# MAINE STATE LEGISLATURE

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## NINETY-NINTH LEGISLATURE

### Legislative Document

No. 979

H. P. 636 House of Representatives, February 26, 1959 Referred to the Committee on Agriculture. Sent up for concurrence and ordered printed.

HARVEY R. PEASE, Clerk

Presented by Mr. Caswell of New Sharon.

#### STATE OF MAINE

# IN THE YEAR OF OUR LORD NINETEEN HUNDRED FIFTY-NINE

#### AN ACT Revising Laws Relating to Slaughterhouses.

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

Sec. 1. R. S., c. 32, § 248, amended. Section 248 of chapter 32 of the Revised Statutes, as amended by section 1 of chapter 107 of the public laws of 1955, is further amended to read as follows:

'Sec. 248. Licenses for slaughterhouses and meat processing plants; carcasses stamped. No person, firm, partnership, corporation, association or society shall operate a slaughterhouse or meat processing plant within the State of Maine unless such person, firm, partnership, corporation, association or society be licensed by the commissioner of Agriculture. A license shall not be required of any farmer or other person who raises and slaughters his own domestic animals on his farm or premises for consumption or sale as human food this being incidental to his general livelihood by himself or his family; nor of any retail sales establishment; nor the home kitchen operated only by the owner and his immediate family; nor of the farmer or other person who raises and slaughters his own poultry for consumption or sale; nor a custom slaughterhouse, nor a custom meat processing plant. An application for a license, or renewal of license, shall be made each year upon a form prescribed by the commissioner. Such license shall commence upon the first day of August. With the application, there shall be paid to the commissioner a license fee of \$5. Upon receipt of the application for a license, or renewal of same, the commissioner shall issue a license after being satisfied that the applicant has complied with section 251 and the regulations promulgated thereunder. Each such license shall cover a group of buildings or parts thereof, in one location, constituting

a slaughterhouse, meat processing plant, or both; operated by the licensee. Said license shall run for one year from the first day of August in each year, or unless sooner revoked as provided in section 249. The owner of a custom slaughterhouse or custom meat processing plant shall register with the commissioner annually on August 1st on forms supplied by the commissioner signifying intent to operate his establishment in accordance with the definition of custom slaughterhouse or custom meat processing plant as defined in section 250.

All carcasses of meat from animals, except poultry, that are slaughtered in a licensed slaughterhouse in Maine and which are to be used for human consumption shall be stamped with the license number issued by the commissioner to the licensed establishment, type and design of stamp to be approved by the commissioner. The meat shall be stamped on all parts that are to be portioned in wholesale cuts and the edible meat by-products shall be so stamped. The provisions of this paragraph the stamping requirement shall not apply to meat or meat by-products bearing a federal stamp held for custom processing, storage, packaging or freezing for owners of the products which shall not be for sale, and shall be marked with the name and address of the owner. No person, firm, partnership, corporation, association or society shall have in his possession for sale, sell, offer or expose for sale or hold for further processing for subsequent sale any meat or meat by-products, except poultry, which comes from carcasses or parts not bearing approved state or federal marks. All carcasses of meats or parts, except poultry, found in wholesale or retail sales outlets which do not bear the approved state or federal marks may be condemned for sale and destroyed for food purposes.

Any slaughterhouse operator shall call a veterinarian or state inspector to examine any animal or carcass and its parts to determine the wholesomeness and fitness for food whenever the operator notices there is an abnormality which may cause the animal or its carcass to be unacceptable for human food. Any carcass or parts determined to be unfit for human consumption shall be destroyed for human food by the slaughterhouse operator, under the supervision of the examiner of the meat.'

Sec. 2. R. S., c. 32, § 250, amended. Section 250 of chapter 32 of the Revised Statutes, as repealed and replaced by section 2 of chapter 107 of the public laws of 1955, is further amended to read as follows:

'Sec. 250. Definitions. The term "slaughterhouse" shall mean any establishment wherein animals or poultry are slaughtered for human consumption except custom slaughterhouse.

The term "slaughter" shall mean the butchering of animals or poultry for human consumption.

The term "meat processing plant" shall mean any place where meat or meat products are prepared, processed, manufactured, packaged or frozen, for human consumption except custom meat processing plant.

The term "custom slaughterhouse" or "custom meat processing plant" shall mean an establishment in which animals are slaughtered or products processed for owners for consumption by the owner or his family. Carcasses slaughtered

or products processed in such establishments shall not be stamped or sold in trade. Such establishments shall display at all times, a sign in the slaughtering room or processing room, in a conspicuous manner stating in block letters 2 inches high CARCASSES (OR PRODUCTS) PROCESSED HERE NOT LEGAL FOR SALE.'

Sec. 3. R. S., c. 32, § 251, repealed and replaced. Section 251 of chapter 32 of the Revised Statutes, as repealed and replaced by section 3 of chapter 107 of the public laws of 1955, is repealed and the following enacted in place thereof:

'Sec. 251. Inspection; rules. The floors, walls, ceilings, partitions, posts, doors, equipment and other parts of all licensed slaughterhouses or meat processing plants shall be of such materials, construction and finish as will make them susceptible of being readily and thoroughly cleaned. Said establishments shall at all times be maintained and operated in a sanitary manner and in compliance with the Maine Food Law. Meat or meat products shall be prepared, processed, handled, packaged and transported in such manner as to protect them from rapid decomposition, adulteration or contamination.

Licensed slaughterhouses shall be equipped with a refrigerated room of sufficient size for the immediate cooling of freshly slaughtered carcasses. Both hot and cold water, clean and potable, shall be distributed through the plant under adequate pressure and in quantities sufficient for all operating needs, including attached hose connections installed conveniently for cleaning purposes. There shall be an approved type of sink with hot and cold water for washing of equipment. Lavatory and toilet facilities shall be available on the premises and installed in compliance with the rules and regulations of the Maine Department of Health and Welfare.

Meat or meat products for which a definition of standard of quality and identity has been established under this chapter shall be identified when sold or offered for sale with the common or usual name of the product and type or grade, and such other labeling information as is required by the regulations.

Meat or meat products for which a definition of standard of quality and identity has been established under this chapter shall be identified in any advertisement with the common or usual name followed by the type or grade, when applicable.

The commissioner shall promulgate regulations for carrying out the provisions of sections 248 to 254, fix standards of quality and identity for meat and meat products, and by adequate inspection, enforce the provisions of sections 248 to 254.'

Sec. 4. R. S., c. 32, § 254, amended. The first 2 paragraphs of section 254 of chapter 32 of the Revised Statutes are amended to read as follows:

'Any person, firm, partnership, corporation, association or society who shall conduct, operate or manage a slaughterhouse or slaughter animals in a slaughterhouse in this State without the license provided for in section 248, or who shall violate any of the provisions of sections 248 to 254, or neglect or refuse to comply with any of the provisions thereof, or sells, offers for sale, keeps with intent

to sell, transports or gives away any carcass or part thereof, or any meat product for human food that is not sound, healthful, wholesome and fit for human food, shall be punished by a fine of not more than \$100 for the first offense, and not more than \$200 for each subsequent offense.

Any bona fide farmer or other person not operating a slaughterhouse as defined in section 250, who sells, offers for sale, keeps with intent to sell, transports or gives away any careass or part thereof, or any meat product, for human food that is not sound, healthful, wholesome and fit for human food according to the standards provided for in sections 248 to 254 shall be subject to the same penalties as provided for in the above paragraph.'