

ORDINANCE NO. 2653

AN ORDINANCE RELATING TO MEAT AND THE PROCESSING AND INSPECTION THEREOF, AND REPEALING ORDINANCE NO. 2495

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

**Section 1: DEFINITIONS.** The following words and terms, unless otherwise indicated, shall be construed to mean as follows:

- (a) **Animals.** "meat Animals" shall include cattle, calves, sheep, swine and goats.
- (b) **Carcass.** "Carcass" shall mean the slaughtered body of an animal, including the entire four quarters, the head, viscera, and other parts that are capable of being used for human food.
- (c) **Retained.** "Retained" shall mean that the article so marked is held for further examination by the city veterinarian or an inspector to determine its disposal.
- (d) **Inspected and Passed.** "Inspected and passed" shall mean that the carcass, parts of carcass, and meat so marked have been inspected and passed for food under this ordinance.
- (e) **Mark.** "Mark" shall include mark, stamp, and brand.
- (f) **Official Establishment.** "Official establishment" shall mean any establishment engaged in the business of slaughtering of animals or the processing or manufacture of meat or meat food products or the wholesale distribution of such meats or products for which inspection is maintained under this Ordinance.
- (g) **Primal Parts.** "Primal Parts" shall mean the usual sections and cuts of the dressed carcass commonly known to the meat trade, and required by the veterinarian to be marked, inspected, and approved, including sides, quarters, shoulders, hams, backs, bellies, tongues, livers, and hearts, before they have been cut, shredded, or otherwise subdivided, preliminary to use in the manufacture of meat food products.
- (h) **Meat Food Product.** "Meat Food Product" shall mean any article of food or any article which enters into the composition of food for human consumption, which is derived, processed, or prepared, in whole or in part, from any portion of the carcass of any animal if such portion is all or a considerable and definite portion of the article, except such articles as organotherapeutic substances, meat juices, meat extract, and the like, which are only for medicinal purposes and are advertised only to the medical profession.
- (i) **Meat By-Product.** "Meat By-Product" shall mean the clean, sound, and properly dressed edible parts, other than meat which have been derived from one or more meat animals that is sufficiently mature and in good health at the time of slaughter.
- (j) **Sausage.** "Sausage" is considered to be minced, ground, or chopped meat, or meats, with or without spices.
- (k) **Meat.** "Meat" means any edible muscle, except any muscle found in the lips, snout, or ears, of meat animals which is skeletal or found in the tongue, diaphragm, heart, or esophagus, with or without any accompanying and overlying fat, and any portion of bone, skin, sinew, nerve, or blood vessels normally accompanying the muscle tissue and not separated from it in the process of dressing.
- (l) **Processing.** "Processing" shall mean the grinding, chopping, mixing, curing, smoking, cooking, or rendering of meats or meat by products with or without the addition of other ingredients.
- (m) **Meat Inspector.** "Meat Inspector" means any person engaged as inspector pursuant to the terms of this Ordinance; "Veterinarian" shall mean any person employed pursuant to the Ordinance who is licensed to practice veterinary medicine in the State of Oregon, or a graduate veterinarian not so licensed; "Lay Inspector" shall mean any person employed pursuant to this Ordinance who is qualified by training or experience in the slaughter of meat animals and the handling, preparation, and processing of meat products.
- (n) **Person.** "Person" shall be defined as any individual, Partnership, corporation, association, or other business unit.

**Section 2: SANITATION OF MEAT HANDLING ESTABLISHMENTS.**

- (a) **Floors.** All slaughtering, sausage kitchen, canning, and curing room floors shall be watertight of nonabsorbent material, and constructed so as to be readily flushed and drained.
- (b) **Windows.** All rooms except coolers and cellars shall have at least one square foot of window space to every eight square feet of floor space.
- (c) **Walls.** The side walls of all killing rooms or rooms in which exposed meats or products are stored or handled, when not constructed of brick, stone, or concrete, or smooth matched, well painted lumber, shall be covered with nonabsorbent material to a height of eight feet above the floor.

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- (d) Painting. Ceiling, walls, and pillars of slaughter-houses, processing rooms, and coolers in which exposed meats or products are stored or handled shall be painted a light color.
- (e) Flies. Flies, cockroaches, and rodents shall be excluded from all rooms, and as far as possible from the premises.
- (f) Sterilizer. A hot water or steam sterilizer of adequate size to sterilize knives, cleavers, and meat saws shall be installed and maintained in the killing room or rooms where meat animals are slaughtered.
- (g) Equipment. All trucks, trays, and other receptacles, chutes, platforms, racks, tables, knives, saws, cleavers, and other tools, utensils, machinery, and vehicles used in moving, handling, cutting, chopping, mixing, canning, or in other processing shall be of smooth rust resistant metal, except necessary cutting or chopping boards, and all equipment mentioned in this subsection shall be thoroughly cleaned daily.
- (h) Cleanliness of Employees. The managers of establishments must require employees to be clean. The aprons, smocks, or other outer clothing worn by employees who handle meat or meat food products shall be of a material that is readily cleaned and made sanitary, and only clean garments shall be worn.
- (i) Lavatories. All water closet, toilet rooms, and dressing rooms shall be entirely separated from compartments in which carcasses are dressed or meat products or meat food products are cured, stored, packed, handled, or prepared. They shall be conveniently located, sufficient in number, ample in size, and fitted with modern lavatory accommodations, including toilet paper, soap, running hot and cold water, individual towels, etc. They shall be properly lighted, suitably ventilated, and kept in a sanitary condition. In establishments where carcasses are slaughtered, dressed, or handled, at least one toilet fixture shall be available, when not more than five males or females are required to use the same accommodation; when there are more than five persons employed or engaged, separate accommodations shall be provided on the basis of one toilet fixture for each 25 or fraction thereof males and one toilet fixture for each 20 or fraction thereof females.
- Such separate accommodations shall be apart from each other and have their own separate approaches. Accommodations for man shall be clearly marked "men", and for women shall be clearly marked "Women". Doors of toilet rooms must be self-closing and toilet rooms shall be ventilated to outside air.
- (j) General Cleanliness. The rooms or compartments in which meat products or meat food products are prepared, cured, stored, packed, or otherwise handled shall be free from odors from toilet rooms, catch basins, casing departments, tank rooms, and hide cellars, and shall be kept free from flies and other vermin by screening or other methods.
- (k) Pens. Stock pens shall be separated by a tight partition from all rooms where animals are slaughtered or where meats are handled or stored. Such pens shall be well-drained and kept clean.
- (l) Refuse. All offal, manure, and other refuse, including blood when not used as a food product, shall be removed from the region of the slaughter-house daily, and either burned, buried, or otherwise disposed of. After gathering and pending removal, all refuse and offal shall be kept in covered metal cans with tightly fitted metal covers. Tanks for blood and offal shall be made of nonabsorbant material, and shall be kept covered with a tight fitting cover. If offal be used for feed, it shall be cooked and not fed within 200 feet of killing rooms, or any other room where meats are handled or stored. Manure if held for sale shall be stored in metal cans or concrete vaults. Said containers shall be provided with insect-proof tight-fitting covers.
- (m) Dogs or Cats. Dogs or cats shall not be allowed to enter a room or place where meats are slaughtered, stored, or handled.
- (n) Use of Premises. No use incompatible with proper sanitation shall be made of any part of the premises on which such establishment is located. All yards, fences, pens, chutes, and alleys belonging to the premises of such establishments, whether they are used or not, shall be maintained in a sanitary condition, and no nuisance shall be allowed in the establishment or on its premises. No portion of any establishment where slaughtering, dressing, handling, or selling of rabbits or poultry is conducted shall be used for living or sleeping quarters.
- (o) Disinfection. Butchers who dress or handle diseased carcasses or parts shall, before handling or dressing other carcasses or parts, cleanse their hands with liquid soap and hot water and rinse them in clean water. All butchers implements used in dressing diseased carcasses shall be sterilized in boiling water. Separate sanitary trucks, which are appropriately and distinctively marked, shall be furnished for handling diseased carcasses and parts.
- (p) Dissection Implements. The inspector shall furnish implement for use in dissecting, incising, or examining diseased carcasses or unsound parts, and shall employ the same means for disinfecting implements, hands, and trucks or tables, as are prescribed for employees of the establishment.
- (q) Identification of Comminuted meat, shipping. All boned, ground, or

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- chopped meat which is unwrapped shall be packed or stored in approved metal containers. Shipping containers of boned, ground, or chopped meat shall have tags or slips attached stating the exact contents and name of shipper.
- (r) Inflation, Whetstones. Carcasses shall not be inflated with air. Carcasses shall not be dressed with skewers, knives, or other tools that have been held in the mouth. Skewers shall be cleaned before being used again. Spitting on whetstones or steels when sharpening knives shall not be allowed.
  - (s) Water and Ice. Only good clean and wholesome water and ice shall be used in the dressing of carcasses, or preparation of meat or meat food products. The supply thereof shall be subject to the approval of the veterinarian.
  - (t) Vehicles. Vehicles in which unwrapped meat or meat food products are transported shall be kept in a clean and sanitary condition, and shall be equipped with closed bodies and tight fitting doors. Such doors shall be kept closed except when loading or unloading.
  - (u) Cleaning and dressing of calf and sheep carcasses. The cleaning and dressing of calf carcasses and sheep carcasses shall be done while such carcasses are suspended from an overhead rail. When calf carcasses are dressed with the skins on, such skins shall be thoroughly washed before any opening incident to the dressing process is made except for a small bleeding wound.
  - (v) Lavatory facilities. Lavatory facilities for the use and convenience of employees shall be maintained within the establishment in or near toilet facilities and at such other places as necessary to assure cleanliness for all persons handling meat products. Such facilities must include hot and cold running water, soap, and towels, and must be maintained in a clean and sanitary condition.

Section 3: REINSPECTION AND PREPARATION OF PRODUCTS.

- (a) All meats, meat food products, or meat by products, whether fresh, cured, or otherwise processed shall be subject to reinspection by veterinary inspectors as often as may be necessary to determine their continued wholesomeness and fitness for human consumption. If upon inspection any article is found to be unsound or otherwise unfit for human food, the article shall be condemned and disposed of as provided in Section 11, provided;
  1. That an article becoming soiled or unclean by accidental contact with the floor or other unclean surface may be thoroughly cleaned including washing and trimming as necessary before being offered for sale or included in the preparation of a meat food product. When meat or products are being emptied into tanks some device such as a metal funnel shall be used.
  2. That an article affected with an unsound condition which can be reclaimed for food purposes by reprocessing or rehandling may be so reclaimed by such methods as are approved by the veterinarian.
- (b) Protection against Trichinae. No article of food consisting wholly or in part of pork muscle tissue, such as bologna style sausage, vienna style sausage, frankfurt style sausage, summer sausage, and all other sausages or pork products which are of a kind customarily prepared in meat handling establishments to be eaten by customers, without cooking, shall be kept, offered, or exposed for sale as food for human consumption unless the pork muscle tissue entering into the product shall have been subject to heat either before or after its inclusion in the finished product so that all portion of pork muscle tissue shall have attained a temperature not lower than 137 degrees, F. As an alternative of this heating method, the article of which pork muscle tissue is an ingredient shall be subjected to refrigeration for a continuous period of not less than 20 days at a temperature not higher than 5 degrees F. If the heating method be adopted, sufficient time must be given so that all portions of the product shall reach a temperature of not lower than 137 degrees F. Only those methods shall be employed which are known to insure a temperature not lower than 137 degrees F. In all portions of the product or article which contain pork muscle tissue as an ingredient, the refrigerating process shall be conducted as follows:
  1. The pork or product containing pork muscle tissue, after chilling or preliminary freezing, shall be stored in freezers which shall be maintained during the 20-day period at a temperature not higher than 5 degrees, F.
  2. If the meat or pork muscle tissue product be stored in tierces, sufficient time must be allowed for the temperature of the meat in the center of the tierces to drop to the required temperature. In such cases the refrigeration shall be extended for an additional period of 10 days, being 30 days in all.
  3. If the meat or product containing pork muscle tissue be arranged on racks in layers not exceeding 6 inches in thickness, or hung in separate pieces, or packed in containers, such as boxes, not exceeding 6 inches in depth, or stored as frozen solid blocks after removal from such containers, the 20 day period of refrigeration shall be deemed sufficient,

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but in all such cases such meat or product containing pork muscle tissue must be stored in such manner as to provide a free circulation of air among the layers, pieces, blocks, or boxes of meat in order that the temperature of the meat may be reduced promptly to the air temperature of the freezer.

4. In no case shall a shorter time than 20 days be allowed even if the temperature be made lower than 5 degrees F.
5. Dry curing and other methods may be adopted for destroying trichinae, but no such method shall be adopted or used unless the same shall have been first submitted to the inspection of the veterinarian and found by him to be equally or more efficient than the methods above provided. Such a finding shall be attested by a permit to be issued by the veterinarian which permit shall be subject to cancellation by him at any time when such method may have been found to be inefficient or ineffectively followed.
6. Standard recording thermometers must be used for either the refrigerating or heating process.

Section 4: ANTE-MORTEM INSPECTION.

- (a) Inspection. The veterinarian shall make or require to be made at any meat handling establishment not exempt from the provisions of this ordinance which sells, supplies, or delivers any meat or meat product to any person or firm located in the City of Albany, an ante-mortem examination and inspection of any and all meat animals before they shall be allowed to enter a slaughterhouse; and all animals which, upon such examination and inspection show symptoms of disease, shall be set apart and slaughtered separately from all other animals. When the veterinarian requires such ante-mortem examination and inspection, it shall be unlawful to allow such animals to enter a slaughterhouse without first having been inspected; provided, however, that such inspection or requirement of inspection must be made by any such slaughterhouse located in whole or part within one mile of the city limits of Albany.
- (b) Suspected Disease. All animals suspected of being affected with any disease or conditions which, under this ordinance, would probably cause their condemnation in whole or in part when slaughtered, shall be marked with the word "suspect". All such animals, except as hereinafter provided, shall be set apart and slaughtered separately from other animals at an official establishment.
- (c) Diseased Animals Released. Animals which have been marked "suspect" for pregnancy or for having recently given birth to young, and which have not been exposed to any infectious or contagious disease, and vaccine animals with unhealed lesions accompanied by fever which have not been exposed to any other infectious or contagious disease, are not required to be slaughtered. Before any such animal is released the mark shall be removed by an employee of the veterinarian who shall report his action to the veterinary.
- (d) Temperature. If any pathological condition is important, temperature shall be taken. Hogs showing a temperature of 106 degrees F. or over and other species of 105 degrees F. or over shall not enter the killroom.
- (e) Crippled Animals. Animals commonly termed "downers", or crippled animals, shall be marked before slaughter for the purpose of identification at the time of slaughter, and shall be passed upon in accordance with this ordinance.

Section 5: POST-MORTEM INSPECTION.

The city veterinarian shall make or require to be made a post-mortem examination and inspection of all carcasses and parts of animals in a slaughterhouse and shall make or require to be made a reinspection and re-examination of all meat received in any meat handling establishment and may inspect and examine, or require to be inspected and examined, the preparation and manufacture of all cured meat, fresh or cured sausage, and all processing of all meats, in any meat handling establishment, and shall whenever he shall deem it advisable, make or require to be made an inspection and examination of all buildings, equipment, and facilities used by any person or firm for the slaughter of animals or for the preparation, processing, storage, or sale of meats.

- (a) Parts Held for Inspection. Upon the slaughter of any animal and the dissection of the carcass thereof, the head, tongue, taumk thymus gland, all viscera, and all parts and blood used in the preparation of meat products or meat food products shall be retained in such a manner as to preserve their identity until they and the carcass and the parts thereof of such animal have been inspected and passed or condemned as provided therein. Suitable racks or metal receptacles shall be provided for retaining such parts.

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- (b) Parts Passed. Carcasses and parts thereof found to be sound, healthful, wholesome, and fit for human food shall be passed and marked "inspected and passed", or an abbreviation thereof, together with the establishment number of the plant at which inspections was performed.
- (c) Parts Retained. Should any lesion of disease or other condition that would render the meat or any organ unfit for food purposes be found on post-mortem examination, the carcass, part, or organ shall be marked immediately with a tag bearing the work "retained". Such tag shall not be removed except by an employee of the veterinarian. Carcasses which have been so marked shall not be washed or trimmed unless such washing or trimming be authorized by the employee of the veterinarian.
- (d) Final Inspection. Retained carcasses shall be subject to final inspection. Immediately after this is completed each carcass or part thereof which is found to be unfit for human food shall be marked "INSPECTED AND CONDEMNED", to await destruction. If, however, upon final inspection the carcass or part thereof is found to be wholesome and fit for human food, the veterinary inspector shall remove the "retained" tag and mark such carcass or part thereof "inspected and passed".

Section 6: TIME OF SLAUGHTER.

The slaughtering of animals and the preparation of meat food products at official establishments shall be done within reasonable hours. Slaughtering shall not commence until the veterinarian has been given at least five hours notice of the time fixed therefor. If a veterinarian does not appear at such official establishment at the time designated, ante-mortem and post-mortem inspection may be dispensed with and slaughtering may proceed; providing all carcasses so slaughtered are retained with hearts, lung, and livers hanging by natural attachment pending arrival of the inspector.

Section 7. REVOCATION OF PERMIT. Any permit granted under the provisions of any section of this Ordinance shall be revoked by the veterinarian whenever he shall find that a condition exists which is imminently dangerous to the public health, or whenever he shall find that the permittee has continuously, repeatedly, or willfully violated any of the provisions of this code or any other ordinance of the City of Albany relating to the preparation and handling of food for human consumption.

Upon the revocation of any such permit, notice thereof shall be immediately served upon the permittee and a copy thereof posted in a conspicuous place on the premises. An appeal from said order of the veterinarian revoking any such permit may be taken by filing with the Common Council within ten days from the date of said order a notice of appeal in writing setting forth the grounds of such appeal, whereupon such appeal shall be considered by the council at the first regular meeting following the filing of such notice of appeal, and if the Common Council determines that the revocation order is improper, then the meat handling establishment shall be reopened.

Section 8. CONDEMNATION AND DISPOSAL OF DISEASED CARCASSES AND ORGANS.

- (a) Disposal of Diseased Animals. The carcass or parts of carcasses of all animals slaughtered at an official establishment and found at the time of slaughter or at any subsequent inspection to be affected with any of the diseases or conditions named in this section shall be disposed of according to the subdivision of this section pertaining to the disease or condition.
- (b) Anthrax or Charbon. All carcasses showing lesions of anthrax or charbon, regardless of the extent of the disease, shall be condemned and immediately incinerated, including the hide, hoofs, horns, viscera, fat, blood, and all other portions of the animal. The kidding bed upon which the animal was slaughtered shall be disinfected with a 10 per cent solution of formalin, and all knives, saws, cleavers, and other instruments which have come in contact with the carcass shall be treated as provided in Section 2 (m), before being used upon another carcass.
- (c) Condemnation for Particular Diseases. Carcasses of animals showing lesions of blackleg, pyemia, or septicemia, those affected with hemorrhagic septicemia, vaccine animals covered in Section 4(c), those which showed symptoms of rabies or tetanus before slaughter, and those affected with malignant epizootic catarrh, showing generalized inflammation of the mucous membrane, shall be condemned.

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(d) Hog Cholera.

1. Condemnation. The carcasses of all hogs marked as suspects on ante-mortem inspection shall be given careful post-mortem inspection, and if it appears that they are affected with either acute hog cholera or swine plague, they shall be condemned.
2. Inspection. Carcasses of hogs which show acute and characteristic lesions of either hog cholera or swine plague in any organ or tissue, other than the kidneys or lymph glands, shall be condemned. Inasmuch as lesions resembling lesions of hog cholera or swine plague occur in the kidneys and lymph glands of hogs not affected with either hog cholera or swine plague, carcasses of hogs in the kidneys or lymph glands of which any lesions appear resembling lesions of either hog cholera or swine plague shall be carefully further inspected for corroborative lesions.

In such further inspection

- a. If the carcass shows such lesions in the kidneys or in the lymph glands or in both, accompanied by characteristic lesions in some other organ or tissue, then all lesions shall be regarded as those of hog cholera or swine plague, and the carcass shall be condemned.
- b. If the carcass shows in any organ or tissue, other than the kidneys or lymph glands, lesions of either hog cholera or swine plague, which are slight and limited in extent, it shall be passed for sterilization in accordance with Section 12.
- c. If the carcass shows no indication of either hog cholera or swine plague in any organ or tissue other than the kidneys or lymph glands, it shall be passed for food, unless some other provision of this article requires a different disposal.

(e) Actinomycosis (Lumpy Jaw).

1. Carcasses of animals showing generalized actinomycosis shall be condemned.
2. Carcasses of animals in a well-nourished condition showing uncomplicated localized actinomycotic lesions may be passed after the infected organs or parts have been removed and condemned, except as provided in paragraph 3 of this subdivision.
3. Heads affected with actinomycosis (lumpy jaw), including the tongue, shall be condemned. However, when the disease of the jaw is slight, strictly localized, and without suppuration, fistulous tracts, or lymph-gland involvement, the tongue, if free from disease, may be passed.

- (f) Caseous Lymph-Adenitis. When the lesions of caseous lymph-adenitis are limited to the superficial lymphatic glands or to a few nodules in an organ, involving also the adjacent lymphatic glands, and the carcass is well nourished, the meat may be passed after the affected parts are removed and condemned. If extensive lesions, with or without pleuritic adhesions, are found in the lungs, or if several of the visceral organs contain caseous nodules and the carcass is emaciated, it shall be condemned.

(g) Tuberculosis.

1. The following principles are declared for guidance in passing on carcasses affected with tuberculosis:
  - a. The fundamental thought is that meat should not be used for food if it contains tubercle bacilli, or if there is a reasonable possibility that it may contain tubercle, or if it is impregnated with the toxic substance of tuberculosis or associated septic infections.
  - b. On the other hand, if the lesions are localized and not numerous, if there is no evidence of distribution of tubercle bacilli through the blood or by other means to the muscles or to parts that may be eaten with the muscles, and if the animal is well nourished and is in good condition, then there is no proof, or even reason to suspect, that the flesh is unwholesome.
  - c. Evidences of generalized tuberculosis are to be sought in such distribution and number of tuberculous lesions as can be explained only upon the supposition of the entrance of tubercle bacilli in considerable number into the systemic circulation. Significant of such generalization are the presence of numerous uniformly distributed tubercles throughout both lungs, also tubercle in the spleen, kidneys, bones, joints, and sexual glands, and in the lymphatic glands connected with these organs and parts, or in the splenic, renal, prescapular, popliteal, and inguinal glands, when several of these organs and parts are coincidentally affected.
  - d. Localized tuberculosis is understood to be tuberculosis limited to a single or several parts or organs of the body without evidence of recent invasion of numerous bacilli into the systematic circulation.
2. The following rules shall govern the disposal of tuberculous meat:
  - a. The entire carcass shall be condemned when any of the following conditions appear:

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- (1) When it was observed before the animal was killed that it was suffering with fever.
  - (2) When there is a tuberculous or other cachexia, as shown by anemia and emaciation.
  - (3) When the lesions of tuberculosis are generalized as shown by their presence not only at the usual seats of primary infection, but also in parts of the carcass or the organs that may be reached by the bacilli or tuberculosis only when they are carried in the systemic circulation. Tuberculous lesions in any two of the following mentioned organs are to be accepted as evidence of generalization when they occur in addition to local tuberculous lesions in the digestive or respiratory tracts, including the lymphatic glands connected therewith: Spleen, kidney, uterus, udder, ovary, testicle, adrenal gland, brain, or spinal cord on their membrane. Numerous uniformly distributed tubercles throughout both lungs also afford evidence of generalization.
  - (4) When the lesions of tuberculosis are found in the muscles or intermuscular tissue or bones or joints, or in the body lymphatic glands, as a result of draining the muscle, bones, or joints.
  - (5) When the lesions are extensive in one or both body cavities.
  - (6) When the lesions are multiple, acute, and actively progressive. Such evidence of active progress consists in signs of acute inflammation about the lesions of liquefaction necrosis or the presence of young tubercles.
- b. An organ or part of a carcass shall be condemned under any of the following conditions:
- (1) When it contains lesions of tuberculosis.
  - (2) When the lesion is immediately adjacent to the flesh, as in the case of tuberculosis at the parietal pleura or peritoneum, not only the membrane or part affected but also the adjacent thoracic or abdominal wall is to be condemned.
  - (3) When it has been contaminated by tuberculous material through contact with the floor, a soiled knife, or otherwise.
  - (4) When heads show lesions of tuberculosis, they shall be condemned, except that when the heads of hogs are from carcasses passed for food, or for sterilization and the lesions are slight, calcified, or encapsulated, and are confined to lymph glands in which not more than two glands are involved, the head may be passed for sterilization after the diseased tissues have been removed and condemned.
  - (5) When the corresponding lymphatic gland is tuberculous an organ shall be condemned.
  - (6) When, in the opinion of the inspector, acute, actively progressive, extensive, or distributed lesions of tuberculosis, actinomycosis, or other disease or condition that might be cause for condemnation of a carcass are found in the head, neck, or other part of a carcass, and the lungs, heart, liver, and kidneys of such carcass are not held to such carcass by their natural attachments, the entire carcass shall be condemned.
- c. The carcass, if the tuberculous lesions are limited to a single or several parts or organs of the body except as noted in sub-paragraph "A" without evidence of recent invasion of tubercle bacilli into the systemic circulation, shall be passed after the parts containing the localized lesions are removed and condemned in accordance with subparagraph "b".
- d. Carcasses which reveal lesions more severe or more numerous than those described for carcasses to be passed in subparagraph "c" but not so severe nor so numerous as the lesions described for carcasses to be condemned in subparagraph "a" may be rendered into lard or tallow or otherwise sterilized in accordance with Section 12 if the distribution of the lesion is such that all parts containing tuberculous lesions can be removed.
- (h) Texas Fever, Parasitic Icterehematuria, Scab and Mange.
1. Carcasses showing lesions to warrant the diagnosis of Texas fever shall be condemned.
  2. Carcasses of sheep affected with parasitic Icterehematuria shall be condemned.

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3. Carcasses of animals affected with mange or scab, in advanced stages, or showing emaciation or extension of the inflammation to the flesh, shall be condemned. When the disease is slight the carcass may be passed.

(1) Cysts, Gib Bladderworms, Hydatid Cyst.

1. Cysts.

- a. Carcasses of cattle (including the viscera) infested with tapeworm cysts known as a cysticerene (cysticerous) bovis shall be condemned if the infection is excessive or if the meat is watery or discolored. Carcasses shall be considered excessively infested if incisions in various parts of the musculature expose on most of the cut surfaces two or more cysts within an area the size of the hand.
- b. Carcasses of cattle showing a slight infestation, that is, not to exceed ten cysts, as determined by a careful examination of the heart, muscles of mastication, tongue, diaphragm, and its pillars, and of portions of the carcass rendered visible by the process of dressing, may be passed for food after removal and condemnation of the cysts, with the surrounding tissues; provided, that carcasses and parts, appropriately identified by retained tags, are held in cold storage at a temperature not higher than 15 degrees F., continuously for a period of not less than six days. Carcasses which show no cysts except in the heart may be passed for food after retention in cold storage or pickle as above provided, irrespective of the number of cysts in the heart.
- c. Carcasses of cattle showing a moderate infestation, that is, a greater number of cysts than mentioned in subparagraph "b" but which are not so extensively infested as indicated in subparagraph "a", may be passed for sterilization. In case such carcasses are not sterilized as required by Section 12 they shall be condemned.
- d. The inspection for cysticorns (cysticerous) bovis may be omitted in the case of calves under six weeks old.

2. Gib bladderworms. Carcasses of animals found infested with gib bladderworms (coonurus cerebralis, multiceps socialis) may be passed after condemnation of the infested organ, either brain or spinal cord.

3. Hydatid cyst. Carcasses or parts of carcasses found infested with hydatid cyst (echinococcus) may be passed after condemnation of the infested parts or organs.

(J) Meat Poisoning. All carcasses or animals so infected that consumption of the meat or meat food products thereof may give rise to meat poisoning shall be condemned. This subsection covers all carcasses showing signs of any of the following:

- (1) Acute inflammation of the lungs, pleura, pericardium, peritoneum or meninges.
- (2) Septicemia or pyemia, whether puerperal, traumatic, or without any evident cause.
- (3) Severe hemorrhagic or gangrenous enteritis or gastritis.
- (4) Acute diffuse mastitis or mammitis.
- (5) Polyarthritits.
- (6) Phlebitis of the umbilical veins.
- (7) Traumatic pericarditis.
- (8) Any other inflammation, abscess, or suppurating sore if associated with acute nephritis, fatty and degenerated liver, swollen soft spleen, marked pulmonary hyperemia, general swelling of lymphatic glands and diffuse redness of the skin, either singly or in combination.

Immediately after slaughter of any animal so diseased the premises and implements used must be thoroughly disinfected as prescribed in Section 2 (n). The part of any carcass coming into contact with carcass or any part of the carcass of any animal covered by this section, other than those affected with the disease mentioned in above paragraph 1, or with the place where such animal was slaughtered, or with the implements used in the slaughter, before thorough disinfection of such place and implement has been accomplished or any other contaminated object, shall be condemned. In case the contaminated part is now removed from the carcass within two hours after such contact, the whole carcass shall be condemned.

(k) Icterus. Carcasses showing any degree of icterus with a parenchymatous degeneration of organs, the result of infection or intoxication, and those which show an intense yellow or greenish yellow discoloration



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without evidence of infection or intoxication, shall be condemned. Carcasses affected with icterus, the result of conditions other than those before stated in this subdivision, but which lose such discoloration on chilling, shall be passed for food, while those which do not lose such discoloration may be passed for sterilization. No carcass affected with icterus may be passed for food or for sterilization unless the final inspection thereof is completed under natural light.

- (l) Urine or Sexual Odor. Carcasses which give off the odor of urine or a strong sexual odor shall be condemned.
- (m) Urticaria, etc. Hogs affected with urticaria (diamond skin disease), tinca tonsurans, demodex felliculorum, or erythema may be passed after detaching and condemning the skin, if the carcass is otherwise fit for food.
- (n) Melansoe, etc. Carcasses of animals showing any disease such as generalized melansoe (melanosis), pseudo leukemia, which affects the system of the animals, shall be condemned.
- (o) Local Bruise or Disease.
  1. Any organ or part of a carcass which is badly bruised or which is affected with tumors, malignant or benign, abscesses, suppurating sores, or liver flukes, shall be condemned, but when the lesions are so extensive as to affect the whole carcass, the whole carcass shall be condemned.
  2. When a portion of a carcass is condemned on account of slight bruises, the bruised portion shall be removed immediately and tanked. The remainder of the carcass shall be marked inspected and passed.

When desired, a retaining room may be provided in one part of the cooler for the retention of such carcasses until after they are chilled, when the bruised portion may be removed.
- (p) Anemia, etc. Carcasses of animals too emaciated or anemic to produce wholesome meat, and carcasses which show a slimy degeneration of the fat or a serious infiltration of the muscles, shall be condemned.
- (q) Milk Fever. Carcasses of animals showing symptoms of milk fever or Railroad sickness at the time of slaughtering shall be condemned as the flesh of such animals is frequently darker in color and more watery than is natural. The present view of pathology of at least the first disease suggests autointoxication.
- (r) Pregnancy. Carcasses of animals in advanced stages of pregnancy, showing signs of parturition, also carcasses of animals which have within ten days given birth to young and in which there is no evidence of septic infection, may be passed for sterilization; otherwise, they shall be condemned.
- (s) Immature Meat.
  1. Carcasses of calves, pigs, kids, and lambs too immature to produce wholesome meat shall be condemned. Such carcasses shall be considered too immature to produce wholesome meat if:
    - a. The meat has the appearance of being water-soaked, is loose, flabby, tears easily and can be perforated with the fingers; or
    - b. Its color is grayish red; or
    - c. Good muscular development as a whole is lacking, especially noticeably on the upper shank of the leg, where small amounts of serious infiltrates or small edematous patches are sometimes present between the muscles; or
    - d. The tissue which later develops as the fat capsule of the kidneys is edematous, dirty yellow, or grayish red, tough, and intermixed with islands of fat.
  2. All unborn and still-born animals shall be condemned.
  3. All meat of any type condemned by inspectors as being immature shall be denatured or tanked in the presence of the inspector.
- (t) Suffocation. Hogs which have been allowed to pass into the scalding vat alive, or which have been suffocated in other

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- ways, shall be condemned.
- (u) Animals Dying in Pens, or in Dying Condition. All animals that die in abattoir pens and those in a dying condition before slaughter, shall be condemned. While being conveyed to the tank, animals which have died in the pens of the establishment shall not be allowed to pass through compartments in which food products are prepared. No dead animal shall be brought into an establishment for rendering from outside the premises of said establishment unless permission is first obtained from the veterinarian.
  - (v) Nodular Affection. Portions of intestines that show evidences of infestation with esophagostoma or other nodular affection shall be condemned.
  - (w) Evisceration of Hogs, Generalization of Disease for Condemnation. Hog carcasses found before evisceration has taken place to be affected with an infectious or contagious disease, including tuberculosis, shall not be eviscerated at the regular killing bed or bench, but shall be taken separate from other carcasses to the retaining room or other specially prepared place and there opened and examined. Carcasses showing evidence of disease including tuberculosis or actinomycosis in other parts of the carcass than the head and cervical lymphatic glands exclusive of viscera shall be regarded as evidence of generalization of disease, and the carcass condemned.
  - (x) Condemned Parts Removed. In all cases where carcasses showing localized lesions of disease are passed for food or for sterilization, the diseased parts shall be removed before the retained tag is taken from the carcass, and such parts shall be condemned.

Section 9. DISPOSAL OF CONDEMNED CARCASSES. Condemned carcasses shall not be allowed to accumulate. They shall be removed and denatured as provided in Section 11 (c), or tanked within a reasonable time after condemnation. Notwithstanding other provisions for disposal of carcasses or organs contained in this ordinance, the inspector may require destruction or treatment of such carcass parts or organs as will preclude dissemination of disease through consumption by other animals.

Section 10. TANKS AND TANKING. All tanks and equipment used for rendering and preparing edible products shall be in compartments separate from those used for rendering inedible products. There shall be no connections by means of pipes or otherwise between the tanks or compartments containing inedible products and those containing edible products.

All condemned carcasses or parts of carcasses, meat products, and meat food products shall be disposed of as follows:

- (a) At establishments having tanking facilities the condemned carcasses or parts of carcasses or meat food products shall be placed therein in the presence of a veterinarian employee who shall see that a sufficient amount of steam is turned on for at least three hours so as to change completely the character and appearance of the product. Thereafter such rendered product shall not be offered nor used for human food nor mixed with any food for human consumption. Any storage or shipping contained in which such rendered product is placed shall be plainly marked "inedible".
- (b) If the establishment refuses or fails to treat or tank condemned carcass, part of carcass, meat product, or meat-food product, as required in this ordinance, the veterinarian may withdraw inspection from such establishment.
- (c) Any meat or meat-food product condemned at establishments which have no facilities for tanking shall in the presence of an employee of the veterinarian be freely slashed with a knife, and then denatured with kerosene or some other prescribed agent, and the product incinerated or delivered to an approved rendering plant.

Section 11. STERILIZATION.

- (a) Carcasses and parts of carcasses passed for sterilization may be rendered into lard or tallow. Such rendering shall be done in the following manner: The lower opening of the tank shall first be securely sealed by an employee of the veterinarian. Then the carcasses or parts shall be placed in the tank in his presence, after which the upper opening shall be securely sealed by such employee, who shall then see that a sufficient force of steam is turned into the tank. Such carcasses and parts shall be cooked at a temperature not lower than 200 degrees F. for a time sufficient to render them effectually into lard or tallow.
- (b) Establishments not equipped with steaming tanks for rendering carcasses and parts into lard or tallow as provided in subdivision (a) of this section may render such carcasses or parts in open kettles under the

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direct supervision of an employee of the veterinarian. Such rendering shall be done at a temperature, and for a time, sufficient to render the carcasses and parts effectually into lard or tallow, and shall be done only during the regular hours of work. Carcasses and parts passed for sterilization which are not rendered into lard or tallow may be utilized for food purposes provided they are first sterilized by methods, and handled and marked in a manner, approved by the veterinarian.

Section 12. RIGHT OF APPEAL.

- (a) If the manager of any official establishment or any shipper, owner, or agent of the owner of a carcass, as provided in Section 8 hereof, feels aggrieved by the decision of an inspector in condemning a carcass, such manager or shipper may appeal from such decision to the veterinarian by filing with such person a written appeal specifying the name and address of the appellant, the grounds of the appeal, the decision of the inspector, his name, and the date and place on and at which the decision was made.

The veterinarian shall forthwith and in a summary manner, investigate the merits of said appeal permitting the appellant to be heard. The Veterinarian upon such investigation may sustain, reverse, or modify the decision appealed from. The decision of the veterinarian shall be final.

- (b) Pending any such appeal, the carcass of the animal concerning which such appeal is taken shall be kept separate and apart from others under the supervision of the Veterinary inspector so that it may be disposed of in accordance with the final determination of the appeal.

Section 13. POSSESSION OF MARKS.

- (a) It shall be unlawful for any person, except those designated by the veterinarian, to have in possession, keep, or use, any mark or metal tag, provided for/used by inspectors for marking any article herein required to be marked.
- (b) It shall be unlawful for any person other than those designated by the veterinarian to have in possession, keep, make, or use any mark or tag having thereon any devise or words similar in character or import to the marks or tags provided for or used by inspectors for marking such articles.
- (c) It shall be unlawful for any person to reuse any metal tags required by the City of Albany or to reuse any package container bearing an official inspection mark.

Section 14. POSSESSION AS EVIDENCE. Evidence that any animal is in a stockyard or slaughterhouse pen subject to the inspection of the City of Albany under this ordinance shall be considered sufficient evidence that the same is to be slaughtered and exposed for sale. Evidence that the carcass of any animal, or any part thereof, is found in any public or private market place, dressed and prepared as such meats usually are prepared for the market, shall be deemed sufficient evidence that the same are for sale. It shall be unlawful for any person to hold, sell, or offer for sale for human food in any market within the City of Albany any animal or part thereof that has been examined and condemned by the veterinarian.

Section 15. ANIMAL FOOD. Dog food or other animal food prepared in whole or in part from materials derived from cattle, sheep, swine, goats, shall be distinguished as such in order to preclude the distribution or use of such animal food as human food, in one of the following methods: regular retail size, retort processed sealed containers shall bear labels with the words "Dog Food" or "Pet Food" in prominent type. When not in such containers the product shall be denatured and decharacterized by mixing with finely powdered charcoal (not less than 1%) or other harmless coloring matter approved by the veterinarian, so that it can be readily distinguished from and cannot be converted into an article of human food. It shall be unlawful to sell or offer to sell any dog, pet, or animal food as human food.

Section 16. CONDEMNATION OF CARCASSES SHOWING CERTAIN UNWHOLESOME CONDITIONS. The carcass of any animal showing evidence of cold slaughter, putrefaction, or that is decomposed or impregnated with fecal, fetid, or chemical odor, or other unwholesome condition, shall be deemed unfit for human consumption and shall be condemned whether found at slaughterhouse, meat handling establishment, meat market, food handling establishment, or in storage or in transit.

Section 17. OFFICIAL ESTABLISHMENTS TO PAY COST ON INSPECTION.

- (a) Before the city veterinarian will inspect or cause to be made any inspection of any official establishment, or cause to be made any

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ante-mortem, post-mortem, or any inspection of meat animals, carcasses, or products, as provided in this ordinance, the person, firm or corporation, or agent thereof, owning, operating, or conducting such official establishment or place shall enter into an agreement with the City of Albany providing for payment to the city by such establishment of a sum equal to the cost to the City of the inspection service, including the salary of inspector or inspectors; and the Mayor and City Manager are authorized to enter into any such agreement on behalf of the City. Such agreement shall provide for monthly payments by such establishments to the City. Such agreement may be terminated by the establishment or operator on giving written notice to the City Veterinarian not less than sixty days before the services of the inspectors or inspection services are to be discontinued; and the veterinarian shall immediately notify the City administrator of any such notice.

Contracts now in effect which comply with the terms of this ordinance shall remain in effect until cancelled according to the terms of the contract or this ordinance.

- (b) In case any person, firm, or corporation shall fail to make payment as provided in subsection (a) hereof, then the veterinarian shall refuse to inspect any animals or carcasses, as herein provided, in such establishment, nor shall the products of any such establishment be then sold within the corporate limits of the City of Albany.

Section 18. INSPECTORS

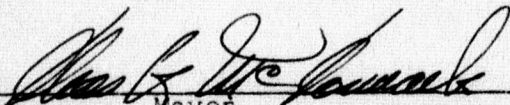
- (a) The City Manager is authorized to hire, engage, or to delegate authority to the City Veterinarian to hire or engage, such veterinarians and lay inspectors as may be required to render the inspection services required by this Ordinance. The salaries of such officers and employees shall be fixed by the Council.
- (b) For the purpose of making the ante-mortem and post-mortem inspections provided by this Ordinance, a veterinarian or veterinarians shall be engaged.
- (c) The inspector is to be paid by the City of Albany.
- (d) Veterinary inspector must perform anti-mortem inspection and must do final inspection on all carcasses. Lay inspector must be under his immediate supervision.

Section 19. REPEAL OF ORDINANCE NO. 2495

Ordinance No. 2495 and all ordinances in conflict herewith are hereby specifically repealed.

Passed by the Council: April 25, 1956

Approved by the Mayor: April 25, 1956

  
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Mayor

ATTEST:

  
\_\_\_\_\_  
City Recorder