

1 STATE OF OKLAHOMA

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

3 HOUSE BILL 1646

By: Humphrey

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5
6 AS INTRODUCED

7 An Act relating to agriculture; amending Section 1,
8 Chapter 82, O.S.L. 2020 (2 O.S. Supp. 2020, Section
9 6-182.1), which relates to the Oklahoma Meat
10 Inspection Act; defining term; requiring certain
11 inspector present during slaughtering, processing, or
12 butchering of cattle or bison; requiring inspection
13 costs be paid by processor; allowing certain
14 cooperative agreements; providing inspector
15 qualifications; requiring certain certification;
16 providing remote inspection requirements; requiring
17 certain meat labelling; modifying certain rule-making
18 authority; and providing an effective date.

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

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

Section 6-182.1 A. As used in this section, "intrastate
processor" means a facility that produces meat food products or meat
by-products from cattle or bison for wholesale or retail only within
the State of Oklahoma. The facility processes no more than ten
thousand head of cattle and bison in a calendar year. Mobile
slaughter facilities that produce meat food products or meat by-

1 products from cattle or bison for wholesale or retail only within
2 the State of Oklahoma may be considered an intrastate processor.

3 B. All intrastate processors shall have an Oklahoma Department
4 of Agriculture, Food, and Forestry inspector, a contracted
5 Department certified inspector, or operating remote inspection
6 capabilities present during the slaughtering, processing, or
7 butchering of cattle or bison. All costs of inspections shall be
8 paid by the processor. Processing facilities that slaughter more
9 than ten thousand (10,000) head of cattle and bison in a calendar
10 year shall pay for on site inspectors of the Department.

11 C. Cooperative agreements may be facilitated by counties,
12 municipalities, extensions services, intrastate processors, or
13 livestock producers to pay the costs to retain a contract inspector
14 as required in subsection B of this section.

15 D. Persons who provide inspections of intrastate processors
16 remotely or on-site for the Department and persons certified by the
17 Department to provide contract inspections of intrastate processors
18 shall:

19 1. Possess the necessary qualifications required of the United
20 States Department of Agriculture Food Safety and Inspection Service
21 meat inspectors;

22 2. Have ten (10) or more years of experience in meat processing
23 and possess certification by a relevant food safety course provided
24 by Oklahoma Career Tech or any university; or

1 3. Possess a bachelor's degree in Animal Science or other
2 related field approved by the Department, and possess the American
3 Meat Science Association Meat Evaluation Certification or complete
4 the 20-day Basic Livestock Slaughter Inspection Training Course of
5 United States Department of Agriculture Food Safety and Inspection,
6 or other relevant training certification approved by the Department.

7 E. Persons who meet the qualifications provided in subsection D
8 of this section shall be certified by the Department to contract
9 with intrastate processors to conduct in person inspections.

10 F. Intrastate processors who utilize remote inspections shall
11 provide an uninterrupted video feed of each cattle or bison from
12 their entry of the facility to the end of processing, except while
13 the carcass is placed in cold storage.

14 1. Multiple cameras with an accurate time stamp may be used to
15 film the entirety of the process.

16 2. Video provided of the cattle or bison before slaughter shall
17 be high resolution and with enough lighting to show any
18 discoloration, spots on the hide or any other known markers used by
19 remote inspectors to identify illness or injury and show the ability
20 of the animal to walk under its own power without assistance.

21 3. Video angles shall be shown that provide close footage of
22 the hooves, mouth, nose, eyes, udders, hair and hide, and the whole
23 of the body in a manner sufficient to allow the remote inspector to
24 determine a potential illness.

1 4. Slaughtering of the animal shall be filmed in a manner
2 sufficient to determine that it is conducted in compliance with
3 humane slaughter regulations.

4 5. There shall be available to the remote inspectors video of
5 the processing of the carcass during suspension, exsanguination,
6 hide removal, splitting, and evisceration from angles that may show
7 multiple carcasses or processing operations, provided they are
8 sufficient to determine compliance with regulations.

9 6. There shall be available to the remote inspectors video of
10 the entire butchering process of the carcass from angles that may
11 show multiple carcasses or butchering and processing operations,
12 provided they are sufficient to determine compliance with
13 regulations.

14 G. Intrastate processors shall provide the remote inspectors
15 temperature readings of the carcass, processing rooms, and cold
16 storage as required by regulations. Temperature readings provided
17 shall be accompanied with an accurate time of measurement that is
18 synchronized with the required video feed.

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

1 I. 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. Upon approval by the United States Department of
5 Agriculture, the Oklahoma Department of Agriculture, Food, and
6 Forestry may establish additional standards for Oklahoma producers
7 that market and sell beef and bison in intrastate commerce.

8 ~~B.~~ K. The Department is authorized to promulgate rules
9 regarding slaughter facilities that provide for the following:

10 1. Establish additional standards that allow for flexibility in
11 beef and bison inspection, including, but not limited to,
12 establishing the number of inspectors at a facility and the use of
13 technologies to digitally inspect meat;

14 2. Establish additional standards for the labeling of beef and
15 bison products sold intrastate;

16 3. Establish additional standards for the number of head over
17 which a facility shall pay for a state inspector; and

18 4. Establish any other standards necessary to increase the
19 ability of producers to market and sell beef and bison in intrastate
20 commerce.

21 ~~C.~~ L. Any rules promulgated pursuant to this section shall
22 ensure that food safety will not be compromised in any way and will
23 ensure that consumers are protected.

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SECTION 2. This act shall become effective November 1, 2021.

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