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**SENATE BILL 6382**

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**State of Washington**

**66th Legislature**

**2020 Regular Session**

**By** Senators Ericksen and Takko

Read first time 01/15/20. Referred to Committee on Agriculture, Water, Natural Resources & Parks.

1 AN ACT Relating to state-inspected commercial custom meat  
2 facilities; amending RCW 16.49.005, 16.49.015, 16.49.045, 16.49.095,  
3 and 16.49.125; adding new sections to chapter 16.49 RCW; and creating  
4 a new section.

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

6 **Sec. 1.** RCW 16.49.005 and 2000 c 99 s 1 are each amended to read  
7 as follows:

8 This chapter is intended to safeguard the household user of  
9 uninspected and inspected meat products from possible harm due to  
10 adulterated, misbranded, or unfit meat or meat products, or meat or  
11 meat products that have been prepared under insanitary conditions.  
12 Furthermore, the legislature intends to allow for state-inspected  
13 meat prepared at state-inspected commercial custom meat facilities to  
14 be sold in intrastate commerce subject to a state inspection program  
15 that safeguards consumers from possible harm.

16 **Sec. 2.** RCW 16.49.015 and 2000 c 99 s 2 are each amended to read  
17 as follows:

18 ~~((For the purposes of this chapter:))~~ The definitions in this  
19 section apply throughout this chapter unless the context clearly  
20 requires otherwise.

1 (1) "Department" means the department of agriculture of the state  
2 of Washington.

3 (2) "Director" means the director of the department or the  
4 director's designee.

5 (3) "Custom farm slaughterer" means a person licensed to  
6 slaughter meat food animals for the owner of the animal through the  
7 use of a mobile unit.

8 (4) "Custom slaughtering establishment" means the facility  
9 operated by a person licensed to slaughter meat food animals for the  
10 owner of the animal at a fixed location.

11 (5) "Custom meat facility" means the facility operated by a  
12 person licensed to prepare uninspected meat for the owner of the  
13 uninspected meat. (~~Operators of custom meat facilities may also sell  
14 prepackaged inspected meat to any person. This chapter does not  
15 prohibit the operator of a custom meat facility from being licensed  
16 to prepare at the facility and sell inspected meat to any person.~~)

17 (6) "Inspected meat" means the carcasses or carcass parts of meat  
18 food animals which have been slaughtered and inspected at  
19 establishments subject to inspection under ((a)) the federal meat  
20 inspection act.

21 (7) "Uninspected meat" means the carcasses or carcass parts of  
22 meat food animals that have been slaughtered by the owner of the  
23 animals, by a custom farm slaughterer, at a custom meat facility, or  
24 at a custom slaughtering establishment.

25 (8) "Household user" means the ultimate consumer, members of the  
26 consumer's household, and his or her nonpaying guests and employees.

27 (9) "Person" means any individual, partnership, association, and  
28 corporation.

29 (10) "Meat food animal" means cattle, swine, sheep, or goats.

30 (11) "Meat food bird" means a ratite, such as an ostrich, emu, or  
31 rhea.

32 (~~(12) ("Official establishment" means an establishment operated  
33 for the purpose of slaughtering meat food animals for sale or use as  
34 human food in compliance with the federal meat inspection act.~~

35 ~~(13))~~ "Prepared" means smoked, salted, rendered, boned, cut up,  
36 or otherwise processed.

37 (13) "State-inspected commercial custom meat facility" means a  
38 facility operated by a person licensed to prepare state-inspected  
39 meat, which may be sold, bartered, or given, to consumers in

1 intrastate commerce, subject to the state inspection requirements for  
2 state-inspected meat established in this chapter.

3 (14) "State-inspected meat" means meat prepared at a state-  
4 inspected commercial custom meat facility.

5 NEW SECTION. Sec. 3. A new section is added to chapter 16.49  
6 RCW to read as follows:

7 (1) It is unlawful for any person to operate a state-inspected  
8 commercial custom meat facility without first obtaining a license  
9 from the director. Separate licenses are required for each state-  
10 inspected commercial custom meat facility.

11 (2) Application for a license must be made on a form prescribed  
12 by the director and accompanied by a twenty-five dollar license fee.  
13 The application must include:

14 (a) The full name and address of the applicant, including the  
15 full name and address of each partner or officer if the applicant is  
16 a partnership or corporation;

17 (b) The address of the physical location of each facility to be  
18 licensed;

19 (c) The name and address of a resident of Washington authorized  
20 to accept legal notices for the applicant; and

21 (d) Any other pertinent information prescribed by the director.

22 (3) Initial issuance of a license requires a prelicense  
23 inspection by the director for compliance with this chapter and rules  
24 adopted under this chapter. A license may only be issued after an  
25 applicant is found to be in substantial compliance with this chapter  
26 and rules adopted under this chapter.

27 (4) Licenses issued under this chapter expire June 30th of each  
28 year.

29 (5) If an application for renewal of a license and the license  
30 fee are not received by June 30th, the applicant must pay an  
31 additional fee of twenty-five dollars before the renewal license is  
32 issued.

33 (6) Licenses issued under this chapter are not transferable.

34 NEW SECTION. Sec. 4. A new section is added to chapter 16.49  
35 RCW to read as follows:

36 The department shall inspect state-inspected commercial custom  
37 meat facilities. The purpose of the state inspection authorized under  
38 this section is to allow for the selling, bartering, or giving of

1 state-inspected meat in intrastate commerce while safeguarding  
2 consumers from possible harm. The requirements for state inspections  
3 must be similar to the standards that apply to custom meat facilities  
4 and custom slaughtering establishments, but appropriately tailored to  
5 provide for the safe selling, bartering, or giving of state-inspected  
6 meat in intrastate commerce, and must be at least equal to the  
7 requirements for the safety of consumers under the federal meat  
8 inspection act. However, any rules adopted by the department that  
9 apply to state-inspected commercial custom meat facilities must be  
10 limited to requirements for licensing, recordkeeping, inspections,  
11 animal identification, equipment, sanitation, preparation, handling,  
12 storing, packing, or labeling.

13 NEW SECTION. **Sec. 5.** A new section is added to chapter 16.49  
14 RCW to read as follows:

15 Operators of custom meat facilities and state-inspected  
16 commercial custom meat facilities may sell prepackaged inspected meat  
17 to any person. This chapter does not prohibit the operator of a  
18 custom meat facility or state-inspected commercial custom meat  
19 facility from being licensed to prepare at the facility and sell  
20 inspected meat to any person.

21 **Sec. 6.** RCW 16.49.045 and 2000 c 99 s 5 are each amended to read  
22 as follows:

23 To determine compliance with this chapter and the rules adopted  
24 under this chapter, the director may inspect the mobile unit of any  
25 custom farm slaughterer and the premises of any custom slaughtering  
26 establishment ~~((or)),~~ custom meat facility, or state-inspected  
27 commercial custom meat facility, at any reasonable time.

28 **Sec. 7.** RCW 16.49.095 and 2018 c 236 s 710 are each amended to  
29 read as follows:

30 (1) The director may deny, suspend, or revoke any license  
31 required under this chapter if the director determines that an  
32 applicant or licensee has committed any of the following acts:

33 (a) Refused, neglected, or failed to comply with the provisions  
34 of this chapter, the rules adopted under this chapter, or any lawful  
35 order of the director;

1 (b) Refused, neglected, or failed to keep and maintain records  
2 required under this chapter or rules adopted under this chapter, or  
3 to make the records available to the director on request;

4 (c) Refused the director access to any facilities or parts of the  
5 facilities for the purpose of carrying out the provisions of this  
6 chapter or rules adopted under this chapter; or

7 (d) Refused, neglected, or failed to comply with any provisions  
8 of chapter 15.130 RCW or rules adopted under that chapter.

9 (2) Upon receipt of notice by the director to deny, suspend, or  
10 revoke a license, a person may request a hearing under chapter 34.05  
11 RCW.

12 **Sec. 8.** RCW 16.49.125 and 2000 c 99 s 13 are each amended to  
13 read as follows:

14 The provisions of this chapter relating to the sale of inspected  
15 meat in custom meat facilities and state-inspected commercial custom  
16 meat facilities do not supersede or restrict the authority of any  
17 county (~~or any~~), city, code city, or town to adopt ordinances that  
18 are more restrictive for the handling and sale of inspected meat than  
19 those provided in this chapter.

20 NEW SECTION. **Sec. 9.** If specific funding for the purposes of  
21 this act, referencing this act by bill or chapter number, is not  
22 provided by June 30, 2020, in the omnibus appropriations act or  
23 supplemental omnibus appropriations act, this act is null and void.

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