

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