

ORDINANCE NO. 2495

AN ORDINANCE PROVIDING FOR INSPECTION AT PACKING AND SLAUGHTER PLANTS IN THE AREA OF THE CITY OF ALBANY; PROVIDING FOR THE APPOINTMENT OF A CITY VETERINARIAN AND MEAT INSPECTORS; PROVIDING FOR THE CONTRACT BY THE CITY WITH OWNERS OF PLANTS WHERE INSPECTORS ARE PLACED AND DECLARING AN EMERGENCY

THE PEOPLE OF THE CITY OF ALBANY DO ORDAIN AS FOLLOWS:

Section 1: The purpose of this act is to provide for the appointment of a City Veterinarian, and meat inspectors to work under the direction of the City Veterinarian, and to provide inspection service to the slaughtering and packing plants within the City of Albany and surrounding territory, who may apply for such service, in order that the sanitary slaughter of animals and the sanitary preparation in processing of the carcasses and parts thereof and meats, prepared meats, meat food products and edible meat by-products for market and the preparation and labeling of such carcasses, parts, meats and products in a nondeceptive manner to promote the health, safety and general welfare of the inhabitants of this City.

Section 2: Definitions. As used in this ordinance the following terms shall have the respective meanings ascribed to them in this section.

(a) The term "person" means any individual, corporation, partnership, association, or other organized group of any of the foregoing.

(b) The term "Meat" means the skeletal part of an animal intended for human food with or without the overlying fat, portions of bones, skin, and other normal components of the flesh, and the edible part of the muscle found in the tongue, the diaphragm, the heart, and the esophagus.

(c) The term "prepared meat" means the product intended for human food obtained by subjecting meat to a process of drying, curing, smoking, cooking, comminuting, seasoning, or flavoring, or to any combination of such processes, to which no considerable quantity of any substance other than meat or meat by-products has been added.

(d) The term "meat food products" means any articles of food or any articles which enter into the composition of food for human consumption, which are derived or prepared, in whole or in substantial and definite part, by a process of manufacture, from any edible portion of an animal.

(e) The term "meat by-products" means all edible parts, other than meat, intended for human food, derived from an animal, and including such organs and parts as livers, kidneys, sweetbreads, brains, lungs, spleens, stomachs, tripe, lips, snouts, and ears.

(f) The term "products" means meat, prepared meat, meat food products, and meat by-products.

(g) The term "carcass" means the commercially prepared or dressed body of an animal.

(h) The term "animal" means any cattle, sheep, swine or goat.

Section 3: Appointment of a City Veterinarian: The City Manager shall and is hereby authorized to appoint a City Veterinarian to serve at the pleasure of the City Manager; the person so appointed must be qualified and licensed to practice veterinary medicine under the laws of the State of Oregon.

The duties of the City Veterinarian shall be to enforce the provisions of this act and any acts amendatory thereto.

The salary of the City Veterinarian shall be established by the Council by Resolution.

Section 4: Meat Inspectors: The City Veterinarian shall appoint qualified meat inspectors to perform the inspection required by this act and such inspectors shall be under the supervision and direction of the City Veterinarian and shall serve at his pleasure and shall be assigned to the various slaughter and packing plants that enter into a contract with the City of Albany pursuant to Section 9 of this act. The Council of the City of Albany shall establish the salary of the meat inspectors by resolution.

Section 5: Application for Inspection: Any person maintaining a slaughter house or other establishment within the City of Albany or its surrounding territory which is not operated under Federal inspection

ORDINANCE NO. 2495 (con't.)

pursuant to the Federal Meat Inspection Act (21 U.S.C. 71, *et seq.*), and in which animals are slaughtered or carcasses or other parts thereof or meat, prepared meat, meat food products, or meat by-products are prepared or processed, may apply to the City Veterinarian for meat inspection service hereinafter prescribed.

**Section 6: Certificate of Compliance:** Upon the filing of such application, the City Veterinarian shall inspect the plant of the applicant for the purpose of determining whether said plant complies with the requirements of this Ordinance. The City Veterinarian shall issue a certificate of compliance to the applicant if he finds that the plant conforms with the requirements of this act and the applicant has complied with the requirements of this act, which certificate of compliance shall remain in force until voluntarily surrendered or suspended or revoked by the City Veterinarian as provided in Section 10 of this act.

**Section 7: Requirements as to Sanitation and Methods of Operation:** Each plant for which inspection is to be furnished under this ordinance shall comply with the following requirements:

(1) The plant and its facilities shall be well constructed, properly fitted and equipped for the purpose used, and so maintained that products intended for human food prepared therein will be clean, sound, healthful, and wholesome. The floors of the plant shall be smooth, and impervious, and so laid as to drain freely and rapidly to sewer connections. Walls and pillars in slaughter and other rooms shall be tight-surfaced, smooth, and free from crevices and, with other parts, shall be kept clean.

(2) Rooms used for condemned products, inedible offal, hides, and other materials and supplies likely to contaminate or render products inedible shall be completely partitioned from edible product departments and rooms except for one aperture to the slaughtering department, if there is such a department in the plant. Such aperture shall be equipped with a close-fitting door and shall be of sufficient size to allow ready and free passage of materials designated as unfit for human food and all equipment used herewith.

(3) Drainage and sewer disposal shall be adequate to maintain the plant and premises in a sanitary condition.

(4) Ventilation shall be sufficient to insure that the atmosphere in rooms where edible product is kept is free from obnoxious odors emanating from inedible tank and offal rooms, catch basins, toilet rooms, hide cellars, refuse heaps, livestock pens, and similar sources. Lighting shall be adequately maintained in all rooms.

(5) The plant shall be provided with ample supplies of potable hot and cold water, with outlets conveniently located and equipped with faucets for hose connections, for ready use during slaughtering or other operations and for cleaning. Wash basins equipped with running hot and cold water, soap, and towels shall be placed in or near the dressing rooms and at such other places in the establishment as may be prescribed in regulations promulgated by the City Veterinarian to insure cleanliness of all persons handling carcasses and parts thereof and products. Water for sterilizing purposes shall be maintained at a temperature of at least 180 degrees F.

(6) Toilet rooms shall not communicate directly with any room in which animals are killed or food products thereof are processed, handled, or stored. Dressing room facilities shall be adequate for cleanliness and convenience.

(7) All departments in the plant shall have adequate protection against flies, rodents, and other vermin. However, the use of poisons for any purpose in rooms or compartments where any unpacked articles intended for human food are stored or handled is forbidden except under such restrictions as the City Veterinarian may require. So-called rat viruses shall not be used in any part of the plant or its premises.

(8) Equipment and utensils used in the plant shall be made of such material and be so constructed as to be readily and thoroughly cleaned, and shall be kept clean and in sanitary condition. Facilities shall be provided for the cleaning and sterilizing of tools, utensils, and other equipment. Contaminated equipment shall be promptly cleaned and sterilized.

(9) Barnyards, stock runs, pens, loading docks, and other facilities appurtenant to the plant shall be kept clean. No nuisance shall be allowed on the premises, such as fly breeding places, cockroach infestation, dead stock, rat infestation, rubbish heaps, decomposing animal material, polluted water supply, unsanitary drainage disposal,



ORDINANCE NO. 2495 (con't.)

leaking floors, or the like.

(10) All of the operations in the plant shall be conducted in a clean and sanitary manner.

Section 8: Inspection Service

(a) Inspection service will be furnished at each plant for which a certificate of compliance is effective. All inspections shall be conducted by qualified veterinarians or by other inspectors under the supervision of the City Veterinarian. All such Veterinarians and other inspectors shall be employees of the City of Albany.

(b) Inspection at slaughtering plants shall include antemortem and pos-mortem inspection.

(1) An inspector shall examine each animal immediately prior to slaughter for the purpose of eliminating all unfit animals and segregating, for more thorough examination, all animals suspected of being affected with a condition which might influence their disposition on post-mortem inspection. The unfit animals shall not be permitted to enter the slaughtering department of the plant, and the suspected animals shall not be permitted to enter the slaughtering department until they have been found by veterinary inspection to be fit for slaughter. The suspected animals that are permitted to be slaughtered shall be handled separate and apart from the regular kill and given a special post-mortem examination.

(2) The post-mortem examination shall be made at the time the animals are slaughtered. The inspectors shall examine the cervical lymph glands, the skeletal lymph glands, the viscera and organs with their lymph glands, and all exposed surfaces of the carcasses of all animals. Such examination shall be conducted in the slaughtering department of the plant during the slaughtering operations.

(3) All diseased or otherwise unfit carcasses and parts of carcasses, including the viscera, shall be condemned and removed from the slaughtering department of the plant in equipment designated for that purpose, and shall be destroyed for food purposes under the supervision of an inspector. The disposition of all carcasses and parts thereof, including the viscera, shall be under the control of a veterinary inspector.

(c) All slaughtering operations and preparation and processing of products at any plant furnished inspection service under this Ordinance shall be conducted in accordance with such further requirements as the City Veterinarian shall by regulation prescribe to assure that all carcasses, and parts thereof and products produced at the plant for human consumption are clean, sound, healthful, and wholesome, and are not prepared or labelled in a false or deceptive manner.

(d) All carcasses and parts thereof and products which have been inspected and approved by an inspector under this Ordinance shall be marked with the legend "inspected and passed City Veterinarian" and an identifying number to be assigned to the plant by the City Veterinarian.

(e) All devices and other materials for use in the marking of carcasses and parts thereof and products under this Ordinance shall remain at all times in the custody of an inspector.

Section 9: Contract: Before inspection service is instituted under this Ordinance at any plant, the applicant shall enter into a contract with the City of Albany wherein the applicants shall agree to reimburse the City of Albany for the salary and all other incidental expenses of the City Veterinarian and the inspectors to be assigned to such plant. This payment to the City shall at all times be made in advance and at least ten (10) days before the period beings in which it is earned by the inspector.

The applicant shall have the privilege of discontinuing the service of the inspector upon giving written notice to that effect to the City of Albany by filing with the City Veterinarian a written notice not less than sixty (60) days before the services of the respective inspector is to be discontinued.



ORDINANCE NO. 2495 (con't.)

Section 10: Suspension or revocation of certificates of compliance. Any certificate of compliance may be suspended or revoked by the City Veterinarian upon determination, after opportunity for informal hearing has been given to the operator of the plant covered by the certificate, that such operator has failed to pay the prescribed fees for inspection under this ordinance, or has failed to maintain his plant in accordance with Section 7, or otherwise has failed to comply with any requirement imposed by this Ordinance or by the regulations issued hereunder. Inspection service shall not be furnished at any plant while the certificate of compliance issued for it remains suspended or revoked.

Section 11: Cooperation; Rules and Regulations; Employees. The City Veterinarian is hereby authorized to cooperate with the United States Department of Agriculture and to promulgate such rules and regulations as may be appropriate to carry out the purposes of this Ordinance.

Section 12: Misuse of marks and devices. Any person who counterfeits or uses without authority under this Ordinance, any mark or device prescribed for marking carcasses or parts thereof or products under this Ordinance shall be guilty of an offense against this City and shall be punished by a fine of not less than \$25.00 nor more than \$250.00 or by imprisonment in the City jail for not less than 2 days nor more than one year, or both.


Section 13: Inasmuch as this Ordinance is necessary for the immediate protection of the public peace, health, and safety, it is hereby declared that an emergency exists and this Ordinance shall be in full force and effect upon its passage by the Council and approval by the Mayor.

Passed by the Council August 13, 1953

Approved by the Mayor August 13, 1953

  
Mayor

ATTEST:

  
City Recorder