

STATE OF OKLAHOMA

2nd Session of the 58th Legislature (2022)

SENATE BILL 1110

By: Bullard

AS INTRODUCED

An Act relating to meat inspections; limiting remote inspections to intrastate commerce; requiring certain standards for remote inspections; requiring real-time viewing; providing certain exception; allowing digital technical assistant onsite to assist with inspections; requiring experience and qualification by rule for certain assistant; requiring time and date stamp; establishing high quality and resolution viewing; providing for recording of identity of assistant; establishing requirements for certain stages of processing; requiring view and angle adjustment capabilities; directing certain compliance with regulations at certain stages of processing; providing for temperature reading and recording; directing labeling for remotely inspected products; stating content of label; providing for disapproval on inspection; directing removal of certain animal or product by rule and regulation for failure of inspection; directing the Oklahoma Department of Agriculture, Food, and Forestry to promulgate certain rules; providing for codification; and providing an effective date.

BE IT ENACTED BY THE PEOPLE OF THE STATE OF OKLAHOMA:

1 SECTION 1. NEW LAW A new section of law to be codified
2 in the Oklahoma Statutes as Section 6-181.2 of Title 2, unless there
3 is created a duplication in numbering, reads as follows:

4 A. Meat inspected by remote viewing technology shall remain
5 within the boundaries and authority of this state for intrastate
6 commerce only.

7 B. For purposes of meat inspections performed by remote
8 technology authorized pursuant to Section 6-182.1 of Title 2 of the
9 Oklahoma Statutes, and the rules promulgated thereto, the meat
10 processor shall use remotely located certified inspectors to conduct
11 meat inspections on the cattle and bison to be processed at the
12 facility provided, the remote viewing technology meets the
13 requirements of this section.

14 C. Remote viewing technologies for meat inspections shall
15 require real-time viewing of the cattle and bison at the processing
16 facility by a remotely located certified inspector whose inspection
17 is conducted through use of uninterrupted live-stream video, digital
18 live-feed recordings, real-time filming or other technologies
19 approved by the Oklahoma Department of Agriculture, Food, and
20 Forestry. The technology and equipment used for remote viewing
21 inspections shall be installed at the processing facility and
22 connected to the remote certified inspector allowing the inspector
23 to conduct actual real-time viewing of all cattle and bison from the
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1 animal's entry at the facility to the end of the processing, except
2 while the carcass is placed in cold storage.

3 D. To assist with remote inspections, a digital technical
4 assistant may be onsite at the processing facility and qualified as
5 provided by the rules promulgated by the Oklahoma Department of
6 Agriculture, Food, and Forestry. The digital technical assistant
7 shall perform any physical handling of the animal or equipment
8 required for accurate assessment of the animal's health, condition
9 and processing by the remote certified inspector. The digital
10 technical assistant shall not be a certified inspector but shall
11 have experience sufficient to assist the certified inspector while
12 conducting the remote inspection.

13 E. Technologies utilized at the processing facility for remote
14 inspections shall be required to have an accurate time and date
15 stamp imbedded on the inspection video, recording or film. The
16 image quality of the inspection video, recording or film shall be of
17 high quality and resolution to allow the remote certified inspector
18 to accurately assess the animal and the entirety of the process.
19 When utilized, the onsite digital technical assistant shall be
20 recorded in real-time by name and image to identify the person
21 assisting with the inspection. Every remote inspection shall
22 require:

23 1. Before slaughter: Viewing in real-time of the animal to be
24 processed for purpose of identification and details on each animal

1 including, but not limited to, any discoloration, spots on the hide
2 or any other known markers used to identify illness and injury and
3 to show the ability of the animal to walk under its own power
4 without assistance in compliance with regulations;

5 2. Views of the animal: Each animal to be processed shall be
6 viewed by whole body and close-up images and angles that clearly
7 show details of the animal including, but not limited to, hooves,
8 mouth, nose, eyes, udders, hair and hide and the whole-body
9 composition in a manner sufficient for the remote inspector to
10 determine any injury and potential illness. The technologies
11 utilized by the processing facility shall permit view and angle
12 adjustments and enhanced imaging for each animal being inspected;

13 3. At slaughter: Slaughter of the animal shall be viewable in
14 real-time by the inspector to determine whether the kill was
15 conducted in compliance with humane slaughter regulations;

16 4. Carcass processing: Processing of the carcass during
17 suspension, exsanguination, hide removal, splitting and
18 evisceration shall be viewable by the inspector during the entirety
19 of the process with adjustable angles and enhanced imaging that can
20 show either single or multiple carcasses at the discretion of the
21 inspector to determine whether the processing is conducted in
22 compliance with regulations;

23 5. Butchering: The entirety of the butchering process shall be
24 viewable by the inspector with adjustments on angles and enhanced
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1 imaging to view single or multiple carcasses at the discretion of
2 the inspector to determine whether the process is conducted in
3 compliance with regulations;

4 6. Temperature readings: During processing and pursuant to
5 rule and regulation, the temperature readings of the carcasses,
6 processing rooms and cold storage areas shall be inspected and
7 recorded on the inspection video, recording or film. Each recorded
8 temperature reading shall be accompanied by an accurate
9 synchronized time and date stamp on the video, recording or film;
10 and

11 7. Labels: All remotely inspected meat shall require a label
12 to be attached and prominently displayed that states: "Inspected
13 by ODAFF for sale only in Oklahoma." Labels shall include batch
14 numbers required by the Department rules.

15 F. Any animal, carcass, hide, meat or organ that fails to
16 comply with the regulations for inspection shall be disapproved for
17 intrastate commerce and shall be promptly culled, removed,
18 destroyed or otherwise handled as required by the rules or
19 regulations promulgated by the Department for failure to meet
20 inspection standards.

21 G. The Department shall promulgate rules and regulations to
22 implement and enforce the provisions of this section. Such rules
23 and regulations may be promulgated pursuant to federal guidelines,
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1 if any, regarding meat inspections for human consumption that are
2 limited to intrastate commerce only.

3 SECTION 2. This act shall become effective November 1, 2022.
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