



Rep. John E. Bradley

Filed: 5/24/2013

09800SB1470ham002

LRB098 03832 MGM 46399 a

1 AMENDMENT TO SENATE BILL 1470

2 AMENDMENT NO. _____. Amend Senate Bill 1470, AS AMENDED,
3 with reference to page and line numbers of House Amendment No.
4 1, on page 2, immediately below line 5, by inserting the
5 following:

6 "Section 7. The Meat and Poultry Inspection Act is amended
7 by changing Section 5.1 as follows:

8 (225 ILCS 650/5.1)

9 Sec. 5.1. Type I licenses.

10 (a) A Type I establishment licensed under this Act who
11 sells or offers for sale meat, meat product, poultry, and
12 poultry product shall, except as otherwise provided:

13 (1) Be permitted to receive meat, meat product,
14 poultry, and poultry product for cutting, processing,
15 preparing, packing, wrapping, chilling, freezing, sharp
16 freezing, or storing, provided it bears an official mark of

1 State of Illinois or of Federal Inspection.

2 (2) Be permitted to receive live animals and poultry
3 for slaughter, provided all animals and poultry are
4 properly presented for prescribed inspection to a
5 Department employee.

6 (3) May accept meat, meat product, poultry, and poultry
7 product for sharp freezing or storage provided that the
8 product is inspected product.

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

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

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

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

26 (1) prepare and maintain current procedures for the

1 recall of all meat, poultry, meat food products, and
2 poultry food products with a mark of inspection produced
3 and shipped by the establishment;

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

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

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

12 (1) Wild game carcasses shall be dressed prior to
13 entering the processing or refrigerated areas of the
14 licensed establishment.

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

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

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

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

1 (Source: P.A. 91-170, eff. 1-1-00.)".