DEPARTMENT OF FOOD AND AGRICULTURE

NOTICE OF THIRD POST-HEARING MODIFICATIONS RELATING TO RENDERERS, COLLECTION CENTERS, DEAD ANIMAL HAULERS, AND TRANSPORTERS OF INEDIBLE KITCHEN GREASE

NOTICE IS HEREBY GIVEN of proposed modifications to sections 1180(b)(21), 1180.1, 1180.13, 1180.15, 1180.28(b), 1180.32(g) and 1180.35(b), and Forms 79-005A, 79-012A(1), 79-012A(2), 79-015A and 79-019A. The Forms 79-012A(3) and 79-012A(4) have been stricken from the file as they were incorrectly included with the originally proposed text.

The modifications pertain to the originally proposed regulatory text for the Meat, Poultry and Egg Safety (MPES) Branch [formerly Meat and Poultry Inspection Branch; name change effective July 1, 2011] and documents as described in the Informative Digest published in the *California Regulatory Notice Register* on February 18, 2011 [Notice File No. Z2011-0208-14, Register 2011, No. 7-Z] relating to the Rendering Program. The Department is now providing notice of proposed modifications to the text and forms specified under Subchapter 2, Chapter 4, Division 2, of Title 3 of the California Code of Regulations. A copy of the forms and third modified text are enclosed.

Any person who wishes to comment on the forms or text, as modified, may do so by submitting written comments* beginning February 15, 2012 and ending at 5:00 p.m., March 1, 2012, to the following person:

Douglas Hepper, DVM, Chief
Department of Food and Agriculture
Meat, Poultry and Egg Safety Branch
1220 N Street
Sacramento, CA 95814
Email: Douglas.Hepper@cdfa.ca.gov

The backup contact person is:

Nancy Grillo, Associate Analyst
Regulation/Legislation Coordinator
Department of Food and Agriculture
Animal Health and Food Safety Services
1220 N Street
Sacramento, CA 95814
Email: Nancy.Grillo@cdfa.ca.gov

Material relating to this proposal may be found on the Department's website at:
http://www.cdfa.ca.gov/ahfss/regulations.html

** **Please note:** Any written comments are to be restricted to the recent modifications as shown in the attached regulatory text and related forms. The Department is not required to respond to comments received in response to this notice on other aspects of the proposed regulations. All written comments previously submitted during the initial public comment period ending April 20, 2011, or received the date of the public hearing on April 29, 2011, or received during the first 15-day notice of modified text ending September 15, 2011, or received during the second 15-day notice of modified text ending January 24, 2012, remain in the rulemaking file. All written comments received by 5:00 p.m. March 1, 2012, which pertain to the indicated changes, will be reviewed and responded to by the Department as part of the compilation of the rulemaking file.*

DATED: February 13, 2012

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Douglas Hepper, DVM, Chief
Meat, Poultry and Egg Safety Branch

DEPARTMENT OF FOOD AND AGRICULTURE

THIRD MODIFIED TEXT

RENDERERS, COLLECTION CENTERS, DEAD ANIMAL HAULERS, AND TRANSPORTERS OF INEDIBLE KITCHEN GREASE

The Department of Food and Agriculture, Meat, Poultry and Egg Safety Branch, [formerly Meat and Poultry Inspection Branch; name change effective July 1, 2011], proposed various amendments to Subchapter 2 of Chapter 4, Division 2, of Title 3 of the California Code of Regulations. The original 45-day public comment period was from February 18, 2011 through April 4, 2011, which was extended through April 20, 2011.

From September 1, 2011 through September 15, 2011, the Department published a 15-day notice of proposed modifications to the originally proposed text and to Form 79-015A (Rev. 08/08), Registration of Transporters of Inedible Materials, which was included in this filing and properly noticed to the public during the original written comment period. The modifications included organizational changes and the deletion of text from this proposal that may become a part of a future proposed regulatory action.

From January 9, 2012 through January 24, 2012, the Department published a second 15-day notice of proposed modifications to make corrections throughout the text for consistency and clarity purposes. The Department also updated its forms to include current contact information, phone numbers, revision dates, and making technical changes for consistency and clarity purposes.

The Department is now publishing a third 15-day notice of modified text to sections 1180(b)(21), 1180.1, 1180.13, 1180.15, 1180.28(b), 1180.32(g) and 1180.35(b). The Department is also modifying forms 79-005A, 79-012A(1), 79-012A(2), 79-015A and 79-019A as the incorrect versions of the forms were included in prior public notifications; therefore, the correct modified forms are included with this third 15-day notice of modified text to show clearly indicated changes to the final forms incorporated by reference in section 1180.1(d). Additionally, the Department is striking forms 79-012A(3) and 79-012A(4) from the record as they were incorrectly included in this regulatory action.

Any written comments must address the third modifications to the text and forms only, and must be received by the Department from February 15, 2012 through 5:00 p.m. on March 1, 2012, according to the instructions contained in the Notice.

LEGEND FOR THIRD MODIFIED TEXT AND FORMS

1. Text that appears in **bold,** *italics* and <u>double underline</u> is added text.
2. Text that appears in **bold,** *italics,* ~~strikeout~~ and <u>double underline</u> is deleted text.
3. Text that appears in <u>double underlined</u> and *italics* was noticed for a second 15-day public comment period which closed January 24, 2012.

4. Deleted text that appears in ~~strikeout~~ with double underline and *italics* was noticed for a second 15-day public comment period which closed January 24, 2012.

5. Text that is double underlined was noticed for a 15-day public comment period which closed September 15, 2011.

6. Deleted text that appears in ~~strikeout~~ and double underline was noticed for a 15-day public comment period which closed September 15, 2011.

7. Single underline and ~~strikeout~~ is text that was noticed to the public during the original written comment period which ended April 20, 2011, and that was considered at a public hearing held on April 29, 2011.

1) Add a heading designation to Subchapter 2 of Chapter 4, Division 2, Title 3 of the California Code of Regulations, to read as follows:

Subchapter 2. Rendering and Pet Food

2) Amend the heading of Article 36 of Subchapter 2, Chapter 4, Division 2, Title 3 of the California Code of Regulations, to read as follows:

Article 36. Definitions ~~and General Provisions~~

3) Delete section 1180 of Article 36, Subchapter 2, Chapter 4, Division 2, Title 3 of the California Code of Regulations, to read as follows:

~~Section 1180. Definitions.~~

~~The definitions in Sections 19200-19214 of the Agricultural Code apply to this group, unless otherwise apparent from their context, and in addition.~~

~~(a) Dead animal means an animal which has died other than by slaughter.~~

~~(b) Inspected horsemeat means horsemeat produced in a slaughtering establishment under inspection by the Secretary, the Director, or a municipal inspection service approved by the Director.~~

~~(c) Secretary means the Secretary of the United States Department of Agriculture.~~

~~(d) Chief of the Bureau means the Chief of the Bureau of Meat Inspection or any officer or employee of the California Department of Agriculture whose authority has heretofore been delegated or may hereafter be delegated to act in his stead.~~

~~(e) Cow means all cattle.~~

~~(f) Denature means to render unfit for human food by the use of approved denaturing agents in accordance with Section 1180.34.~~

~~(g) Director means the Director of the California Department of Agriculture or his delegate.~~

~~(h) Licensed premises of a dead hauler means the premises on which he maintains a collection station and/or the premises where his trucks and other vehicles are parked over night and on weekends.~~

~~(i) Meat food product means any article intended for and capable of being used as pet food which is derived or prepared in whole or substantial and definite part, from any portion of any animal.~~

~~(j) Pack means to pack, repack, label, or relabel.~~

~~(k) Pet food means any product intended for use as food for dogs, cats, or other carnivora derived wholly or in part from the carcasses or parts or products of the carcasses of animals.~~

~~(l) Place of business of a dead hauler means the licensed premises.~~

~~(m) Prepare means to slaughter, cut up, bone, recut, pack, repack, label or relabel fresh or frozen pet food or horsemeat intended for human use subject to the control of the California Department of Agriculture.~~

~~(n) Processing for use as pet food means chilling, freezing, packing, repacking or otherwise handling any meat, meat food product or meat byproduct, or horsemeat, horsemeat food product or horsemeat byproduct destined for use as pet food.~~

~~(o) Packing house waste shall include shop fat and bones from any source.~~

~~(p) The meaning of the term "adulterated" is as set forth in Section 27030 of the California Health and Safety Code.~~

~~NOTE: Authority for Group 3 cited: Sections 407, 18681, 18682, 19380-19385, Agricultural Code. Reference: Sections 19200 through 19444 Agricultural Code.~~

4) Add new section 1180 to Article 36, Subchapter 2, Chapter 4, Division 2, Title 3 of the California Code of Regulations, to read as follows:

Section 1180. Definitions.

(a) As used in this subchapter, unless otherwise required by the context, the singular form shall also import the plural and the masculine form shall also import the feminine, and vice versa.

(b) The definitions in ~~S~~sections ~~*19200,*~~ 19201, 19202, 19203, 19204, 19205, 19206, 19207, 19208, 19209, 19210, 19210.5, 19211, 19212, 19213, 19214, 19215, and 19216 of the

Food and Agricultural Code apply to this group, unless otherwise apparent from their context, and in addition~~.~~:

(1) The meaning of the term "adulterated" is as set forth in section 113090 of the Health and Safety Code.

(2) "Ante-mortem inspection" means the examination of animals before slaughter to detect conditions that might make them unfit for human or animal consumption.

(3) "Area Supervisor" means an official employed by the ~~Meat and Poultry Inspection Branch~~ Meat, Poultry and Egg Safety Branch in charge of a specified geographical region in California.

(4) "Branch Chief" means the Chief of the ~~Meat and Poultry Inspection Branch~~ Meat, Poultry and Egg Safety Branch or any officer or employee of the Department whose authority has been delegated or may be delegated to act in his stead.

(5) "Branch employee" means an employee of the ~~Meat and Poultry Inspection Branch~~ Meat, Poultry and Egg Safety Branch of the Department.

(6) "Business days" means Monday through Friday, except days recognized as official State holidays.

(7) "Container" means a receptacle, such as a box, barrel, tank, or jar, for holding meat or meat products, poultry meat or poultry meat products, animal carcasses or parts, inedible kitchen grease, packinghouse waste, or other such items.

(8) "Custom processor" means a business that cuts, grinds, packages, and otherwise prepares meat food products from carcasses and parts of carcasses of livestock presented by the owner of the carcasses and parts of carcasses of livestock. The prepared food products can only be consumed by the owner, members of the owner's household, and the owner's employees and non-paying guests.

(9) "Dead animal" means an animal that has died other than by slaughter in an inspected establishment.

(10) "Denature" means to render unfit for human food by the use of approved denaturing agents in accordance with ~~Food and Agricultural Code section~~ section 1180.43 of Title 3, California Code of Regulations.

(11) "Department" means the California Department of Food and Agriculture.

(12) "Inedible" means adulterated, uninspected, or not intended for use as human food.

(13) "Inspected establishment" means a meat or poultry slaughter establishment or a meat and/or poultry processing establishment in California that is licensed by the ~~Meat and Poultry Inspection Branch~~ Meat, Poultry and Egg Safety Branch of the Department or that

operates under a grant of inspection issued by the Food Safety and Inspection Service of the USDA.

(14) ~~"In the business of operating a collection center" means operating a facility that temporarily stores dead livestock or poultry, packinghouse waste, other animal products, or inedible kitchen grease delivered from any location not owned by or under the control of the operator prior to transporting such material to a licensed renderer or pet food facility in accordance with Food and Agricultural Code section 19300.5. "In the business of operating a collection center" does not include a public entity that operates a facility for the temporary storage of small amounts of inedible kitchen grease derived from and delivered by households before delivery of such inedible kitchen grease to a licensed renderer or to a conversion facility operating under a permit issued by a local enforcement agency under the authority of the California Department of Resources, Recycling, and Recovery. Such a temporary storage facility shall not have over 165 gallons of inedible kitchen grease on its premises at any time.~~ "Interceptor/trap grease" means all material, including inedible kitchen grease, greasy liquid, water, and solids, removed from a grease interceptor or a grease trap.

(15) "In writing" or "written" means in print in either a hard copy or electronic format.

(16) "Meat food product" means any article intended for and capable of being used as pet food that is derived or prepared in whole or substantial and definite part from any portion of any animal.

(17) "Official establishment" means any renderer, collection center, or pet food processor that is licensed by the Department.

(18) "Owner" means a person in control of property, including the legal owner, tenants or renters.

(19) "Pack" means to pack, repack, fill, refill, wrap, rewrap, label, or relabel.

(20) "Packinghouse waste" means meat scraps, offal, fat, bones, organs, hooves, intestines, hair, skin, hides, condemned animal carcasses and other animal materials including fish, from slaughterhouses, butcher shops, meat and poultry processing plants, retail stores and other commercial facilities that dispose of ~~meat and/or poultry~~ animal materials.

(21) "Personal, noncommercial use" means use by the licensee or registrant and members of ~~her~~ the licensee or registrant's family related by blood or law who reside with ~~her~~ the licensee or registrant. Possession of more than 165 gallons of inedible kitchen grease shall automatically disqualify anyone from inclusion in this definition in accordance with Food and Agricultural Code section 19315. Transportation and/or use of inedible kitchen grease from grease traps or interceptors do~~es~~ not qualify as "personal, noncommercial use".

(22) "Pet food" means any product intended for use as food for dogs, cats, or other carnivora that is derived wholly or in part from the carcasses or parts or products of the carcasses of animals.

(23) "Pet food processing" means chilling, freezing, packing, repacking or otherwise handling any meat, meat food product, meat by-product, or horsemeat by-product destined for use as pet food.

(24) "Premises of a dead animal hauler" means the premises on which ~~he~~ the dead animal hauler maintains a collection center and/or the premises where ~~his~~ the dead animal hauler's trucks and other vehicles are parked overnight and on weekends.

(25) "Prepare" means to slaughter, cut up, bone, recut, grind, freeze, mold, pack, repack, label or relabel fresh or frozen pet food or horsemeat subject to the authority of the Department.

(26) "State of California Rejected" means a compartment, room, piece of equipment, utensil, or facility is tagged using MPI Form 79-028 (Rev. 01/75), California Retain/Reject Tag.

(A) When the Rejected box of the tag is checked, it indicates that the compartment, room, utensil, facility, or piece of equipment so identified is unacceptable for use in the official establishment and cannot be used until the condition that makes it unacceptable is corrected.

(B) Only authorized employees of the Department can remove the California Rejected/Retained tag.

(27) "State of California Retained" means a product is tagged using MPI Form 79-028 (Rev. 01/75), California Retain/Reject Tag.

(A) When the Retained box of the tag is checked, it indicates that the meat or poultry meat or meat or poultry product so identified is unacceptable for use in the official establishment and cannot be used until the condition that makes it unacceptable is corrected or the item is properly disposed of.

(B) Only authorized employees of the Department can remove the California Rejected/Retained tag.

(28) "USDA" means the United States Department of Agriculture.

NOTE: Authority cited: Sections 407, 19380, 19381, 19382, 19383, 19384 and 19385, Food and Agricultural Code. Reference: Sections 19240, 19260, 19280, 19300, 19310, 19315, 19320 and 19360, Food and Agricultural Code,

5) Amend the heading of Article 37 of Subchapter 2, Chapter 4, Division 2, Title 3 of the California Code of Regulations, to read as follows:

Article 37. Licenses and Registrations

6) Amend sections 1180.1, 11802, and 1180.3 of Article 37, Subchapter 2, Chapter 4, Division 2, Title 3 of the California Code of Regulations, to read as follows:

Section 1180.1. Licensing and Registration Requirements.

(a) Every person required to be licensed or registered pursuant to ~~S~~sections 19240, 19260, 19280, 19300, 19310, 19310.5 and 19320 of the Food and Agricultural Code shall obtain a license or registration for his principal place of business and an additional license or registration for each branch location where any of the business practices requiring ~~the~~ a license or registration will be ~~carried on~~ conducted.

(b) License applications shall contain the information required by ~~S~~sections 19241, 19261, 19281, 19301, ~~*19315*~~ *19312* and 19321 of the Food and Agricultural Code, as applicable, and in addition, as required by the ~~Director~~ Department, the following information:

(1) ~~d~~Description of the premises by photographs, floor plans, and/or drawings or otherwise~~,~~.

(2) ~~d~~Description of facilities by listings, drawings and/or photographs of stationary and mobile equipment~~,~~.

(3) ~~description of the record keeping system that will be maintained to show purchase and sale transactions, inventory, payrolls, purchase and use of supplies and equipment and other related records as required,~~ Copies of business licenses and other required licenses and/or permits from applicable State, county or municipal agencies.

~~(4) (3) personal fitness of the applicant and executive officers and employees.~~

(c) A penalty fee of ~~twenty-five dollars ($25)~~ ~~10~~ ten percent (10%) per annum on the amount of the unpaid fee shall be ~~assessed~~ imposed upon all renewal applications that are not received by the ~~Cashier~~ Department *within one calendar month of* ~~*on or before*~~ the expiration date of the license or registration for which the renewal is required.

(d) The following application forms shall be provided by the Department for use by applicants, and are incorporated by reference in this subchapter:

(1) ~~*MPI*~~ *MPES* Form 79-005A (Rev. ~~*12/04*~~ *08/11*), Dead Animal Hauler License Application

(2) ~~*MPI*~~ *MPES* Form 79-006A (Rev. ~~*11/08*~~ *08/11*), Collection Center License Application

(3) ~~*MPI*~~ *MPES* Form 79-007A (Rev. ~~*11/07*~~ *08/11*), Renderer License Application

(4) ~~*MPI*~~ *MPES* Form 79-012A(1) (Rev. ~~*02/10*~~ *08/11*) Personal Use Inedible Kitchen Grease (Used Cooking Oil) Transporter Registration Application~~, or~~

(5) ~~*MPI*~~ *MPES* Form 79-012A~~*(3)*~~ *(2)* (Rev. ~~*02/10*~~ *08/11*) Commercial Use Inedible Kitchen Grease ~~*(Interceptor/Trap Grease)*~~ Transporter Registration Application~~, or~~

~~(6) MPI Form 79-012A(4) (Rev. 02/10) Commercial Use Inedible Kitchen Grease (Used Cooking Oil) Transporter Registration Application~~

~~(7)~~ (6) ~~MPI~~ MPES Form 79-015 (Rev. 08/~~08~~**11**), Driver/Vehicle Information for Renderers

~~(8)~~ (7) ~~MPI~~ MPES Form 79-015A ~~(Rev. 08/08)~~ (Rev. ~~04/11~~ 08/11), Registration Of Transporters Of Inedible Materials

(8) MPES Form 79-018 (Rev. 08/11) Application For Permit To Remove Inedible Material From A Rendering Plant

(9) ~~MPI~~ MPES Form 79-019A ~~(Est. 08/07),~~ (Rev. 08/11) Inedible Kitchen Grease Renderer Application

(10) ~~MPI~~ MPES Form 79-020 (Rev. ~~08/08~~ 08/11), Driver/Vehicle Identification for Collection Centers

(11) MPES Form 79-121 (Rev. ~~09~~ **08**/11)Permit Request To Dispose Of Carcasses At A Landfill

(12) MPES Form 79-122 (Rev. 08/11) Permit To Transport Carcass(es) To A Landfill

(13) ACORD Form 25 Certificate of Liability Insurance (2001/08)

(e) Any change in the information contained in the license or registration application shall be reported in writing to the ~~Meat and Poultry Inspection Branch~~ Meat, Poultry and Egg Safety Branch within ~~10~~ ten (10) business days of such change.

(f) Providing false or misleading information on applications for licenses or registrations shall be a violation and shall be justification for denial of an application.

(g) Failure to list a specific destination or listing unacceptable/unlicensed destinations shall be justification for denial of an application for registration as a transporter of inedible kitchen grease.

(h) The current license or a copy thereof shall be posted conspicuously in each official establishment to assure that it is easily accessible for Department personnel to read during inspections.

(i) It is a violation to haul dead animals, transport inedible kitchen grease, transport parts or products of animals not intended for human food, or operate a collection center or rendering establishment without a current and valid license or registration.

(j) A person who only renders and/or temporarily stores inedible kitchen grease for use as fuel for their vehicles that are strictly for personal noncommercial use is not in the business of rendering or in the business of operating a collection center.

(k) Any person who operates without a license and/or registration as provided for by this subchapter shall be required to pay fees and penalties for the unlicensed or unregistered

periods, including previous years but subject to a limit of five (5) years. Payment of all fees and penalties for past years shall be in addition to fees required to operate during the current year and shall be required in order to qualify to be licensed during the current year. Payments, including all past due fees and penalties, shall be made to the Department.

(l) Persons who register as transporters of inedible kitchen grease solely for personal noncommercial use, but who sell, trade or barter inedible kitchen grease that they transport are in violation of this subchapter and subject to penalties.

~~(m) A publicly owned treatment works or other public entity that only renders inedible kitchen grease removed from grease traps and grease interceptors is not in the business of rendering.~~

NOTE: Authority cited: Sections 407, 19380, 19381, 19382, 19383, 19384 and 19385, Food and Agricultural Code. Reference: Sections 19227, 19240, 19260, 19280, 19300, 19300.5, 19310, 19310.5, 19312, 19315, 19320, 19321, and 19360, Food and Agricultural Code.

Section 1180.2. Change of Ownership.

(a) Each licensee shall report to the ~~Director~~ Department any proposed change of ownership of the licensed business, including any ~~proposed~~ transfer of stock if the licensee is a corporation. Transfer of publicly traded stock or transfer of stock between the owner and trust accounts under the owner's control or between the owner's accounts and trust accounts upon the death of the owner are exempt from this subsection.

(b) The licensed business of a sole proprietorship or partnership may not be operated under ownership differing from that registered with the ~~Director~~ Department in the application.

(c) A corporate licensee may not exercise the privileges of the license under stock ownership differing from that registered with the ~~Director~~ Department in the application, unless the licensee has first notified the ~~Director~~ Department pursuant to ~~subparagraph~~ subsection (a) and the ~~Director~~ Department has approved such operation following investigation consistent with ~~S~~section 1180.1. This section does not apply to stock transfer made pursuant to the order of any court; provided, however, notice of each such transfer shall be given to the ~~Director~~ Department before the transfer is made.

NOTE: Authority cited: Sections 407, 19380, 19381, 19382, 19383, 19384 and 19385, Food and Agricultural Code. Reference: Sections 19240, 19260, 19280, 19300, 19310, 19320, 19340 and 19360, Food and Agricultural Code,

Section 1180.3. Change of Executive Officers ~~and Employees~~.

Each licensee shall report in writing to the ~~Director~~ Department within ~~10~~ ten (10) business days each change of executive officers ~~and management employees~~ or the equivalent.

NOTE: Authority cited: Sections 407, 19380, 19381, 19382, 19383, 19384 and 19385, Food and Agricultural Code. Reference: Sections 19240, 19260, 19280, 19300, 19310, 19320 and 19360, Food and Agricultural Code.

7) Amend sections 1180.3.1 and 1180.3.2 of Article 37.1, Subchapter 2, Chapter 4, Division 2, Title 3 of the California Code of Regulations, to read as follows:

Article 37.1. Enforcement Fees for Renderers, Collection Centers, and Transporters of Inedible Kitchen Grease

Section 1180.3.1. Enforcement Fees.

Pursuant to sections 19227 and 19315 of the Food and Agricultural Code, ~~effective January 1, 2008~~, the annual enforcement fees are ~~set~~ as follows:

(a) The fee for rendering establishments ~~shall be~~ is $3,000.

(b) The fee for collection centers ~~shall be~~ is $1,500, plus $300 per vehicle, up to a maximum total of $3,000 per collection center.

(c) The fee per registered transporter of inedible kitchen grease for commercial use ~~shall be~~ is $300 per single vehicle, not to exceed $3,000 for 10 or more vehicles.

~~(d) The Department shall reevaluate the fees in this regulation annually. Fees will be recalculated, if necessary, to cover the actual expenditures of the enforcement program based upon the prior-year revenue and expenditure budget report.~~

(d) The fee per registered transporter of inedible kitchen grease for personal noncommercial use is $75 per single vehicle.

NOTE: Authority cited: Sections 407, 19227 and 19315, Food and Agricultural Code. Reference: Sections 19227, 19228 and 19315, Food and Agricultural Code.

Section 1180.3.2. Method for Collection.

(a) Every licensed rendering establishment, licensed collection center, and registered transporter of inedible kitchen grease shall submit the fees required pursuant to sections 19227 and 19315 of the Food and Agricultural Code, and section 1180.3.1, to the Department upon license or registration renewal.

(b) Penalties for any late enforcement fees shall be assessed pursuant to sections 19227(c) and 19315(c) of the Food and Agricultural Code.

(c) All enforcement fees must be submitted to the Department along with the following information:

(1) Name, address, and license number of the rendering plant;

(2) Name, address, and license number of the collection center;

(3) Name, address, and registration number~~, and number of all transportation vehicles for transporters of inedible kitchen grease~~;

(4) Fee amount paid.

NOTE: Authority cited: Sections 407, 19227 and 19315, Food and Agricultural Code. Reference: Sections 19227, 19228, ~~and~~ 19315, and 19320, Food and Agricultural Code.

8) *Articles 38, 39, and 40 of Subchapter 2, Chapter 4, Division 2, Title 3 of the California Code of Regulations, are intentionally omitted in this proposal.*

9) Amend sections 1180.13, 1180.15, 1180.16, 1180.17, and 1180.18; delete and readopt section 1180.14, of Article 41, Subchapter 2, Chapter 4, Division 2, Title 3 of the California Code of Regulations, to read as follows:

Article 41. Transportation of Dead Animals

Section 1180.13. Transporting Dead Animals.

~~No person shall transport any dead animal to any place except to a place on his own premises for burial, to a licensed rendering plant, a licensed collection center, a state or county diagnostic laboratory or crematory.~~

(a) In accordance with Food and Agricultural Code section~~s~~ 19348 ~~*and 19348.1*~~, ~~N~~no dead animal may be unloaded at any place ~~ineligible~~ not authorized to receive such dead animals except that dead animals may be transferred from a wrecked, disabled transportation vehicle to another transportation vehicle for delivery to a licensed rendering plant, a licensed collection ~~station~~ center, ~~or~~ a state or county diagnostic laboratory, a ~~or~~ crematory, or other destinations or facilities authorized by law. No slaughterer shall pick up any dead animal pursuant to ~~S~~section 19342 of the Food and Agricultural Code unless he is licensed as a dead animal hauler.

(b) In case a vehicle is disabled en route and the transporter of dead animals finds it necessary to unload the animals and reload them into an operable vehicle, he shall report the transfer by providing ~~and facts by letter or telephone to the Secretary within five working days~~ a

statement of the need for using a different vehicle, in writing, to the Department within five (5) business days.

(c) In accordance with Food and Agricultural Code section 19348, a dead animal hauler may deliver dead animals to an appropriately permitted landfill if he has certification from a licensed renderer that the renderer cannot process the dead animals.

(1) To obtain the required certification, the renderer, collection center, dead animal hauler, or animal owner shall submit a completed ~~***MPI***~~ ***MPES*** Form 79-121 ~~***(04/10)***~~***(08/11)***, Permit Request To Dispose of Carcass(es) At A Landfill, to the Department. The ~~***MPI***~~ ***MPES*** Form 79-121 must be signed by authorized persons representing the renderer and the dead animal hauler.

(2) The Department shall review the submitted ~~*MPI*~~ ***MPES*** Form 79-121 and, if it is complete, properly signed, and the Department determines that the listed reason why the renderer cannot process the dead animal(s) is ~~reasonable~~ valid, the Department shall issue an ~~***MPI***~~ ***MPES*** Form 79-122 ~~***(04/10)***~~ ***(08/11)***, Permit To Transport Carcass(es) To A Landfill, to the dead animal hauler.

(3) The dead animal hauler shall have the completed ~~***MPI***~~ ***MPES*** Form 79-122 in his possession when delivering the carcass(es) to the landfill and shall retain the ~~***MPI***~~ ***MPES*** Form 79-122 for one (1) year.

(4) If the dead animal hauler must transport dead animals to a landfill on a weekend, evening, or during other times that the Department is closed and unable to receive and process the ~~***MPI***~~ ***MPES*** Form 79-121 ~~***(04/10)***~~ ***(08/11)***, Permit Request To Dispose of Carcass(es) At A Landfill, or if the condition of the dead animals is such that they must be transported to a landfill without delay, the dead animal hauler may transport the dead animal(s) to the landfill and shall subsequently submit a completed ~~***MPI***~~ ***MPES*** Form 79-121 ~~***(04/10)***~~ ***(08/11)***, Permit Request To Dispose of Carcass(es) At A Landfill, to the Department within five (5) working days, along with a letter explaining why it was necessary to transport the dead animal(s) to the landfill without waiting for prior approval and issuance of an ~~***MPI***~~ ***MPES*** Form 79-122 ~~***(04/10)***~~ ***(08/11)***, Permit To Transport Carcass(es) To A Landfill, by the Department.

NOTE: Authority cited: Sections 407, 19380 and 19382, Food and Agricultural Code. Reference: Sections 19342, *and* 19348 ~~*and 19348.1*~~, Food and Agricultural Code.

Section 1180.14. Restrictions on Hauling.

~~Dead haulers shall not load into any means of conveyance containing any dead animals, any other products, or other commodities.~~

(a) Vehicles hauling dead animals are prohibited from being loaded with or hauling any

other products or commodities, including live animals, except for denatured packinghouse waste.

(b) Inspected establishments shall not pick up or transport dead animals.

(c) No dead animal hauler, collection center, or renderer shall load and transport a live animal in a vehicle identified as a dead animal hauling vehicle.

NOTE: Authority cited: Sections 407, 19380 and 19382, Food and Agricultural Code. Reference: Sections 19342, *and* 19348 ~~*and 19348.1*~~, Food and Agricultural Code.

Section 1180.15. Dead Animal Hauler Records.

~~Each dead hauler shall keep in a bound book, separate and distinct from all other records, serially numbered entries in ink which shall show as to all animals:~~

In accordance with Food and Agricultural Code section 19404, each dead animal hauler shall keep dead animal hauling records, for at least one (1) year, that can be produced on demand by the Department. The following information shall be recorded in writing for all dead animals transported:

(a) Date and time of pick up. _____

(b) Name and address of person from ~~which~~ whom the animal(s) were obtained. _____

(c) Species ***and*** _____

(d) Number. _____

~~Breed~~ _____

~~Sex~~ _____

~~*(c)*~~ ***(e)*** Name and address of person or firm to whom delivered. _____

~~*(d)*~~ ***(f)*** Time and date of delivery. _____

~~Amount and date of payment for the animal(s), given or received~~ _____

~~All such records shall be produced upon demand of the Director. The records shall be maintained for 1 year.~~

NOTE: Authority cited: Sections 407, 19380 and 19382, Food and Agricultural Code. Reference: Sections 19320, 19404, Food and Agricultural Code.

Section 1180.16. Skin Removal Prohibited.

No person shall buy, sell, possess, receive, or transport any dead animal from which the hide or skin has been removed unless the meat and meat byproducts from such dead animal has been denatured with crude carbolic acid or cresylic disinfectant as specified in ~~Section~~

~~1180.34~~ section 1180.43, or with other agents or methods approved by the ~~Director~~ Department for denaturing such dead animals.

NOTE: Authority cited: Sections 407, 19380 and 19382, Food and Agricultural Code. Reference: Section 19320, Food and Agricultural Code

Section 1180.17. Vehicles Used in Hauling.

(a) All vehicles and other means of conveyance used by dead animal haulers for transporting any dead animal shall be leakproof and so constructed of impervious material as to permit thorough cleaning and sanitizing and shall be equipped to ~~assure the control of~~ mitigate insects and odors and prevent the spread of disease. Every practical precaution shall be taken to prevent the creation of nuisances.

(b) All vehicles, trailers, and other equipment ~~which~~ that have been used ~~for the transportation of~~ to transport dead animals shall be thoroughly cleaned and disinfected at the end of each day~~'s operation during which the vehicle or other means of conveyance was used~~ of use. The cleaning procedure shall include the complete removal ~~from the means of conveyance~~ of any visible fluid, parts or product of ~~such~~ dead animals.

~~(b)~~(c) Vehicles and other means of conveyance used for ~~the~~ transporting ~~of~~ dead animals shall be completely unloaded, cleaned and disinfected prior to ~~any other~~ use for any other purpose. Substances permitted for use as disinfectants are:

~~(a)~~(1) Liquefied phenol (U.S.P. strength 87 percent phenol in the proportion of at least six fluid ounces to one gallon water).

~~(b)~~(2) Cresylic disinfectant in the proportion of not less than four ounces to one gallon water.

(3) Hot water of at least 180 degrees Fahrenheit.

~~(c)~~(4) Any other disinfectant approved by the ~~Secretary~~ Department.

~~(c)~~(d) Each dead animal hauler shall attach to his application for a license a list describing each vehicle used for the hauling of dead animals and photographs of each vehicle showing front, rear and ~~views of~~ both sides. The description shall include the make, size, and year manufactured and the license number of each vehicle. The ~~Secretary~~ Department shall be notified in writing within ~~10~~ ten (10) business days whenever a vehicle is added to or removed from this function. A description of the vehicle added and required photographs shall be included with the ~~report~~ notification.

NOTE: Authority cited: Sections 407, 19380 and 19382, Food and Agricultural Code. Reference: Sections 19321, 19350 and 19354, Food and Agricultural Code.

Section 1180.18. Vehicle Identification.

Each vehicle used ~~for the transportation of~~ to transport dead animals, except a vehicle used as a substitute for a vehicle disabled en route, shall be clearly and legibly marked with the dead animal hauler's name, address and ~~transporter's~~ license number on ~~the left side~~ both sides of the cab or body. Nothing in this section shall prohibit a ~~farmer~~ person who owned the animal when it was alive from transporting his own dead animal in a vehicle not so identified to a burial site on his own property within three (3) miles of where the animal died, or to a licensed collection center, licensed renderer, state or county diagnostic laboratory or crematory, or other facility authorized by law.

NOTE: Authority cited: Sections 407, 19380 and 19382, Food and Agricultural Code. Reference: Sections 19320, 19350, and 19348, Food and Agricultural Code.

Section 1180.19. Premises.

~~Licensed~~ The ~~P~~premises of a dead animal hauler shall be maintained in such a manner that it does not create a public or animal health ~~problem~~ hazard or nuisance. The ~~Director~~ Department may at any time require the licensee to obtain a certificate or letter from the local health officer that confirms the premises are being maintained in compliance with local health ordinances.

NOTE: Authority cited: Sections 407, 19380 and 19382, Food and Agricultural Code. Reference: Sections 19320 and 19352, Food and Agricultural Code.

10) Repeal Article 42 and sections 1180.21, 1180.22, 1180.23 and 1180.24, and Article 43 and sections 1180.25, 1180.26, 1180.27, 1180.28, 1180.29 and 1180.30 of Subchapter 2, Chapter 4, Division 2, Title 3 of the California Code of Regulations, to read as follows:

~~Article 42. Collection Centers and Facilities~~

~~Section 1180.20. Facilities.~~

~~NOTE: Authority cited: Sections 407 and 19380, Food and Agricultural Code. Reference: Sections 19302, 19322 and 19382, Food and Agricultural Code.~~

~~Section 1180.21. Buildings and Facilities.~~

~~(a) Collection centers shall be constructed in accordance with standards prescribed in Section T3-1180.20 and related sections in Title 24.~~

~~(b) Collection centers shall be operated so buildings used for the temporary storage of animal carcasses, packing house wastes, and other products before transportation to a licensed~~

~~rendering plant are kept clean and in good repair and maintained so as to be susceptible of being thoroughly cleaned and protected from the entrance or harboring of vermin.~~

~~(c) Carcasses or packing house waste or containers of packing house waste unloaded at collection centers shall be unloaded in the holding building or on a slab of sufficient size to hold such material.~~

~~(d) Slabs or aprons used as dead haul vehicle washing areas and floors of rooms in which carcasses and packing house wastes are received or stored shall be kept cleaned and maintained to permit runoff of water with no standing water. The drainage and plumbing systems shall be operated and maintained to permit the quick runoff of all water from buildings and disposal of such water to prevent a nuisance or health hazard.~~

~~(e) The plumbing and drainage systems of collection centers shall be operated and maintained so all solid and liquid waste from the various cleaning operations, including sanitizing and washing vehicles used for hauling dead animals, and surface water around the center and the premises, shall be disposed in a manner as to prevent a nuisance or human or animal health hazard.~~

~~NOTE: Authority cited: Sections 407, 19380 and 19384, Food and Agricultural Code. Reference: Section 19384, Food and Agricultural Code.~~

~~Section 1180.22. Operations.~~

~~(a) Carcasses and packing house waste shall be removed from collection centers as rapidly as possible and shipped only to licensed renderers.~~

~~(b) Carcasses shall not be skinned prior to delivery to a licensed renderer unless the carcasses have been denatured with crude carbolic acid or cresylic disinfectant or other agents approved by the Director. The denaturant shall be applied by injection and must be deposited in all portions of the carcass before skinning the carcass to the extent necessary to preclude their use for food purposes. In such cases where skinning of carcasses is conducted at a collection center, all sales or transactions of meat or meat byproducts received at the collection center shall be to one rendering plant specified in the license application. Transporting of the meat and meat byproducts shall be made in trucks owned and operated by the licensed operator of the collection center, or of the one rendering plant specified to receive the material and who is licensed as required by Section 1180.1(a). The transportation from the collection center to the rendering plant shall be by the most direct route and there shall be no unloading or loading except at the collection center and at the one rendering plant specified. The transportation of the material shall in all respects be handled in the same manner and under the same restrictions as for the transportation of dead animals as specified in Article 41 (Sections 1180.13 to 1180.19,~~

~~inclusive)of this Group. The Chief of the Bureau may approve other methods of supplying the denaturant before the carcasses are skinned when he finds that the methods will prevent the use of dead animals for food purposes.~~

~~(c) Equipment which may be used for skinning, eviscerating, cutting up or processing meat shall not be brought into, or used, or stored in any collection center unless the licensed operator has been approved by the Director to skin carcasses that are denatured as specified in (b) of this section.~~

~~(d) All rooms, compartments, places, and equipment used for storing or handling any dead carcasses and/or packing house wastes shall be kept clean.~~

~~Section 1180.23. Vermin Control.~~

~~(a) Every practicable precaution shall be taken to keep the storage building free of flies, birds, rats, mice and other vermin and dogs and cats and other pets.~~

~~(b) Any condition within the immediate vicinity of any licensed establishment which may constitute an attractant, breeding place or harborage for rodents, insects and other pests shall be eliminated.~~

~~Section 1180.24. Records.~~

~~Each collecting center shall keep a record in ink. These records shall be kept for a period of one year in a bound book, separate and distinct from all other records, and shall be in the following form:~~

~~Serial Entry Number~~

~~Enter date and time of pick up~~

~~Name and address of person from which the animal(s) were obtained~~

~~Name of person or firm to whom delivered~~

~~Time and Date of delivery~~

~~Amount and date of payment for the animal(s), given or received~~

~~Species~~ _____ ~~Number~~ _____

~~Breed~~ _____

~~Sex~~ _____

~~All such records shall be produced upon demand of the Director.~~

~~Article 43. Renderers~~

~~Section 1180.25. Separation from Other Businesses.~~

~~Every licensed rendering establishment shall be separate and distinct from any other nonlicensed establishment in which any meat or meat byproducts are handled and from any other nonlicensed business at the discretion of the Director.~~

~~Section 1180.26. Method of Rendering.~~

~~(a) Only such methods of rendering shall be used as will produce products which are free of microorganisms which are pathogenic to man or animals. To this end, the Director may require the installation of recording devices such as recording thermometers and the taking of samples for laboratory examination. If such examinations reveal that the method of rendering used is not satisfactory, or if information on recording devices reveal that the rendering procedure is not satisfactory, or if recording devices are not installed when required, the Director may condemn the product so processed.~~

~~(b) All recording devices shall record correctly the lowest and highest temperature of the material being rendered and the time of the rendering operation.~~

~~(c) A record of each rendering operation shall be recorded by the renderer and retained for a period of one year.~~

~~Section 1180.27. Vehicle Cleaning Area.~~

~~(a) The vehicle cleaning area shall be constructed in accord with provisions of Section T3-1180.27 and related sections of Title 24, California Administrative Code.~~

~~(b) The vehicle cleaning and sanitizing area shall be maintained and operated so that the waste from such operation is disposed in a manner as to prevent a nuisance or human or animal health hazard.~~

~~(c) Vehicles shall be cleaned and sanitized with live steam or other suitable method.~~

~~NOTE: Authority cited: Sections 407, 19380, 19382 and 19384, Food and Agricultural Code. Reference: Sections 19382 and 19384, Food and Agricultural Code.~~

~~Section 1180.28. Cans and Other Receptacles.~~

~~Watertight cans and other receptacles used for holding industrial or packing house wastes being transported to the rendering establishment shall be so constructed as to be readily cleaned and they are to be cleaned and sanitized after each use. Cans and other receptacles found to be uncleaned and unsanitized after each use or in such state of disrepair that they cannot be readily cleaned and sanitized or which are not watertight shall be tagged "reject" by any Bureau of Meat Inspection employee when found in such condition. Such tagged receptacles shall not be used again by the rendering company until they are brought into compliance and the reject tag is removed by a bureau employee. Any product placed in such~~

~~unclean cans or receptacles shall be condemned. If it cannot be accurately determined which product was placed in such cans or receptacles, all products which could have been so placed shall be condemned.~~

~~Section 1180.29. Removal Permit.~~

~~Carcasses, meat, meat byproducts, meat food products, horsemeat and horsemeat byproducts shall be promptly rendered and shall not be removed from rendering establishments or their premises except on special permit from the Director and under the condition he may prescribe to prevent the improper use of such products.~~

~~Section 1180.30. Records.~~

~~Each renderer shall keep in a bound book, separate and distinct from all other records, serially numbered entries in ink which shall show as to all animals:~~

~~Name and address of person from which the animal(s) were obtained~~

~~Species _____ Number _____~~

~~Breed _____~~

~~Sex _____~~

~~Amount and date of payment for the animal(s), given or received _____~~

~~All such records shall be produced upon demand of the Director. The records shall be maintained for one year.~~

11) Add new Article 42 and sections 1180.19.1, 1180.20, 1180.21, 1180.22, 1180.23, 1180.24, 1180.25 and 1180.26 to Subchapter 2, Chapter 4, Division 2, Title 3 of the California Code of Regulations, to read as follows:

Article 42. Transporters of Inedible Kitchen Grease

Section 1180.20. Transporters of Inedible Kitchen Grease.

Transporters of inedible kitchen grease shall comply with the following requirements:

(a) No vehicle shall transport inedible kitchen grease unless the owner or company in control of the vehicle is registered with the Department as a transporter of inedible kitchen grease; the Department has received and approved a completed ~~*MPI*~~ *MPES* Form 79-012A(1) (Rev. ~~*02/10*~~ *08/11*) Personal Use Inedible Kitchen Grease (Used Cooking Oil) Transporter Registration Application~~, *or* *MPI*~~ *MPES* Form 79-012A(~~*3*~~ *2*) (Rev. ~~*02/10*~~ *08/11*) Commercial Use Inedible Kitchen Grease ~~*(Interceptor/Trap Grease)*~~ Transporter Registration Application~~, *or MPI Form 79-012A(4) (Rev. 02/10) Commercial Use Inedible Kitchen Grease (Used Cooking Oil)*~~

~~Transporter Registration Application,~~ and the vehicle has attached to its windshield or trailer an individually numbered decal issued by the Department for that vehicle for the current calendar year:

(1) The decal shall be tightly affixed, using the adhesive provided on the decal, so as to be easily seen on a registered vehicle at all times when transporting inedible kitchen grease.

(2) Decals are nontransferable and authorized for use only on the vehicle identified by the registrant on the ~~*MPI*~~ *MPES* Form 79-012A(1) (Rev. ~~*02/10*~~ *08/11*) Personal Use Inedible Kitchen Grease (Used Cooking Oil) Transporter Registration Application~~,~~ *or* ~~*MPI*~~ *MPES* Form 79-012A(~~*3*~~ *2*) (Rev. ~~*02/10*~~ *08/11*) Commercial Use Inedible Kitchen Grease ~~*(Interceptor/Trap Grease)*~~ Transporter Registration Application, ~~*or MPI Form 79-012A(4) (Rev. 02/10) Commercial Use Inedible Kitchen Grease (Used Cooking Oil) Transporter Registration Application*~~.

(3) Decals shall not be replaced without payment of the annual fee for each transport vehicle, unless the original decal is returned to the Department. No vehicle may be issued two (2) decals in a calendar year except as stated in this section.

(b) Each vehicle used to transport inedible kitchen grease shall have signs conspicuously displayed on the outside of both front doors. The signs shall contain the following information in lettering that is at least ~~2~~ two (2) inches high.

(1) Name of business or person registered with the Department as shown on the submitted ~~*MPI*~~ *MPES* Form 79-012A(1) (Rev. ~~*02/10*~~ *08/11*) Personal Use Inedible Kitchen Grease (Used Cooking Oil) Transporter Registration Application~~*, MPI Form 79-012A(3) (Rev. 02/10) Commercial Use Inedible Kitchen Grease (Interceptor/Trap Grease) Transporter Registration Application, or MPI Form 79-012A(4) (Rev. 02/10) Commercial Use Inedible Kitchen Grease (Used Cooking Oil) Transporter Registration Application*~~.

(2) Address of company or owner, or ~~CA~~ Carrier Identification ~~n~~Number issued by ~~Department of Transportation~~ the California Highway Patrol.

(3) Removable signs shall also prominently display the vehicle license number.

(c) Removable signs shall only be used on a vehicle registered with the Department to transport inedible kitchen grease. Affixing such a sign on a non-registered vehicle or any other vehicle having a license number other than that on the sign is a violation.

(d) All equipment used to transfer inedible kitchen grease from one container to another or from one vehicle to another shall be constructed to assure that spills and leaks do not occur. Transporters of inedible kitchen grease shall have equipment and supplies at all times to enable them to clean up minor grease spills.

(e) Vehicles and containers used by transporters of inedible kitchen grease shall be kept clean.

(f) Transporters of inedible kitchen grease for personal noncommercial use shall be limited to using one (1) vehicle only to transport inedible kitchen grease.

(g) Vehicles used to transport inedible kitchen grease shall comply with licensing and registration requirements found in the California Vehicle Code.

NOTE: Authority cited: Sections 407 and 19380, Food and Agricultural Code. Reference Sections 19310, 19315 and 19316.5, Food and Agricultural Code.

~~Section 1180.21. Removal of Inedible Kitchen Grease From Containers Owned by Another Company or Person.~~

~~(a) When picking up inedible kitchen grease from restaurants, institutions and other sources, a transporter and any other person shall only remove inedible kitchen grease from a container that he owns, except when the restaurant or institution or other original source of inedible kitchen grease has provided the container on its own property and provided written permission for the transporter to remove the inedible kitchen grease from the container or as provided for in subsection (b) of this section. The written permission must be in the possession of the registrant named in the document at the time they are removing the inedible kitchen grease from the container. This requirement does not apply to grease traps and interceptors.~~

~~(b) Removal of inedible kitchen grease from a container that is owned by another company or individual who is registered as a transporter of inedible kitchen grease or licensed as a collection center or renderer is a violation, unless written permission is received from the person who owns the container or from the owner of the property where the container is located. Such written permission shall be in legible English, shall be sent at least twice during a period of 14 days and shall contain proof that the owner of the container or of the location has granted permission for the new company to remove inedible kitchen grease from the designated container. In cases where the owner of the property grants permission to remove inedible kitchen grease from a container owned by another company or individual, a copy of the written permission shall be sent to the owner of the container by registered mail with delivery confirmation. Inedible kitchen grease shall not be removed from the container by the party given written permission until delivery of the copy of the written permission to the owner of the container is confirmed. The written permission must be in the possession of the registrant named in the document at the time they are removing the inedible kitchen grease from the container. This requirement does not apply to grease traps and interceptors. Violators of this~~

~~section shall be subject to suspension or revocation of their license(s) and registration(s), and other penalties.~~

~~NOTE: Authority cited: Sections 407 and 19380, Food and Agricultural Code. Reference Sections 19310, 19313.5, 19313.8 and 19315, Food and Agricultural Code.~~

~~*Section* 1180.22 *1180.21. Facilities Eligible to Receive Inedible Kitchen Grease.*~~

~~*As provided for in sections 19310.5 and 19310.7 of the Food and Agricultural Code, transporters of inedible kitchen grease shall move inedible kitchen grease to licensed renderers; licensed collection centers; locations where inedible kitchen grease is used for personal noncommercial use, such as for fuel; facilities and operations authorized to receive inedible kitchen grease pursuant to the Integrated Waste Management Act and operating under a permit issued by a local government agency under authority of the California Department of Resources, Recycling, and Recovery,; or other destinations approved by the Department.*~~

~~*NOTE: Authority cited: Sections 407 and 19380, Food and Agricultural Code. Reference Sections 19310.5 and 19310.7, Food and Agricultural Code.*~~

Section ~~1180.23~~ 1180.22. Containers Placed at Restaurants, Institutions and Other Facilities.

(a) Containers for inedible kitchen grease placed at restaurants, institutions and other facilities shall have signage that identifies the owner of the containers in letters at least ~~2~~ two (2) inches high.

(b) Containers shall be kept clean.

NOTE: Authority cited: Sections 407 and 19380, Food and Agricultural Code. Reference Sections 19310.5 and 19310.7, Food and Agricultural Code.

Section ~~1180.24~~ 1180.23. Responsibilities of Transporters of Inedible Kitchen Grease.

(a) Registered transporters and licensees shall be responsible for assuring that company management and all employees directly involved with transporting inedible kitchen grease are familiar with State laws pertaining to inedible kitchen grease.

(b) Each registered transporter shall be responsible for compliance with State laws pertaining to inedible kitchen grease by all drivers employed by the registrant and for compliance with State laws by all vehicles owned or under the control of the registrant.

(c) Registered transporters are responsible for informing the Department, in writing, within ~~10~~ ten (10) business days, of all additions and deletions of drivers and/or vehicles used to transport inedible kitchen grease.

(d) Violations of State laws pertaining to inedible kitchen grease by an employee of a registrant or licensee while working for the registrant or licensee shall be considered a violation

by the registrant or licensee and shall make the registration or license subject to revocation or suspension.

NOTE: Authority cited: Sections 407 and 19380, Food and Agricultural Code. Reference Sections 19310, 19310.5, 19312 and 19315, Food and Agricultural Code.

Section ~~1180.25~~ 1180.24. Records: Transporters of Inedible Kitchen Grease.

Transporters of inedible kitchen grease shall keep and maintain a record, in writing, for not less than two (2) years for each pick-up of inedible kitchen grease. The record shall provide~~s~~ *the* following information:

(a) Date and time of receipt of inedible kitchen grease

(b) Name and address where the inedible kitchen grease was obtained

(c) Amount (lbs.) of inedible kitchen grease picked up

(d) Name of driver transporting the inedible kitchen grease

(e) Name and address where the inedible kitchen grease is delivered

NOTE: Authority cited: Sections 407 and 19380, Food and Agricultural Code. Reference Section ~~*19303 and*~~ 19313.1, Food and Agricultural Code.

Section ~~1180.26~~ 1180.25. Requirements for Liability Insurance or Surety Bond for Transporters of Inedible Kitchen Grease.

(a) Proof of insurance shall include a letter or certification form, such as ACORD Form 25 Certificate of Liability Insurance *(2001/08)*~~,~~ ~~from the insurance company that clearly states that the insurance policy encompasses liability for property damages due to spillage of inedible kitchen grease, such as blocking sewer systems, polluting waterways, and damages to the environment~~ that indicates that the insurance policy meets the requirements of section 19310 of the Food and Agricultural Code.

(b) Proof of surety bond shall be on a form that has been approved as to conformity with applicable law by the California Attorney General's Office and that ~~states that the surety bond covers liability for property damages due to spillage of inedible kitchen grease, such as blocking sewer systems, polluting waterways, and damages to the environment~~ indicates liability coverage of the surety bond meets the requirements of section 19310 of the Food and Agricultural Code.

(c) Proof of insurance or surety bond shall be submitted together with the transporter's application for registration and annually thereafter when renewing registration with the Department.

(d) The person or company named in the proof of insurance or surety bond shall be the same person or company named in a newly submitted or completed ~~*MPI*~~ *MPES* Form 79-012A(1) (Rev. ~~*02/10*~~ *08/11*) Personal Use Inedible Kitchen Grease (Used Cooking Oil) Transporter Registration Application~~,~~ *or* ~~*MPI*~~ *MPES* Form 79-012A~~*(3)*~~*(2)* (Rev. ~~*02/10*~~ *08/11*) Commercial Use Inedible Kitchen Grease ~~*(Interceptor/Trap Grease)*~~ Transporter Registration Application~~*, or MPI Form 79-012A(4) (Rev. 02/10) Commercial Use Inedible Kitchen Grease (Used Cooking Oil) Transporter Registration Application*~~ ~~forms~~ that ~~are~~ is in the possession of the Department.

(e) All ~~V~~vehicles covered by the insurance policy or surety bond certificate shall be the same vehicles listed in the completed ~~*MPI*~~ *MPES* Form 79-012A(1) (Rev. ~~*02/10*~~ *08/11*) Personal Use Inedible Kitchen Grease (Used Cooking Oil) Transporter Registration Application~~,~~ *or* ~~*MPI*~~ *MPES* Form 79-012A~~*(3)*~~*(2)* (Rev. ~~*02/10*~~ *08/11*) Commercial Use Inedible Kitchen Grease ~~*(Interceptor/Trap Grease)*~~ Transporter Registration Application~~*, or MPI Form 79-012A(4) (Rev. 02/10) Commercial Use Inedible Kitchen Grease (Used Cooking Oil) Transporter Registration Application*~~ ~~forms~~ that ~~are~~ is in the possession of the Department.

NOTE: Authority cited: Sections 407 and 19380, Food and Agricultural Code. Reference Section 19310, Food and Agricultural Code.

12) Add new Article 43 and sections 1180.27, 1180.28, 1180.29 and 1180.30 to Subchapter 2, Chapter 4, Division 2, Title 3 of the California Code of Regulations, to read as follows:

Article 43. Collection Centers

Section 1180.27. Buildings and Facilities.

(a) Collection centers that store animal carcasses and parts of dead animals shall be constructed in accordance with standards prescribed in section 1241~~*, Division VI, Chapter 4A, Volume 1, Part 2*~~, Title 24, ~~*The California Building Code (2007)*~~ *California Code of Regulations*.

(b) The following are minimum facility requirements for collection centers:

(1) Collection centers that receive carcasses of livestock, pets, poultry, or wild or zoological animals from any source other than a slaughter facility on the same premises shall not operate within ~~1000~~ one thousand (1000) yards of a facility that slaughters livestock, poultry, or other animals for human consumption or produces any meat or poultry products for human consumption. Collection centers that are licensed and operating within ~~1000~~ one thousand (1000) yards of a slaughter or meat and/or poultry processing facility on January 1, 2012 shall be exempted from this restriction.

(2) A building permit from the applicable county or municipality shall be obtained for proposed new construction or renovations to buildings that will be used for storage of animal carcasses, packinghouse waste or inedible kitchen grease, if and to the extent building permits for such new construction or renovations are required by the county or municipality.

(3) Inedible kitchen grease, carcasses, packinghouse waste and containers of packinghouse waste or inedible kitchen grease shall be unloaded and stored ~~in holding buildings~~ on a slab of sufficient size to hold such materials.

(A) The slab shall be made of concrete or other durable and cleanable material.

(B) The slab surface shall slope in a manner that prevents pooling of water and flow of any fluids off the slab, except to approved drainage. Water, other fluids, and other materials that drain from the slab shall not be permitted to create a nuisance, an environmental hazard, or a hazard to human or animal health.

(C) Collection centers that store inedible kitchen grease shall have a curb or other method of containment to keep fluids on the slab.

(4) Plumbing and drainage systems shall be approved by the county or city and shall be installed, operated and maintained so all solid and liquid wastes are disposed of in a manner that prevents nuisances and hazards to the health of humans and animals.

(5) Waste water from washing vehicles and surface water around the collection center and on the premises shall be disposed of in a manner that prevents the creation of nuisances and hazards to the health of humans and animals.

(6) Where a sump exists, equipment and systems shall be in place to dispose of all material that drains into the sump. Such equipment and systems shall be approved by the applicable local government agency.

(c) Collection centers shall be kept clean and in good repair and every practical precaution shall be taken to prevent the creation of nuisances.

(d) Collection centers, except those described in subsection (g) below, shall have hot water *of at least 120 degrees Fahrenheit* and equipment available to clean floors, grounds, walls, equipment and other areas and surfaces where grease has been spilled.

(e) Collection centers that store animal materials and/or inedible kitchen grease in a manner other than described in subsections (f) and (g) below, shall store those materials in buildings that meet all requirements of subsections (a), (b), and (c) of this section. This requirement does not apply to a ~~L~~licensed collection center~~s~~ that ~~are~~ is operating on *(to be inserted by the Office of Administrative Law when approved) and thereafter* ~~*the date when these regulations take effect*~~ ~~are to comply with these requirements by January 1, 2018~~ if it meets all

requirements of subsections (a), (b), and (c) of this section, until the collection center significantly increases the size of its operations. For purposes of this subsection, "significantly increases" means to increase the amount or volume of material stored by the collection center on an annual basis by one-third (1/3) or more.

(f) Collection centers that only store animal materials and/or inedible kitchen grease in tightly sealed, leak-proof containers are not required to have buildings but are required to have a slab as described in subsection (b)~~(4)~~*(3)* of this section.

(g) Collection centers where the only activity is the temporary storage of inedible kitchen grease in tanker trucks and/or tanks on trailers do not require a building or slab if the transfer and storage of the grease does not create a nuisance, an environmental hazard, or a human or animal health hazard and the following conditions are met:

(1) All tanks shall be totally enclosed, leak-proof, and in good repair.

(2) The transfer of inedible kitchen grease shall only be accomplished through hoses and pumps in good repair and all hoses and hose connections shall be completely sealed to prevent any leakage.

(3) No other containers capable of use for holding inedible kitchen grease, such as barrels, shall be present on the collection center premises.

NOTE: Authority cited: Sections 407, 19380 and 19385, Food and Agricultural Code. Reference Sections 19300.5, 19301 and 19302, Food and Agricultural Code.

Section 1180.28. Operations at Collection Centers.

(a) A facility that serves as a temporary storage site for dead animals, animal material, packinghouse waste and/or inedible kitchen grease shall be considered a collection center, as defined in section 19204 of the Food and Agricultural Code, if at least one of the following conditions exist:

(1) Materials are kept overnight or longer.

(2) It is a drop-off site of carcasses or other animal material from outside sources.

(3) It receives carcasses or other animal material from multiple sources.

(4) Hides or skins are removed from carcasses before delivery to a licensed renderer.

(b) A public entity that operates a facility intended only for the temporary storage of one hundred and sixty-five (165) gallons or less (at any one time) of inedible kitchen grease derived from and delivered by households before delivery of such inedible kitchen grease to a licensed renderer or to a ~~*conversion*~~ facility *or operation* authorized to ~~*operate*~~ *receive and process inedible kitchen grease* pursuant to the Integrated Waste Management Act (Public Resources Code 40000 et seq.) is not considered to be "in the business of operating a collection center" for

the purpose of ***Food and Agricultural Code*** section 19300.5 and is not subject to the requirements of this section.

~~(b)~~ (c) Animal material shall be removed from collection centers as rapidly as necessary to prevent a nuisance or a health hazard to people or animals and shall be transported only to licensed renderers.

~~(c)~~ (d) Carcasses shall not be skinned prior to delivery to a licensed renderer unless the carcasses have been denatured with crude carbolic acid or cresylic disinfectant or other agents approved by the Department, except when the collection center is owned and operated by a renderer to which the skinned carcasses are delivered in vehicles owned and operated or controlled by the renderer. The denaturant shall be applied by injection or by uniformly and deeply cutting the muscle tissue and applying the denaturant to the slashed carcass. The denaturant shall be deposited in all portions of the carcass to the extent necessary to preclude its use for food purposes. The Branch Chief may approve other methods of applying denaturant when he finds that the methods will prevent the use of dead animals for food purposes.

~~(d)~~ (e) When skinning of carcasses is conducted at a collection center, deliveries of carcasses and/or packinghouse waste from the collection center shall only be to rendering plants specified in the license application. Transportation of ~~meat and meat byproducts~~ these inedible animal materials shall be in trucks owned by or under the control of an operator of a licensed collection center or licensed rendering plant. Transportation from a collection center to a rendering plant shall be by the most direct route that is practical and there shall be no unloading except at the specified rendering plant. Transportation of the material shall in all respects be handled in the same manner and under the same restrictions as for the transportation of dead animals as specified in sections 1180.13 through 1180.19 of this subchapter.

~~(e)~~ (f) Equipment that could be used for skinning, eviscerating, cutting up or processing meat shall not be brought into or stored in any collection center unless the licensee has been approved by the Department to skin carcasses that are denatured as specified in subsection ~~(c) and (d)~~ (d) and (e) of this section.

~~(f)~~ (g) All rooms, compartments, places and equipment used for storing or handling any dead animal carcasses and/or packinghouse waste shall be kept clean.

NOTE: Authority cited: Sections 407, 19380 and 19385, Food and Agricultural Code. Reference Sections 19204, 19300.5, 19301 and 19302, Food and Agricultural Code.

Section 1180.29. Vermin Control.

(a) Every practical precaution shall be taken to keep all buildings and other parts of

collection centers free of flies, birds, rats, mice, other vermin, dogs, cats and other live animals, and every practical precaution shall be taken to prevent the creation of nuisances.

(b) Any condition ~~within the immediate vicinity of~~ on the premises of a~~ny licensed~~ official establishment that may constitute an attractant, breeding place or harborage for rodents, insects, and other pests shall be eliminated.

NOTE: Authority cited: Sections 407, 19380 and 19385, Food and Agricultural Code. Reference Sections 19300.5, 19301 and 19302, Food and Agricultural Code.

Section1180.30. Records Retention at Collection Centers.

(a) Each collection center that receives animal carcasses and/or inedible kitchen grease shall keep written records ~~in that shall be kept for a period of not less than one year~~, separate and distinct from all other records, ~~and~~ that shall include all of the following information:

(1) Date and time of ~~pick up or~~ receipt of inedible material.

(2) Name and address of person from which the ~~animal(s) were~~ inedible material was obtained. "Unknown" may be entered for the name and address if the carcass or inedible kitchen grease was dropped off at a time when the collection center was closed and the person dropping off the carcass or inedible kitchen grease did not leave a name or address.

(3) Department issued license number for licensed dead animal haulers or current decal number for transporters of inedible kitchen grease.

~~(3)~~ (4) Species and number of livestock carcasses and/or amount, in gallons or pounds, of inedible kitchen grease received.

~~(4)~~ (5) Name of renderer to whom the inedible material is subsequently delivered.

~~(5)~~ (6) Time and date of delivery.

(b) All required records shall be kept for not less than one (1) year and shall be produced upon demand by the Department.

NOTE: Authority cited: Sections 407, 19380 and 19385, Food and Agricultural Code. Reference Sections 19300.5, 19301,19302, 19304, 19305 and 19306, Food and Agricultural Code.

13) Add new Article 44 and sections 1180.31, 1180.32, 1180.33, 1180.34, 1180.35, 1180.36, 1180.37, 1180.38, and 1180.39 to Subchapter 2, Chapter 4, Division 2, Title 3 of the California Code of Regulations, to read as follows:

Article 44. Renderers

Secton 1180.31. Separation from Other Businesses.

(a) Every licensed rendering establishment shall be physically separate and distinct from

any establishment in which any meat or meat byproducts are handled and from any other business at the discretion of the Department.

(b) Rendering establishments or other facilities or operations that receive carcasses of livestock, poultry, or wild or zoological animals from any source other than a slaughter facility on the same premises shall not operate within ~~1000~~ one thousand (1000) yards of a facility that slaughters livestock or other animals for human consumption. Rendering establishments that are licensed and operating within ~~1000~~ one thousand (1000) yards of a slaughter facility on January 1, 2012 shall not be required to comply with this restriction.

NOTE: Authority cited: Sections 407 and 19380, Food and Agricultural Code. Reference Sections 19300, 19301 and 19302, Food and Agricultural Code.

Section 1180.32. Requirements for a License to Render Inedible Kitchen Grease Into Fuel or a Constituent of Fuel.

(a) Rendering establishments that only render inedible kitchen grease and only produce products for use as fuel, or as a constituent in fuel, or other purposes not related to use in animal feed, fertilizer, agriculture or cosmetics and other personal care products must comply with sections 1180.1, 1180.2, 1180.3, 1180.3.1 and 1180.3.2 of this subchapter and are exempt from sections 1180.34, 1180.36 and 1180.39 of this subchapter. In addition, buildings are not required but, if constructed, must comply with section 1180.33 of this subchapter.

(b) Pursuant to section 19302 of the Food and Agricultural Code, the Department, after notice and hearing, may refuse to issue a license unless the Department finds that the applicant has a business license and other required permits from applicable State, county or municipal agencies.

(c) All applicants shall submit a completed application to the Department using ~~*MPI*~~ *MPES* Form 79-019A ~~*(Est. 08/07)*~~ *(Rev. 08/11)*, Inedible Kitchen Grease Renderer Application, along with applicable fees.

(d) All vehicles intended for transporting inedible kitchen grease shall be accurately listed on a completed ~~*MPI*~~ *MPES* Form 79-012A~~*(3)*~~*(2)* (Rev. ~~*02/10*~~ *08/11*) Commercial Use Inedible Kitchen Grease ~~*(Interceptor/Trap Grease)*~~ Transporter Registration Application~~, *or MPI Form 79-012A(4) (Rev. 02/10) Commercial Use Inedible Kitchen Grease (Used Cooking Oil) Transporter Registration Application*~~.

(e) All buildings shall be constructed in accordance with standards stated in section 1241, ~~*Division VI, Chapter 4A, Volume 1, Part 2,*~~ Title 24, ~~*The California Building Code (2007)*~~

California Code of Regulations, ~~and~~ shall be of sound construction~~, prevent the entrance and harborage of vermin,~~ and shall prevent nuisances and hazards to public and animal health.

(f) A slab made of concrete or other durable cleanable material approved by the Department shall be constructed to hold all containers containing inedible kitchen grease and all equipment used to process inedible kitchen grease.

(1) The slab shall be graded to cause all fluids to flow towards a drainage and disposal system that is approved by the applicable county, municipal, and/or State agency.

(2) The slab shall have curbs or other containment structures or devices, approved by the Department or other applicable State or local agencies, that will contain the full contents of the largest inedible kitchen grease or other fluid container on the slab in the event of leakage or rupture of such container.

(g) Equipment and hot water ***of at least 120 degrees Fahrenheit*** shall be available to clean equipment and surfaces where spillage has occurred.

(h) Lavatories, with hot and cold water and toilets, shall be provided in close proximity to the processing area and in quantities appropriate for the number of personnel, as required by *section 1241, ~~Division VI, Chapter 4A, Volume 1, Part 2,~~ Title 24, ~~The California Building Code (2007)~~ California Code of Regulations.*

NOTE: Authority cited: Sections 407 and 19380, Food and Agricultural Code. Reference Sections 19300, 19301, 19302, 19311 and 19315, Food and Agricultural Code.

Section 1180.33. Buildings and Facilities: Rendering Establishments.

(a) Rendering establishments that render packinghouse waste, carcasses and other animal tissues shall be constructed in accordance with standards contained in section 1241, ~~*Division VI, Chapter 4A, Volume 1, Part 2,*~~ Title 24, ~~*The California Building Code (2007)*~~ *California Code of Regulations.*

(b) Buildings shall be of sound construction and shall be of such construction as to discourage the entrance or harboring of pests.

(c) The floors, walls, ceilings, partitions and doors shall be of such material, construction and finish as to make them readily cleanable.

(d) The unloading slab shall be of sufficient size to contain all waste material unloaded on it, shall be constructed of concrete or other material approved by the Department, and shall be sloped to result in quick draining of all fluids.

(e) Floors of rooms shall be graded to cause runoff of water into drains and result in no pooling of water. In new construction and in renovated buildings where floors are to be resurfaced, the pitch shall not be less than ~~1/4~~ one-fourth (1/4) inch per foot *[*two percent (2%)*]*

to drains.

(f) Lavatories and toilets that have ample supplies of running hot and cold water shall be provided except where the Department determines that they are not necessary and has provided a written statement of such determination.

NOTE: Authority cited: Sections 407 and 19380, Food and Agricultural Code. Reference Sections 19300, 19301 and 19302, Food and Agricultural Code.

Section1180.34. Methods of Rendering to Produce Products Used In Animal Feed or other Agricultural Uses.

~~(a)~~ For production of products used in animal feed and other agricultural uses, each renderer shall employ a written and verifiable process ~~control plan~~ that results in products that are free of microorganisms that are pathogenic to humans or animals. Critical steps in the ~~control plan~~ process shall be monitored and recorded. The process ~~control plan~~ shall include routine analysis of samples of finished product to validate the efficacy of the process ~~control plan~~. Finished products generated when the process is operating outside established critical limits shall be reprocessed within limits or shall be properly disposed of. Monitoring records, test results, and records of corrective actions shall be kept for one (1) year and shall be available for review by the Department. Failure to have ~~a process control plan and~~ records that document the efficacy ~~and operation~~ of the ~~plan~~ process may result in the Department condemning product so processed and directing its destruction or disposal.

~~(b) The Department may approve or disapprove process control plans.~~

NOTE: Authority cited: Sections 407 and 19380, Food and Agricultural Code. Reference Sections 19300, 19301 and 19302, Food and Agricultural Code.

Section 1180.35. Vehicle Cleaning.

(a) The Department may require that a vehicle cleaning area be constructed in accordance with provisions of *section 1241* ~~*Division VI, Chapter 4A, Volume 1, Part 2,*~~ Title 24, ~~*The California Building Code (2007)*~~ *California Code of Regulations*. *The vehicle cleaning area shall be maintained and operated so that the waste from such operation is disposed in a manner that prevents nuisances and human or animal health hazards.*

(b) Vehicles used to transport carcasses, packinghouse waste or inedible kitchen grease shall be cleaned with hot water *of at least* ~~***180***~~ ***120*** *degrees* ***Fahrenheit***, live steam, or other method approved by the Department. Such cleaning shall be adequate to prevent spread of disease and creation of nuisances.

~~*(c) The vehicle cleaning area shall be maintained and operated so that the waste from*~~

~~such operation is disposed in a manner that prevents a nuisances and human or animal health hazards.~~

NOTE: Authority cited: Sections 407 and 19380, Food and Agricultural Code. Reference Sections 19300, 19301 and 19302, Food and Agricultural Code.

Section 1180.36. Facility Sanitation.

(a) Trucks, containers, shovels, and other equipment that are used to transport or that come in contact with raw product shall not be used for handling finished product unless they are thoroughly cleaned and sanitized before being used for finished product.

(b) Separation of raw and finished product shall be maintained at all times.

(c) There shall be no excessive build-up of dust and organic matter on equipment, floors, walls and ceilings or excessive accumulation of water, blood, manure, raw material, grease or organic matter on floors and passageways that have the potential to subject the finished product to contamination by aerosol, foot and/or vehicular traffic, birds, flies, or other pests.

~~(e)~~ *(d)* Trucks and other vehicles shall not be driven over finished product and employees shall not be permitted to walk on finished product.

~~(f)~~ *(e)* Finished product shall be stored in a manner that prevents contamination by birds, rodents and other sources of contamination.

~~(g)~~ *(f)* Plant premises shall be kept free of excessive junk, wood piles, debris and weeds that provide potential breeding places and harborage for rodents; excessive accumulation of raw materials, including manure piles, paunch contents, hair piles, dead animals and other places suitable for fly breeding; pooling water; and similar nuisances and potential breeding areas for insects and vermin.

NOTE: Authority cited: Sections 407 and 19380, Food and Agricultural Code. Reference Sections 19300, 19301 and 19302, Food and Agricultural Code.

Section 1180.37. Containers.

Containers used for holding packinghouse wastes being transported to the rendering establishment shall be constructed to enable them to be easily cleaned and they shall be cleaned after being emptied. Containers found to be unclean or in such state of disrepair that they cannot be readily cleaned or are not leak-proof may be tagged "State of California Rejected".

NOTE: Authority cited: Sections 407 and 19380, Food and Agricultural Code. Reference Sections 19300, 19301 and 19302, Food and Agricultural Code.

Section 1180.38. Removal Permit.

(a) Carcasses, meat, meat byproducts, meat food products, and all other non-rendered raw animal materials shall be promptly rendered and shall not be removed from rendering establishments or their premises except when a special permit has been issued by the Department and conditions specified by the Department are met to prevent the improper use of such materials.

(b) Renderers who desire to remove inedible animal materials, other than animal carcasses, from a rendering establishment shall submit a completed ~~*MPI*~~ *MPES* Form 79-018 Application For Permit To Remove Inedible Material From A Rendering Plant (Rev. ~~*12/04*~~ *08/11*) to the Department.

NOTE: Authority cited: Sections 407, 19344, and 19380, Food and Agricultural Code. Reference Sections 19300, 19301 and 19302, Food and Agricultural Code.

Section 1180.39. Record Retention for Rendering.

(a) Each renderer shall keep a separate record in writing that is distinct from all other records and that shows the following information for all animal carcasses:

(1) Name and address of person from which the animal(s) were obtained unless the carcass(es) were delivered after hours and/or this information is not available. In this case, the renderer may enter "Unknown" for the name and address.

(2) Date animal(s) were obtained.

(3) Species and ~~Q~~quantity.

(b) All such records shall be produced upon demand of the Department.

(c) The records shall be kept and maintained for not less than two (2) years.

NOTE: Authority cited: Sections 407 and 19380, Food and Agricultural Code. Reference Sections 19300, 19301,19302, 19303, 19304, 19305 and 19306, Food and Agricultural Code.

14) Renumber the heading of Article 44 to read Article 45 and renumber sections 1180.31 and 1180.32, and renumber section 1180.33, of Subchapter 2, Chapter 4, Division 2, Title 3 of the California Code of Regulations, to read as follows:

Article ~~44~~ 45. Retaining and Rejecting

Section ~~1180.31~~ 1180.40. Retaining and Condemning Products.
[No changes to the text are proposed at this time]

Section ~~1180.32~~ 1180.41. Tagging Reject.
[No changes to the text are proposed at this time]

Section ~~1180.33~~ 1180.42. Slaughtering of Animals for Zoo Use.
[No changes to the text are proposed at this time]

15) Amend and renumber section 1180.34 of Article 46, Subchapter 2, Chapter 4, Division 2, Title 3 of the California Code of Regulations, to read as follows:

Article 46. Denaturing

Section ~~1180.34~~ 1180.43 Meat Inedible by Humans--Identification.
[No changes to the text are proposed at this time]

16) Renumber sections 1180.35 and 1180.36 of Article 47, Subchapter 2, Chapter 4, Division 2, Title 3 of the California Code of Regulations, to read as follows:

Article 47. Hours of Operation and Overtime

Section ~~1180.35~~ 1180.44 Hours of Operation.
[No changes to the text are proposed at this time]

Section ~~1180.36~~ 1180.45. Overtime Work of Bureau Employees.
[No changes to the text are proposed at this time]

17) Renumber sections 1180.37, 1180.38, 1180.39, 1180.40 and 1180.41 of Article 48, Subchapter 2, Chapter 4, Division 2, Title 3 of the California Code of Regulations, to read as follows:

Article 48. General Provisions

Section ~~1180.37~~ 1180.46. Licensing Provisions.
[No changes to the text are proposed at this time]

Section ~~1180.38~~ 1180.47 Inspection of Raw Product on Request of Horsemeat and Pet Food Importers.
[No changes to the text are proposed at this time]

Section ~~1180.39~~ 1180.48. Disposal of Parts or Products of Animals Not Intended for Use as Human Food.
[No changes to the text are proposed at this time]

Section ~~1180.40~~ 1180.49. Permit for the Removal of Inedible or Condemned Meat and Poultry Products.
[No changes to the text are proposed at this time]

Section ~~1180.41~~ 1180.50. Registration of Transporters.
[No changes to the text are proposed at this time]

{end}

STATE OF CALIFORNIA

DEPARTMENT OF FOOD AND AGRICULTURE

~~Meat and Poultry Inspection Branch~~Meat, Poultry and Egg Safety Branch
1220 N Street
Sacramento, CA 95814
(916)~~ 654-0504~~900-5004
79-005A (Rev ~~12/04~~ ~~04/07~~08/11)

Date _____

DEAD ANIMAL HAULER LICENSE APPLICATION

FEE $100.00

Establishment Number _____

In accordance with Article 2, Chapter 5, Part 3, Division 9, of the California Food and Agricultural Code, application is hereby made for a license to operate as a Dead Animal Hauler.

Please Print or Type

Name of Business	Phone Number	FAX Number
Mailing Address	Location (if different)	
City, State, Zipcode	City, County, Zipcode	
Name and Address of Owners or Corporate Officers and Managers:		
Experience in the business under which license application is made:		
Destination Name and Location: Name of Destination _____ Street Address _____ City _____ State _____ Zipcode _____		

Any changes in the information provided must be reported to the Meat, ~~and~~ Poultry ~~Inspection~~ *and Egg Safety* Branch within 15 days.

Obtaining all information requested is mandatory and required before a license can be issued according to requirements in Division 9 of the California Food and Agricultural Code. In accordance with the Governor's Executive Order B-22-76, each individual has the right to review files maintained on them by the Meat, ~~and~~ Poultry ~~Inspection~~ *and Egg Safety* Branch, unless exempted under Section 4 of this Executive Order.

Attach to this application a list of the make, size, model, year, and license number of all vehicles used for hauling dead animals and photographs of such vehicles showing front, rear, and both side views.

Mail application and One-Hundred dollar ($100.00) fee to: ~~Cashier,~~ Department of Food and Agriculture, 1220 N Street, ~~Room A-125,~~ Sacramento, CA 95814. You may retain a copy for your records.

Printed Name of Applicant _____

Signature of Applicant _____

I declare under penalty of perjury that the information provided on this application is true and accurate to the best of my knowledge.

STATE OF CALIFORNIA

DEPARTMENT OF FOOD AND AGRICULTURE

~~Meat and Poultry Inspection Branch~~ Meat, Poultry and Egg Safety Branch
1220 N Street
Sacramento, CA 95814
(916) ~~654-5004~~ 900-5004
79-012A(1) (Rev ~~10/08~~ ~~02/10~~ 08/11)

Registration Fee $100.00
PLUS Enforcement fee of $75.00 ~~per vehicle up to a maximum of $3000.00~~ for one vehicle per year.

PERSONAL USE

Date _____

INEDIBLE KITCHEN GREASE TRANSPORTER REGISTRATION APPLICATION

I hereby apply to register as a Transporter of Inedible Kitchen Grease in accordance with Sections 19215 through 19316 of the California Food and Agricultural Code. I agree to abide by Sections 19303(b) through 19306 pertaining to requirements to keep and make available records for two years.

Section 19310(c)(1)(2)(3) requires that proof of liabilty insurance or a surety bond of not less than $2,000,000 be provided prior to the issuance of the registration. Transporters operating only one vehicle of less than 10,000 pounds GVW rating must only provide proof of liability insurance or a surety bond of not less than $1,000,000.

Please Print or Type

Name of Business	Phone Number	FAX Number
Mailing Address	Location (if different)	
City, State, Zipcode	City, County, Zipcode	
Name of Owner - Please Print or Type		
Name of Applicant / Contact Person(s) (if different from owner) - Please Print or Type		

~~Use Additional Sheets if Necessary to Answer the Following Information:~~

Drivers' Names and License Numbers

Drivers' Names	Drivers' License Number	Drivers' Names	Drivers' License Number

LICENSE PLATE NUMBER OF VEHICLES

Destination of Grease _____

Address of Destination _____

Any changes in the information given must be reported to the ~~Meat and Poultry Inspection Branch~~ Meat, Poultry and Egg Safety Branch within 15 days. Changes may be mailed to***: ~~the address shown below, or~~ Department of Food and Agriculture, 1220 N Street, Sacramento, CA 95814 or*** faxed to (916) ~~654-2608~~ 900-5334 ~~or e-mailed~~

Printed Name of Authorized Representitive _____

Signature of Authorized Representative _____

Title _____

I declare under penalty of perjury that the information provided on this application is true and accurate to the best of my knowledge.

STATE OF CALIFORNIA

DEPARTMENT OF FOOD AND AGRICULTURE

~~Meat and Poultry Inspection Branch~~ Meat, Poultry and Egg Safety Branch

1220 N Street

Sacramento, CA 95814

(916) ~~654-0504~~ 900-5004

79-012A(2) (Rev ~~03/11 10/08 02/10~~ 08/11)

Registration Fee $100.00

PLUS Enforcement fee of $300.00 per vehicle up to a maximum of $3000.00 per year.

COMMERCIAL USE

Date _____

INEDIBLE KITCHEN GREASE ~~(Interceptor/Trap Grease)~~ TRANSPORTER REGISTRATION APPLICATION

I hereby apply to register as a Transporter of Inedible Kitchen Grease in accordance with Sections 19215 through 19316 of the California Food and Agricultural Code. I agree to abide by Sections 19303(b) through 19306 pertaining to requirements to keep and make available records for two years.

Section 19310(c)(1)(2)(3) requires that proof of liabilty insurance or a surety bond of not less than $2,000,000 be provided prior to the issuance of the registration. Transporters operating only one vehicle of less than 10,000 pounds GVW rating must only provide proof of liability insurance or a surety bond of not less than $1,000,000.

Please Print or Type

Name of Business	Phone Number	FAX Number
Mailing Address	Location (if different)	
City, State, Zipcode	City, County, Zipcode	
Name of Owner - Please Print or Type		
Name of Applicant / Contact Person(s) (if different from owner) - Please Print or Type		

DRIVER INFORMATION **(Use Additional Sheets, if Necessary, to Provide the Following Information) :**

Drivers' Names	Drivers' License Number	Drivers' Names	Drivers' License Number

LICENSE PLATE NUMBERS OF VEHICLES

Type of Grease Transported: ☐ ***Used Cooking Oil*** ☐ ***Interceptor/Trap Grease***

Destination of Grease: _____

Address of Destination: _____

Any changes in the information given must be reported to the Meat and Poultry Inspection Branch within 15 days.

~~*Changes may be mailed to the address shown below, faxed to (916) 654-2608 or e-mailed to MPI@cdfa.ca.gov*~~

Printed Name of Authorized Representitive: _____

~~*Signature*~~ ***Title*** of Authorized Representative: _____

~~*Title*~~

I declare under penalty of perjury that the information provided on this application is true and accurate to the best of my knowledge.

Signature of Authorized Representative: _____

STATE OF CALIFORNIA

DEPARTMENT OF FOOD AND AGRICULTURE

~~Meat and Poultry Inspection Branch~~
Meat, Poultry and Egg Safety Branch
1220 N Street
Sacramento, CA 95814
(916) ~~654-0504~~ 900-~~5307~~ 5004

79-015A ~~(Rev. 08/08)~~ (Rev. 08/11)

REGISTRATION OF TRANSPORTERS OF INEDIBLE MATERIALS

Section ~~1180.41~~ 1180.50, Title 3, of the California Code of Regulations reads:

~~1180.41~~ 1180.50. Registration of Transporters. Transporters of parts or products of animals, which are not intended for use as human food, including those operating under public authority, shall register with the Department the destination and method of disposal of the inedible and condemned material.

Vehicles and containers used by transporters shall be kept clean.

Name of Transporter _____

Address, City, Zipcode _____

Telephone Number _____ FAX Number _____

Types Of Materials To Be Transported

_____

_____

Origin of Materials To be Transported

Name and location of the establishment where inedible, condemned, or other materials are obtained.

_____

_____

Destination

Name and location of the rendering plants, pet food plants, or collection centers through which the inedible and condemned material is disposed,

_____

_____

Signature of Transporter _____ Date _____

This registration and notice of changes of the above information are to be sent to:

Meat, ~~and~~ Poultry ~~Inspection~~ and Egg Safety Branch, 1220 N Street, ~~Room A-125,~~ Sacramento, CA 95814

* Any changes in the required information must be reported to the Meat, ~~and~~ Poultry ~~Inspection~~ and Egg Safety Branch within 15 days

~~Dennis L. Thompson~~ Douglas Hepper, D.V.M., Chief
~~Meat and Poultry Inspection Branch~~
Meat, Poultry and Egg Safety Branch

_____
Date of Registration

STATE OF CALIFORNIA

DEPARTMENT OF FOOD AND AGRICULTURE

~~Meat and Poultry Inspection Branch~~ Meat, Poultry and Egg Safety Branch
1220 N Street
Sacramento, CA 95814
(916) ~~654-0504~~900-5004
79-019A (~~Est 08/07~~Rev 08/11)

Date _____

License Fee $100.00
Enforcement Fee $3000.00

INEDIBLE KITCHEN GREASE RENDERER APPLICATION

FEE $3100.00

In accordance with Article 2, Chapter 5, Part 3, Division 9, of the California Food and Agricultural Code, application is hereby made for a license to operate as a Renderer of Inedible Kitchen Grease.

Please Print or Type (If more space is required, please use the back of this form)

Name of Business	Phone Number	FAX Number
Mailing Address	Location (if different)	
City, State, Zipcode	City, County, Zipcode	
Name and addresses of Owners or Corporate Officers and Managers:		
Name:	Name:	
Address:	Address:	
Provide detailed description of proposed business activities (Use additional sheets if necessary)		

Any changes in the information given must be reported to the ~~Meat and Poultry Inspection Branch~~ Meat, Poultry and Egg Safety Branch within 5 days.
Changes may be mailed to the address shown below, or faxed to (916) ~~654-2608~~ 900-5334 ~~***or e-mailed to MPI@cdfa.ca.gov***~~

Obtaining all information requested is mandatory and required before a license can be issued according to requirements in Division 9 of the California Food and Agricultural Code.

Mail application and Thirty-One Hundred dollar ($3100.00) fee to: Department of Food and Agriculture, 1220 N Street, ~~*Room A-125,*~~ Sacramento, CA 95814. You may retain a copy for your records.

Printed Name of Applicant _____

Signature of Applicant _____

I declare under penalty of perjury that the information provided on this application is true and accurate to the best of my knowledge.

STATE OF CALIFORNIA

DEPARTMENT OF FOOD AND AGRICULTURE
Meat and Poultry Inspection Branch
1220 N Street
Sacramento, CA 95814
( ) 654-0504
79-012A(3) (Rev 02/10)

Registration Fee $100.00
PLUS Enforcement fee of $300.00 per vehicle up to a maximum of $3000.00 per year.

COMMERCIAL USE

Date _____

INEDIBLE KITCHEN GREASE (Interceptor/Trap Grease) TRANSPORTER REGISTRATION APPLICATION

I hereby apply to register as a Transporter of Inedible Kitchen Grease in accordance with Sections 19215 through 19316 of the California Food and Agricultural Code. I agree to abide by Sections 19303(b) through 19306 pertaining to requirements to keep and make available records for two years.

Section 19310(c)(1)(2)(3) requires that proof of liabilty insurance or a surety bond of not less than $2,000,000 be provided prior to the issuance of the registration. Transporters operating only one vehicle of less than 10,000 pounds GVW rating must only provide proof of liability insurance or a surety bond of not less than $1,000,000.

Please Print or Type

Name of Business	Phone Number	FAX Number
Mailing Address	Location (if different)	
City, State, Zipcode	City, County, Zipcode	
Name of Owner - Please Print or Type		
Name of Applicant / Contact Person(s) (if different from owner) - Please Print or Type		

Use Additional Sheets if Necessary to Answer the Following Information:

Drivers' Names	Drivers' License Number	Drivers' Names	Drivers' License Number

LICENSE PLATE NUMBERS OF VEHICLES

Destination of Grease _____

Address of Destination _____

Any changes in the information given must be reported to the Meat and Poultry Inspection Branch within 15 days. Changes may be mailed to the address shown below, faxed to (916) 654-2608 or e-mailed to MPI@cdfa.ca.gov

Printed Name of Authorized Representitive _____

Signature of Authorized Representative _____

Title _____

I declare under penalty of perjury that the information provided on this application is true and accurate to the best of my knowledge.

STATE OF CALIFORNIA

DEPARTMENT OF FOOD AND AGRICULTURE
Meat and Poultry Inspection Branch
1220 N Street
Sacramento, CA 95814
( ) 654-0504
79-012A(4) (Rev 02/10)

Registration Fee $100.00
PLUS Enforcement fee of $300.00 per vehicle up to a maximum of $3000.00 per year.

COMMERCIAL USE

Date _____

INEDIBLE KITCHEN GREASE (Used Cooking Oil) TRANSPORTER REGISTRATION APPLICATION

I hereby apply to register as a Transporter of Inedible Kitchen Grease in accordance with Sections 19215 through 19316 of the California Food and Agricultural Code. I agree to abide by Sections 19303(b) through 19306 pertaining to requirements to keep and make available records for two years.

Section 19310(c)(1)(2)(3) requires that proof of liabilty insurance or a surety bond of not less than $2,000,000 be provided prior to the issuance of the registration. Transporters operating only one vehicle of less than 10,000 pounds GVW rating must only provide proof of liability insurance or a surety bond of not less than $1,000,000.

Please Print or Type

Name of Business	Phone Number	FAX Number
Mailing Address	Location (if different)	
City, State, Zipcode	City, County, Zipcode	
Name of Owner - Please Print or Type		
Name of Applicant / Contact Person(s) (if different from owner) - Please Print or Type		

Use Additional Sheets if Necessary to Answer the Following Information:

Drivers' Names	Drivers' License Number	Drivers' Names	Drivers' License Number

LICENSE PLATE NUMBERS OF VEHICLES

Destination of Grease _____

Address of Destination _____

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I declare under penalty of perjury that the information provided on this application is true and accurate to the best of my knowledge.