

1                                   **AGRICULTURAL EXEMPTION AMENDMENTS**

2   2016 GENERAL SESSION

3   STATE OF UTAH

4   **Chief Sponsor: Lee B. Perry**

5   Senate Sponsor: David P. Hinkins

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7 **LONG TITLE**

8 **General Description:**

9           This bill amends and enacts provisions related to agriculture and livestock.

10 **Highlighted Provisions:**

11           This bill:

- 12           ▶ amends the duties of the state veterinarian;
- 13           ▶ modifies definitions;
- 14           ▶ enacts provisions related to certain animal enclosures and fences; and
- 15           ▶ makes technical changes.

16 **Money Appropriated in this Bill:**

17           None

18 **Other Special Clauses:**

19           None

20 **Utah Code Sections Affected:**

21 AMENDS:

22           **4-2-402**, as enacted by Laws of Utah 2014, Chapter 41

23           **4-7-3**, as last amended by Laws of Utah 2011, Chapter 383

24           **4-32-3**, as last amended by Laws of Utah 2011, Chapter 383

25           **4-32-7**, as last amended by Laws of Utah 2010, Chapters 242, 324, and 378

26 ENACTS:

27           **4-26-104**, Utah Code Annotated 1953

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29 *Be it enacted by the Legislature of the state of Utah:*

30 Section 1. Section **4-2-402** is amended to read:

31 **4-2-402. State veterinarian responsibilities.**

32 (1) The state veterinarian shall:

33 (a) ~~[direct]~~ coordinate the department's responsibilities for:

34 (i) the promotion of animal health;

35 (ii) the diagnosis, surveillance, and prevention of animal disease; and

36 ~~[(iii) the inspection of meat and poultry; and]~~

37 ~~[(iv)]~~ (iii) livestock brand registration and inspection; ~~[and]~~

38 (b) aid the meat inspection manager, whose duties are specified by the commissioner,

39 in the direction of the inspection of meat and poultry; and

40 ~~[(b)]~~ (c) perform other official duties assigned by the commissioner.

41 (2) The state veterinarian may not receive compensation for services provided while  
42 engaging in the private practice of veterinary medicine.

43 (3) The state veterinarian shall be a veterinarian licensed under Title 58, Chapter 28,  
44 Veterinary Practice Act.

45 Section 2. Section **4-7-3** is amended to read:

46 **4-7-3. Definitions.**

47 As used in this chapter:

48 (1) "Agent" or "broker" means a person who, on behalf of a dealer, purchaser, or  
49 livestock market, as defined in Section **4-30-1**, solicits or negotiates the consignment or  
50 purchase of livestock.

51 (2) "Consignor" means a person who ships or delivers livestock to a dealer for handling  
52 or sale.

53 (3) (a) "Dealer" means a person who:

54 (i) receives livestock from a person for sale on commission; ~~[and]~~

55 (ii) is entrusted with the possession, management, control, or disposal of livestock for  
56 the account of that person~~[-]; and~~

57 (iii) negotiates price, determines a delivery date, and receives money on behalf of a

58 livestock producer.

59 (b) "Dealer" includes a livestock dealer.

60 (c) "Dealer" includes a person who owns or leases a feedlot.

61 (4) (a) "Immediate resale" means the resale of livestock within 60 days of purchase.

62 (b) "Immediate resale" does not include the resale of livestock culled within 60 days  
63 that were purchased for feeding or replacement.

64 (5) "Livestock" means cattle, swine, equines, sheep, camelidae, ratites, bison, and  
65 domesticated elk as defined in Section 4-39-102.

66 (6) "Livestock dealer" means a person engaged in the business of purchasing livestock  
67 for immediate resale or interstate shipment for immediate resale.

68 (7) "Producer" means a person who is primarily engaged in the business of raising  
69 livestock for profit.

70 Section 3. Section 4-26-104 is enacted to read:

71 **4-26-104. Fencing for bison.**

72 Perimeter fencing intended to hold bison shall meet the following minimum standards:

73 (1) fence sections and gates shall:

74 (a) reach a height of at least six feet above ground level; and

75 (b) be constructed in a mesh pattern consisting of:

76 (i) hi-tensile steel wire of at least 14-1/2 gauge;

77 (ii) a maximum mesh size of six inches by six inches; or

78 (iii) a material with the strength equivalent of the material described in Subsections

79 (1)(b)(i) and (ii);

80 (2) fence posts shall:

81 (a) (i) be constructed of treated wood at least four inches in diameter; and

82 (ii) be constructed of a material with the strength equivalent of the material described

83 in Subsection 2(a)(i);

84 (b) reach a height of at least six feet, two inches above ground level;

85 (c) have at least two feet of length below ground level;

- 86           (d) be installed at intervals of no more than 20 feet; and
- 87           (e) if located on a corner or connected to a gate, braced with wood or the strength
- 88 equivalent of wood; and
- 89           (3) fence stays shall:
- 90           (a) be constructed of treated wood or steel;
- 91           (b) be installed at intervals of no more than 10 feet from any fence post; and
- 92           (c) reach a height of at least six feet, two inches above ground level.

93           Section 4. Section **4-32-3** is amended to read:

94           **4-32-3. Definitions.**

95           As used in this chapter:

96           (1) "Adulterated" means any meat or poultry product that:

97           (a) bears or contains any poisonous or deleterious substance that may render it  
98 injurious to health, but, if the substance is not an added substance, the meat or poultry product  
99 is not considered adulterated under this subsection if the quantity of the substance in or on the  
100 meat or poultry product does not ordinarily render it injurious to health;

101           (b) bears or contains, by reason of the administration of any substance to the animal or  
102 otherwise, any added poisonous or added deleterious substance that in the judgment of the  
103 commissioner makes the meat or poultry product unfit for human food;

104           (c) contains, in whole or in part, a raw agricultural commodity and that commodity  
105 bears or contains a pesticide chemical that is unsafe within the meaning of 21 U.S.C. Sec.  
106 346a;

107           (d) bears or contains any food additive that is unsafe within the meaning of 21 U.S.C.  
108 Sec. 348;

109           (e) bears or contains any color additive that is unsafe within the meaning of 21 U.S.C.  
110 Sec. 379e; provided, that a meat or poultry product that is not otherwise considered adulterated  
111 under Subsection (1)(c) or (d) of this section is considered adulterated if use of the pesticide  
112 chemical, food additive, or color additive is prohibited in official establishments by federal  
113 law, regulation, or standard;

114 (f) consists, in whole or in part, of any filthy, putrid, or decomposed substance or is for  
115 any other reason unsound, unhealthful, unwholesome, or otherwise unfit for human food;

116 (g) has been prepared, packaged, or held under unsanitary conditions if the meat or  
117 poultry product may have become contaminated with filth, or if it may have been rendered  
118 injurious to health;

119 (h) is in whole or in part the product of an animal that died other than by slaughter;

120 (i) is contained in a container that is composed, in whole or in part, of any poisonous or  
121 deleterious substance that may render the meat or poultry product injurious to health;

122 (j) has been intentionally subjected to radiation, unless the use of the radiation  
123 conforms with a regulation or exemption in effect pursuant to 21 U.S.C. Sec. 348;

124 (k) has a valuable constituent in whole or in part omitted, abstracted, or substituted; or  
125 if damage or inferiority is concealed in any manner; or if any substance has been added, mixed,  
126 or packed with the meat or poultry product to increase its bulk or weight, or reduce its quality  
127 or strength, or to make it appear better or of greater value; or

128 (l) is margarine containing animal fat and any of the raw material used in the margarine  
129 consists in whole or in part of any filthy, putrid, or decomposed substance.

130 (2) "Animal" means a domesticated or captive mammalian or avian species.

131 (3) "Animal food manufacturer" means any person engaged in the business of  
132 preparing animal food derived from animal carcasses or parts or products of the carcasses.

133 (4) "Ante mortem inspection" means an inspection of a live animal immediately before  
134 slaughter.

135 (5) "Broker" means any person engaged in the business of buying and selling meat or  
136 poultry products other than for the person's own account.

137 (6) "Capable of use as human food" means any animal carcass, or part or product of a  
138 carcass, unless it is denatured or otherwise identified as required by rules of the department to  
139 deter its use as human food.

140 (7) "Commissioner" includes a person authorized by the commissioner to carry out this  
141 chapter's provisions.

142 (8) "Container" or "package" means any box, can, tin, cloth, plastic, or other receptacle,  
143 wrapper, or cover.

144 (9) "Custom exempt processing" means processing meat or wild game as a service for  
145 the person who owns the meat or wild game and uses the meat and meat food products for the  
146 person's own consumption, including consumption by immediate family members and  
147 non-paying guests.

148 (10) "Custom exempt slaughter":

149 (a) means slaughtering an animal as a service for the person who owns the animal and  
150 uses the meat and meat products for the person's own consumption, including consumption by  
151 immediate family members and non-paying guests; and

152 (b) includes farm custom slaughter.

153 ~~[(11) "Director of meat inspection" means a licensed graduate veterinarian whose~~  
154 ~~duties and responsibilities are specified by the commissioner.]~~

155 ~~[(12)]~~ (11) "Diseased animal":

156 (a) means an animal that:

157 (i) is diagnosed with a disease not known to be cured; or

158 (ii) has exhibited signs or symptoms of a disease that is not known to be cured; and

159 (b) does not include an otherwise healthy animal that suffers only from injuries such as  
160 fractures, cuts, or bruises.

161 ~~[(14)]~~ (12) "Farm custom mobile unit" means a portable slaughter vehicle or trailer that  
162 is used by a farm custom slaughter licensee to slaughter animals.

163 (13) "Farm custom slaughter" means custom exempt slaughtering of an animal for an  
164 owner without inspection.

165 ~~[(15)]~~ (14) "Farm custom slaughter license" means a license issued by the department  
166 to allow farm custom slaughter.

167 ~~[(16)]~~ (15) "Farm custom slaughter tag" means a tag that specifies the animal's  
168 identification and certifies its ownership, which is issued by the department through a brand  
169 inspector to the owner of the animal before it is slaughtered.

170            [~~(17)~~] (16) "Federal acts" means:

171            (a) the Federal Meat Inspection Act, 21 U.S.C. Sec. 601 et seq.;

172            (b) the Federal Poultry Products Inspection Act, 21 U.S.C. Sec. 451 et seq.; and

173            (c) the Humane Slaughter Act, 7 U.S.C. 1901 et seq.

174            [~~(18)~~] (17) "Federal Food, Drug and Cosmetic Act" means the act so entitled, approved

175 June 25, 1938 (52 Stat. 1040) (21 U.S.C. 301 et seq.), and any amendments to it.

176            [~~(19)~~] (18) "Immediate container" means any consumer package, or any other container

177 in which meat or poultry products not consumer packaged, are packed.

178            [~~(20)~~] (19) "Inspector" means a licensed veterinarian or competent lay person working

179 under the supervision of a licensed graduate veterinarian.

180            [~~(21)~~] (20) "Label" means a display of printed or graphic matter upon any meat or

181 poultry product or the immediate container, not including package liners, of any such product.

182            [~~(22)~~] (21) "Labeling" means all labels and other printed or graphic matter:

183            (a) upon any meat or poultry product or any of its containers or wrappers; or

184            (b) accompanying a meat or poultry product.

185            [~~(23)~~] (22) "Licensee" means a person who holds a valid farm custom slaughter

186 license.

187            [~~(24)~~] (23) "Meat" means the edible muscle and other edible parts of an animal,

188 including edible:

189            (a) skeletal muscle;

190            (b) organs;

191            (c) muscle found in the tongue, diaphragm, heart, or esophagus; and

192            (d) fat, bone, skin, sinew, nerve, or blood vessel that normally accompanies meat and is

193 not ordinarily removed in processing.

194            [~~(25)~~] (24) "Meat establishment" means a plant or fixed premises used to:

195            (a) slaughter animals for human consumption; or

196            (b) process meat or poultry products for human consumption.

197            [~~(26)~~] (25) "Meat product" means any product capable of use as human food that is

198 made wholly or in part from any meat or other part of the carcass of any non-avian animal.

199        [~~(27)~~] (26) "Misbranded" means any meat or poultry product that:

200        (a) bears a label that is false or misleading in any particular;

201        (b) is offered for sale under the name of another food;

202        (c) is an imitation of another food, unless the label bears, in type of uniform size and  
203 prominence, the word "imitation" followed by the name of the food imitated;

204        (d) if its container is so made, formed, or filled as to be misleading;

205        (e) does not bear a label showing:

206            (i) the name and place of business of the manufacturer, packer, or distributor; and

207            (ii) an accurate statement of the quantity of the product in terms of weight, measure, or  
208 numerical count; provided, that under this Subsection [~~(27)~~] (26)(e), exemptions as to meat and  
209 poultry products not in containers may be established by rules of the department and that under  
210 this Subsection [~~(27)~~] (26)(e)(ii), reasonable variations may be permitted, and exemptions for  
211 small packages may be established for meat or poultry products by rule of the department;

212        (f) does not bear any word, statement, or other information required by or under  
213 authority of this chapter to appear on the label or other labeling is not prominently placed with  
214 such conspicuousness, as compared with other words, statements, designs, or devices, in the  
215 labeling, and in such terms as to render it likely to be read and understood by the ordinary  
216 individual under customary conditions of purchase and use;

217        (g) is a food for which a definition and standard of identity or composition has been  
218 prescribed by rules of the department under Section [4-32-7](#) if the food does not conform to the  
219 definition and standard and the label does not bear the name of the food and any other  
220 information that is required by the rule;

221        (h) is a food for which a standard of fill has been prescribed by rule of the department  
222 for the container and the actual fill of the container falls below that prescribed unless its label  
223 bears, in a manner and form as the rule specifies, a statement that it falls below the standard;

224        (i) is a food for which no standard or definition of identity has been prescribed under  
225 Subsection [~~(27)~~] (26)(g) unless its label bears:

226 (i) the common or usual name of the food, if there be any; and  
227 (ii) if it is fabricated from two or more ingredients, the common or usual name of each  
228 such ingredient; except that spices, flavorings, and colorings may, when authorized by the  
229 department, be designated as spices, flavorings, and colorings without naming each; provided,  
230 that to the extent that compliance with the requirements of this Subsection [~~(27)~~] (26)(i)(ii) is  
231 impracticable, or results in deception or unfair competition, exemptions shall be established by  
232 rule;

233 (j) is a food that purports to be or is represented to be for special dietary uses, unless its  
234 label bears information concerning its vitamin, mineral, and other dietary properties as the  
235 department, after consultation with the Secretary of Agriculture of the United States, prescribes  
236 by rules as necessary to inform purchasers as to its value for special dietary uses;

237 (k) bears or contains any artificial flavoring, artificial coloring, or chemical  
238 preservative, unless it bears labeling stating that fact; provided, that to the extent that  
239 compliance with the requirements of this subsection are impracticable, exemptions shall be  
240 prescribed by rules of the department; or

241 (l) does not bear directly thereon and on its containers, as the department may prescribe  
242 by rule, the official inspection legend and establishment number of the official establishment  
243 where the product was prepared, and, unrestricted by any of the foregoing, other information as  
244 the department may require by rule to assure that the meat or poultry product will not have  
245 false or misleading labeling and that the public will be informed of the manner of handling  
246 required to maintain it in a wholesome condition.

247 [~~(28)~~] (27) "Official certificate" means any certificate prescribed by rules of the  
248 department for issuance by an inspector or other person performing official functions under this  
249 chapter.

250 [~~(29)~~] (28) "Official device" means any device prescribed or authorized by the  
251 commissioner for use in applying any official mark.

252 [~~(30)~~] (29) "Official establishment" means any establishment at which inspection of the  
253 slaughter of animals or the preparation of meat or poultry products is maintained under the

254 authority of this chapter.

255           ~~[(31)]~~ (30) "Official inspection legend" means any symbol prescribed by rules of the  
256 department showing that a meat or poultry product was inspected and passed in accordance  
257 with this chapter.

258           ~~[(32)]~~ (31) "Official mark" means the official legend or any other symbol prescribed by  
259 rules of the department to identify the status of any animal carcass or meat or poultry product  
260 under this chapter.

261           ~~[(33)]~~ (32) "Pesticide chemical," "food additive," "color additive," and "raw  
262 agricultural commodity," have the same meanings for purposes of this chapter as ascribed to  
263 them in the Federal Food, Drug, and Cosmetic Act, 21 U.S.C. Sec. 301 et seq.

264           ~~[(34)]~~ (33) "Post mortem inspection" means an inspection of a slaughtered food  
265 animal's carcass after slaughter.

266           ~~[(35)]~~ (34) "Poultry" means any domesticated bird, whether living or dead.

267           ~~[(36)]~~ (35) "Poultry product" means any product capable of use as human food that is  
268 made wholly or in part from any poultry carcass, excepting products that contain poultry  
269 ingredients in relatively small proportion or that historically have not been considered by  
270 consumers as products of the poultry food industry, and that are exempted from definition as a  
271 poultry product by the commissioner.

272           ~~[(37)]~~ (36) "Prepared" means slaughtered, canned, salted, stuffed, rendered, boned, cut  
273 up, or otherwise manufactured or processed.

274           ~~[(38)]~~ (37) "Process" means to cut, grind, manufacture, compound, smoke, intermix, or  
275 prepare meat or poultry products.

276           ~~[(39)]~~ (38) "Renderer" means any person engaged in the business of rendering animal  
277 carcasses, or parts or products of animal carcasses, except rendering conducted under  
278 inspection or exemption under this chapter.

279           ~~[(40)]~~ (39) "Slaughter" means:

280           (a) the killing of an animal in a humane manner including skinning or dressing; or

281           (b) the process of performing any of the specified acts in preparing an animal for

282 human consumption.

283           ~~[(41)]~~ (40) "Wild game" means an animal, the products of which are food that is not  
284 classified as a domesticated food animal, captive game animal, or captive game bird, including  
285 the following when not domesticated:

- 286           (a) deer;
- 287           (b) elk;
- 288           (c) antelope;
- 289           (d) moose;
- 290           (e) bison;
- 291           (f) bear;
- 292           (g) rabbit;
- 293           (h) squirrel;
- 294           (i) raccoon; and
- 295           (j) birds.

296 Section 5. Section **4-32-7** is amended to read:

297           **4-32-7. Mandatory functions, powers, and duties of department prescribed.**

298           The department shall make rules pursuant to Title 63G, Chapter 3, Utah Administrative  
299 Rulemaking Act, concerning the following functions, powers, and duties, in addition to those  
300 specified in Chapter 1, Short Title and General Provisions, for the administration and  
301 enforcement of this chapter:

- 302           (1) The department shall require antemortem and postmortem inspections, quarantine,  
303 segregation, and reinspections by inspectors appointed for those purposes with respect to the  
304 slaughter of animals and the preparation of meat and poultry products at official  
305 establishments, except as provided in Subsection **4-32-8(13)**.
- 306           (2) The department shall require that:
  - 307           (a) animals be identified for inspection purposes;
  - 308           (b) meat or poultry products, or their containers be marked or labeled as:
    - 309           (i) "Utah Inspected and Passed" if, upon inspection, the products are found to be

310 unadulterated; and

311 (ii) "Utah Inspected and Condemned" if, upon inspection, the products are found to be  
312 adulterated; and

313 (c) condemned animal carcasses or products, which otherwise would be used for  
314 human consumption, be destroyed under the supervision of an inspector.

315 (3) The department shall prohibit or limit meat products, poultry products, or other  
316 materials not prepared under inspection procedures provided in this chapter, from being  
317 brought into official establishments.

318 (4) The department shall require that labels and containers for meat and poultry  
319 products:

320 (a) bear all information required by Section [~~4-32-3~~] [4-32-13](#) if the product leaves the  
321 official establishment; and

322 (b) be approved before sale or transportation.

323 (5) For official establishments required to be inspected under Subsection (1), the  
324 department shall:

325 (a) prescribe sanitary standards;

326 (b) require sanitary inspections; and

327 (c) refuse to provide inspection service if the sanitary conditions allow adulteration of  
328 any meat or poultry product.

329 (6) (a) The department shall require that any person engaged in a business referred to in  
330 Subsection (6)(b):

331 (i) keep accurate records disclosing all pertinent business transactions;

332 (ii) allow inspection of the business premises at reasonable times and examination of  
333 inventory, records, and facilities; and

334 (iii) allow samples to be taken.

335 (b) Subsection (6)(a) applies to any person who:

336 (i) slaughters animals;

337 (ii) prepares, freezes, packages, labels, buys, sells, transports, or stores any meat or

338 poultry products for human or animal consumption;

339 (iii) renders animals; or

340 (iv) buys, sells, or transports any dead, dying, disabled, or diseased animals, or parts of  
341 their carcasses that died by a method other than slaughter.

342 (7) (a) The department shall:

343 (i) adopt by reference rules and regulations under federal acts with changes that the  
344 commissioner considers appropriate to make the rules and regulations applicable to operations  
345 and transactions subject to this chapter; and

346 (ii) promulgate any other rules considered necessary for the efficient execution of the  
347 provisions of this chapter, including rules of practice providing an opportunity for hearing in  
348 connection with the issuance of orders under Subsection (5) or under Subsection 4-32-8(1), (2),  
349 or (3) and prescribing procedures for proceedings in these cases.

350 (b) These procedures do not preclude requiring that a label or container be withheld  
351 from use, or inspection be refused under Subsections (1) and (5), or Subsection 4-32-8(3),  
352 pending issuance of a final order in the proceeding.

353 (8) (a) To prevent the inhumane slaughtering of animals, inspectors shall be appointed  
354 to examine and inspect methods of handling and slaughtering animals.

355 (b) Inspection of slaughtering establishments may be refused or temporarily suspended  
356 if animals have been slaughtered or handled by any method not in accordance with the Humane  
357 Methods of Slaughter Act of 1978, [~~Public Law~~] Pub. L. No. 95-445.

358 (c) Before slaughtering an animal in accordance with requirements of Kosher, Halal, or  
359 a religious faith's requirements that discourage stunning of the animal, the person slaughtering  
360 the animal shall file a written request with the commissioner.

361 (9) (a) The department shall require an animal showing symptoms of disease during  
362 antemortem inspection, performed by an inspector appointed for that purpose, to be set apart  
363 and slaughtered separately from other livestock and poultry.

364 (b) When slaughtered, the carcasses of livestock and poultry are subject to careful  
365 examination and inspection in accordance with rules prescribed by the commissioner.

