

Type I Locker	Facility	Type II Locker
<ul style="list-style-type: none"> <li>• Facility must meet sanitation performance standards</li> </ul>		<ul style="list-style-type: none"> <li>• Facility must meet sanitation performance standards</li> </ul>
<b>Slaughter</b>		
<ul style="list-style-type: none"> <li>• Can accept livestock from various sources</li> <li>• All livestock is subject to AM/PM inspection</li> <li>• Slaughter can only be conducted when inspector is present</li> <li>• Collects samples for generic E. coli</li> <li>• Follows requirements for humane handling</li> <li>• All inspected carcasses stamped with the mark of inspection/brand</li> <li>• Can sell carcasses for further processing within the State of Illinois</li> </ul>		<ul style="list-style-type: none"> <li>• Can accept livestock only from the owners for the owners personal use</li> <li>• Can perform slaughter on farm or licensed Type II premises w/o inspector being present</li> <li>• Collects samples for generic E. coli</li> <li>• Follows requirements for humane handling</li> <li>• All slaughtered carcasses marked with the stamp NOT FOR SALE- NOT INSPECTED</li> </ul>
<b>Processing</b>		
<ul style="list-style-type: none"> <li>• Must maintain SSOP</li> <li>• Must maintain HACCP systems</li> <li>• All products labeled with the mark of inspection</li> <li>• Products processed under custom/retail exemption properly identified/marked</li> <li>• Can sell properly labeled meat and poultry product in intrastate commerce</li> </ul>		<ul style="list-style-type: none"> <li>• Must maintain SSOP</li> <li>• All products stamped with the words: NOT FOR SALE- NOT INSPECTED</li> <li>• For smoked/cooked pork products logs with temperature are maintained</li> <li>• No sales of meat and poultry products are permitted from the facility operating as Type II</li> </ul>