flares, fusees or signal produced by flame.

Passed the Senate April 6, 1971.
Passed the House May 9, 1971.
Approved by the Governor May 19, 1971.
Filed in Office of Secretary of State May 20, 1971.

CHAPTER 98
[Engrossed Substitute Senate Bill No. 446]
CUSTOM MEAT FACILITIES

AN ACT Relating to custom meat facilities handling meat for household consumers; amending section 37, chapter 145, Laws of 1969 ex. sess. and RCW 16.49A.370; and creating new sections.
BE IT ENACTED BY THE LEGISLATURE OF THE STATE OF WASHINGTON:
Section 1. Section 37, chapter 145, Laws of 1969 ex. sess. and RCW 16.49A.370 are each amended to read as follows:
(1) The provisions of this chapter requiring inspection of the slaughter of animals and the preparation of the carcasses, parts thereof, meat and meat food products at establishments conducting such operations for intrastate commerce shall not apply to the slaughtering by any person of animals of his own raising, and the preparation by him and transportation in intrastate commerce of the carcasses, parts thereof, meat and meat food products of such animals exclusively for use by him and members of his household and his nonpaying guests and employees; nor to the custom slaughter by any person, firm, or corporation of meat food animals delivered by the owner thereof for such slaughter, and the preparation by such slaughterer and transportation in intrastate commerce of the carcasses, parts thereof, meat and meat food products of such animals, exclusively for use, in the household of such owner, by him and members of his household and his nonpaying guests and employees. (Provided that the director shall promulgate such rules and regulations as are necessary to prevent the commingling of inspected and uninspected meat), nor to regularly licensed custom meat facilities.
(2) The adulteration and misbranding provisions of this chapter, other than the requirement of the inspection legend, shall apply to articles which are exempted from inspection or not required to be inspected under this section.
NEW SECTION. Sec. 2. "Inspected meat" means the carcasses or parts thereof of meat food animals which have been slaughtered and inspected at establishments subject to inspection under the Washington Meat Inspection Act, chapter 16.49A RCW, or a federal meat
"Uninspected meat" means the carcasses or parts thereof of meat food animals which have been slaughtered by the owner thereof, or which have been slaughtered by a custom farm slaughterer.

"Custom meat facility" means any establishment regularly licensed under this 1971 amendatory act which prepares inspected meat and uninspected meat for the household consumer in quantities of not less than one quarter or one side of a meat food animal.

"Household user" means the ultimate consumer, the members of his household, his nonpaying guests and employees.

NEW SECTION. Sec. 3. Inspected and uninspected meat may be prepared by any regularly licensed custom meat facility under the following conditions:

1. Inspected meat and the meat and meat food products prepared therefrom shall be separated at all times from uninspected meat and the meat food products prepared therefrom, by a sufficient distance to prevent inspected meat from coming into contact with uninspected meat.

2. Preparation of inspected meat and uninspected meat shall be done at different times.

3. No sales of inspected meat, nor the meat food products derived therefrom shall be made to any person other than a household user.

4. Uninspected meat shall be prepared for the sole use of the owner of said uninspected meat, who shall be a household user.

5. Inspected meat may be purchased by a custom meat facility for preparation and sale to a household user only.

6. Inspected meat which has been prepared by a custom meat facility shall not be sold in less than one full quarter or one side of a meat food animal.

7. Uninspected meat, as well as the packages and containers containing any meat or meat food products prepared therefrom shall be plainly marked and labeled "not for sale" or equivalent language.

8. Any custom meat facility shall comply with sanitation rules and regulations promulgated by the director of agriculture.

NEW SECTION. Sec. 4. The director of agriculture shall promulgate such rules and regulations as he may deem necessary to enforce the conditions set forth in section 3 of this 1971 amendatory act. The director shall also cause inspection of each custom meat facility licensed under this 1971 amendatory act to be made at such times as he may deem necessary to adequately insure compliance with this 1971 amendatory act and all regulations promulgated hereunder.

PROVIDED, That the department of agriculture and the department of social and health services may allow any retail meat shop to act as a meat handling facility and exempt from the provisions of subsections
and (6) of section 3 of this act and may exempt any meat handling facility from the said provisions of subsections (3) and (6) of section 3 of this 1971 amendatory act if the director of the department of agriculture and the secretary of the department of social and health services shall determine that any such retail meat shop or custom meat handling facility is located in an area so remote from centers of population that few establishments exist that can practicably handle, prepare, and sell meat to the residents of such remote area: PROVIDED FURTHER, That the director of the department of agriculture and the secretary of the department of social and health services shall make such regulations as they deem necessary to insure that the operations of such custom meat facilities and retail meat shops in remote areas shall be conducted in a manner adequately to protect the health of the residents in the areas served by such facilities.

NEW SECTION. Sec. 5. It shall be unlawful for any person to operate a custom meat facility without first obtaining an annual license from the department of agriculture. Application for such license shall be on a form prescribed by the department and accompanied by a twenty-five dollar license fee. Such application shall include the full name of the applicant, if such applicant is an individual, receiver, or trustee; and the full name of each member of the firm or the names of the officers of the corporation if such applicant is a firm or corporation. Such application shall further state the principal business address of the applicant in the state and elsewhere and the name of the person domiciled in this state authorized to receive and accept service of legal process of all kinds for the applicant, and the applicant shall supply any other information required by the department. All custom meat facility licenses shall expire on June 30th of each year.

NEW SECTION. Sec. 6. If the application for the renewal of a custom meat facility license is not filed prior to July 1st in any year, an additional fee of twenty-five dollars shall be assessed and added to the original fee and shall be paid by the applicant before the renewal license shall be issued.

NEW SECTION. Sec. 7. The department of agriculture shall, within ninety days after the effective date of this 1971 amendatory act, promulgate the rules and regulations provided for herein, and give notice that a hearing will be held to determine that such rules, regulations, or orders will be applicable to the provisions of this 1971 amendatory act. Such rules shall be in accordance with the requirements of chapter 34.04 RCW as now or hereafter amended. All rules and regulations promulgated subsequent to the adoption of the initial rules and regulations provided for in this 1971 amendatory act, shall be adopted in accordance with chapter 34.04 RCW, as now or
hereafter amended.

NEW SECTION. Sec. 8. (1) Any person who on the effective date of this 1971 amendatory act is engaged in the business of processing inspected and uninspected meat, except those persons who are on that date operating establishments inspected under the Washington state meat inspection act or a federal meat inspection act, shall within ninety days after the effective date of this 1971 amendatory act file an application for a conditional custom meat facility license on a form prescribed by the department and accompanied by a license fee of twenty-five dollars. The department shall forthwith issue to each such applicant a conditional custom meat facility license.

(2) The department shall, as soon as practicable after the adoption of the regulations required to be promulgated under this 1971 amendatory act, cause an inspection to be made of each facility operated by a person who has been granted a conditional custom meat facility license. The department shall thereafter promptly notify said conditional licensee in writing, transmitted to said conditional licensee by certified mail, of what act or actions if any such conditional licensee must take, do, and perform to bring the facility operated by him into compliance with this 1971 amendatory act, and the regulations promulgated thereunder as outlined in the written notification mailed by certified mail to such conditional licensee. Within a maximum of one hundred and twenty days after receipt of such written notification from the department, the conditional licensee shall comply with all requirements set forth in the department's written notification. If such conditional licensee fails to comply with the requirements set forth in the department's written notification within a maximum of one hundred and twenty days, said conditional license shall expire and become void. If such conditional licensee has brought the facility operated by him into compliance with requirements set forth in the department's written notification, he shall forthwith be issued a custom meat facility license without further application or fee, which license shall remain valid until June 30, 1972. After June 30, 1972, the issuance of custom meat facility licenses shall be governed by the provisions contained in sections 2 through 6 of this 1971 amendatory act.

NEW SECTION. Sec. 9. This act shall in no way supersede or restrict the authority of any county or any city to adopt ordinances which are more restrictive for the handling of meat than those provided for herein.
WASHINGTON LAWS, 1971 1st Ex. Sess. Ch. 98

Passed the Senate May 8, 1971.
Passed the House May 7, 1971.
Approved by the Governor May 19, 1971.
Filed in Office of Secretary of State May 20, 1971.

CHAPTER 99
[Engrossed Senate Bill No. 454]
PRESCRIPTION DRUGS--
PACKAGING AND LABELING

AN ACT Relating to prescription drugs; and amending section 2, chapter 28, Laws of 1939 and RCW 18.64.246.
BE IT ENACTED BY THE LEGISLATURE OF THE STATE OF WASHINGTON:

Section 1. Section 2, chapter 28, Laws of 1939 and RCW 18.64.246 are each amended to read as follows:

To every box, bottle, jar, tube or other container of a prescription which is dispensed there shall be fixed a label bearing the name and address of the pharmacy wherein the prescription is compounded, the corresponding serial number of the prescription, the name of the prescriber, his directions, the name of the medicine and the strength per unit dose, name of patient, date, and initials of the registered pharmacist who has compounded the prescription, and the security of the cover or cap on every bottle or jar shall meet safety standards promulgated by the state board of pharmacy.

PROVIDED. That at the physician's request, the name and dosage of the drug need not be shown. This section shall not apply to the dispensing of medicines to in-patients in hospitals.

Passed the Senate May 9, 1971.
Passed the House May 8, 1971.
Approved by the Governor May 19, 1971.
Filed in Office of Secretary of State May 20, 1971.

CHAPTER 100
[Engrossed Senate Bill No. 531]
COMMON SCHOOL CODE MANUAL--
INTERMEDIATE SUPERINTENDENTS, CONVENTIONS--
DISTRIBUTION TO SCHOOL DISTRICTS OF STATE PROPERTY TAX PROCEEDS


[601]