

---

**SUBSTITUTE SENATE BILL 6382**

---

**State of Washington**

**66th Legislature**

**2020 Regular Session**

**By** Senate Agriculture, Water, Natural Resources & Parks (originally sponsored by Senators Ericksen and Takko)

READ FIRST TIME 01/31/20.

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

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 shall administer and enforce this section to  
14 accomplish the purpose described in (a) of this subsection.

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

8 (a) Require antemortem and postmortem inspections, quarantine,  
9 segregation, and reinspections by inspectors appointed for those  
10 purposes with respect to the slaughter of animals and the preparation  
11 of meat and poultry products at establishments licensed under this  
12 program;

13 (b) Require that animals be identified for inspection purposes  
14 and meat or poultry products, or their containers, be marked or  
15 labeled as: (i) "Washington inspected and passed" if, upon  
16 inspection, the products are found to be unadulterated; and (ii)  
17 "Washington inspected and condemned" if, upon inspection, the  
18 products are found to be adulterated. Condemned animal carcasses or  
19 products, which otherwise would be used for human consumption, must  
20 be destroyed under the supervision of an inspector;

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

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

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

31 (f) Require that any person operating an establishment licensed  
32 under this program keep accurate records disclosing all pertinent  
33 business transactions, allow inspection of the business premises at  
34 reasonable times and examination of inventory, records, and  
35 facilities, and allow samples to be taken.

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

39 (b) Inspection of slaughtering establishments may be refused or  
40 temporarily suspended if animals have been slaughtered or handled by

1 any method not in accordance with the humane methods of slaughter act  
2 of 1978, P.L. 95-445.

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

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

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

12 The director shall administer the provisions of this chapter. He  
13 or she shall adopt and may from time to time revise rules which shall  
14 conform substantially to the rules and regulations promulgated by the  
15 secretary of agriculture of the United States pursuant to the  
16 (~~federal humane slaughter act of 1958, Public Law 85-765, 72 Stat.~~  
17 ~~862~~) (1) federal meat inspection act, 21 U.S.C. Sec. 601 et seq.,  
18 (2) poultry products inspection act, 21 U.S.C. Sec. 451 et seq., and  
19 (3) humane slaughter act, 7 U.S.C. Sec. 1901 et seq., and any  
20 amendments thereto. Such rules shall be adopted pursuant to the  
21 provisions of chapter 34.05 RCW as enacted or hereafter amended  
22 concerning the adoption of rules.

23 NEW SECTION. **Sec. 3.** If specific funding for the purposes of  
24 this act, referencing this act by bill or chapter number, is not  
25 provided by June 30, 2020, in the omnibus appropriations act, this  
26 act is null and void.

--- END ---