

1 SENATE BILL 37

2 **56TH LEGISLATURE - STATE OF NEW MEXICO - SECOND SESSION, 2024**

3 INTRODUCED BY

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10 AN ACT

11 RELATING TO FOOD; ENACTING THE MEAT INSPECTION ACT; AUTHORIZING
12 THE NEW MEXICO LIVESTOCK BOARD TO CONDUCT MEAT INSPECTIONS TO
13 ENSURE THE SAFETY AND QUALITY OF MEAT FOR HUMAN CONSUMPTION;
14 CREATING THE OFFICE OF MEAT AND POULTRY INSPECTION; PROVIDING
15 FOR INSPECTION STAMPS AND ESTABLISHMENT NUMBERS; PROVIDING
16 PENALTIES; PROVIDING EXEMPTIONS FOR RITUAL SLAUGHTER.
17

18 BE IT ENACTED BY THE LEGISLATURE OF THE STATE OF NEW MEXICO:

19 SECTION 1. [NEW MATERIAL] SHORT TITLE.--This act may be
20 cited as the "Meat Inspection Act".

21 SECTION 2. [NEW MATERIAL] DEFINITIONS.--As used in the
22 Meat Inspection Act:

23 A. "board" means the New Mexico livestock board;

24 B. "food additive" means a substance, the intended
25 use of which results, or may reasonably be expected to result,

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1 directly or indirectly, in the substance becoming a component
2 of or otherwise affecting the characteristics of food,
3 including a substance intended for use in producing,
4 manufacturing, packing, processing, preparing, treating,
5 packaging, transporting or holding food and any source of
6 radiation intended for such use; provided that the substance is
7 not generally recognized, among experts qualified by scientific
8 training and experience to evaluate the substance's safety, as
9 having been adequately shown through scientific procedures or,
10 in the case of a substance used in food prior to January 1,
11 1958, through either scientific procedures or experience based
12 on common use in food, to be safe under the conditions of its
13 intended use; and further provided that "food additive" does
14 not include:

15 (1) a pesticide chemical residue in or on a
16 raw agricultural commodity or processed food;

17 (2) a pesticide chemical;

18 (3) a color additive;

19 (4) a substance used in accordance with a
20 sanction or approval granted prior to the enactment of the
21 federal Poultry Products Inspection Act or the Federal Meat
22 Inspection Act;

23 (5) a new animal drug; or

24 (6) an ingredient intended for use in a
25 dietary supplement;

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1 C. "inspection director" means the director of the
2 office of meat and poultry inspection;

3 D. "inspector" means a state meat inspector;

4 E. "livestock" means cattle, sheep, swine, goats,
5 horses, mules or other equines, whether alive or dead;

6 F. "livestock product" means a livestock carcass or
7 part of a livestock carcass, meat or a livestock meat product;

8 G. "meat" means the edible flesh of livestock,
9 poultry, birds or animals as usually sold for human consumption
10 and includes livestock products and poultry products;

11 H. "meat product" means a product capable of use as
12 human food that is wholly or partially made from meat and is
13 not specifically exempted by board rule;

14 I. "official establishment" means an establishment
15 granted state meat inspection services by the board where
16 inspection of the slaughter of livestock or poultry or the
17 preparation of meat products is maintained pursuant to the Meat
18 Inspection Act;

19 J. "pesticide chemical" has the same meaning as set
20 forth in the Federal Food, Drug, and Cosmetic Act;

21 K. "poultry" means a domesticated bird, whether
22 alive or dead;

23 L. "poultry product" means a poultry carcass or
24 part of a poultry carcass or a product that is made wholly or
25 in part from a poultry carcass or part of a poultry carcass and

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1 is not specifically exempted by board rule;

2 M. "prepared" means slaughtered, canned, salted,
3 stuffed, rendered, boned, cut up or otherwise manufactured or
4 processed;

5 N. "raw agricultural commodity" means food in its
6 raw or natural state, including all fruits that are washed,
7 colored or otherwise treated in their unpeeled natural form
8 prior to marketing; and

9 O. "state meat inspection services" means
10 inspection services granted by the board to a slaughtering
11 establishment, meat processor or manufacturer of meat products.

12 SECTION 3. [NEW MATERIAL] OFFICE CREATED--DUTIES--
13 QUALIFICATIONS--COMPENSATION.--

14 A. The "office of meat and poultry inspection" is
15 created under the board, subject to the control and direction
16 of the executive director of the board. The board shall
17 appoint an inspection director who meets the requirements
18 established by the board.

19 B. The inspection director shall supervise state
20 meat inspection and enforce and carry out the provisions of the
21 Meat Inspection Act to assure the public that only pure,
22 wholesome and unadulterated meat and meat products are offered
23 for sale.

24 C. Upon approval by the inspection director, the
25 board shall appoint and fix salaries of an inspector and a

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1 veterinary meat inspector, subject to the provisions of the
2 Personnel Act, who shall conduct ante-mortem and post-mortem
3 inspections, enforce sanitary requirements, perform other
4 duties necessary to conduct proper meat inspection and carry
5 out the provisions of the Meat Inspection Act.

6 D. An inspector assigned to an official
7 establishment shall neither be related to the management of the
8 establishment nor have a financial interest in the
9 establishment.

10 E. Each inspector shall take the oath of office.

11 SECTION 4. [NEW MATERIAL] APPLICATION FOR STATE MEAT
12 INSPECTION SERVICES--PERIODIC INSPECTIONS--INSPECTION STAMPS
13 AND ESTABLISHMENT NUMBERS.--

14 A. A slaughtering establishment, meat processor or
15 manufacturer of meat products seeking state meat inspection
16 services shall submit a written application to the board
17 through a process established by the board.

18 B. The board shall provide for periodic
19 investigations of the sanitary conditions of each official
20 establishment and withdraw or otherwise refuse to grant state
21 meat inspection services and inspect those establishments where
22 the sanitary conditions may result in adulterated meat.

23 C. The office of meat and poultry inspection shall
24 inspect the applicant's facilities to determine if they are
25 clean and sanitary and meet the requirements of the Meat

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1 Inspection Act. Upon determination, the inspection director
2 shall recommend approval or disapproval of the application to
3 the board. The board may adopt the recommendation of the
4 inspection director. If an application is approved, the board
5 shall assign an official establishment number to the
6 establishment to be used in accordance with the Meat Inspection
7 Act.

8 D. The board shall provide meat inspection stamps
9 that contain the words "New Mexico Inspected and Passed" and
10 "New Mexico Inspected and Condemned" and assign establishment
11 numbers to:

12 (1) slaughtering establishments that have been
13 approved and granted state meat inspection services by the
14 board; and

15 (2) meat processors and manufacturers of meat
16 products that have been approved in accordance with the
17 requirements of the Meat Inspection Act.

18 E. The board shall design inspection stamps so as
19 not to be in conflict with the inspection stamps of the United
20 States department of agriculture.

21 F. An official establishment may use symbols of the
22 inspection stamps on its processed meats and meat products
23 offered for sale so long as they are in compliance with the
24 provisions of the Meat Inspection Act.

25 G. Meat inspection stamps shall at all times be

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1 under the immediate jurisdiction of the inspection director.

2 SECTION 5. [NEW MATERIAL] ASSIGNMENT OF INSPECTORS.--

3 A. A slaughtering establishment granted state meat
4 inspection services shall notify the inspection director of its
5 hours of slaughter, and the inspection director shall assign
6 inspectors to the establishment. The inspection director may
7 assign one inspector to conduct inspection at two or more
8 slaughtering establishments that have state meat inspection
9 services. The hours of the day and the days of the week shall
10 be arranged with the slaughtering establishments to ensure that
11 an inspector is present at each establishment during all
12 periods of slaughter.

13 B. A slaughtering establishment may slaughter in
14 excess of eight hours in one day or slaughter on holidays or
15 Sundays, and the inspection director shall assign an inspector
16 to conduct meat inspection at those times. A slaughtering
17 establishment shall pay overtime fees to the board when the
18 board provides inspection services in excess of eight hours in
19 one day or on holidays or Sundays. A slaughtering
20 establishment that has state meat inspection services is not
21 permitted to slaughter poultry, cattle, sheep, swine or goats
22 unless there is an assigned inspector on the premises of the
23 establishment during all periods of slaughter.

24 SECTION 6. [NEW MATERIAL] ANTE- AND POST-MORTEM
25 INSPECTION REQUIRED.--

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1 A. A slaughtering establishment that has state meat
2 inspection services shall have an ante-mortem inspection. The
3 inspector assigned to the slaughtering establishment shall
4 examine each animal immediately prior to slaughter for the
5 purpose of eliminating all unfit animals and segregating, for
6 more thorough examination, all animals suspected of being
7 affected with a condition that might influence disposition on
8 post-mortem inspection. The unfit animals shall not be
9 permitted to enter the slaughtering department of the plant.
10 The suspected animals that are permitted to be slaughtered
11 after inspection shall be handled separately from the regular
12 kill and given a special post-mortem examination.

13 B. A slaughtering establishment that has state meat
14 inspection services shall have a post-mortem inspection. The
15 post-mortem examination shall be made at the time the animals
16 are slaughtered. The inspector shall perform a thorough
17 examination of the carcass and parts of the carcass in
18 accordance with the rules promulgated by the board. The
19 examination shall be conducted in the slaughtering department
20 of the plant during the slaughtering operations.

21 C. The inspection director or an inspector shall
22 have the laboratory of the board or a laboratory designated by
23 the board conduct pathogenic examination of animals or parts of
24 the animals for completion of ante-mortem or post-mortem
25 inspection.

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1 SECTION 7. [NEW MATERIAL] OFFICIAL ESTABLISHMENT DUTIES--

2 RECORDS--PLANS--REASSESSMENTS.--An official establishment

3 shall:

4 A. conduct ante-mortem and post-mortem inspections,
5 quarantines, segregation and reinspections with respect to the
6 slaughter of livestock and poultry and the preparation of
7 livestock products and poultry products;

8 B. inspect livestock and poultry and mark and label
9 meat products as "New Mexico Inspected and Condemned" if the
10 products are found upon inspection to be adulterated and "New
11 Mexico Inspected and Passed" if they are found upon inspection
12 not to be adulterated;

13 C. destroy meat products that have been marked "New
14 Mexico Inspected and Condemned";

15 D. maintain full and complete records of all
16 transactions involving meat and make the records available on
17 request to the inspection director or an inspector at any
18 reasonable time;

19 E. prepare and maintain current procedures for the
20 recall of meat or meat products produced and shipped by the
21 establishment;

22 F. document each reassessment of the process
23 control plans of the establishment; and

24 G. upon request, make the procedures and reassessed
25 process control plans available to an inspector for review and

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2 SECTION 8. [NEW MATERIAL] CONDEMNATION AND APPEAL.--The
3 inspector at an official establishment shall condemn all
4 diseased or otherwise unfit carcasses and parts of carcasses,
5 including the viscera. The official establishment shall remove
6 the condemned parts from the slaughtering department of the
7 plant in equipment designated for that purpose and shall
8 destroy the condemned parts for food purposes under the
9 supervision of the inspector. An official establishment may
10 appeal a decision of an inspector as to carcasses or parts of
11 carcasses that have been condemned by filing an appeal with the
12 office of meat and poultry inspection. If the establishment is
13 not satisfied with the office's resolution of the appeal, the
14 establishment may submit an appeal to the board, whose decision
15 shall be final unless the establishment aggrieved appeals to
16 the district court pursuant to the provisions of Section
17 39-3-1.1 NMSA 1978.

18 SECTION 9. [NEW MATERIAL] RULES.--

19 A. The board, upon the recommendation of the
20 inspection director, shall adopt rules that conform as far as
21 possible to the requirements of the Federal Meat Inspection
22 Act, the federal Poultry Products Inspection Act and the
23 federal Humane Methods of Slaughter Act of 1978. The rules
24 shall:

25 (1) set standards for ingredients of meat;

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1 (2) set standards for labeling, marking or
2 branding meat;

3 (3) set standards for the weights or measures
4 of meat;

5 (4) set standards for the filling of
6 containers for meat;

7 (5) regulate misbranded, false or fraudulent
8 advertising of meat; and

9 (6) prescribe standards relating to sanitation
10 for official establishments.

11 B. The board, upon the recommendation of the
12 inspection director, may:

13 (1) adopt rules to exempt small meat packages,
14 meat not in containers and other reasonable variations from
15 labeling standards for weight, measure or numerical count; and

16 (2) prescribe additional rules as necessary to
17 carry out the purposes of the Meat Inspection Act.

18 SECTION 10. [NEW MATERIAL] ADULTERATED MEAT--MISBRANDED
19 MEAT AND MEAT PRODUCTS.--

20 A. Meat or a meat product is adulterated if:

21 (1) it bears or contains a poisonous or
22 deleterious substance that may render it injurious to health;
23 provided that a substance that is not added to meat is not
24 considered adulterating if the quantity of the substance is
25 insufficient to ordinarily render it injurious to health;

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1 (2) it bears or contains, by reason of
2 administration of a substance to the meat, an added poisonous
3 or added deleterious substance other than a color additive, a
4 food additive or a pesticide chemical in or on a raw
5 agricultural commodity, that may, in the board's judgment, make
6 the meat or meat product unfit for human food;

7 (3) it is, in whole or in part, a raw
8 agricultural commodity and bears or contains a pesticide
9 chemical that is unsafe within the meaning of the Federal Food,
10 Drug, and Cosmetic Act;

11 (4) it bears or contains a food additive that
12 is unsafe within the meaning of the Federal Food, Drug, and
13 Cosmetic Act;

14 (5) it bears or contains a color additive that
15 is unsafe within the meaning of the Federal Food, Drug, and
16 Cosmetic Act; provided that meat or a meat product that is not
17 otherwise deemed adulterated under Paragraph (3), (4) or (5) of
18 this subsection shall be deemed adulterated if use of the
19 pesticide chemical, food additive or color additive in or on
20 the meat or meat product is prohibited by board rule;

21 (6) it consists in whole or in part of a
22 filthy, putrid or decomposed substance or is for any other
23 reason unsound, unhealthful, unwholesome or otherwise unfit for
24 human food;

25 (7) it has been prepared, packed or held under

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1 unsanitary conditions whereby it may have become contaminated
2 with filth or rendered injurious to health;

3 (8) it is, in whole or in part, the product of
4 an animal, including poultry, that has died otherwise than by
5 slaughter;

6 (9) its container is composed, in whole or in
7 part, of a poisonous or deleterious substance that may render
8 the contents injurious to health;

9 (10) it has been intentionally subjected to
10 radiation, unless the use of the radiation was in conformity
11 with a regulation or exemption in effect pursuant to the
12 Federal Food, Drug, and Cosmetic Act; or

13 (11) a valuable constituent has been, in whole
14 or in part, omitted or abstracted; a substance has been
15 substituted, wholly or in part; damage or inferiority has been
16 concealed; or a substance has been added, mixed or packed to
17 increase its bulk or weight; to reduce its quality or strength;
18 or to make it appear better or of greater value.

19 B. Meat or a meat product is misbranded:

20 (1) if the labeling is false or misleading;

21 (2) if it is offered for sale under the name
22 of another food;

23 (3) if it is an imitation of another food,
24 unless its label bears, in type of uniform size and prominence,
25 the word "imitation" and immediately thereafter, the name of

1 the food being imitated;

2 (4) if its container is made, formed or filled
3 so as to be misleading;

4 (5) unless it bears a label showing:

5 (a) the name and place of business of
6 the manufacturer, packer or distributor; and

7 (b) an accurate statement of the
8 quantity of the product in terms of weight, measure or
9 numerical count;

10 (6) if a word, statement or other information
11 required by or under the Meat Inspection Act to appear on the
12 label or other labeling is not prominently placed on the
13 labeling with such conspicuousness, as compared with other
14 words, statements, designs or devices on the labeling, or is
15 not stated in such terms as to render it likely to be read and
16 understood by the ordinary individual under customary
17 conditions of purchase and use;

18 (7) if it purports to be or is represented as
19 a food for which a definition and standard of identity or
20 composition has been prescribed by board rule, unless:

21 (a) it conforms to the definition and
22 standard; and

23 (b) its label bears the name of the food
24 specified in the definition and standard and, if required by
25 rule, the common names of optional ingredients, other than

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1 spices, flavoring and coloring, present in the food;

2 (8) if it purports to be or is represented as
3 a food for which a standard of fill of container has been
4 prescribed by board rule, and it falls below that standard,
5 unless the label bears in a manner and form as the rules
6 specify, a statement that it falls below the standard;

7 (9) if it is not subject to the provisions of
8 Paragraph (7) of this subsection and the label does not bear:

9 (a) the common name of the food; and

10 (b) in case it is fabricated from two or
11 more ingredients, the common name of each ingredient; except
12 that spices, flavorings and colorings may, if allowed by rule,
13 be designated as spices, flavorings and colorings without
14 naming each; provided that, to the extent that compliance with
15 these requirements is impracticable or results in deception or
16 unfair competition, exemptions shall be established by rules
17 promulgated by the board;

18 (10) if it purports to be or is represented
19 for special dietary uses, unless its label bears information
20 concerning its vitamin, mineral and other dietary properties,
21 as the board, after consultation with the United States
22 secretary of agriculture, determines and by rule prescribes as
23 necessary to fully inform purchasers as to its value for those
24 uses;

25 (11) if it bears or contains an artificial

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1 flavoring, artificial coloring or chemical preservative, unless
2 its labeling states that fact; provided that, to the extent
3 that compliance with these requirements is impracticable,
4 exemptions shall be established by rules promulgated by the
5 board; or

6 (12) if it fails to bear, directly on the meat
7 or meat product and on its containers, as required by rule, the
8 official inspection stamp and establishment number of the
9 establishment where the product was prepared and other
10 information as the board may require by rule to ensure that the
11 meat or meat product does not have false or misleading labeling
12 and that the public is informed of the manner of handling
13 required to maintain the meat or meat product in a wholesome
14 condition.

15 SECTION 11. [NEW MATERIAL] PROHIBITED ACTS--PENALTY.--

16 A. Except as otherwise provided by the Meat
17 Inspection Act, it is a:

18 (1) misdemeanor for a person to:

19 (a) slaughter livestock or poultry or
20 prepare livestock products or poultry products for human
21 consumption in violation of the provisions of the Meat
22 Inspection Act;

23 (b) sell or transport adulterated,
24 misbranded, condemned or uninspected meat;

25 (c) falsely represent that meat or a

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1 meat product has been inspected and passed or is exempted under
2 the Meat Inspection Act or by board rule;

3 (d) knowingly make a false statement in
4 a certificate required by board rule;

5 (e) sell or transport slaughtered
6 poultry from which the blood, feathers, feet, head or viscera,
7 other than giblets, have not been removed;

8 (f) fail to keep records required by the
9 Meat Inspection Act;

10 (g) forge an official device, mark or
11 certificate;

12 (h) use, alter, deface, detach or
13 destroy an official device, mark or certificate without
14 authorization;

15 (i) fail to use or fail to detach,
16 deface or destroy an official device, mark or certificate
17 contrary to board rules;

18 (j) knowingly possess a counterfeit
19 certificate, device or label or the carcass or parts of the
20 carcass of an animal bearing a counterfeit or improperly
21 altered official mark; or

22 (k) buy, sell or transport livestock
23 products or poultry products not intended for human food unless
24 the products are naturally inedible by humans or are denatured
25 or identified as required by board rule; and

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1 (2) fourth degree felony for a person to:
2 (a) engage in the business of buying,
3 selling or transporting dead, dying, disabled or diseased
4 animals or parts of the carcasses of animals that died
5 otherwise than by slaughter or buy, sell or transport dead,
6 dying, disabled or diseased livestock or poultry or the
7 products of livestock or poultry that died otherwise than by
8 slaughter unless in accordance with rules adopted by the board
9 to ensure that the animals or the unwholesome parts or products
10 of the animals are prevented from being used for human food
11 purposes; or

12 (b) engage in unfair trade practices,
13 inaccurate or deceptive advertising, bait and switch selling or
14 product misrepresentation or knowingly engage in price
15 misrepresentation of meat.

16 B. A person who violates a provision of Paragraph
17 (1) of Subsection A of this section is guilty of a misdemeanor
18 and shall be sentenced in accordance with the provisions of
19 Section 31-19-1 NMSA 1978.

20 C. A person who violates a provision of Paragraph
21 (2) of Subsection A of this section is guilty of a fourth
22 degree felony and shall be sentenced in accordance with the
23 provisions of Section 31-18-15 NMSA 1978.

24 SECTION 12. [NEW MATERIAL] EXEMPTIONS.--The following
25 persons are exempt from the provisions and penalties of the
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1 Meat Inspection Act:

2 A. a person who slaughters livestock or poultry for
3 personal or household use or consumption;

4 B. a person who prepares or processes livestock
5 products or poultry products for personal or household use or
6 consumption; and

7 C. a person who transports dead, dying, disabled or
8 diseased animals or poultry for the purpose of treatment,
9 burial or disposal in a manner that would prevent the carcasses
10 from being used as human food.

11 SECTION 13. [NEW MATERIAL] INTERFERENCE WITH BOARD
12 OFFICIALS AND PERSONNEL.--A person who forcibly assaults,
13 resists, opposes, impedes, harasses or intimidates a person
14 engaged in or on account of the performance of official duties
15 under the Meat Inspection Act is guilty of a misdemeanor and
16 shall be sentenced in accordance with the provisions of Section
17 31-19-1 NMSA 1978.

18 SECTION 14. [NEW MATERIAL] COOPERATION WITH THE
19 DEPARTMENT OF HEALTH, THE DEPARTMENT OF ENVIRONMENT AND OTHER
20 PUBLIC HEALTH AUTHORITIES.--

21 A. The board and the inspection director shall
22 request advice from and consult with the appropriate employees
23 of the department of health, the department of environment and
24 state laboratories on matters relating to potability of water,
25 sewerage systems and other sanitary conditions of slaughtering

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1 and meat processing establishments that might endanger public
2 health.

3 B. An inspector or the inspection director shall
4 advise the department of health and the department of
5 environment when, in the inspector's or inspection director's
6 opinion, an official establishment fails to meet the minimum
7 requirements of the departments. The department of health and
8 the department of environment may send officers to make
9 inspections of the premises. If a department of health or
10 department of environment inspector confirms that the official
11 establishment fails to meet the minimum requirements of the
12 department of health or the department of environment, the
13 board shall notify the official establishment that the grant
14 for state meat inspection services or assigned establishment
15 number is suspended.

16 SECTION 15. [NEW MATERIAL] SUSPENSION OR REVOCATION OF
17 INSPECTION SERVICES OR ESTABLISHMENT NUMBER--HEARING--APPEAL.--

18 A. The board may suspend or revoke state meat
19 inspection services or an establishment number for violation of
20 or noncompliance with:

- 21 (1) a provision of the Meat Inspection Act;
- 22 (2) a rule issued pursuant to the Meat
23 Inspection Act; or
- 24 (3) minimum requirements established by the
25 department of health or the department of environment for

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1 sanitary conditions of slaughtering and meat processing
2 establishments.

3 B. The board may suspend or revoke state meat
4 inspection services or an establishment number only after a
5 hearing before the board upon reasonable notice. The board
6 shall provide notice to the official establishment by service
7 of the complaint by certified mail, return receipt requested.

8 C. A decision of the board is final in a matter
9 relating to renewal, suspension or revocation of state meat
10 inspection services or establishment numbers unless the person
11 aggrieved appeals to the district court pursuant to the
12 provisions of Section 39-3-1.1 NMSA 1978.

13 SECTION 16. [NEW MATERIAL] POWER TO ENJOIN VIOLATIONS OF
14 THE MEAT INSPECTION ACT.--In addition to other remedies
15 provided in the Meat Inspection Act, the board may apply to the
16 district court for a temporary or permanent injunction
17 restraining a person from violating a provision of the Meat
18 Inspection Act irrespective of whether there exists an adequate
19 remedy at law.

20 SECTION 17. [NEW MATERIAL] APPLICATION OF FEDERAL LAWS.--
21 The provisions of the Meat Inspection Act apply to persons,
22 establishments, animals, meat and meat products regulated under
23 the Federal Meat Inspection Act, the federal Poultry Products
24 Inspection Act and the federal Humane Methods of Slaughter Act
25 of 1978 and only to the extent provided for in those acts.

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1 SECTION 18. ~~[NEW MATERIAL]~~ NOTIFICATION.--An official
2 establishment subject to inspection under the Meat Inspection
3 Act that has knowledge, or has reason to have knowledge, that
4 an adulterated or misbranded meat or meat product received by
5 or originating from the establishment has entered into commerce
6 shall promptly notify the inspection director with regard to
7 the type, amount, origin and destination of the meat or meat
8 product.

9 SECTION 19. ~~[NEW MATERIAL]~~ HUMANE METHODS OF SLAUGHTER--
10 RELIGIOUS EXEMPTIONS.--

11 A. No method of slaughtering or handling in
12 connection with slaughtering shall be deemed to comply with the
13 public policy of the Meat Inspection Act unless it is humane.
14 The following two methods of slaughtering and handling are
15 humane:

16 (1) in the case of cattle, calves, sheep,
17 swine and other livestock, all animals are rendered insensible
18 to pain by a single blow or gunshot or electrical, chemical or
19 other means that is rapid and effective before being shackled,
20 hoisted, thrown, cast or cut; or

21 (2) by ritual slaughter.

22 B. Nothing in the Meat Inspection Act shall be
23 construed to prohibit, abridge or hinder the religious freedom
24 of an individual or group. To protect freedom of religion,
25 ritual slaughter and the handling or other preparation of

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1 livestock for ritual slaughter are exempted from the provisions
2 of the Meat Inspection Act.

3 C. For the purposes of this section, "ritual
4 slaughter" means slaughtering in accordance with the ritual
5 requirements of a religious faith whereby the animal suffers
6 loss of consciousness by anemia of the brain caused by the
7 simultaneous and instantaneous severance of the carotid
8 arteries with a sharp instrument and handling in connection
9 with the slaughtering.

10 SECTION 20. EFFECTIVE DATE.--The effective date of the
11 provisions of this act is July 1, 2024.