



Food Safety

Key Vermont slaughter inspection and licensing requirements for meat producersⁱ

UVM Extension Fact Sheet- April 2011

NOTE: Meat slaughtered under “Individual exemption” or “Custom exempt” can NOT be sold, but can only be used for your own consumption (or members of your household, non-paying guests and employees)

| Species | Selling your product to (in-state markets unless otherwise indicated) | | | | | |
|---|---|--|---|---|--|---|
| | Farmers Market | Your CSA members, or other on-farm sales (you produced the meat yourself) ⁱⁱ | Another CSA who will sell the meat to their members | Restaurant ⁱⁱⁱ | Grocery stores/coops ^{iv} | Out of state |
| Beef, veal, swine, sheep, goats <i>(any size of operation)</i> | Product must be VT or USDA inspected ; farmers market retail license required ^v ; Retail license ^{vi} also required for your farm if product will be STORED and/or sold from there | Product must be VT or USDA inspected ; Retail license required ^{vi} | Product must be VT or USDA inspected ; Wholesale license required | Product must be VT or USDA inspected; producer needs a wholesale license. | Product must be VT or USDA inspected ; Producer needs a wholesale license | USDA inspection |
| Poultry^{vii} <i>Raise and slaughter <1,000 birds/year</i> | No inspection (or retail license) required for <u>on-farm</u> slaughter ^{viii} Product must be sold by producer or their employees. Only <u>whole birds</u> may be sold, NO selling of parts- i.e. wings, breasts, etc. | No inspection (or retail license) required for <u>on-farm</u> slaughter and sales ^{viii} Only <u>whole birds</u> may be sold, NO selling of parts- i.e. wings, breasts, etc. | Product <u>must be VT or USDA inspected</u> ; Wholesale license required | No inspection (or retail license) required for <u>on-farm</u> slaughter ^{viii} ; sell <u>whole birds</u> only to <u>informed</u> ^{ix} restaurants | Product <u>must be VT or USDA inspected</u>; Producer needs a wholesale license | Product <u>must be USDA inspected</u> to sell interstate |
| <i>Raise and slaughter 1,000-20,000 birds/year</i> | No inspection or license required ^{viii} ; producer MUST use recommendations from “Handbook for Exempt Poultry Processors ^x ”, including the need for a <u>facility</u> and record keeping. (<i>Selling whole birds only</i>) | No inspection (or retail license) required ^{viii} ; MUST use “Handbook for Exempt Poultry Processors ^x ”, including need for <u>facility</u> and record keeping. (<i>Selling whole birds only</i>) | Product <u>must be VT or USDA inspected</u> ; Wholesale license required | Product <u>must be VT or USDA inspected</u>; producer needs a wholesale license | Product <u>must be VT or USDA inspected</u>; Producer needs a wholesale license | Product <u>must be USDA inspected</u> to sell interstate |

| Species | Selling your product to (in-state markets unless otherwise indicated) | | | | | |
|---|---|--|--|---|--|--|
| | Farmers Market | Your CSA members, or other on-farm sales (you produced the meat yourself) ^{xii} | Another CSA who will sell the meat to their members | Restaurant ^{xiii} | Grocery stores/coops ^{xiv} | Out of state |
| <i>Raise and slaughter >20,000 birds/ year (all product must be inspected)</i> | Product must be VT or USDA inspected ; farmers market retail license required; Retail license ^{vi} required for your farm if product STORED and/or sold from there | Product must be VT or USDA inspected , retail license required | Product must be VT or USDA inspected ; Wholesale license required | Product must be VT or USDA inspected; producer needs a wholesale license | Product must be VT or USDA inspected; Producer needs a wholesale license | USDA inspection |
| Rabbits | Inspection NOT required. Proper labeling, sanitary conditions required | Inspection NOT required. Proper labeling, sanitary conditions required | Inspection NOT required. Proper labeling, sanitary conditions required | <u>Slaughter facility</u> must be approved by VT Dept of Ag | At discretion of the store | Contact buyer for requirements in that state ^{xv} |
| Any other meat species (non-amenable^{xvi}) | Inspection NOT required. Proper labeling, sanitary conditions required | Inspection NOT required. Proper labeling, sanitary conditions required | Inspection NOT required. Proper labeling, sanitary conditions required | <u>Product</u> must be VT or USDA inspected ^{xiii} or from an approved source. | At discretion of the store | Contact buyer ^{xi} |
| Cooked, hot product | Must use VT or USDA inspected product, contact Health Dept ^{xvii} for further regulations on catering | Must use VT or USDA inspected product, contact Health Dept. for further regulations on catering | Not likely to occur | Not likely to occur | Not likely to occur | USDA inspection |
| Prepackaged meals/ foods containing meat and poultry <i>(raw meat comprises >3% of the total product, by weight)</i> | Meal/product must be produced at a VT or USDA inspected facility (using inspected meat and poultry), Farmers market retail license required. | Meal/product must be produced at a VT or USDA inspected facility (using inspected meat and poultry), Retail license required | Meal/product must be produced at a VT or USDA inspected facility (using inspected meat), Wholesale license required. | Not likely to occur | Product produced at VT or USDA inspected facility (with inspected meat and poultry) Producer would need a wholesale license. | USDA inspection |

Shaded boxes: inspection not required; White boxes: inspection required

ⁱ For more detailed requirements, contact the Vermont Department of Agriculture- Meat Inspection Section at (802) 828-2426. Note that these requirements apply to meat PRODUCERS. Meat processors (other than producers slaughtering product not under inspection) have a different set of requirements.

ⁱⁱ Note that CSAs can have distribution points at places other than the farm or farmer's markets as long as the sale has already taken place and ONLY distribution is occurring.

ⁱⁱⁱ Producers can only sell to restaurants that maintain their operating license from the State Department of Health Food and Lodging Program.

^{iv} The grocery store/coop that you are selling to must have a retail license.

^v Contact the Vermont Department of Agriculture- Meat Inspection Section at (802) 828-2426 for licensing information, or refer to 6 V.S.A. § 3306. *Licensing* for more information: <http://www.leg.state.vt.us/statutes/fullsection.cfm?Title=06&Chapter=204&Section=03306>. Generally, a license is needed for every place that the meat will be stored or sold. However, only one farmer's market license is needed even if you are selling at multiple farmer's markets.

^{vi} Note that the requirements for retail license (without a processing license) are the same as for a farmer’s market retail license.

^{vii} Includes chicken, turkey, geese, duck, guinea hen, ratites (emu, ostrich, rhea), squabs, pheasant, quail, and partridge.

^{viii} Bird slaughtered under this exemption must be sold as whole birds only, refrigerated (fresh) or frozen. On-farm slaughter can only be done for birds you have raised (cannot process neighbor’s birds, which they intend to sell, at your farm). Product must be produced under sanitary conditions, may not be adulterated, and can only be sold within Vermont. Any uninspected product must be sold by producer or their employees. NOTE: If you desire to sell processed (cut-up) poultry, it must be slaughtered and processed at a VT or USDA inspected facility.

^{ix} “The poultry producer, upon first selling poultry to a food restaurant, must procure a signed statement from the food restaurant stating that the food restaurant is aware that the poultry is exempted from inspection [...]”. (from 6 VSA § 3312). Entire text of this legislation is available from:

<http://www.leg.state.vt.us/statutes/fullsection.cfm?Title=06&Chapter=204&Section=03312>

^x “Handbook for Exempt Poultry Processors” is available from the Vermont Department of Agriculture- Meat Inspection Section: (802) 828-2426.

^{xi} “Handbook for Exempt Poultry Processors” is available from the Vermont Department of Agriculture- Meat Inspection Section: (802) 828-2426.

^{xii} Note that CSAs can have distribution points at places other than the farm or farmer’s markets as long as the sale has already taken place and ONLY distribution is occurring.

^{xiii} Producers can only sell to restaurants that maintain their operating license from the State Department of Health Food and Lodging Program.

^{xiv} The grocery store/coop that you are selling to must have a retail license.

^{xv} Each state has different requirements for non-amenable species, so need to contact the authorities in the state to which you are trying to sell to find out their requirements. Voluntary (not required by law) inspection from VT Dept. of Ag or USDA is available if desired, but the producer would need to pay for this inspection. Interstate shipment of non-amenable species is under FDA jurisdiction.

^{xvi} Examples include farm-raised deer, moose, bison, water buffalo

^{xvii} More information available at: http://www.healthvermont.gov/enviro/food_lodge/food_lodge_guide.aspx or contact the Vermont Department of Health Food and Lodging Program at (802) 951 0109

****Note that any food product sold in Vermont (whether inspected or not) can NOT be adulterated. Therefore, even uninspected animals must be slaughtered and processed in a clean and sanitary environment.**

UVM Extension helps individuals and communities put research-based knowledge to work.

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Some of the information in this document was adapted from a publication entitled “Meat and Poultry at the Market: What Producers and Vendors Need to Know”, which was published by the Vermont Agency of Agriculture, Foods and Markets in January 2010.

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