



**NORTH CAROLINA DEPARTMENT OF AGRICULTURE
AND CONSUMER SERVICES
MEAT AND POULTRY INSPECTION DIVISION
Raleigh, North Carolina**

Steve Troxler, Commissioner

MPID NOTICE

9-10

8-2-10

Inspection Requirements for Meat and Poultry Businesses

I. PURPOSE

This notice provides inspection information for consumers and current and potential business owners.

II. REFERENCES

Federal Meat Inspection Act; Federal Poultry Products Inspection Act; 9 CFR Parts 300 to 500; N.C. Compulsory Meat Inspection Law (Articles 49B, 49C and 49H – G.S. 106-549.15-39, 97,98); N.C. Poultry Products Inspection Law (Article 49D – G.S. 106.549.49-69).

III. CANCELLATION

MPID Notice 3-10 dated 2/22/10

IV. PROCEDURE

The following chart lists the type of inspection required for common business dealings in the meat and poultry industry.

Business Activity	Agency Providing Inspection	Minimum Inspection Required
Slaughter Meat Animals for sale to the public (wholesale or retail)	Department of Agriculture	Compulsory Meat & Poultry Inspection
Slaughter or process meat/poultry for the general public for personal consumption only.	Department of Agriculture	Custom Exempt Inspection
Process Canned Meat and Poultry products for sale to the public (wholesale or retail)	Department of Agriculture (USDA Food Safety and Inspection Service)	Compulsory Meat & Poultry Inspection

Business Activity	Agency Providing Inspection	Minimum Inspection Required
Process limited Meat and/or Poultry products at a retail meat market for wholesale sales to Hotels, Restaurants and Institutions (HRI) . Note: Not all meat and/or poultry products are eligible for HRI sales.	County Health Dept. - current annual dollar limitations apply / percentage of total wholesale sales limited (not to exceed 25% of all retail sales) – accurate and legible record keeping required	County Health Department
Process Meat and/or Poultry products for unlimited wholesale and/or retail sales	Department of Agriculture	Compulsory Meat & Poultry Inspection
Process Meat and/or Poultry products for sale via the internet	Department of Agriculture Or County Health Department Inspection (if sold directly to household consumers)	Compulsory Meat & Poultry Inspection Or County Health Department
Conduct Door to Door sales of NCDA or USDA inspected, marked and labeled meat and/or poultry products	Department of Agriculture	Meat Handler's Registration
Store and /or transport fully packaged, marked and labeled meat and poultry products for wholesale or retail sales	Department of Agriculture	Meat Handler's Registration
Transport live animals to an inspected slaughter / processing facility, pick up fully packaged, marked and labeled meat & poultry products and sale to the general public	Department of Agriculture	Meat Handler's Registration
Sell live animal to customer. Transport live animal for customer to an NCDA or USDA inspected slaughter / processing facility. Customer picks up packaged & labeled meat / poultry products from the slaughtering/processing facility	N/A	N/A General Note: (No Meat Handler's Registration required)
Sell live animal to customer. Provide location, facility or services for the slaughter of the animal on your farm / premises, or slaughter animal for the customer on your farm	This activity is in violation of the N.C. Compulsory Meat Inspection Law and/or the N.C. Poultry Products Inspection Law and is not permitted.	Letters of warning, civil penalties and/or criminal prosecution could result. Compulsory Meat and/or Poultry Inspection required

Business Activity	Agency Providing Inspection	Minimum Inspection Required
Slaughter animals of your own raising for your own personal use, members of your household and non-paying guests	N/A	None
Process inspected meat & poultry products (with the exception of retort processing) for on-site retail sales to the general public	County Health Department	County Health Inspection
Restaurant / Catering Activities	County Health Department - Such as meals or entrée's sold directly to individual consumers – cannot sell to a individual and/or company for re-sale to the public	County Health Inspection
Sell prepared meat and poultry products via mobile food trailers to the general public	County Health Department - Such as meals or entrée's sold directly to individual consumers	County Health Inspection
Receive fully packaged, NCDA or USDA marked and labeled meat and/or poultry products and offer them for retail sale at your store without opening packages or further processing the products.	N/A	N/A
<p>Producer/Grower 1,000 bird limit exemption from mandatory (daily) NCDA or USDA Inspection.</p> <p><u>General Note:</u> See MPID Notice 14-12 for detailed “Basic Sanitary Standards” and “Safe Handling Instructions” labeling examples</p>	Department of Agriculture	<p>Under the Producer/Grower 1,000 Bird Limit Exemption, a person may slaughter and process (on his or her premises) poultry that s/he raised and s/he may distribute such poultry without mandatory (daily) inspection. The limited provisions of this exemption apply to poultry growers who slaughter no more than 1,000 birds in a calendar year for use as human food. To operate under this exemption the noted five (5) requirements <u>must</u> be met.</p> <ol style="list-style-type: none"> 1. The producer or grower slaughters no more that 1,000 healthy birds of his/her own raising in a calendar year. 2. The producer or grower sells/distributes only poultry product produced from poultry raised on his/her own farm. 3. Slaughter and processing are conducted under sanitary standards, practices, and

Business Activity	Agency Providing Inspection	Minimum Inspection Required
<p>Producer/Grower 1,000 bird limit exemption from mandatory (daily) NCDA or USDA Inspection continued.</p> <p><u>General Note:</u> See MPID Notice 14-12 for detailed “Basic Sanitary Standards” and “Safe Handling Instructions” labeling examples</p>	Department of Agriculture	<p>procedures that produce products that are sound, clean, fit for human food and not adulterated.</p> <p>4. The producer or grower keeps accurate and legible records necessary for the effective enforcement of the Act. Records include slaughter records and records covering the sales of poultry products to customers. These records are subject to review by FSIS, or MPID employees, to determine compliance with the requirement for sales not to exceed 1,000 poultry in a calendar year.</p> <p>5. The poultry products may not move in interstate commerce.</p> <p>6. All poultry or poultry products produced under this exemption must be labeled with the following:</p> <ul style="list-style-type: none"> a. the processor’s name, b. the address, c. the statement, Exempt P.L. 90-492 d. Safe Handling Instructions
Slaughter and /or process greater than 1,000 but no more than 20,000 poultry without mandatory (daily) inspection per calendar year.	Department of Agriculture. Three possible exemptions fall in this category. Exemption “criteria requirements” different for each exemption. Can only operate under one exemption per calendar year, including the retail store exemption.	Intrastate commerce sales only. Adulteration provisions of the act apply. Special labeling requirements may apply depending on the exemption. Must keep accurate and legible records of activities. Slaughter and processing are conducted under sanitary standards, practices, and procedures.
Exceed slaughter limit of 20,000 poultry per calendar year.	Department of Agriculture (USDA Food Safety and Inspection Service)	Compulsory Meat and Poultry Inspection

Dr. Beth Yongue
State Director

DISTRIBUTION:
All MPID Personnel

SUBJECT CATEGORY:
Compliance