

SB 479 STAFF MEASURE SUMMARY

Carrier: Rep. Boice

House Committee On Agriculture, Land Use, Natural Resources, and Water

Action Date: 05/09/23

Action: Do Pass.

Vote: 8-0-1-0

Yeas: 8 - Boice, Gamba, Hartman, Helm, Levy B, Marsh, McLain, Owens

Exc: 1 - Scharf

Fiscal: Has minimal fiscal impact

Revenue: No revenue impact

Prepared By: Anna Glueder, LPRO Analyst

Meeting Dates: 4/20, 5/9

WHAT THE MEASURE DOES:

Directs the Oregon Department of Agriculture to adopt rules allowing donation of meat to charitable organizations and other organizations that offer food for noncommercial purposes. Provides that the meat must be processed: by a person licensed to slaughter meat animals subject to federal meat inspection; under a federally approved program of state inspection for meat products processing and sale; or at a custom processing or slaughtering establishment.

ISSUES DISCUSSED:

- Applicability of the measure to road kill
- Importance of meat donations to jails
- Definition of noncommercial purposes

EFFECT OF AMENDMENT:

No amendment.

BACKGROUND:

Livestock producers that sell retail cuts of meat to paying consumers must slaughter and process their livestock at facilities inspected by the U.S. Department of Agriculture (USDA) or the Oregon Department of Agriculture (ODA). Those inspections occur continuously, carcass by carcass. By contrast, custom-exempt slaughter and processing facilities offer slaughter and processing services for exclusive use by the livestock owner, their family, and their nonpaying guests. These facilities are licensed and are expected to meet the same sanitation and handling requirements as USDA- and ODA-inspected facilities, though they are typically inspected only once or twice per year. Packages of custom-processed meat must be labeled "not for sale."

Senate Bill 479 would direct the Oregon Department of Agriculture to adopt rules allowing donation of meat to charitable organizations and other organizations that offer food for noncommercial purposes provided that the meat has been processed under federal or state meat inspection programs or at a custom establishment.