

TRANSMITTAL OF RULES ADOPTED

FROM: Department of Agriculture  
(Name of Agency)

TO: CODE REVISER  
LEGISLATIVE BLDG. (Southwest Corner, Ground Floor)  
OLYMPIA 98504

The enclosed rules Permanent rules  , being Order No. 1396  
Emergency rules

relating to (Name of rules or description of subject matter)

Regulations for custom slaughterers and handling of custom meat  
food animal carcasses at meat handling establishments.

(ALTERNATIVE A. Use only for adoption of permanent rules)

5127 <sup>①</sup>  
pursuant to Notice No. 5127 <sup>①</sup> filed with the code reviser  
on Feb. 26, 1975 <sup>②</sup> were regularly adopted as permanent rules of  
(date) General Administration  
this agency at Bldg., Olympia on Mar. 21, 1975 and are herewith  
(place) (date)  
filed in the office of the code reviser pursuant to chapter 34.04  
RCW. The effective date of such rules shall be Sept. 3, 1975. <sup>③</sup>

(ALTERNATIVE B. Use only for adoption of emergency rules)

pursuant to its finding in the attached administrative order,  
that the immediate adoption of these rules is necessary for the  
preservation of the public health, safety, or general welfare and  
that observance of the requirements of notice and opportunity to  
present views on the proposed action would be contrary to the  
public interest, were regularly adopted as emergency rules of this  
agency at \_\_\_\_\_ on \_\_\_\_\_ and  
(place) (date)  
are herewith filed in the office of the code reviser pursuant to  
chapter 34.04 RCW.

The undersigned hereby certifies that the requirements of chapter  
34.04 RCW and of the Open Public Meetings Act of 1971, chapter  
42.30 RCW have been fulfilled.

Dated this 21st day of March 1975.

STATE OF WASHINGTON  
**FILED**  
MAR 24 1975  
CODE REVISER'S OFFICE  
DOCKET # 214 FILE # 27

Department of Agriculture  
(AGENCY)  
Stewart Bledsoe  
By Stewart Bledsoe  
Director  
Title

① Notice number as appears on the copy of notice returned to you by  
reviser's office (if proceedings were continued, use no. of last notice)  
② Stamped date as appears on the copy of notice returned to you by  
reviser's office (if proceedings were continued, use date of last notice)  
③ Unless a later date is specified in this order or is prescribed in  
another statute, rules are effective 30 days after filing:  
RCW 34.04.040. Leave this space blank except in such special cases.  
[FORM CR-2: Rev. 9/21/74]

STATE OF WASHINGTON  
DEPARTMENT OF AGRICULTURE  
ORDER NO. 1396  
(Effective September 3, 1975)

NEW            WAC 16-22-001 PROMULGATION. I, Stewart Bledsoe, director of agriculture of the state of Washington, by virtue of the authority vested in me under chapter 16.49A RCW and chapter 34.04, do hereby promulgate the following regulations concerning regulations for custom slaughterers and handling of custom meat food animal carcasses at meat handling establishments.

NEW            WAC 16-22-010 DEFINITIONS. For the purposes of regulations contained in this order the following definitions as they appear in Chapter 16.49A RCW shall apply:

- (1) "Carcass" means all or any parts, including viscera, of a slaughtered animal capable of being used for human food;
- (2) "Custom farm slaughterer" means any person licensed pursuant to the provisions of Chapter 16.49A, the State Meat Inspection Act, and who may under such license engage in the business of slaughtering meat food animals for the owner or owners thereof;
- (3) "Department" means the Department of Agriculture of the State of Washington;
- (4) "Meat" means the carcass, parts of carcass, meat and meat food products derived in whole or in part from meat food animals;
- (5) "Person" means a natural person, individual, firm, partnership, corporation, company, society, and association, and every officer, agent, or employee thereof. This term shall import either the singular or the plural as the case may be;
- (6) "Equipment" means all machinery, fixtures, containers, utensils, vessels, tools, implements, vehicles, or apparatus used by a custom farm slaughterer in the process of slaughtering meat food animals, dressing the carcasses and transporting the inedible parts thereof from the place of slaughter to their destination;
- (7) "Meat food animal" means live cattle, sheep, swine, and goats;
- (8) "Meat handling establishment" means any place of business where uninspected meat is stored, frozen, cut, wrapped, or otherwise prepared;
- (9) "Identifying" means that each half, quarter, and edible part of slaughtered food animal carcasses shall be marked, stamped or tagged in a manner approved by the Director, for the purpose of tracing such part to the person doing the slaughtering;
- (10) "Unwholesome" includes meat products which may be diseased, contaminated, putrid, unsound, unhealthful, or otherwise unfit for human food and meat animals which may be unfit for slaughter for any reason which would make meat products from them unfit for human food.

NEW            WAC 16-22-020 CUSTOM FARM SLAUGHTER EQUIPMENT; SANITARY CONDITIONS; REQUIREMENTS. Each Mobile Custom Slaughtering Establishment shall have:

- (1) A van body completely covering the unit, but which may exclude the driver's cab and the hoist. It is to be made of a material that is non-porous and impervious to moisture. Wood may be used only as internal framing or spacing material between double non-wooden walls. The van body shall be so constructed that it will prevent outside entrance of dust, dirt, and insects. In any type of unit, the construction must be such as to present smooth, durable, easily cleaned surfaces inside and outside.

(a) All vans shall have the joints at the junctions of internal facing surfaces and panels sealed and waterproof. Metal joints shall be smooth and splatter free. If metal is used, only stainless steel, galvanized steel, or aluminum in good condition may be used. Aluminum alloys and fiberglass reenforced resin to be determined depending upon material used. Any insulation used must be of a nonwater absorbent type. Minimum interior dimensions of the van, exclusive of room taken up by tanks and other mounted equipment shall be:

- (i) Height - six (6) feet minimum
- (ii) Length - six (6) feet
- (iii) Width - (when using single center rail for hanging carcasses) - four (4) feet
- (iiii) Width (when using two rails for hanging carcasses) six (6) feet

(2) A hoist of 2,000 pound capacity, capable of lifting a beef carcass to a height which enables the carcass to clear the ground for bleeding and evisceration. This hoist shall extend outward from the truck body. If a beef spreader is included as part of the equipment, it shall be made of metal.

(3) A sterilizing tank constructed of rust resistant metal, large enough to allow complete immersion of knives, cleavers, hooks, and pans used in the slaughter operation. This sterilizing unit must be filled, during all slaughter operations, with potable water maintained at a temperature of at least 180 degrees F. or an approved cold sterilant if sufficient hot water is available for preliminary cleaning of contaminated equipment prior to sterilizing.

(4) A water tank built into the vehicle. It shall be rust resistant metal construction with a minimum capacity of 40 gallons. No slaughtering operation on any animal may be commenced unless at least 20 gallons of water is in supply. Water will be delivered to the outlets at a minimum of forty (40) pounds per square inch pressure. One hose connection from tank and hose with nozzle to be provided for the purpose of washing down slaughtered carcasses. The water system shall be maintained in a sanitary condition and only potable water shall be put into or delivered from it.

(5) Soap and clean toweling will be maintained in an available manner so that hands and equipment may be washed.

(6) An approved decharacterizing agent must be provided for during all processing times.

(7) Clothing clean: Aprons, frock and other outer clothing worn by persons who handle any meat shall be of a material that is readily cleansed and only clean garments shall be worn.

NEW

WAC 16-22-030 CUSTOM FARM SLAUGHTERING ESTABLISHMENT; SANITATION. (1) Hooks, trolleys and spreaders, used in dressing carcasses, shall be of nonrusting metal or galvanized finish. They shall be clean, free from scale or rust and be given a thorough cleaning, sterilizing, drying and light coat of an edible mineral oil after each use. Hand hooks, knives, steels, and scabbards will be clean at all times. They will be washed and sterilized as needed during operations, to minimize contamination.

(2) All tools and equipment shall be thoroughly sanitized before each operation. Further, they shall be washed and sterilized if contaminated by viscera contents, abcesses, or foreign material during slaughtering operations.

(3) All vans, vehicles, tools and equipment shall be cleaned and sanitized before each day's slaughter operation or at more frequent intervals if required to prevent adulteration of carcasses

(4) Meat food animal carcasses shall not be transported in the mobile slaughtering unit unless each carcass is hung so that it does not touch the floor except beef carcasses that are dressed with the hide on and are to be delivered to a processing plant within two hours for completion of the dressing procedure. Only two such "hide on" carcasses may be transported at one time under this provision.

(5) Edible offal shall be transported in clean containers of approved materials and shall be properly identified.

(6) If a second animal is to be slaughtered while one carcass is hanging in the van, either the rear doors to the van are to be kept closed or an effective internal separator is to be provided to keep the hanging meat and the portion of the van that it is in from being contaminated from splash, dust, insects, and the like. This separator may be in the form of a double door system or an "air curtain."

(7) No animals, other than scalded and dehaired hogs, and those exempted under Item 4, WAC 16-22-030, may be dressed and transported with the hide on.

(a) Viscera of all meat food animals shall be separated from the carcass at the time of slaughter on the premises where the animal is slaughtered. Feet shall be removed from all meat food animals, except hogs, when scalded, and the head shall be removed from beef on the premises where the animal is slaughtered.

(b) All material produced through the slaughter activity, such as inedible offal and hide which may tend to cause the slaughtering area to become insanitary, must immediately upon completion of actual slaughter of the animal, be removed from the slaughtering area and disposed of in a completely sanitary manner. The licensee shall be responsible for proper disposal of inedible offal and all inedible products. The hide may be removed to a satisfactory place for storage.

NEW

WAC 16-22-040 CUSTOM FARM SLAUGHTERING ESTABLISHMENT; SPECIAL SLAUGHTER CONDITIONS. (1) Except in the case of an animal injured to such extent that immediate slaughter at the place of injury is necessary for humane reasons, a licensee may slaughter an animal only on the premises of the present or first preceding owner of such animal.

(2) A mobile custom slaughtering establishment licensee may slaughter his own animal for his own consumption on any premises, farm, or ranch owned, rented or in any way controlled by him. No other animal may be slaughtered by the licensee on the premises, farm or ranch owned, rented or in any way controlled by him or by members of his immediate family. Licensees under these regulations that are "Bonafide Farmers" may slaughter more than one animal provided the animals are in his possession more than 60 days.

(3) Whenever a licensee believes that a meat food animal or meat food product is unwholesome, as defined in these regulations, he shall require an examination and declaration of wholesomeness by a licensed veterinarian before proceeding with slaughter or with processing of the carcass.

NEW

WAC 16-22-050. CUSTOM FARM SLAUGHTERING ESTABLISHMENT; INEDIBLE OFFAL. (1) Inedible offal may only be transported by a mobile custom slaughtering establishment under the following conditions:

(a) In a covered, watertight trailer constructed from plans approved by the Department and maintained in a sanitary condition at all times; or

(b) In approved sanitary containers, in a separate compart-

ment, in the van body. The compartment will be metal lined. There will be no openings from this compartment to the portion of the van used to transport edible products. All inedible offal containers, such as barrels or tubs, will be made of hard rubber, plastic material or metal. They shall be smooth, easily cleaned and durable. Any metal containers capable of rusting shall be galvanized and oiled or primed and painted. Any operator desiring a variance from these inedible offal transport specifications shall apply to the Department for such variance, give full details of construction and the reasons why each change will be equal to or an improvement on presently required construction.

(2) The only portion of an animal slaughtered by a mobile custom slaughtering establishment operator which he may claim, own, or resell, is the inedible offal and the hide.

(3) Inedible offal shall not be held by an operator more than eighteen hours unless under refrigeration sufficient to effectively retard spoilage and prevent noxious odors.

NEW WAC 16-22-060 CUSTOM FARM SLAUGHTERING ESTABLISHMENT; SIGNS. Each mobile custom slaughtering unit shall bear the words "Washington License" followed by the assigned mobile unit number. This will be located in a conspicuous place on the van and the letters of such words and number must be at least three inches in height.

NEW WAC 16-22-070 CUSTOM FARM SLAUGHTERING ESTABLISHMENT; IDENTIFICATION OF CARCASSES AND PARTS OF CARCASSES. (1) Carcasses or parts of carcasses processed by a mobile slaughtering establishment must be identified in the following manner:  
(a) Each operator must obtain from the Department, prior to slaughtering an animal, an approved form of tagging device for identifying each carcass slaughtered.  
(b) Each carcass slaughtered by the licensee must have affixed to each quarter, prior to departure from the slaughtering site, the Department approved identifying tag. The licensee at that time also shall complete the attached "Custom Slaughter Report Certificate of Permit", giving the name and address of the owner; the signature of the owner or agent; name of consignee if applicable; the date of slaughter and the slaughterer's license number; the species of animal slaughtered and the brand, if any; and the license number of the meat handling establishment if the meat is to be delivered for processing. Edible offal delivered to a meat handling establishment upon arrival shall be stamped "not for sale."

NEW WAC 16-22-080 CUSTOM FARM SLAUGHTERING ESTABLISHMENT; FACILITIES AND EQUIPMENT VIOLATION OF REGULATIONS. Upon inspection, if the Department finds that any compartment, equipment, utensils, or other parts of any establishment are unclean, insanitary, or are in violation of the law or of WAC 16-22-010 to WAC 16-22-060, the Department shall attach a "Washington Rejected" notice and tag or other appropriate order thereto. Repair maintenance violations shall be rejected and appropriate time limits for the repair to be effected shall be determined by the Department. Any article, item, or compartment shall not be used by the operator or owner thereof until the notice or order is removed or rescinded by the Department. No person shall remove such tag or order without authorization from the Department.

NEW

WAC 16-22-090 CUSTOM FARM SLAUGHTERING ESTABLISHMENT;  
REPORTING OF ACTIVITIES. (1) On the first of each month each  
Custom Farm Slaughter Licensee shall forward to the Department in  
Olympia one completed Custom Slaughter Certificate of Permit  
report for each animal processed during the preceding month.

(2) Custom Slaughter Certificate of Permit reports accumu-  
lated between reporting periods must be kept on file at the licen-  
see's principal place of business and made available to the Depart-  
ment upon request.

(3) Failure to maintain or submit reports as required, or  
the making of fraudulent reports, will be reason for suspension  
or revocation of an establishment license.

I hereby certify that the foregoing is a true and correct  
copy of the regulations promulgated.

Signed at Olympia, WA

Date: March 21, 1975

Stewart Bledsoe

Stewart Bledsoe  
Director

Department of Agriculture