

## **BILL ANALYSIS**

Senate Research Center

H.B. 1823  
By: Glaze (Cain)  
Agriculture  
5-9-97  
Engrossed

### **DIGEST**

The Texas Department of Health issues permits to individuals who slaughter and process customer-owned animals of the customer's own consumption, thereby ensuring that the facilities meet minimum sanitary standards and continue to comply with state regulations. This bill amends the Health and Safety Code to eliminate any inconsistencies that may exist with respect to certain inspections.

### **PURPOSE**

As proposed, H.B. 1823 sets forth provisions regarding the slaughter and processing of livestock for personal use.

### **RULEMAKING AUTHORITY**

Rulemaking authority is granted to the Texas Department of Health in SECTION 3 (Sec. 433.008(c), Health and Safety Code) of this bill.

### **SECTION BY SECTION ANALYSIS**

SECTION 1. Amends Section 433.006, Health and Safety Code, to provide that the provisions of this chapter requiring inspection of the slaughter of livestock, rather than animals, and the preparation of certain meat food products at establishments conducting those operations do not apply to the preparation and transportation in intrastate commerce of those articles under certain conditions. Makes conforming changes.

SECTION 2. Amends Section 433.007(b), Health and Safety Code, to make a nonsubstantive change.

SECTION 3. Amends Section 433.008, Health and Safety Code, to authorize the Texas Department of Health to adopt rules requiring a processing establishment that processes livestock under Section 433.006(a)(2), to obtain a grant of custom exemption for that activity.

SECTION 4. Emergency clause.  
Effective date: upon passage.