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**SENATE BILL 5045**

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**State of Washington**

**67th Legislature**

**2021 Regular Session**

**By** Senators Warnick, Lovelett, Robinson, Rolfes, Schoesler, Short, and Van De Wege

Prefiled 12/30/20. Read first time 01/11/21. Referred to Committee on Agriculture, Water, Natural Resources & Parks.

1 AN ACT Relating to establishing a state meat and poultry  
2 inspection program; amending RCW 16.50.130; and adding a new section  
3 to chapter 16.50 RCW.

4 BE IT ENACTED BY THE LEGISLATURE OF THE STATE OF WASHINGTON:

5 NEW SECTION. **Sec. 1.** A new section is added to chapter 16.50  
6 RCW to read as follows:

7 (1)(a) It is the purpose of this section to provide a meat and  
8 poultry inspection program in the state at least equal to the  
9 programs imposed under the: (i) Federal meat inspection act, 21  
10 U.S.C. Sec. 601 et seq.; (ii) poultry products inspection act, 21  
11 U.S.C. Sec. 451 et seq.; and (iii) humane slaughter act, 7 U.S.C.  
12 Sec. 1901 et seq.

13 (b) The director may administer and enforce this section to  
14 accomplish the purpose described in (a) of this subsection only if  
15 the department has full federal approval for the program.

16 (2)(a) The department may enter into a cooperative agreement with  
17 the United States department of agriculture in order to operate a  
18 meat and poultry inspection program that is at least equal to  
19 requirements imposed under the federal meat inspection act, 21 U.S.C.  
20 Sec. 601 et seq., the poultry products inspection act, 21 U.S.C. Sec.  
21 451 et seq., and the humane slaughter act, 7 U.S.C. Sec. 1901 et seq.

1 (b) The department may enter into a cooperative interstate  
2 shipping program agreement with the United States department of  
3 agriculture in order to allow establishments licensed under this  
4 program under specific criteria to ship products in interstate  
5 commerce.

6 (3)(a) The director may adopt rules to establish a meat and  
7 poultry inspection program and an interstate shipping program.

8 (b) The director may license establishments operating under  
9 either program of state inspection and may establish license  
10 requirements and license fee schedules for establishments operating  
11 under either program of state inspection.

12 (4) Under the meat and poultry inspection program adopted  
13 pursuant to the cooperative agreement, the department shall:

14 (a) Require antemortem and postmortem inspections, quarantine,  
15 segregation, and reinspections by inspectors appointed for those  
16 purposes with respect to the slaughter of animals and the preparation  
17 of meat and poultry products at establishments licensed under this  
18 program;

19 (b)(i) Require that animals be identified for inspection purposes  
20 and meat or poultry products, or their containers, be marked or  
21 labeled as: (A) "Washington inspected and passed" if, upon  
22 inspection, the products are found to be unadulterated; and (B)  
23 "Washington inspected and condemned" if, upon inspection, the  
24 products are found to be adulterated.

25 (ii) Condemned animal carcasses or products, which otherwise  
26 would be used for human consumption, must be destroyed under the  
27 supervision of an inspector;

28 (c) Prohibit or limit meat products, poultry products, or other  
29 materials not prepared under inspection procedures adopted by rule,  
30 from being brought into establishments licensed under this program;

31 (d) Require that labels and containers for meat and poultry  
32 products bear all information required by rules adopted by the  
33 department if the product leaves the official establishment and be  
34 approved before sale or transportation;

35 (e) Require inspections that prescribe sanitary standards and  
36 refuse to provide inspection service if the sanitary conditions allow  
37 adulteration of any meat or poultry product; and

38 (f) Require that any person operating an establishment licensed  
39 under this program keep accurate records disclosing all pertinent  
40 business transactions, allow inspection of the business premises at

1 reasonable times and examination of inventory, records, and  
2 facilities, and allow samples to be taken.

3 (5) (a) To prevent the inhumane slaughtering of animals,  
4 inspectors must be appointed to examine and inspect methods of  
5 handling and slaughtering animals.

6 (b) Inspection of slaughtering establishments may be refused or  
7 temporarily suspended if animals have been slaughtered or handled by  
8 any method not in accordance with the humane methods of slaughter  
9 act, 7 U.S.C. Sec. 1901 et seq.

10 (6) (a) The department shall require an animal showing symptoms of  
11 disease during antemortem inspection, performed by an inspector  
12 appointed for that purpose, to be set apart and slaughtered  
13 separately from other livestock and poultry.

14 (b) When slaughtered, the carcasses of livestock and poultry are  
15 subject to careful examination and inspection in accordance with  
16 rules adopted by the director.

17 **Sec. 2.** RCW 16.50.130 and 2011 c 336 s 423 are each amended to  
18 read as follows:

19 The director shall administer the provisions of this chapter.  
20 (~~He or she~~) The director shall adopt and may from time to time  
21 revise rules which shall conform substantially to the rules and  
22 regulations promulgated by the secretary of agriculture of the United  
23 States pursuant to the (~~federal humane slaughter act of 1958, Public~~  
24 ~~Law 85-765, 72 Stat. 862~~): (1) Federal meat inspection act, 21  
25 U.S.C. Sec. 601 et seq.; (2) poultry products inspection act, 21  
26 U.S.C. Sec. 451 et seq.; and (3) humane slaughter act, 7 U.S.C. Sec.  
27 1901 et seq., and any amendments thereto. Such rules shall be adopted  
28 pursuant to the provisions of chapter 34.05 RCW as enacted or  
29 hereafter amended concerning the adoption of rules.

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