

**JOSH GREEN, M.D.**  
Governor

**SYLVIA LUKE**  
Lt. Governor



**SHARON HURD**  
Chairperson, Board of Agriculture

**MORRIS M. ATTA**  
Deputy to the Chairperson

State of Hawai'i  
**DEPARTMENT OF AGRICULTURE**  
KA 'OIHANA MAHI'AI  
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**TESTIMONY OF SHARON HURD**  
**CHAIRPERSON, BOARD OF AGRICULTURE**

**BEFORE THE SENATE COMMITTEE ON AGRICULTURE AND ENVIRONMENT**

**JANUARY 30, 2023**  
**2:00 PM**  
**CONFERENCE ROOM 224**

**SENATE BILL NO. 99**  
**RELATING TO MEAT AND POULTRY INSPECTION**

Chairperson Gabbard and Members of the Committee:

Thank you for the opportunity to testify on Senate Bill 99. The bill requires that:

(a) The department of agriculture shall establish, implement, and administer a meat and poultry inspection program; and (b) The department of agriculture shall submit a report of its findings and recommendations relating to activities conducted pursuant to this Act, including any proposed legislation, to the legislature no later than twenty days prior to the convening of each regular session. The bill also appropriates money. The Department supports the intent of this bill to provide meat inspection to promote the state's livestock and game industries.

The Department's previous meat inspection program was discontinued in the 1990s due to budget cuts and staffing mandated by the reduction in force directives. The USDA-Food Safety Inspection Service (FSIS) assumed responsibility for those obligations and has been performing meat inspection services statewide in Hawaii since that time. FSIS reports that they are capable of expanding inspection where needed upon request. This includes inspection of poultry. Currently, poultry slaughter facilities processing less than 20,000 birds annually are able to get exempted from bird-by-bird



inspection and presence of FSIS Inspectors at the facility.

Meat inspection programs are not limited to the physical visual examination of carcasses. Inspection must occur before slaughter (antemortem) and after (postmortem). It includes facilities sanitation, operation, records and reporting requirements and all of the general requirements listed in section 2(a) 1-9 of the bill in greater detail. The associated costs for inspectors, supervisors, veterinarian(s), training, laboratory testing, reporting requirements, and operation must be taken into account. State meat inspection requirements must be at least equal to those imposed by federal meat and poultry inspection acts.

A current evaluation to accurately project anticipated staffing, staff training, costs and operations is needed. It is also prudent to stage any reviving of the program because of cost, and challenges with acquiring staffing statewide. Long term financial commitment and support by the state is necessary to restore and operate an effective program because it is not possible to combine state and federal meat inspection in a single facility.

Thank you for the opportunity to testify on this measure.



# Animal Welfare Institute

900 Pennsylvania Avenue, SE, Washington, DC 20003

January 30, 2023

Committee on Agriculture and Environment  
Hawai'i State Senate

**Re: SB 99 RELATING TO MEAT AND POULTRY INSPECTION**

Dear Chair Gabbard and committee members,

On behalf of the Animal Welfare Institute (AWI)<sup>1</sup> the following testimony is submitted:

AWI would like to take this opportunity to encourage the legislature of Hawai'i, in establishing a state meat and poultry inspection program, to improve the welfare of animals at slaughter. AWI supports SB99's requirement that the department of agriculture consider humane handling in promulgating regulations; Hawai'i has the opportunity to create a state inspection program that implements modernized slaughter standards, rather than adopting wholesale the federal regulations—as other states have done.

Federal humane slaughter regulations have not been amended in 40 years despite significant advances in the humane slaughter of livestock, including a greater understanding of the pain and stress experienced by animals at slaughter. SB99 should specifically instruct the department to improve on federal humane handling standards in promulgating regulations for a state inspection program. With modest but important improvements, the State of Hawai'i could lead the U.S. in humane handling at slaughter.

Thank you for the opportunity to offer this testimony.

Respectfully Submitted,

A handwritten signature in black ink that reads "Adrienne Craig".

Adrienne Craig  
Staff Attorney, Farmed Animal Program  
Animal Welfare Institute

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<sup>1</sup> The Animal Welfare Institute, founded in 1951 and headquartered in Washington DC, is dedicated to reducing animal suffering and advancing the welfare of all animals, including those raised for food. As part of our mission, we work to improve conditions for farmed animals, including during slaughter. AWI has participated extensively in the development of regulations related to the interisland transport of livestock in Hawai'i.



COMMITTEE ON AGRICULTURE AND ENVIRONMENT  
Senator Mike Gabbard, Chair  
Senator Herbert M. "Tim" Richards, III, Vice Chair

**SB299**  
RELATING TO MEAT AND POULTRY INSPECTION

Monday, January 30, 2022, 2:00 PM  
Conference Room 224 & Videoconference

Chair Gabbard, Vice Chair Richards III, and Members of the Committee,

The Hawaii Cattlemen's Council (HCC) is the Statewide umbrella organization comprised of the four county-level Cattlemen's Associations. Our member ranchers represent over 60,000 head of beef cows; more than 75% of all the beef cows in the State. Ranchers are the stewards of over 750 thousand acres of land in Hawaii, or 20% of the State's total land mass. We represent the interests of Hawaii's cattle producers.

The Hawaii Cattlemen's Council **supports SB99** which requires the Department of Agriculture to establish, implement, and administer a meat and poultry inspection program. It appropriates funds for the establishment, implementation, and administration of the program.

Access to inspectors to validate safety of harvest and processing of livestock is a necessary part of Hawaii's local meat supply chain. The creation of a state administered meat and poultry inspection could increase access to inspectors that facilities can utilize, which would increase the capacity of meat that could be processed. The Hawaii Cattlemen's Council supports the establishment and funding of a meat and poultry inspection program. The state program should be supplemental to the existing federal inspection, allowing for more options for processors to choose from to get the job done.

We appreciate the opportunity to testify on this measure.

Nicole Galase  
Hawaii Cattlemen's Council  
Managing Director





# MAUI

CHAMBER OF COMMERCE

VOICE OF BUSINESS

HEARING BEFORE THE SENATE COMMITTEE ON  
AGRICULTURE AND ENVIRONMENT  
HAWAII STATE CAPITOL, SENATE CONFERENCE ROOM 224  
MONDAY, JANUARY 30, 2023 AT 2:00 P.M.

To The Honorable Senator Mike Gabbard, Chair  
The Honorable Senator Herbert M. "Tim" Richards, III, Vice Chair  
Members of the Committee on Agriculture and Environment

## SUPPORT FOR SB99 RELATING TO MEAT AND POULTRY INSPECTION

The Maui Chamber of Commerce would like testify in **support for SB99** which requires the Department of Agriculture to establish, implement, and administer a meat and poultry inspection program and appropriates funds for the establishment, implementation, and administration of the program.

Currently, instead of a state administered meat and poultry inspection program, the State relies on the United States Department of Agriculture's Food Safety and Inspection Service under a cooperative agreement to inspect the safety and labeling of meat, poultry, and egg products produced in the State. Other states have their own state-run meat and poultry inspection programs, and Hawaii would benefit to have its own program.

This bill will also be beneficial to our local meat producers and value-added manufacturers and is a huge step in allowing the processing of Axis deer meat for sale and can increase the number of deer that are taken. This will be a major tool in controlling the over-population of Axis deer on all islands.

For these reasons, we **support SB99**.

Sincerely,

Pamela Tumpap  
President

To advance and promote a healthy economic environment for business, advocating for a responsive government and quality education, while preserving Maui's unique community characteristics.



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January 30, 2023

HEARING BEFORE THE  
SENATE COMMITTEE ON AGRICULTURE AND ENVIRONMENT

**TESTIMONY ON SB 99**  
RELATING TO MEAT AND POULTRY INSPECTION

Conference Room 224 & Videoconference  
2:00 PM

Aloha Chair Gabbard, Vice-Chair Richards, and Members of the Committee:

I am Brian Miyamoto, Executive Director of the Hawai'i Farm Bureau (HFB). Organized since 1948, the HFB is comprised of 1,800 farm family members statewide and serves as Hawai'i's voice of agriculture to protect, advocate and advance the social, economic, and educational interests of our diverse agricultural community.

**The Hawai'i Farm Bureau supports SB 99**, which requires the Department of Agriculture to establish, implement, and administer a meat and poultry inspection program and appropriates funds for the establishment, implementation, and administration of the program.

Federal law requires that meat and poultry sold for retail/wholesale markets be processed at a federally inspected facility. Currently, 27 states have State Meat and Poultry Inspection (MPI) Programs that operate under cooperative inspection agreements with the U.S. Department of Agriculture, Food Safety and Inspection Service (USDA-FSIS). States with MPI programs operate under a cooperative agreement with FSIS and must enforce requirements "at least equal to" those imposed under the Federal Meat Inspection Act and Poultry Products Inspection Act. However, State-inspected meat and poultry products are limited to intrastate commerce only, unless a state opts into an additional cooperative program, the Cooperative Interstate Shipment Program.

Hawai'i previously had its own meat inspection program, but it was discontinued in the mid-1990s due to cuts in budget and staffing, and since then, the USDA-Food Safety Inspection Service assumed full responsibility for these obligations in the State. This means that Hawai'i facilities wishing to sell meat to retail/wholesale markets must be inspected by the USDA.

Hawai'i farmers and ranchers that raise livestock and poultry that sell directly to local consumers, restaurants, grocery stores, and farmers' markets are often challenged

because they do not have USDA-inspected processing facilities available within a practical distance and at an affordable cost. A Hawai'i State Meat and Poultry Inspection Program could provide an alternative to FSIS inspection. It could help increase processing capacity, diversify processing options and reduce processing bottlenecks, allow producers to find a local facility to slaughter and process livestock in remote/rural locations, reduce transportation time and costs, and support producers' ability to donate locally produced meat to food banks and other community feeding programs. State MPIs are often more flexible and responsive to the unique need of producers than USDA-FSIS. Under a cooperative agreement, USDA-FSIS can provide up to 50 percent of Hawai'i's operating funds, as well as training and other assistance.

In order to sell Axis deer meat, the meat must first be inspected by a USDA-FSIS inspector under voluntary USDA inspection. The USDA defines Axis Deer as a non-amenable species or exotic meat which means that the cost of the inspection is not covered by the federal government as opposed to other meats such as beef, pork, sheep, and domesticated birds. A Hawai'i State Meat and Poultry Inspection could pay for or subsidize the inspection cost for Axis Deer.

Reestablishing a Hawai'i meat and poultry inspection program will help promote the state's livestock industries. This will increase the ability to have local inspection of harvest facilities and help drive the growth of local protein production.

Thank you for the opportunity to testify on this important matter.

**SB-99**

Submitted on: 1/27/2023 8:29:47 PM

Testimony for AEN on 1/30/2023 2:00:00 PM

<b>Submitted By</b>	<b>Organization</b>	<b>Testifier Position</b>	<b>Testify</b>
Gerard Silva	Individual	Support	Written Testimony Only

Comments:

Meat In spection is very much needed to make sure they check for chemicals in our meat supply!!!