1969 Senate Bill 394

Date published: November 22, 1969

CHAPTER 227, LAWS OF 1969

AN ACT to amend 97.06 (2), 97.20 (1) (j), (2), (3) (d) and (e), (4) (d) and (g) and (6) (c) and 97.21 (3); to renumber 97.20 (4) (h); to repeal and recreate 97.20 (8); and to create 97.20 (4) (h) of the statutes, relating to inspection of animals, poultry and meat and poultry products.

The people of the state of Wisconsin, represented in senate and assembly, do enact as follows:

SECTION 1. 97.06 (2) of the statutes is amended to read:

97.06 (2) The term "food processing plant" means any place where food is received in a raw or partly processed form for the purpose of canning, extracting, fermenting, distilling, pickling, freezing, drying, smoking, grinding, mixing, stuffing, packing, bottling, or otherwise treating or preserving the same for sale as and for food; but no license under this section shall be required of any person licensed by the department as a bakery, confectionary, soda water bottler, slaughterhouse operator meat or poultry processor, dairy plant or counter freezer as to business covered by such licenses, nor shall such a license be required of retail merchants having a fixed or established place of business in this state if such merchant does not also sell at wholesale any food processed by him. This section does not apply to the operator of an establishment which is inspected under the federal meat or poultry inspection acts.

SECTION 2. 97.20 (1) (j), (2), (3) (d) and (e) and (4) (d) and (g) of the statutes are amended to read:

97.20 (1) (j) "Veterinarian" means a licensed graduate veterinarian of an accredited school of veterinary medicine who is qualified on the basis of training and experience, as determined by the department, to properly perform both ante mortem and post mortem inspections of meat and poultry.

(2) No person shall operate an establishment as defined in sub. (1) (d) without an annual license issued by the department for each such estab-

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lishment. Licenses shall expire on June 30 of each year. No license shall be issued unless the applicant has complied with the requirements of this section. The annual fee is \$100. The fee for the initial license period expiring on June 30 immediately following the effective date of this section shall be computed at one half the annual fee, or \$50. No person shall be required to obtain a license under s. 97.06 or, 97.07, or a license as a processor under 5, 99.10, for operation of any establishment licensed under this section or which is inspected under the federal meat or poultry inspection acts.

(3) (d) This subsection shall not apply to animals and poultry of the owner's own raising slaughtered as a custom service for the owners thereof exclusively for use by him and members of his household and his nonpaying guests and employes, unless department inspection is specifically requested by such owners at establishments where ante mortem and post mortem examinations are required. The rules of the department shall make provisions for the furnishing of such inspection service and for the identification of all animals and poultry custom slaughtered for the owners thereof without department inspection.

(e) The department shall make periodic inspections of construction, operation, facilities, equipment, labeling, sanitation and wholesomeness of meat and poultry products, and meat food products at establishments or any other premises not engaged in slaughtering. Inspection of such products and plant operations shall cover such operations as the cutting and boning of carcasses, curing and smoking of meats, grinding and fabrication and the manufacture of sausage and lard.

(4) (d) The seizure and destruction for human consumption of any animal or poultry Θr , carcasses Θr , parts thereof, or meat food products which have not been inspected or passed, or any food derived therefrom are unwholesome.

(g) Specifications and standards for location, construction, operation, facilities, equipment and sanitation of establishments subject to this section, the same to be substantially the same as those required for slaughterhouses under s. 97.07 for any premises where slaughter or processing is carried on, including custom slaughtering of animals or poultry and custom or retail processing of meat and poultry products.

SECTION 3. 97.20 (4) (h) of the statutes is renumbered 97.20 (4) (i). SECTION 4. 97.20 (4) (h) of the statutes is created to read:

97.20 (4) (h) Conditions of sanitation under which carcasses, parts of carcasses, poultry and meat and poultry products shall be stored, transported or otherwise handled by any person engaged in the business of buying, selling, freezing, storing, transporting or processing such products.

SECTION 5. 97.20 (6) (c) of the statutes is amended to read:

97.20 (6) (c) This section Subsection (2) shall not apply to persons processing meat or poultry products, or meat food products for sale directly to consumers at retail on the premises where such products were processed.

SECTION 6. 97.20 (8) of the statutes is repealed and recreated to read:

97.20 (8) This section shall not apply to owners of poultry with respect to poultry produced on the owner's farm, provided his sales do not exceed 250 turkeys or 1,000 other fowl annually. Persons processing for sale more than 250 turkeys or 1,000 other fowl but less than 5,000 turkeys or 20,000 other fowl shall be fully subject to the provisions of this act relating to sanitation and wholesomeness of product. If the department determines that the protection of consumers from unwholesome poultry products will not be impaired, it may exempt such persons from the provisions of subs. (2) and (3) (a) and (b).

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SECTION 7. 97.21 (3) of the statutes is amended to read:

97.21 (3) As used in this section "animals" means cattle, sheep, goats, swine, horses or other equines and poultry, except in the phrase "animal feed manufacturers".

Approved November 13, 1969.