

Public Law 98-487  
98th Congress

## An Act

---

Oct. 17, 1984  
[H.R. 5223]

To amend the Federal Meat Inspection Act and the Poultry Products Inspection Act to exempt restaurant central kitchens under certain conditions from Federal inspection requirements.

*Be it enacted by the Senate and House of Representatives of the United States of America in Congress assembled,* That section 301(c)(2) of the Federal Meat Inspection Act (21 U.S.C. 661(c)(2)) is amended by adding the following sentence at the end thereof: "For the purposes of this subparagraph, operations conducted at a restaurant central kitchen facility shall be considered as being conducted at a restaurant if the restaurant central kitchen prepares meat or meat food products that are ready to eat when they leave such facility and are served in meals or as entrees only to customers at restaurants owned or operated by the same person, firm, or corporation owning or operating such facility: *Provided*, That such facility shall be subject to the provisions of section 202 of this Act: *Provided further*, That the facility may be subject to the inspection requirements under title I of this Act for as long as the Secretary deems necessary, if the Secretary determines that the sanitary conditions or practices of the facility or the processing procedures or methods at the facility are such that any of its meat or meat food products are rendered adulterated."

21 USC 642.

SEC. 2. Section 5(c)(2) of the Poultry Products Inspection Act (21 U.S.C. 454(c)(2)) is amended by adding the following sentence at the end thereof: "For the purposes of this subparagraph, operations conducted at a restaurant central kitchen facility shall be considered as being conducted at a restaurant if the restaurant central kitchen prepares poultry products that are ready to eat when they leave such facility and are served in meals or as entrees only to customers at restaurants owned or operated by the same person owning or operating such facility: *Provided*, That such facility shall be subject to the provisions of section 11(b) of this Act: *Provided*

21 USC 461.

*further, That the facility may be subject to the inspection requirements of this Act for as long as the Secretary deems necessary, if the Secretary determines that the sanitary conditions or practices of the facility or the processing procedures or methods at the facility are such that any of its poultry products are rendered adulterated."*

Approved October 17, 1984.

---

**LEGISLATIVE HISTORY—H.R. 5223 (S. 2256):**

HOUSE REPORT No. 98-885 (Comm. on Agriculture).

SENATE REPORT No. 98-610 accompanying S. 2256 (Comm. on Agriculture, Nutrition, and Forestry).

CONGRESSIONAL RECORD, Vol. 130 (1984):

July 24, considered and passed House.

Oct. 2, considered and passed Senate, amended, in lieu of S. 2256.

Oct. 3, House concurred in Senate amendments.