Vermont Livestock slaughter and meat labeling regulations

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What does it mean when product is inspected and passed at slaughter

- For slaughter it means that the slaughter is performed in an inspected facility with a Hazard Analysis Critical Control Point plan (HACCP) and a Standard Sanitary Operating Procedures plan (SSOP) in place.
- An inspector is present for ante-mortem (before death) inspection to view normal motor functions of animals submitted for slaughter and to watch the Humane Handling and driving of the animals.
- After the animal is cleared for slaughter the inspector observes the stunning and proper dressing procedures .
- Inspection of the lymph nodes of the head (for cattle) is performed, then once the animal is eviscerated the inspector checks the major organs (heart, liver, spleen, lungs, kidneys and the lymph nodes associated with the major functions of the system). A carcass inspection is then performed to verify that the sanitary dressing procedures has resulted in a carcass that is not adulterated.
- The animal is then placed in a holding cooler to await further processing or shipment as carcasses.

What does it mean when product is inspected and passed at processing

- After slaughter, carcasses are further broken down into individual cuts, steaks, chops, roasts, ground, etc. there are different inspections for each process, but all processes are covered under HACCP plans and there is inspection oversight on a daily basis for whenever product is being produced for sale in commerce to check on proper monitoring of critical control points, sanitation, labeling and recordkeeping.

Inspection requirements

- The Federal meat Inspection Act (FMIA) is the law that governs inspection and exemptions for Red Meat (cattle, sheep, swine and goats) and the regulations, which further define the Act, are covered in 9 CFR 300 through 331.
- The Poultry Products Inspection Act (PPIA) is the law that governs inspection and exemptions for Poultry (chickens, turkeys, ducks, geese, guineas, ratites (ostrich, emu, rhea) and squab (young pigeons) and the regulations, which further define the Act, are covered in 9 CFR 381.1 through 381.500
- 9 CFR 416 through 500 apply to all operations with some sections specific to poultry only and also to various cooked products
- While there are voluntary inspection programs for other species, actual responsibility for these products in interstate commerce fall with the Food and Drug Administration (FDA) and are covered under the Federal Food, Drug and Cosmetics Act (FFDCA)

Species and inspection requirement

- Amenable species (required to be inspected)
  - Livestock = Red Meat = Cattle, Calves, Sheep, Swine and Goats. 9 CFR 301.2
  - Poultry = Any domesticated bird (Chickens, Turkeys, Ducks, Geese, Guineas, Ratites (ostrich, emu, rhea) or Squab) 9 CFR 381.1

- Non- amenable species

  Exotics – Reindeer, Elk, Antelope, Water Buffalo, Bison and Yaks

  9 CFR 352.1
- Rabbits – Governed by FDA for interstate commerce. Can have voluntary inspection under 9 CFR 354
- Game Birds – Quail, Pheasant and Partridge. Can have voluntary inspection under 9 CFR 362
- Voluntary Inspection Programs are charged a fee for services

Red Meat Slaughter possibilities

  - Red Meat = Cattle, Sheep, Swine and Goats

- Commercial slaughter – required to sell meat
- Custom slaughter – slaughter performed for an individuals exclusive use and for his/her non-paying guests and employees
- On-farm slaughter – Only allowed for the slaughter of an animal of ones own raising, on their own property for the exclusive use in the household of the owner and non-paying guest and employees. 9 CFR 303.1 or with an approved facility 9 CFR 416.1 through 416.5. Also see 6 VSA 3302(10)

Exemptions

- 9 CFR 303.1 outlines exemptions from the requirements of inspection for Red Meat

- 9 CFR 381.10 outlines the exemptions for poultry

Red Meat Exemptions from inspection

- Raise your own animal and slaughter for your own use
- Have a custom slaughter license and an approved facility, then animals can be sold live and you can offer the slaughter services
  - Owners of the animals sign a Certificate of Ownership (provided by the Agency) stating that they know the animal is being slaughtered without inspection and that they are aware that they are subject to fines if product is sold. If cattle is over 30 months of age owner states so or provides information to substantiate claim of under 30 months of age

Retail Red Meat Exemptions from inspection

- No Red Meat products slaughtered on the farm can be offered for retail sale
- Red meat sold through a CSA must be inspected and passed
- Retail operations can cut inspected and passed meat and/or poultry products into smaller portions and repackage – requires a separate cutting area with hot and cold running water and washable surfaces that are impervious to moisture with acceptable equipment (no exposed wood should be in the cutting area)
- Retail license is required - $15.00 per year if selling only inspected and passed, fully labeled, packaged product and storage of product cannot be in the living portion of your home - $30.00 per year if actually handling and repackaging the products.
- Retail licenses are for the location, not for the person so a second retail license is required for sales at farmers markets (for farmers markets we allow you to bring your license with you to offer sales at several markets
- Wholesale License is required if selling to other outlets for resale - $50.00 per year

Poultry Exemptions

- Poultry exemptions differ greatly from red meat exemptions see 9CFR 381.10
- Most small producers are utilizing the less than 1000 birds slaughtered per year exemption which allows sales from the farm with no regulatory oversight – Must be slaughtered under such sanitary standards that will result in a bird that is not adulterated as defined in 9 CFR 301.2
- May be sold at farmers markets and restaurants with conditions for labeling as laid out in 6 V.S.A. 204 § 3312(b)
- Slaughter of 1000 to 20,000 birds requires an approved two room slaughter facility
- Cannot slaughter for others

Required features for inspected and passed labeling

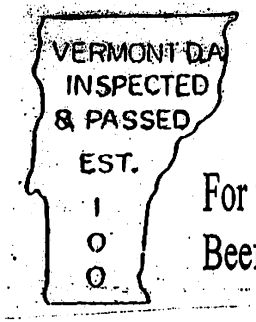
- Labeling is covered under 9 CFR 317
- Minimum requirements are ;
  - Packed for or processed for
  - Name and address of producer including zip code
  - Product name (may be applied by approved hand stamp at the inspected plant)
    - Any qualifying statements
  - Ingredients statement if made from more than 1 ingredient
  - Inspection legend with establishment number
  - Handling instructions such as Keep Refrigerated or Keep Frozen
  - Net Weight statement
  - Safe handling instructions for all products which are not ready to eat


Product Name
Qualifying Statements
Ingredients
Handling statement
Inspection legend with Est. number
Contact info
Deli Style
Turkey Breast
and White Turkey
With Broth
Boneless • Oven Prepared • Ready to Serve
Ingredients: Turkey Breast, White Turkey, Turkey Broth, Salt, Modified Food Starch, Carrageenan, Sodium Phosphate, Dextrose.
Slice This Way
Keep Refrigerated at 35°F or Below
INSPECTED U.S.
41608
Nutrition Facts
Serving Size 2 oz. (56g)
Servings Per Container Varied
Amount Per Serving
Calories 50 Calories from Fat 15
% Daily Value*
Total Fat 1.5g 2%
Saturated Fat .5g 3%
Cholesterol 20mg 7%
Sodium 480mg 20%
Total Carbohydrate 1g 0%
Sugars 1g
Protein 8g 15%
Iron 2%
0 41493 41608

Ingredient statement

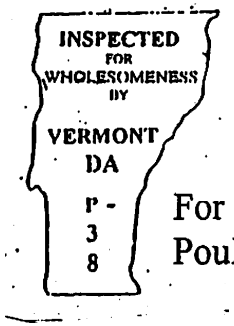
- Order of predominance
- “Big 8” Allergens (Wheat, Crustaceans, Eggs, Fish, Peanuts, Milk, Tree Nuts and Soybeans) Must be listed in the ingredient statement and the label shall further state it’s presence - example "contains: milk, wheat gluten, soy”
- Ingredients need to be sub listed – example “Cheddar Cheese(milk, enzymes, salt)
  - Spices- don’t have to be individually listed, except:
    - Onions, Garlic and Celery
    - Paprika, turmeric and saffron (coloring effect)
    - Ground mustard, onion powder and garlic powder because of protein content

Labeling – Inspection Legend



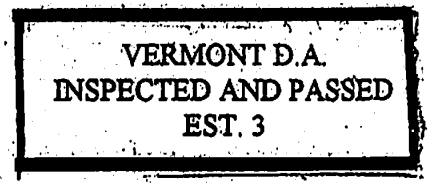
For use on State Inspected and Passed Beef, Pork, Lamb, Veal and Goats

For use on Federally Inspected and passed Beef, Pork, Lamb, Veal and Goats



For use on State Inspected and Passed Poultry and Poultry Products

For use on Federally Inspected and passed Poultry and poultry products



For use on State Inspected and Passed Exotic Species i.e. Reindeer, Elk, Deer, Antelope, Water Buffalo, or Bison (Voluntary Inspection)

Safe Handling Instructions

This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.

Keep refrigerated or frozen.
Thaw in refrigerator or microwave.

Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.

Cook thoroughly.

Keep hot foods hot. Refrigerate leftovers immediately or discard.

Obtaining approval for official labels

- For USDA labels with no special claims – contact the establishment that is doing your work – they can give you a layout of existing labels and your printer can modify to replace the establishment name with “packed for” or “processed for” and add your farm name.
- Submit sketch to plant for approval before having any final labels printed
- Multi-ingredient products require a formulation breakdown which is kept confidential

Obtaining approval for official labels

- For USDA labels with special claims such as raised without antibiotics, raised without added growth hormones, grass fed, pasture raised, etc., a written protocol that substantiates the claim must be sent with the label sketch.
- The protocol should contain a statement of raising practices, labels from commercial feeds, where animals are obtained from and assurances from those producers if from an outside source.
- Protocol package should also contain an affidavit to be submitted at the time of slaughter stating that the animals indentified below with these tag numbers have been raised in accordance with the protocol for _____ Farm.
- http://www.fsis.usda.gov/Regulations_&_Policies/Labeling_Guidance/index.asp - is the link for USDA labeling guidance

Obtaining approval for official labels

- For Vermont State label approvals, all sketches are sent to Vermont meat inspection as sketches and approved from that office through Michael Mitchell or Randy Quenneville
- Sketches can be e-mailed or faxed or submitted through the establishment that you are working with.
- Vermont Meat inspection follows USDA protocols for Standards of Identity and label claims

Obtaining approval for official labels

- State contacts for label approval and general questions
- Randy.Quenneville@state.vt.us
- Mike.Mitchell@state.vt.us
- Vermont Meat Inspection 802-828-2426
- Fax 802-828-5983
- Printers can also send sketches directly to Vt. Meat Inspection

Interstate shipment

- 2008 Farm Bill directed FSIS to look at Interstate shipment of state inspected product
- FSIS just issued Rules under Title 5. The program is cumbersome and at this time Vermont is not pursuing title 5.
- Final Rule - http://www.fsis.usda.gov/OPPDE/rdad/FRPubs/2008-0039F.pdf

Links and Contact Information

- Vermont Agency of Agriculture Meat Inspection http://www.vermontagriculture.com/fscp/meatInspection/index.html
- FSIS Website
  - www.fsis.usda.gov
- Code of Federal Regulations – Title 9 chapter 3
  - http://www.access.gpo.gov/nara/cfr/waisidx_11/9cfrv2_11.html#301