

April 26, 1965.  
Appropriations.

**House File 658**  
By AGRICULTURE COMMITTEE.

Passed House, Date *be amended + pass 5/13 5/20*.....  
Vote: Ayes *104* Nays *6*.....

Passed Senate, Date *5/25*.....  
Vote: Ayes *47* Nays *0*.....

Approved.....

*conf. com. report adopted 4/2*

# A BILL FOR

*passed as amended 4/2 (110-2)*  
An Act relating to meat and poultry inspection and making an appropriation therefor.

*passed on file 5/21  
appropriations 5/24  
be amended + pass 5/25  
conf. com. report adopted 4/2*

*4/2 passed senate as amended (52-0)*

*Be It Enacted by the General Assembly of the State of Iowa:*

1 Section 1. This Act shall be known as the "Meat and Poultry  
2 Inspection Act".

1 Sec. 2. For the purpose of this Act, unless the context other-  
2 wise requires:

3 1. "Federal inspection" means the meat and poultry inspection  
4 service conducted by the meat inspection branch or the poultry  
5 inspection branch of the United States department of agriculture.

6 2. "State inspection" means the meat and poultry inspection  
7 service conducted by the department of agriculture of the state of  
8 Iowa.

9 3. "Person" means any individual, partnership, corporation,  
10 association, or any other business unit.

11 4. "Establishment" means all premises where animals or poultry  
12 are slaughtered or otherwise prepared for food purposes, meat or  
13 poultry canneries, sausage factories, smoking or curing operations,  
14 and similar places.

15 5. "Animals" means cattles, calves, sheep, swine, rabbits,  
16 goats.

17 6. "Poultry" means domesticated fowl and includes chickens,  
18 turkeys, ducks, geese, and any other domesticated birds used for

19 human food.

20 7. "Carcass" means all parts including viscera of slaughtered  
21 animals or poultry that are capable of being used for human food.

22 8. "Meat and poultry products" means the carcasses or parts of  
23 carcasses of animals and poultry produced entirely or in substan-  
24 tial part from such animals or poultry, including but not limited  
25 to such products cooked, pressed, smoked, dried, pickled, frozen  
26 or similarly processed.

27 9. "Wholesome" means sound, healthful, clean, and otherwise  
28 fit for human food.

29 10. "Unwholesome" means:

30 a. Unsound, diseased, unclean, injurious to health, or other-  
31 wise unfit for human food.

32 b. Consisting in whole or in part of any filthy, putrid, or  
33 decomposed substance.

34 c. Processed, prepared, packaged, or held under unsanitary  
35 conditions whereby any animal or poultry carcass or parts thereof  
36 or any meat or poultry products may have become contaminated, or  
37 whereby a meat or poultry product has been rendered injurious to  
38 health.

39 d. Produced in whole or in part from animals or poultry which  
40 show clinical evidence of disease or from animals or poultry which  
41 have died other than by slaughter.

42 e. Produced in whole or in part in such manner that the product  
43 contains any poisonous or deleterious substance which may render  
44 it injurious to health.

45 f. Containing any poisonous or deleterious substance, unless  
46 such substance is permitted in production or unavoidable under

47 processing practices as may be determined by rules and regulations  
48 prescribed by the state department of agriculture or other provi-  
49 sions of law limiting or tolerating the quantity of such added  
50 substance on or in such product: provided however, that any  
51 quantity of such added substances which exceeds the limits so estab-  
52 lished shall be considered as adulteration and as unwholesome.

53 g. Any substance which has been substituted wholly or in part  
54 therefor.

55 h. Damage or inferior quality which has been concealed in any  
56 manner.

57 11. "Department" means the Iowa department of agriculture.

58 12. "Secretary" means the Iowa secretary of agriculture.

59 13. "Iowa inspected and passed" means the meat and poultry  
60 product so stamped and identified has been inspected and passed  
61 under the provisions of this Act and the rules and regulations per-  
62 taining thereto and at the time of inspection and identification  
63 was found to be sound, clean, wholesome, and free from disease.

64 14. "Iowa retained" means the meat and poultry product so iden-  
65 tified is held for further clinical examination by a veterinary  
66 inspector to determine its disposal.

67 15. "Iowa inspected and condemned" means the meat and poultry  
68 product so identified and marked is unhealthful, diseased, unwhole-  
69 some, or otherwise unfit for human food and shall be disposed of  
70 in the manner prescribed by the department.

71 16. "Iowa suspect" means the animal or poultry so marked and  
72 identified is suspected of being affected with a disease or con-  
73 dition which may require its condemnation, in whole or in part  
74 when slaughtered, and may be subject to further examination by an

75 inspector to determine its disposal.

76 17. "Producer" means any person engaged in producing agricul-  
77 tural products, but does not mean any person engaged in producing  
78 agricultural products who:

79 a. Actively engages in buying or trading animals or poultry.

80 b. Actively engages directly or indirectly in conducting a  
81 business which includes the slaughter of animals or poultry for  
82 sale for human food purposes

83 c. Actively engages, directly or indirectly, in canning, cur-  
84 ing, pickling, freezing, salting meat or poultry, or in preparing  
85 meat or poultry products for sale.

86 18. "Product content" means the kind and amount of various in-  
87 gredients included in any manufactured, fabricated, or processed  
88 meat or poultry product.

89 19. "Label" means a statement or legend affixed to any meat  
90 or poultry product bearing a list of ingredients used in the pro-  
91 cessing, fabrication, or manufacture of such product and shall  
92 include the processor's brand or trademark, place of doing busi-  
93 ness, inspection legend, manner in which prepared or processed  
94 and instructions for use or further preparation required.

95 20. "Inspector" means any person with authority designated by  
96 the secretary to perform the functions of an inspector under the  
97 provisions of this Act.

98 a. "Veterinary inspector" means a graduate veterinarian with  
99 appropriate training to perform the inspection functions under  
100 the provisions of this Act.

101 b. "Meat inspector" means any nonveterinarian with the appro-  
102 priate training to perform the inspection functions under the pro-

103 visions of this Act.

104 21. "Ingredient" means any item included in the manufacture,  
105 processing, or fabrication of any meat or poultry product that is  
106 normally consumed with the product or is used to impart flavor,  
107 texture, color, or other characteristics to the product.

1 Sec. 3. No person shall operate an establishment without first  
2 securing a license from the department except as exempted by this  
3 Act. The license fee shall be twenty-five (25) dollars for estab-  
4 lishments processing for sale or resale more than twenty thousand  
5 (20,000) pounds of poultry, live weight, or twenty thousand  
6 (20,000) pounds of processed, manufactured or fabricated meat or  
7 poultry product, or more than two hundred thousand (200,000)  
8 pounds, live weight, of other meat animals and ten (10) dollars for  
9 all other establishments annually or for any part of a year.

10 The funds shall be deposited in the department of agriculture.  
11 The license year shall be from July 1 to June 30. Applications  
12 for licenses shall be in writing on forms prescribed by the depart-  
13 ment.

1 Sec. 4. The provisions of this Act requiring inspection by the  
2 secretary shall not apply:

3 1. To animals or poultry slaughtered by any producer on the  
4 farm, nor to animals or poultry slaughtered for the owner thereof  
5 for the personal or family use of such owner, or to bona fide  
6 gifts of meat by such owner.

7 2. To retail dealers or retail butchers with respect to meat  
8 and poultry products sold directly to consumers in retail stores;  
9 provided that the only processing operation performed by such  
10 retail dealers or retail butchers is the cutting up of meat or

11 poultry products which have been inspected under the provisions  
12 of this Act. Products, product content, and labeling of all meat  
13 processed by chopping, canning, curing, and similar methods of  
14 manufacture by these retail dealers or retail butchers shall be  
15 subject to the provisions of this Act with the exception of the  
16 licensing under section three (3) of this Act.

17 3. To establishments processing for sale or resale less than  
18 twenty thousand (20,000) pounds of poultry, live weight, or twenty  
19 thousand (20,000) pounds of processed, manufactured, or fabricated  
20 meat or poultry products or two hundred thousand (200,000) pounds  
21 of other meat animals, live weight, annually with respect to  
22 sections seven (7), eight (8), and nine (9) of this Act to the  
23 extent that an inspector is required to be on the premises at the  
24 time such slaughter or processing takes place. Provided that:

25 a. Such establishments register with the secretary.

26 b. Such establishments be subject to all of the provisions  
27 of this Act and such regulations as prescribed by the secretary ex-  
28 cept as herein exempted.

29 c. Such establishments be subject to periodic inspection as  
30 prescribed by the secretary.

31 d. Such establishments mark and identify products produced  
32 therein in a manner prescribed by the secretary.

33 4. To establishments which operate subject to the Federal Meat  
34 Inspection Act of March 4, 1907 and amendments thereto or under  
35 the Federal Poultry Inspection Act of August 28, 1957.

36 5. Where the provisions are in conflict with the slaughtering  
37 or dietary rules of any established religious group.

1 Sec. 5. The secretary shall administer this Act and shall em-

2 employ veterinarians to administer this Act and veterinarians li-  
3 censed in the state of Iowa as veterinary inspectors. The secre-  
4 tary is also authorized to employ as meat inspectors other persons  
5 who have qualified and are skilled in the inspection of meat and  
6 poultry products and any other additional employees he deems neces-  
7 sary to carry out the provisions of this Act. The meat inspectors  
8 shall be under the supervision of a veterinary inspector. The  
9 secretary may also enter into contracts with qualified individuals  
10 to perform inspection services as he may designate for a fee per  
11 head or per unit volume to be determined by the secretary provided  
12 such persons are not employed in the establishment in which the  
13 inspection takes place. The secretary may utilize any employee,  
14 agent, or equipment of the department in the enforcement of this  
15 Act, and may assign to inspectors other duties related to the  
16 acceptance of meat and poultry products.

1 Sec. 6. The operator of any establishment shall require all  
2 employees of such establishment to have a health examination by  
3 a physician and a certified health certificate for each employee  
4 shall be kept on file by the operator. The secretary may at any  
5 time require an employee of an establishment to submit to a health  
6 examination by a physician. No person suffering from any communi-  
7 cable disease, including any communicable skin disease, and no  
8 person with infected wounds, and no person who is a "carrier" of  
9 a communicable disease shall be employed in any capacity in an  
10 establishment. No person shall work or be employed in or about  
11 any establishment during the time in which a communicable disease  
12 exists in the home in which such person resides unless such person  
13 has obtained a certificate from a physician to the effect that no

14 danger of public contagion or infection will result from the  
15 employment of such person in such establishment. Every person  
16 employed by an establishment and engaged in direct physical contact  
17 with meat or poultry products during its preparation, processing,  
18 or storage, shall be clean in person, wear clean washable outer  
19 garments and a suitable cap or other head covering used exclusively  
20 in such work. Only persons specifically designated by the operator  
21 of an establishment shall be permitted to touch meat or poultry  
22 products with their hands, and the persons so designated shall  
23 keep their hands scrupulously clean.

1 Sec. 7. The department shall, wherever slaughter operations  
2 are conducted at an establishment, cause to be made by inspectors  
3 ante mortem inspection of all animals and poultry in a manner  
4 prescribed by the secretary. The owner or operator of any such es-  
5 tablishment shall furnish satisfactory facilities and assistance as  
6 may be required by the secretary to facilitate such ante mortem  
7 inspection. Facilities shall also be furnished for the holding  
8 of animals or poultry for further clinical examination. Such ani-  
9 mals or poultry held for reinspection shall be identified as "Iowa  
10 suspect" in a manner determined by the secretary. Following such  
11 reinspection as conducted by a licensed and approved veterinarian  
12 and finding that the animals or poultry show no symptoms of disease  
13 or other abnormal conditions the animals or poultry may be released  
14 for slaughter. Upon reinspection and finding symptoms of disease  
15 or other abnormal condition which render the animals or poultry  
16 unfit for human food, the animals or poultry shall be tagged or  
17 permanently identified as "Iowa inspected and condemned" and unfit  
18 for human food and shall be disposed of in a manner as prescribed

19 by the secretary. Any person who slaughters for human food such  
20 condemned animals or poultry is guilty of a misdemeanor and shall  
21 be punished as provided by section seventeen (17) of this Act.  
22 No owner or person shall be required to hold animals or poultry  
23 for a longer period than seventy-two (72) hours.

1 Sec. 8. The secretary shall provide post-mortem inspection of  
2 all animals or poultry for human food in any establishment in this  
3 state except as exempted by section four (4) of this Act. Under  
4 no circumstances shall the carcass of animals or poultry which  
5 have died otherwise than by slaughter be brought into any room in  
6 which meat or poultry products are processed, handled, or stored.  
7 The head, tongue, tail, viscera, and other parts, and blood used  
8 in the preparation of meat or poultry products, or medicinal prod-  
9 ucts shall be retained in such a manner as to preserve their  
10 identity until after the post-mortem examination has been completed.  
11 Carcasses and parts thereof found to be sound, healthful, and whole-  
12 some after inspection and otherwise fit for human food shall be  
13 passed and may be marked in the following manner: "Iowa inspected  
14 and passed". These marks may also include any number given the  
15 establishment by the department. Each carcass or part thereof  
16 which is found on post-mortem inspection to be unsound, unhealth-  
17 ful, unwholesome, or otherwise unfit for human food shall be marked  
18 conspicuously by the inspector at time of inspection with the  
19 words, "Iowa inspected and condemned" and such carcasses or parts  
20 thereof, under the supervision of an inspector, shall be rendered  
21 unfit for human consumption in a manner approved by the secretary.  
22 All unborn or stillborn animals shall be condemned and no hide,  
23 skin or any other part thereof shall be removed within a room where

24 edible meat or poultry products are handled or prepared.

1     Sec. 9. The secretary may require operations at licensed estab-  
2     lishments to be conducted during reasonable hours. The owner or  
3     operator of each licensed establishment shall keep the secretary  
4     informed in advance of intended hours of operation. When one (1)  
5     inspector is assigned to make inspections at two (2) or more estab-  
6     lishments where few animals or poultry are slaughtered or where  
7     small quantities of meat or poultry products are prepared, the  
8     secretary may designate the hours of the day and days of the week  
9     during which such establishments may be operated.

1     Sec. 10. All meat or poultry products in channels of trade,  
2     whether fresh, frozen, smoked, cured, pickled, or otherwise pre-  
3     pared even though previously inspected and passed, shall be subject  
4     to reinspection by inspectors of the department as often as may be  
5     necessary in order to determine whether such meat or poultry prod-  
6     ucts are maintained in a healthful, wholesome condition and fit  
7     for human food. All meat imported from foreign countries for pro-  
8     cessing or consumption in Iowa shall be subject to reinspection in  
9     a manner prescribed by the secretary. If upon reinspection any  
10    meat or poultry product is found to have become unsound, unhealthy,  
11    or unwholesome or in any way unfit for human food it shall be con-  
12    demned: provided, that when meat or poultry products are found to  
13    be affected by any unsound or unwholesome condition that can be  
14    satisfactorily removed by methods approved by the secretary, such  
15    meat or poultry product may be so reconditioned under the direction  
16    of an inspector. If upon final inspection the meat or poultry prod-  
17    uct is found to be sound and wholesome, it shall be approved for  
18    human food; otherwise it shall be condemned.

19 It is unlawful for any person except employees of the United  
20 States department of agriculture, the department or other author-  
21 ized state or federal agencies, to possess, use, or keep an in-  
22 spection stamp, mark, or brand provided or used for stamping,  
23 marking, branding, or otherwise identifying carcasses of meat or  
24 poultry products, or to possess, use or keep any stamp, mark or  
25 brand having thereon a device, words, or insignia the same or  
26 similar in character or import to the stamps, marks, or brands  
27 provided or used by the United States department of agriculture,  
28 or the department for stamping, marking, branding or otherwise  
29 identifying the carcasses of meat or poultry products or parts  
30 thereof intended for human food.

1 Sec. 11. No person shall deny access to any authorized inspec-  
2 tors upon the presentation of proper identification at any reason-  
3 able time to establishments and to all parts of such premises for  
4 the purposes of making inspections under this Act.

5 When meat has been inspected and approved by the department,  
6 such inspection must be accepted by state agencies and political  
7 subdivisions of the state and no other inspection can be required.

1 Sec. 12. The secretary is hereby authorized to prohibit the  
2 entrance into channels of trade of any meat or poultry products  
3 found to be unwholesome, improperly labeled, or otherwise not in  
4 accordance with the provisions of this Act or the rules and regu-  
5 lations established hereunder. Any meat or poultry product found  
6 in channels of trade by an inspector which is not in compliance  
7 with the provisions of this Act shall be subject to seizure and  
8 confiscation by the department. Seized and confiscated meat and  
9 poultry products shall be condemned unless it is of such character

10 that it can be made to conform with the provisions of this Act by  
11 methods approved by the secretary. Condemned meat or poultry  
12 products shall be effectively destroyed for human food purposes  
13 by the owner of the meat or poultry product under the supervision  
14 of an inspector in such manner as the secretary may prescribe.

1 Sec. 13. The secretary shall promulgate such rules and regula-  
2 tions, including rules and regulations for suspension and revoca-  
3 tion of licenses issued under this Act, as may be necessary for  
4 the effective administration of this Act.

1 Sec. 14. Final administrative decisions of the department may  
2 be appealed to the district court.

1 Sec. 15. The secretary is hereby authorized to co-operate with  
2 all other agencies, federal and state, in order to carry out the  
3 effective administration of this Act.

1 Sec. 16. The secretary shall promulgate rules and regulations  
2 pertaining to the product content, product definition, and label-  
3 ing of all processed, fabricated, and manufactured meat or poultry  
4 products. Any meat or poultry product fabricated from two (2) or  
5 more ingredients shall bear a label on which shall be plainly  
6 listed by their common name in descending order of preponderance  
7 all ingredients used in preparing such product, except that spices  
8 need not be individually listed but may be grouped under the term  
9 "spices". All such ingredients which are derivatives of meat or  
10 poultry shall be obtained only from animals or poultry inspected  
11 as required by this Act.

1 Sec. 17. Any person violating any of the provisions of this  
2 Act or the rules and regulations established under this Act, or  
3 selling, offering for sale, or transporting any meat or poultry

4 products which are diseased, unsound, unhealthful, unwholesome,  
5 or otherwise unfit for human food, knowing that such meat or poul-  
6 try products are intended for human consumption, upon conviction  
7 shall be deemed guilty of a misdemeanor. For the first offense  
8 such person shall be punished by a fine of not less than one  
9 hundred (100) dollars nor more than five hundred (500) dollars;  
10 for the second offense, and for each subsequent offense, by a fine  
11 of not less than two hundred (200) dollars nor more than one  
12 thousand (1,000) dollars or imprisonment for a period of not more  
13 than one (1) year, or both such fine and imprisonment at the dis-  
14 cretion of the court. The secretary is authorized to refuse, sus-  
15 pend, or revoke a license for violations by an establishment of the  
16 provisions of this Act or the rules and regulations issued here-  
17 under.

1 Sec. 18. If any section, subsection, clause, provisions, or  
2 portion of this Act shall be held to be invalid or unconstitutional  
3 by any court of competent jurisdiction or the applicability there-  
4 of to any person, substance, or product is held invalid, such hold-  
5 ing shall not affect any other section, subsection, clause, pro-  
6 vision, or portion of this Act, or any other person, substance, or  
7 product covered by the provisions of this Act.

1 Sec. 19. There is hereby appropriated to the department of  
2 agriculture for the fiscal year beginning July 1, 1966 and ending  
3 June 30, 1967 the sum of five hundred thousand (500,000) dollars,  
4 or so much thereof as may be necessary, for the purposes of carry-  
5 ing out the provisions of this Act. Any unused portion of this  
6 appropriation shall revert to the general fund of the state.

1 Sec. 20. This Act shall take effect July 1, 1966.

## EXPLANATION OF HOUSE FILE 658

Meat and poultry products shipped across state lines must receive careful inspection by federal inspectors both before and after slaughter, under present federal laws. The purpose of this bill is to provide a procedure to assure that meat and poultry products slaughtered and processed in Iowa, by establishments which only sell such products intrastate, receive inspection of the same quality as federal inspection.

The bill requires meat and poultry processing establishments, with certain exceptions, to be licensed by the state department of agriculture, and directs the secretary of agriculture to employ inspectors and administer the state meat and poultry inspection program. To enable a single inspector to inspect two or more low-volume establishments where slaughtering is not carried out on a daily basis, the secretary of agriculture is empowered to assign to such establishments reasonable hours during which slaughtering may be done. Employees in state-inspected establishments are required to obtain a health certificate from a physician to qualify for employment, and to observe sanitary procedures in handling meat and poultry.

The bill also establishes requirements for the labeling of all processed meat products produced in Iowa. The state meat inspectors are empowered to reinspect meat moving in channels of trade in Iowa as often as necessary to insure that it remains wholesome.

The bill would take effect July 1, 1966, allowing time for the selection and training of the necessary staff of inspectors. An appropriation of \$500,000 for this fiscal year beginning July 1, 1966, is provided.

1 Amend House File 658 as follows:

2 1. By inserting after line 107 of section 2 the following:  
 3 "22. 'Slaughterer' means any person regularly engaged in the  
 4 commercial slaughtering of livestock.

5 23. 'Livestock' means cattle, calves, sheep, swine, horses,  
 6 mules, goats, and any other animal which can or may be used in  
 7 and for the preparation of meat or meat products.

8 24. 'Packer' means any person engaged in the business of  
 9 slaughtering, or of manufacturing or preparing meat or meat  
 10 products for sale, either by such persons or others; or of  
 11 manufacturing or preparing livestock products for sale by such  
 12 person or others.

13 25. 'Stockyard' means any place, establishment, or facility  
 14 commonly known as a stockyard, conducted or operated for  
 15 compensation or profit as a public market, consisting of pens  
 16 or other enclosures and their appurtenances, for the handling,  
 17 keeping, and holding of livestock for the purpose of sale or  
 18 shipment.

19 26. 'Humane method' means either:

20 a. A method whereby the animal is rendered insensible  
 21 to pain by mechanical, electrical, chemical, or other means that  
 22 is rapid and effective, before being shackled, hoisted, thrown,  
 23 cast, or cut; or

24 b. A method in accordance with ritual requirements of  
 25 the Jewish faith or any other religious faith whereby the animal  
 26 suffers loss of consciousness by anemia of the brain caused  
 27 by the simultaneous and instantaneous severance of the carotid  
 28 arteries with a sharp instrument; or

29 c. Any method, currently considered humane by regulations  
 30 in federally inspected plants, subject to the federal humane  
 31 slaughter law."

32 2. By adding the following sections after section 6 of the  
 33 bill:

34 "No slaughterer, packer, or stockyard operator shall  
 35 shackle, hoist, or otherwise bring livestock into position for  
 36 slaughter, by any method which shall cause injury or pain."

37 "No slaughterer, packer, or stockyard operator shall  
 38 bleed or slaughter any livestock except by a humane method;  
 39 provided, however, that the secretary may by administrative  
 40 order, exempt from compliance with this Act, for a period  
 41 of not to exceed one (1) year after the effective date of this  
 42 Act, any slaughterer, packer, or stockyard operator if he finds  
 43 that an earlier compliance shall cause such person an undue  
 44 hardship."

45 "The secretary shall administer the provisions of this  
 46 Act. He shall promulgate and may from time to time revise rules  
 47 and regulations which shall conform substantially to the rules  
 48 and regulations promulgated by the secretary of agriculture of  
 49 the United States under the federal humane slaughter Act of 1958,  
 50 public law 85-765, 72 stat. 862, and any amendments thereto;  
 51 provided, however, that the use of a manually operated hammer,  
 52 sledge, or poleax is declared to be an inhumane method of  
 53 slaughter within the meaning of this Act."

54 3. By renumbering the section in accordance with this  
 55 amendment.

56 4. Amend the title by inserting after the word "therefor"  
 57 in line 2 the words, "and to provide for the humane slaughter  
 58 of livestock"

Filed *Adopted 7-20*  
 April 29, 1965.

- RADL of Linn.
- OXLEY of Linn.
- BAKER of Boone.
- LYNCH of Warren.
- SMITH of Linn.
- MCMAMARA of Linn.
- SHANNAHAN of Woodbury.
- CROSIER of Linn.
- KENNEDY of Linn.
- RENDA of Polk.
- BOGENRIEF of Polk.
- GILLETTE of Clay-Dickinson.
- O'MALLEY of Polk.
- NAGLE of Scott.
- UBAN of Black Hawk.
- RIDER of Marshall.
- BOOT of Marion.
- DOUGHERTY of Lucas-Monroe.
- KEMPTER of Jackson.
- RICKERT of Louisa-Muscataine.

HOUSE FILE 658

- 1 Amend House File 658 as follows:
- 2 Section nineteen (19), line three (3), by striking the words and
- 3 figures "five hundred thousand dollars (\$500,000.00)" and in-
- 4 serting in lieu thereof the words and figures "two hundred fifty
- 5 thousand dollars (\$250,000.00)".

Filed *adopted 5/20*  
May 13, 1965

APPROPRIATION COMMITTEE,  
CASEY LOSS, *Chairman.*

HOUSE FILE 658

- 1 Amend House File 658 as follows:
- 2 Amend section four (4) by striking
- 3 all after the word "annually" in line twenty-one (21), and
- 4 inserting in lieu thereof a period. Also, by striking
- 5 all of lines twenty-two (22), twenty-three (23) and twenty-four
- 6 (24) and inserting in lieu thereof the following:
- 7 "Sections seven (7), eight (8) and nine (9) of this Act
- 8 shall not apply to these establishments, provided that:".

Filed *adopted 5/20*  
May 19, 1965.

MUELLER of Winnebago-Worth.  
OEHLSEN of Hardin.

HOUSE FILE 658

- 1 Amend House File 658, section nine (9), by striking in
- 2 line four (4) the words and number "When one (1)" and
- 3 all of lines five (5) through nine (9).

Filed *adopted 5/20*  
May 19, 1965.

MUELLER of Winnebago-Worth.

HOUSE FILE 658

- 1 Amend House File 658, section five (5), by striking lines
- 2 thirteen (13), fourteen (14), fifteen (15) and sixteen (16)
- 3 and inserting in lieu thereof the following: "inspection
- 4 takes place. The secretary may utilize the state veterinarian
- 5 and veterinarians under his supervision in the enforcement of
- 6 this Act."

Filed and lost  
May 20, 1965.

BARINGER of Fayette.

HOUSE FILE 658

- 1 Amend House File 658 by striking from lines 2 and 3 of
- 2 Sec. 16 the following: ", including rules and regulations for
- 3 suspension and revocation of licenses issued under this act,".

Filed and adopted  
May 25, 1965.

*Strike inserted 5/28*

By MILLS.

HOUSE FILE 658  
(Committee Amendment)

- 1 1. Strike from section 2 all of subsections 22, 23, 24
- 2 25 and 26.
- 3 2. Strike all of sections 7, 8, and 9.
- 4 3. Amend the title by striking the words "and to provide for
- 5 the humane slaughter of livestock".

Filed and adopted  
May 25, 1965.

*Strike inserted 5/28*

By COMMITTEE ON APPROPRIATIONS,  
C. JOSEPH COLEMAN, *Chairman.*