



2015-2016 General Assembly

SENATE BILL 513: North Carolina Farm Act of 2015, Sec. 18: Modify Implementation of the Odor Control of Feed Ingredient Manufacturing Plants Rule

Committee:
Introduced by:
Analysis of: Sec. 18 of S.L. 2015-263

Date:
Prepared by: Chris Saunders
Staff Attorney

SUMMARY: *Sec. 18 of S.L. 2015-263 modifies implementation of the Odor Control of Feed Ingredient Manufacturing Plants Rule, which requires that various odor control measures be implemented at any facility that produces feed-grade animal proteins or feed-grade animal fats and oils. The Rule specifically provides that a person at such facilities must not cause or permit any raw material to be handled, transported, or stored, or to undertake the preparation of any raw material without taking reasonable precautions to prevent odors from being discharged. For purposes of the Rule, raw material is considered in storage after it has been unloaded at a facility or after it has been located at the facility for at least 24 hours.*

Section 18 of the act modifies the implementation of the Rule to provide that:

- *Raw material is considered in storage after it has been unloaded at a facility or after it has been located at the facility for at least 36 hours.*
- *A vehicle or container holding raw material, which has not been unloaded inside or parked inside an odor controlled area within the facility, must be unloaded for processing of the raw material prior to the expiration of the following time limits: (i) for feathers with only trace amounts of blood, such as those obtained from slaughtering houses that separate blood from offal and feathers, no later than 48 hours after being weighed upon arrival at the facility; (ii) for used cooking oil in sealed tankers, no later than 96 hours after being weighed upon arrival at the facility.*

This section became effective September 30, 2015.

BILL ANALYSIS: Section 18 of S.L. 2015-263 modifies implementation of the Odor Control of Feed Ingredient Manufacturing Plants Rule, 15A NCAC 02D .0539. The Rule requires that various odor control measures be implemented at any facility that produces feed-grade animal proteins or feed-grade animal fats and oils. The Rule specifically provides that a person at such facilities must not cause or permit any raw material to be handled, transported, or stored, or to undertake the preparation of any raw material without taking reasonable precautions to prevent odors from being discharged. For purposes of the Rule, raw material is considered in storage after it has been unloaded at a facility or after it has been located at the facility for at least 24 hours.

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Senate Bill 513

Page 2

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