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HOUSE BILL 162

**56TH LEGISLATURE - STATE OF NEW MEXICO - SECOND SESSION, 2024**

INTRODUCED BY

Gail Armstrong and Jack Chatfield and Jimmy G. Mason and  
Susan K. Herrera and Harlan Vincent

AN ACT

RELATING TO FOOD; ENACTING THE MEAT INSPECTION ACT; AUTHORIZING  
THE NEW MEXICO LIVESTOCK BOARD TO CONDUCT MEAT INSPECTIONS TO  
ENSURE THE SAFETY AND QUALITY OF MEAT FOR HUMAN CONSUMPTION;  
CREATING THE OFFICE OF MEAT AND POULTRY INSPECTION; PROVIDING  
FOR INSPECTION STAMPS AND ESTABLISHMENT NUMBERS; PROVIDING  
PENALTIES; PROVIDING EXEMPTIONS FOR RITUAL SLAUGHTER.

BE IT ENACTED BY THE LEGISLATURE OF THE STATE OF NEW MEXICO:

SECTION 1. [NEW MATERIAL] SHORT TITLE.--This act may be  
cited as the "Meat Inspection Act".

SECTION 2. [NEW MATERIAL] DEFINITIONS.--As used in the  
Meat Inspection Act:

A. "board" means the New Mexico livestock board;

B. "food additive" means a substance, the intended  
use of which results, or may reasonably be expected to result,

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1 directly or indirectly, in the substance becoming a component  
2 of or otherwise affecting the characteristics of food,  
3 including a substance intended for use in producing,  
4 manufacturing, packing, processing, preparing, treating,  
5 packaging, transporting or holding food and any source of  
6 radiation intended for such use; provided that the substance is  
7 not generally recognized, among experts qualified by scientific  
8 training and experience to evaluate the substance's safety, as  
9 having been adequately shown through scientific procedures or,  
10 in the case of a substance used in food prior to January 1,  
11 1958, through either scientific procedures or experience based  
12 on common use in food, to be safe under the conditions of its  
13 intended use; and further provided that "food additive" does  
14 not include:

15 (1) a pesticide chemical residue in or on a  
16 raw agricultural commodity or processed food;

17 (2) a pesticide chemical;

18 (3) a color additive;

19 (4) a substance used in accordance with a  
20 sanction or approval granted prior to the enactment of the  
21 federal Poultry Products Inspection Act or the Federal Meat  
22 Inspection Act;

23 (5) a new animal drug; or

24 (6) an ingredient intended for use in a  
25 dietary supplement;

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1 C. "inspection director" means the director of the  
2 office of meat and poultry inspection;

3 D. "inspector" means a state meat inspector;

4 E. "livestock" means cattle, sheep, swine, goats,  
5 horses, mules or other equines, whether alive or dead;

6 F. "livestock product" means a livestock carcass or  
7 part of a livestock carcass, meat or a livestock meat product;

8 G. "meat" means the edible flesh of livestock,  
9 poultry, birds or animals as usually sold for human consumption  
10 and includes livestock products and poultry products;

11 H. "meat product" means a product capable of use as  
12 human food that is wholly or partially made from meat and is  
13 not specifically exempted by board rule;

14 I. "official establishment" means an establishment  
15 granted state meat inspection services by the board where  
16 inspection of the slaughter of livestock or poultry or the  
17 preparation of meat products is maintained pursuant to the Meat  
18 Inspection Act;

19 J. "pesticide chemical" has the same meaning as set  
20 forth in the Federal Food, Drug, and Cosmetic Act;

21 K. "poultry" means a domesticated bird, whether  
22 alive or dead;

23 L. "poultry product" means a poultry carcass or  
24 part of a poultry carcass or a product that is made wholly or  
25 in part from a poultry carcass or part of a poultry carcass and

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1 is not specifically exempted by board rule;

2 M. "prepared" means slaughtered, canned, salted,  
3 stuffed, rendered, boned, cut up or otherwise manufactured or  
4 processed;

5 N. "raw agricultural commodity" means food in its  
6 raw or natural state, including all fruits that are washed,  
7 colored or otherwise treated in their unpeeled natural form  
8 prior to marketing; and

9 O. "state meat inspection services" means  
10 inspection services granted by the board to a slaughtering  
11 establishment, meat processor or manufacturer of meat products.

12 SECTION 3. [NEW MATERIAL] OFFICE CREATED--DUTIES--  
13 QUALIFICATIONS--COMPENSATION.--

14 A. The "office of meat and poultry inspection" is  
15 created under the board, subject to the control and direction  
16 of the executive director of the board. The board shall  
17 appoint an inspection director who meets the requirements  
18 established by the board.

19 B. The inspection director shall supervise state  
20 meat inspection and enforce and carry out the provisions of the  
21 Meat Inspection Act to assure the public that only pure,  
22 wholesome and unadulterated meat and meat products are offered  
23 for sale.

24 C. Upon approval by the inspection director, the  
25 board shall appoint and fix salaries of an inspector and a

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1 veterinary meat inspector, subject to the provisions of the  
2 Personnel Act, who shall conduct ante-mortem and post-mortem  
3 inspections, enforce sanitary requirements, perform other  
4 duties necessary to conduct proper meat inspection and carry  
5 out the provisions of the Meat Inspection Act.

6 D. An inspector assigned to an official  
7 establishment shall neither be related to the management of the  
8 establishment nor have a financial interest in the  
9 establishment.

10 E. Each inspector shall take the oath of office.

11 SECTION 4. [NEW MATERIAL] APPLICATION FOR STATE MEAT  
12 INSPECTION SERVICES--PERIODIC INSPECTIONS--INSPECTION STAMPS  
13 AND ESTABLISHMENT NUMBERS.--

14 A. A slaughtering establishment, meat processor or  
15 manufacturer of meat products seeking state meat inspection  
16 services shall submit a written application to the board  
17 through a process established by the board.

18 B. The board shall provide for periodic  
19 investigations of the sanitary conditions of each official  
20 establishment and withdraw or otherwise refuse to grant state  
21 meat inspection services and inspect those establishments where  
22 the sanitary conditions may result in adulterated meat.

23 C. The office of meat and poultry inspection shall  
24 inspect the applicant's facilities to determine if they are  
25 clean and sanitary and meet the requirements of the Meat

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1 Inspection Act. Upon determination, the inspection director  
2 shall recommend approval or disapproval of the application to  
3 the board. The board may adopt the recommendation of the  
4 inspection director. If an application is approved, the board  
5 shall assign an official establishment number to the  
6 establishment to be used in accordance with the Meat Inspection  
7 Act.

8 D. The board shall provide meat inspection stamps  
9 that contain the words "New Mexico Inspected and Passed" and  
10 "New Mexico Inspected and Condemned" and assign establishment  
11 numbers to:

12 (1) slaughtering establishments that have been  
13 approved and granted state meat inspection services by the  
14 board; and

15 (2) meat processors and manufacturers of meat  
16 products that have been approved in accordance with the  
17 requirements of the Meat Inspection Act.

18 E. The board shall design inspection stamps so as  
19 not to be in conflict with the inspection stamps of the United  
20 States department of agriculture.

21 F. An official establishment may use symbols of the  
22 inspection stamps on its processed meats and meat products  
23 offered for sale so long as they are in compliance with the  
24 provisions of the Meat Inspection Act.

25 G. Meat inspection stamps shall at all times be

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1 under the immediate jurisdiction of the inspection director.

2 SECTION 5. [NEW MATERIAL] ASSIGNMENT OF INSPECTORS.--

3 A. A slaughtering establishment granted state meat  
4 inspection services shall notify the inspection director of its  
5 hours of slaughter, and the inspection director shall assign  
6 inspectors to the establishment. The inspection director may  
7 assign one inspector to conduct inspection at two or more  
8 slaughtering establishments that have state meat inspection  
9 services. The hours of the day and the days of the week shall  
10 be arranged with the slaughtering establishments to ensure that  
11 an inspector is present at each establishment during all  
12 periods of slaughter.

13 B. A slaughtering establishment may slaughter in  
14 excess of eight hours in one day or slaughter on holidays or  
15 Sundays, and the inspection director shall assign an inspector  
16 to conduct meat inspection at those times. A slaughtering  
17 establishment shall pay overtime fees to the board when the  
18 board provides inspection services in excess of eight hours in  
19 one day or on holidays or Sundays. A slaughtering  
20 establishment that has state meat inspection services is not  
21 permitted to slaughter poultry, cattle, sheep, swine or goats  
22 unless there is an assigned inspector on the premises of the  
23 establishment during all periods of slaughter.

24 SECTION 6. [NEW MATERIAL] ANTE- AND POST-MORTEM  
25 INSPECTION REQUIRED.--

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1           A. A slaughtering establishment that has state meat  
2 inspection services shall have an ante-mortem inspection. The  
3 inspector assigned to the slaughtering establishment shall  
4 examine each animal immediately prior to slaughter for the  
5 purpose of eliminating all unfit animals and segregating, for  
6 more thorough examination, all animals suspected of being  
7 affected with a condition that might influence disposition on  
8 post-mortem inspection. The unfit animals shall not be  
9 permitted to enter the slaughtering department of the plant.  
10 The suspected animals that are permitted to be slaughtered  
11 after inspection shall be handled separately from the regular  
12 kill and given a special post-mortem examination.

13           B. A slaughtering establishment that has state meat  
14 inspection services shall have a post-mortem inspection. The  
15 post-mortem examination shall be made at the time the animals  
16 are slaughtered. The inspector shall perform a thorough  
17 examination of the carcass and parts of the carcass in  
18 accordance with the rules promulgated by the board. The  
19 examination shall be conducted in the slaughtering department  
20 of the plant during the slaughtering operations.

21           C. The inspection director or an inspector shall  
22 have the laboratory of the board or a laboratory designated by  
23 the board conduct pathogenic examination of animals or parts of  
24 the animals for completion of ante-mortem or post-mortem  
25 inspection.

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1           SECTION 7.   [NEW MATERIAL] OFFICIAL ESTABLISHMENT DUTIES--

2 RECORDS--PLANS--REASSESSMENTS.--An official establishment

3 shall:

4           A.   conduct ante-mortem and post-mortem inspections,  
5 quarantines, segregation and reinspections with respect to the  
6 slaughter of livestock and poultry and the preparation of  
7 livestock products and poultry products;

8           B.   inspect livestock and poultry and mark and label  
9 meat products as "New Mexico Inspected and Condemned" if the  
10 products are found upon inspection to be adulterated and "New  
11 Mexico Inspected and Passed" if they are found upon inspection  
12 not to be adulterated;

13           C.   destroy meat products that have been marked "New  
14 Mexico Inspected and Condemned";

15           D.   maintain full and complete records of all  
16 transactions involving meat and make the records available on  
17 request to the inspection director or an inspector at any  
18 reasonable time;

19           E.   prepare and maintain current procedures for the  
20 recall of meat or meat products produced and shipped by the  
21 establishment;

22           F.   document each reassessment of the process  
23 control plans of the establishment; and

24           G.   upon request, make the procedures and reassessed  
25 process control plans available to an inspector for review and

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2 SECTION 8. [NEW MATERIAL] CONDEMNATION AND APPEAL.--The  
3 inspector at an official establishment shall condemn all  
4 diseased or otherwise unfit carcasses and parts of carcasses,  
5 including the viscera. The official establishment shall remove  
6 the condemned parts from the slaughtering department of the  
7 plant in equipment designated for that purpose and shall  
8 destroy the condemned parts for food purposes under the  
9 supervision of the inspector. An official establishment may  
10 appeal a decision of an inspector as to carcasses or parts of  
11 carcasses that have been condemned by filing an appeal with the  
12 office of meat and poultry inspection. If the establishment is  
13 not satisfied with the office's resolution of the appeal, the  
14 establishment may submit an appeal to the board, whose decision  
15 shall be final unless the establishment aggrieved appeals to  
16 the district court pursuant to the provisions of Section  
17 39-3-1.1 NMSA 1978.

18 SECTION 9. [NEW MATERIAL] RULES.--

19 A. The board, upon the recommendation of the  
20 inspection director, shall adopt rules that conform as far as  
21 possible to the requirements of the Federal Meat Inspection  
22 Act, the federal Poultry Products Inspection Act and the  
23 federal Humane Methods of Slaughter Act of 1978. The rules  
24 shall:

25 (1) set standards for ingredients of meat;

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1 (2) set standards for labeling, marking or  
2 branding meat;

3 (3) set standards for the weights or measures  
4 of meat;

5 (4) set standards for the filling of  
6 containers for meat;

7 (5) regulate misbranded, false or fraudulent  
8 advertising of meat; and

9 (6) prescribe standards relating to sanitation  
10 for official establishments.

11 B. The board, upon the recommendation of the  
12 inspection director, may:

13 (1) adopt rules to exempt small meat packages,  
14 meat not in containers and other reasonable variations from  
15 labeling standards for weight, measure or numerical count; and

16 (2) prescribe additional rules as necessary to  
17 carry out the purposes of the Meat Inspection Act.

18 SECTION 10. [NEW MATERIAL] ADULTERATED MEAT--MISBRANDED  
19 MEAT AND MEAT PRODUCTS.--

20 A. Meat or a meat product is adulterated if:

21 (1) it bears or contains a poisonous or  
22 deleterious substance that may render it injurious to health;  
23 provided that a substance that is not added to meat is not  
24 considered adulterating if the quantity of the substance is  
25 insufficient to ordinarily render it injurious to health;

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1 (2) it bears or contains, by reason of  
2 administration of a substance to the meat, an added poisonous  
3 or added deleterious substance other than a color additive, a  
4 food additive or a pesticide chemical in or on a raw  
5 agricultural commodity, that may, in the board's judgment, make  
6 the meat or meat product unfit for human food;

7 (3) it is, in whole or in part, a raw  
8 agricultural commodity and bears or contains a pesticide  
9 chemical that is unsafe within the meaning of the Federal Food,  
10 Drug, and Cosmetic Act;

11 (4) it bears or contains a food additive that  
12 is unsafe within the meaning of the Federal Food, Drug, and  
13 Cosmetic Act;

14 (5) it bears or contains a color additive that  
15 is unsafe within the meaning of the Federal Food, Drug, and  
16 Cosmetic Act; provided that meat or a meat product that is not  
17 otherwise deemed adulterated under Paragraph (3), (4) or (5) of  
18 this subsection shall be deemed adulterated if use of the  
19 pesticide chemical, food additive or color additive in or on  
20 the meat or meat product is prohibited by board rule;

21 (6) it consists in whole or in part of a  
22 filthy, putrid or decomposed substance or is for any other  
23 reason unsound, unhealthful, unwholesome or otherwise unfit for  
24 human food;

25 (7) it has been prepared, packed or held under

1 unsanitary conditions whereby it may have become contaminated  
2 with filth or rendered injurious to health;

3 (8) it is, in whole or in part, the product of  
4 an animal, including poultry, that has died otherwise than by  
5 slaughter;

6 (9) its container is composed, in whole or in  
7 part, of a poisonous or deleterious substance that may render  
8 the contents injurious to health;

9 (10) it has been intentionally subjected to  
10 radiation, unless the use of the radiation was in conformity  
11 with a regulation or exemption in effect pursuant to the  
12 Federal Food, Drug, and Cosmetic Act; or

13 (11) a valuable constituent has been, in whole  
14 or in part, omitted or abstracted; a substance has been  
15 substituted, wholly or in part; damage or inferiority has been  
16 concealed; or a substance has been added, mixed or packed to  
17 increase its bulk or weight; to reduce its quality or strength;  
18 or to make it appear better or of greater value.

19 B. Meat or a meat product is misbranded:

20 (1) if the labeling is false or misleading;

21 (2) if it is offered for sale under the name  
22 of another food;

23 (3) if it is an imitation of another food,  
24 unless its label bears, in type of uniform size and prominence,  
25 the word "imitation" and immediately thereafter, the name of

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1 the food being imitated;

2 (4) if its container is made, formed or filled  
3 so as to be misleading;

4 (5) unless it bears a label showing:

5 (a) the name and place of business of  
6 the manufacturer, packer or distributor; and

7 (b) an accurate statement of the  
8 quantity of the product in terms of weight, measure or  
9 numerical count;

10 (6) if a word, statement or other information  
11 required by or under the Meat Inspection Act to appear on the  
12 label or other labeling is not prominently placed on the  
13 labeling with such conspicuousness, as compared with other  
14 words, statements, designs or devices on the labeling, or is  
15 not stated in such terms as to render it likely to be read and  
16 understood by the ordinary individual under customary  
17 conditions of purchase and use;

18 (7) if it purports to be or is represented as  
19 a food for which a definition and standard of identity or  
20 composition has been prescribed by board rule, unless:

21 (a) it conforms to the definition and  
22 standard; and

23 (b) its label bears the name of the food  
24 specified in the definition and standard and, if required by  
25 rule, the common names of optional ingredients, other than

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1 spices, flavoring and coloring, present in the food;

2 (8) if it purports to be or is represented as  
3 a food for which a standard of fill of container has been  
4 prescribed by board rule, and it falls below that standard,  
5 unless the label bears in a manner and form as the rules  
6 specify, a statement that it falls below the standard;

7 (9) if it is not subject to the provisions of  
8 Paragraph (7) of this subsection and the label does not bear:

9 (a) the common name of the food; and

10 (b) in case it is fabricated from two or  
11 more ingredients, the common name of each ingredient; except  
12 that spices, flavorings and colorings may, if allowed by rule,  
13 be designated as spices, flavorings and colorings without  
14 naming each; provided that, to the extent that compliance with  
15 these requirements is impracticable or results in deception or  
16 unfair competition, exemptions shall be established by rules  
17 promulgated by the board;

18 (10) if it purports to be or is represented  
19 for special dietary uses, unless its label bears information  
20 concerning its vitamin, mineral and other dietary properties,  
21 as the board, after consultation with the United States  
22 secretary of agriculture, determines and by rule prescribes as  
23 necessary to fully inform purchasers as to its value for those  
24 uses;

25 (11) if it bears or contains an artificial

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1     flavoring, artificial coloring or chemical preservative, unless  
2     its labeling states that fact; provided that, to the extent  
3     that compliance with these requirements is impracticable,  
4     exemptions shall be established by rules promulgated by the  
5     board; or

6                     (12) if it fails to bear, directly on the meat  
7     or meat product and on its containers, as required by rule, the  
8     official inspection stamp and establishment number of the  
9     establishment where the product was prepared and other  
10    information as the board may require by rule to ensure that the  
11    meat or meat product does not have false or misleading labeling  
12    and that the public is informed of the manner of handling  
13    required to maintain the meat or meat product in a wholesome  
14    condition.

15                     SECTION 11.   [NEW MATERIAL] PROHIBITED ACTS--PENALTY.--

16                     A.   Except as otherwise provided by the Meat  
17    Inspection Act, it is a:

18                             (1) misdemeanor for a person to:

19                                     (a) slaughter livestock or poultry or  
20    prepare livestock products or poultry products for human  
21    consumption in violation of the provisions of the Meat  
22    Inspection Act;

23                                     (b) sell or transport adulterated,  
24    misbranded, condemned or uninspected meat;

25                                     (c) falsely represent that meat or a

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1 meat product has been inspected and passed or is exempted under  
2 the Meat Inspection Act or by board rule;

3 (d) knowingly make a false statement in  
4 a certificate required by board rule;

5 (e) sell or transport slaughtered  
6 poultry from which the blood, feathers, feet, head or viscera,  
7 other than giblets, have not been removed;

8 (f) fail to keep records required by the  
9 Meat Inspection Act;

10 (g) forge an official device, mark or  
11 certificate;

12 (h) use, alter, deface, detach or  
13 destroy an official device, mark or certificate without  
14 authorization;

15 (i) fail to use or fail to detach,  
16 deface or destroy an official device, mark or certificate  
17 contrary to board rules;

18 (j) knowingly possess a counterfeit  
19 certificate, device or label or the carcass or parts of the  
20 carcass of an animal bearing a counterfeit or improperly  
21 altered official mark; or

22 (k) buy, sell or transport livestock  
23 products or poultry products not intended for human food unless  
24 the products are naturally inedible by humans or are denatured  
25 or identified as required by board rule; and

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1 (2) fourth degree felony for a person to:

2 (a) engage in the business of buying,  
3 selling or transporting dead, dying, disabled or diseased  
4 animals or parts of the carcasses of animals that died  
5 otherwise than by slaughter or buy, sell or transport dead,  
6 dying, disabled or diseased livestock or poultry or the  
7 products of livestock or poultry that died otherwise than by  
8 slaughter unless in accordance with rules adopted by the board  
9 to ensure that the animals or the unwholesome parts or products  
10 of the animals are prevented from being used for human food  
11 purposes; or

12 (b) engage in unfair trade practices,  
13 inaccurate or deceptive advertising, bait and switch selling or  
14 product misrepresentation or knowingly engage in price  
15 misrepresentation of meat.

16 B. A person who violates a provision of Paragraph  
17 (1) of Subsection A of this section is guilty of a misdemeanor  
18 and shall be sentenced in accordance with the provisions of  
19 Section 31-19-1 NMSA 1978.

20 C. A person who violates a provision of Paragraph  
21 (2) of Subsection A of this section is guilty of a fourth  
22 degree felony and shall be sentenced in accordance with the  
23 provisions of Section 31-18-15 NMSA 1978.

24 SECTION 12. [NEW MATERIAL] EXEMPTIONS.--The following  
25 persons are exempt from the provisions and penalties of the  
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1 Meat Inspection Act:

2 A. a person who slaughters livestock or poultry for  
3 personal or household use or consumption;

4 B. a person who prepares or processes livestock  
5 products or poultry products for personal or household use or  
6 consumption; and

7 C. a person who transports dead, dying, disabled or  
8 diseased animals or poultry for the purpose of treatment,  
9 burial or disposal in a manner that would prevent the carcasses  
10 from being used as human food.

11 SECTION 13. [NEW MATERIAL] INTERFERENCE WITH BOARD  
12 OFFICIALS AND PERSONNEL.--A person who forcibly assaults,  
13 resists, opposes, impedes, harasses or intimidates a person  
14 engaged in or on account of the performance of official duties  
15 under the Meat Inspection Act is guilty of a misdemeanor and  
16 shall be sentenced in accordance with the provisions of Section  
17 31-19-1 NMSA 1978.

18 SECTION 14. [NEW MATERIAL] COOPERATION WITH THE  
19 DEPARTMENT OF HEALTH, THE DEPARTMENT OF ENVIRONMENT AND OTHER  
20 PUBLIC HEALTH AUTHORITIES.--

21 A. The board and the inspection director shall  
22 request advice from and consult with the appropriate employees  
23 of the department of health, the department of environment and  
24 state laboratories on matters relating to potability of water,  
25 sewerage systems and other sanitary conditions of slaughtering

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1 and meat processing establishments that might endanger public  
2 health.

3 B. An inspector or the inspection director shall  
4 advise the department of health and the department of  
5 environment when, in the inspector's or inspection director's  
6 opinion, an official establishment fails to meet the minimum  
7 requirements of the departments. The department of health and  
8 the department of environment may send officers to make  
9 inspections of the premises. If a department of health or  
10 department of environment inspector confirms that the official  
11 establishment fails to meet the minimum requirements of the  
12 department of health or the department of environment, the  
13 board shall notify the official establishment that the grant  
14 for state meat inspection services or assigned establishment  
15 number is suspended.

16 SECTION 15. [NEW MATERIAL] SUSPENSION OR REVOCATION OF  
17 INSPECTION SERVICES OR ESTABLISHMENT NUMBER--HEARING--APPEAL.--

18 A. The board may suspend or revoke state meat  
19 inspection services or an establishment number for violation of  
20 or noncompliance with:

- 21 (1) a provision of the Meat Inspection Act;  
22 (2) a rule issued pursuant to the Meat  
23 Inspection Act; or  
24 (3) minimum requirements established by the  
25 department of health or the department of environment for

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1 sanitary conditions of slaughtering and meat processing  
2 establishments.

3 B. The board may suspend or revoke state meat  
4 inspection services or an establishment number only after a  
5 hearing before the board upon reasonable notice. The board  
6 shall provide notice to the official establishment by service  
7 of the complaint by certified mail, return receipt requested.

8 C. A decision of the board is final in a matter  
9 relating to renewal, suspension or revocation of state meat  
10 inspection services or establishment numbers unless the person  
11 aggrieved appeals to the district court pursuant to the  
12 provisions of Section 39-3-1.1 NMSA 1978.

13 SECTION 16. [NEW MATERIAL] POWER TO ENJOIN VIOLATIONS OF  
14 THE MEAT INSPECTION ACT.--In addition to other remedies  
15 provided in the Meat Inspection Act, the board may apply to the  
16 district court for a temporary or permanent injunction  
17 restraining a person from violating a provision of the Meat  
18 Inspection Act irrespective of whether there exists an adequate  
19 remedy at law.

20 SECTION 17. [NEW MATERIAL] APPLICATION OF FEDERAL LAWS.--  
21 The provisions of the Meat Inspection Act apply to persons,  
22 establishments, animals, meat and meat products regulated under  
23 the Federal Meat Inspection Act, the federal Poultry Products  
24 Inspection Act and the federal Humane Methods of Slaughter Act  
25 of 1978 and only to the extent provided for in those acts.

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1           SECTION 18.   ~~[NEW MATERIAL]~~ NOTIFICATION.--An official  
2 establishment subject to inspection under the Meat Inspection  
3 Act that has knowledge, or has reason to have knowledge, that  
4 an adulterated or misbranded meat or meat product received by  
5 or originating from the establishment has entered into commerce  
6 shall promptly notify the inspection director with regard to  
7 the type, amount, origin and destination of the meat or meat  
8 product.

9           SECTION 19.   ~~[NEW MATERIAL]~~ HUMANE METHODS OF SLAUGHTER--  
10 RELIGIOUS EXEMPTIONS.--

11           A. No method of slaughtering or handling in  
12 connection with slaughtering shall be deemed to comply with the  
13 public policy of the Meat Inspection Act unless it is humane.  
14 The following two methods of slaughtering and handling are  
15 humane:

16                       (1) in the case of cattle, calves, sheep,  
17 swine and other livestock, all animals are rendered insensible  
18 to pain by a single blow or gunshot or electrical, chemical or  
19 other means that is rapid and effective before being shackled,  
20 hoisted, thrown, cast or cut; or

21                       (2) by ritual slaughter.

22           B. Nothing in the Meat Inspection Act shall be  
23 construed to prohibit, abridge or hinder the religious freedom  
24 of an individual or group. To protect freedom of religion,  
25 ritual slaughter and the handling or other preparation of

.227233.1

underscoring material = new  
~~[bracketed material] = delete~~

1 livestock for ritual slaughter are exempted from the provisions  
2 of the Meat Inspection Act.

3 C. For the purposes of this section, "ritual  
4 slaughter" means slaughtering in accordance with the ritual  
5 requirements of a religious faith whereby the animal suffers  
6 loss of consciousness by anemia of the brain caused by the  
7 simultaneous and instantaneous severance of the carotid  
8 arteries with a sharp instrument and handling in connection  
9 with the slaughtering.

10 SECTION 20. EFFECTIVE DATE.--The effective date of the  
11 provisions of this act is July 1, 2024.