inspector,  
13 a contract Department-certified inspector or shall operate with  
14 remote technologies that allow inspection during the slaughter,  
15 processing and butchering of cattle or bison. The cost of  
16 technologies and inspections shall be paid by the meat processor.  
17 Processing facilities that process more than ten thousand head of  
18 cattle or bison in a calendar year shall be required to have and pay  
19 for on-site inspectors certified by the Department.

20        F. Cooperative agreements may be facilitated by counties,  
21 municipalities, extension services, intrastate processors and/or  
22 livestock producers to pay the costs of retaining contract  
23 Department-certified inspectors.

1        G. 1. Persons who provide inspections for intrastate  
2 processors remotely or on-site for the Department and persons  
3 certified by the Department to provide contract inspections for  
4 intrastate processors shall:

5            a. possess the necessary qualifications required of the  
6            United States Department of Agriculture Food Safety  
7            and Inspection Service for meat inspectors,

8            b. have ten (10) or more years of experience in meat  
9            processing and possess certification by a relevant  
10           food safety course provided by the Oklahoma Department  
11           of Career and Technology Education or an accredited  
12           university, or

13           c. possess a bachelor's degree in animal science or other  
14           related field approved by the Department and possess  
15           the American Meat Science Association Meat Evaluation  
16           Certification or complete the twenty-day Basic  
17           Livestock Slaughter Inspection Training Course of the  
18           United States Department of Agriculture Food Safety  
19           and Inspection or other relevant training  
20           certification approved by the Department.

21        2. Persons who meet the qualifications provided in paragraph 1  
22 of this subsection shall be certified by the Department to contract  
23 with intrastate processors and conduct on-site inspections or remote  
24 inspections.

1        H. 1. Intrastate processors who utilize remote inspectors  
2 shall provide uninterrupted technologies at the facility that allow  
3 for live-feed actual viewing of the cattle and bison from their  
4 entry at the facility to the end of processing, except while the  
5 carcass is placed in cold storage. Technologies utilized must  
6 provide an accurate time stamp with live-feed remote viewing and  
7 filming for the entirety of the process.

8        2. Before slaughter, live-feed remote viewing of the cattle and  
9 bison shall be high resolution and with enough lighting to show any  
10 discoloration, spots on the hide or any other known markers  
11 routinely used by on-site certified inspectors to identify illness  
12 or injury and to show the ability of the animal to walk under its  
13 own power without assistance.

14        3. Live-feed remote viewing angles and resolution of the  
15 technologies must provide close actual viewing of the hooves, mouth,  
16 nose, eyes, udders, hair and hide, and the whole of the body in a  
17 manner sufficient to allow the remote inspector to determine a  
18 potential illness or injury. The technologies may allow the remote  
19 inspector the ability to adjust the viewing angle or enhance the  
20 resolution and/or view of the animal.

21        4. Slaughter of the animal must be live-feed viewing in a  
22 manner sufficient to allow the remote inspector to determine whether  
23 the process was conducted in compliance with humane slaughter  
24 regulations.

1       5. Processing of the carcass during suspension, exsanguination,  
2 hide removal, splitting and evisceration must allow remote viewing  
3 of the entire process and viewing angles that may show multiple  
4 carcasses or processing operations; provided, the overall remote  
5 viewing is sufficient to allow the remote inspector to determine  
6 compliance with regulations.

7       6. Butchering process of the carcass must allow remote viewing  
8 of the entire butchering process and viewing from angles that may  
9 show multiple carcasses or butchering and processing operations;  
10 provided, overall remote viewing is sufficient to allow the remote  
11 inspector to determine compliance with regulations.

12       7. Intrastate processors shall utilize technologies that provide  
13 the remote inspectors with temperature readings of the carcass,  
14 processing rooms and cold storage as required by regulations.  
15 Temperature readings shall be accompanied with an accurate time of  
16 measurement that is synchronized with the required live-feed  
17 viewing.

18       I. 1. All packaging of meat food products or meat by-products  
19 produced by intrastate processors shall have an attached label  
20 prominently displayed that states: "Inspected by ODAFF only for sale  
21 in Oklahoma." Labels shall include batch numbers that are provided  
22 to the Department.

1        2. Intrastate processors may place a brand label on the package  
2 that is agreed upon by the intrastate processor and the livestock  
3 producer that provided the cattle or bison.

4        J. In addition to intrastate processing of beef and bison as  
5 provided in this section, the Department is authorized to promulgate  
6 rules to allow the intrastate processing of pork and chicken in a  
7 manner substantially similar to the provisions of this section  
8 including use of technologies, remote inspections, contract  
9 Department certified inspectors and on-site Department inspectors,  
10 and the number of on-site inspectors required for processing certain  
11 numbers of animals and fowl at a facility.

12        SECTION 2. This act shall become effective July 1, 2021.

13        SECTION 3. It being immediately necessary for the preservation  
14 of the public peace, health or safety, an emergency is hereby  
15 declared to exist, by reason whereof this act shall take effect and  
16 be in full force from and after its passage and approval.

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