

MAINE STATE LEGISLATURE

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N I N E T Y - E I G H T H L E G I S L A T U R E

Legislative Document

No. 1516

H. P. 1061

House of Representatives, April 23, 1957.

Reported by Minority from Committee on Agriculture and printed under joint rules No. 10.

Presented by Mr. Lane of Waterville.

HARVEY R. PEASE, Clerk.

STATE OF MAINE

IN THE YEAR OF OUR LORD NINETEEN HUNDRED
FIFTY-SEVEN

AN ACT Relating to Inspection of Slaughterhouses.

Be it enacted by the People of the State of Maine, as follows:

Sec. 1. R. S., c. 32, §§ 251-A - 251-B, additional. Chapter 32 of the Revised Statutes, as amended, is hereby further amended by adding thereto 2 new sections, to be numbered 251-A and 251-B, to read as follows:

'Sec. 251-A. Slaughterhouse inspection. The Commissioner of Agriculture shall examine and inspect all cattle, sheep, swine and goats, or other livestock, if the meat and meat food products thereof are to be used or sold for human food, before they enter any slaughterhouse; and all cattle, sheep, swine and goats, or other livestock found on such inspection to show symptoms of disease shall be set apart and slaughtered separately from all other cattle, sheep, swine or goats, or other livestock. When so slaughtered the carcasses of such cattle, sheep, swine or goats, or other livestock shall be subjected to a careful examination and inspection. The Commissioner shall also make a post-mortem examination and inspection of the carcasses and parts thereof of all cattle, sheep, swine and goats, or other livestock, to be prepared for human food at any slaughterhouse, and the carcasses and parts thereof of all such animals found to be sound, healthful, wholesome and fit for human food shall be marked, stamped, tagged or labeled "inspected and passed." Inspectors shall mark, stamp, tag or label "inspected and condemned" all carcasses and parts thereof of animals found to be unsound, unhealthful, unwholesome or otherwise unfit for human food; and all carcasses and parts thereof thus inspected and condemned shall be destroyed for food purposes by such establishment in the presence of the Commissioner or of an inspector.

The Department of Agriculture is empowered for the purpose of providing the ante-mortem and post-mortem examinations and inspections and enforcing sanitary and other regulations governing the operation of slaughterhouses to divide the State into meat inspection districts, designate killing days for each establishment where deemed advisable, to employ such veterinarians and other inspectors as it deems necessary, and to establish and collect such fees from such slaughtering establishments as may be necessary to help defray the salaries and expenses incident to the operation and maintenance of such inspection service.

The supervision of the meat inspection service of the Department shall be under the immediate direction of a competent, graduate, licensed veterinarian or trained technician experienced in meat inspection employed by the Department and the inspectors employed in the slaughterhouses shall be qualified, graduate, licensed veterinarians or competent lay inspectors working under the supervision of a graduate, licensed veterinarian. The Department shall have authority to adopt the necessary sanitary and meat inspection rules and regulations, including requirements for construction, equipment and facilities, for operating, to put into effect said state meat inspection service. Said rules and regulations are to be predicated upon and made in conformity, insofar as is practicable, with the United States Meat Inspection Branch meat inspection rules and regulations which shall govern the method and procedure of meat inspection in the slaughterhouses operating under state meat inspection service.

Meat and meat food products from slaughterhouses in which meat inspection service is maintained and which bears the official meat inspection stamp "Maine inspected and passed" of the Department may be sold in any part of the State, subject however to the sanitary requirements of municipalities with respect to cleanliness and wholesomeness of the meat and meat food products in handling and transporting after they leave the slaughtering establishment.

Nothing in this section shall impair or abridge the power of any county or municipality to regulate the killing, processing, handling, storage, distribution and sale of meat food animals and meat food products made from such animals nor their authority to make such ante-mortem and post-mortem inspections; provided, the minimum requirements under this section and under the regulations of the Department are observed. Where such inspection service is provided by any county or municipality, the Department will accept the finding of such inspection service in lieu of making a routine inspection, except for the purpose of evaluating the facilities and efficiency of such inspection program.

The Department may enter into agreements with persons, firms, corporations, counties or municipalities to pay any or all of the expenses of supervising inspections, conducting inspections and employing competent, graduate, licensed veterinary inspectors or trained technicians. No licensee shall be required to pay the State for meat inspection in excess of \$1 per head for beef, 50c per head for veal, 50c per head for pork, and 50c per head for sheep.

The provisions of this section shall not apply to any bona fide farmer who butchers, or has butchered for him, animals not for retail sale.

Sec. 251-B. Construction of slaughterhouses. All slaughterhouses shall be constructed of substantial material. In order to promote good sanitation the

floors, walls and ceilings in the various work rooms shall be constructed of material that can be readily kept clean. Floors requiring drainage shall be constructed of impervious material such as dense concrete or vitrified floor brick of good quality laid on a concrete base. All walls and ceiling surfaces in work rooms shall be constructed of glazed brick, glazed tile or smooth steel trowelled Portland cement plaster, or non-absorbable material which can be brushed and washed clean.

Lighting facilities shall be adequate, both natural and artificial, for all rooms and compartments. General lighting shall be at least 20 candle power for working rooms and 50 candle power at inspection points. Ventilating equipment shall be sufficient to insure satisfactory and regular exchange of air. Window space shall be sufficient to insure proper lighting in all rooms and compartments.

Water must be ample, fit for drinking and distributed through the plant under a minimum pressure of 60 pounds and in quantities sufficient for all operating needs. Water supply shall be submitted to the Department of Health and Welfare for analysis every 6 months, or more frequently if required. Both hot, at least 180° F. at hose outlet, and cold water, hand-washing lavatories, sterilizers of sufficient size to properly care for all equipment, washing facilities and inspector tables shall be provided. Every establishment shall make known to the inspector and, whenever required, shall make opportunity for inspection of the source of its water supply and sewage disposal.

Adequate heat shall be provided for all non-refrigerated rooms.

All parts of the floor area where wet operations are conducted shall be drained to a trap. A slope of approximately $\frac{1}{4}$ inch per foot to the drainage inlet is required.

Construction size will be determined from the standpoint of volume of slaughtering and processing anticipated. The minimum size shall be 16 feet by 16 feet for slaughter room for a one-man operation. Drip room and cooler room shall be at least 7 feet wide and of sufficient length so that at least 12 inches of air space is provided between each carcass or part of carcass. The rail shall be at least 30 inches from the wall, and if more than one rail, they shall be at least 2 feet apart. Beef dressing rail shall be a minimum of 11 feet above floor. Beef header rail shall be 12 feet above floor.

Drip room shall be held at 45° F. Fresh-killed animals shall be retained in the drip room for at least 12 hours. Cooler room shall be kept at 33° to 40° F. continually. Enclosed trucks shall be provided for delivery of all meat.'

Sec. 2. Effective date. The provisions of this act shall become effective July 1, 1958.