

ANALYSIS OF HB 2114

House Agriculture & Ecology Committee
25, 1999

February

- Requires the packaging for meat food or poultry products grown or processed outside this state to be labeled to advise the consumer that the products were not grown or processed in this state.

BACKGROUND:

Chapter 16.49A, the Washington Meat Inspection Act, requires state inspection of meat food animals and slaughtering or packing facilities or similar facilities, inspection of meat carcasses, and inspection and labeling or marking of meat food products, authorizes the adoption of rules regulating storage and sanitary conditions at such facilities, and prohibits commerce in misbranded or adulterated meat products.

Chapter 16.74 RCW, the Washington Wholesome Poultry Products Act, requires the licensing of poultry slaughtering or processing plants, authorizes state inspections, authorizes the adoption of rules setting sanitation requirements for slaughtering facilities, rules for the handling and storage of poultry products, and rules requiring the registration of persons engaged in commerce in such products, and prohibits commerce in misbranded or adulterated poultry products.

Uncooked poultry is deemed to be misbranded under the state's Uniform Food Drug and Cosmetic Act if it is produced outside of this state but the label for the poultry contains the geographic outline of this state. (RCW 69.04.245.)

SUMMARY:

The Washington Meat Inspection Act and the Washington Wholesome Poultry Products Act are amended. Retail meat dealers and persons who sell poultry products directly to consumers are required to label the packaging for meat food or poultry products grown or processed outside this state to advise the consumer, in clear and concise terms, that the products were not grown or processed in Washington state.

*Prepared by the House Agriculture and Ecology Committee
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