

## Regulations for Meat Sales & Consumption (in depth)

### Overview

- Regulated at the federal, state, and local levels
  - State programs have standards equivalent to the Federal government
  - FL has a set of Sunshine Law statutes specific to meat processors
  - [FDACS Division of Food Safety: Wild Game for Retail Sale](#)
    - [Meat from game that was killed while hunting cannot be sold](#)
- [USDA and FDA regulate certain species of meat based on their classification](#)
  - *Amenable meat* (subject to mandatory federal inspection)
    - Regulated by **USDA**
    - Cattle, hogs, sheep, goats, and equine\* (no equine are currently being slaughtered under US federal inspection)
    - chicken, turkey, duck, geese, guinea, ratites (flightless birds), and squab (young, domestic pigeons under 4 weeks old)
  - *Non-amenable meat* (not subject to mandatory federal inspection but may be subject to voluntary inspection)
    - Regulated by **FDA**
    - FSIS can perform voluntary inspections for a fee
    - Antelope, bison, deer, elk, reindeer, muskrat, non-aquatic reptiles, opossum, rabbit, raccoon, squirrel, water buffalo
- **USDA's Food Safety and Inspection Service (FSIS)**-- organization that provides the inspection
  - Ensures humane handling of animals
  - Conducts pre-slaughter inspection to make sure the live animal is fit for slaughter
  - Conduct post-slaughter inspection to ensure the meat from the carcass and internal organs are fit for human food
  - Inspect facilities and equipment to ensure sanitary conditions are maintained
  - **"Inspected for Wholesomeness by USDA"** is the mark of inspection that ensures the meat is wholesome and free from disease
  - [Federal Meat Inspection Act \(FMIA\)](#) requires all meat sold commercially be inspected and passed to ensure that it is safe, wholesome, and properly labeled
    - Cattle, sheep, swine, and goat
    - Must be slaughtered and processed under Federal Inspection
    - Food products from non-amenable species are not subject to inspection under FMIA but are subject to regulation by FDA, State and local authorities
  - [Poultry Products Inspection Act \(PPIA\)](#) domesticated poultry including chickens, turkeys, ducks, geese, guineas, ratites ((flightless birds), and squab (young, domestic pigeons under 4 weeks old)
- **Agricultural Marketing Act**-- handles the voluntary inspection of animals not covered by FMIA and PPIA
  - Buffalo, antelope, reindeer, elk, deer, migratory waterfowl, game birds, and rabbit

- Under voluntary inspection, each carcass and its internal organs are inspected for signs of disease
- If a non-amenable processor does not produce meat under FSIS voluntary inspection, they would be subject to the FDA inspection under the Federal, Food, Drug, and Cosmetic Act

### Inspection Exceptions

- USDA regulation for meat inspection only requires that all meat offered for sale must originate from a federally inspected slaughter facility
  - 2 exemptions to this rule– **custom** and **retail**
- Custom– easiest way when selling a few livestock as “freezer meat”; exempt from inspection by the USDA because it is being paid for the service of converting a meat animal into a meat product
  - One that slaughters and prepares livestock belonging to someone else for the exclusive use of that person
  - Provides a service for the livestock owner
  - Is not producing commercial product
  - Exempt from FSIS requirements for carcass-by-carcass inspection and daily presence of inspectors
  - Reviewed periodically to verify facilities are maintained and operated in a safe & hygienic way to make sure they are complying with FMIA
    - Operator must maintain accurate production and business records
    - The animal and/or product must be prepared or processed in a sanitary manner
  - [Red meat facilities and poultry plants differ](#)
    - Red meat can simultaneously do work that is custom exempt and federally inspected
    - Poultry plant cannot
- Retail
  - Allows retail grocery stores and markets to sell meat and meat products to consumers without daily USDA-FSIS inspections as long as the meat comes from federally or state-inspected sources
    - Primary initiative is to sell fresh or frozen meat products to consumers for household consumption
  - Sales must be in normal retail quantities
    - There’s no restriction on how often a consumer can purchase a “normal retail quantity” of product of a given species but a consumer should not receive more than a “normal retail quantity” of a given species at a time
    - Limitations for customers to buy based on meat animal species
      - Cattle– 300 lbs
      - Calves– 37.5 lbs
      - Sheep– 27.5 lbs
      - Swine– 100 lbs
      - Goats– 25 lbs

- Retail markets cannot:
  - Slaughter without Federal inspection
  - Can meat without Federal inspection
  - Sell to other retail markets
  - Sell to wholesalers or distributors

### **Florida Meat Processing Statute**

- Passed in 2007
- Requires processors to have the name and address of the seller prior to sale
- Processors must complete the following on the behalf of the seller:
  - Estimate carcass weight, cutting loss, and total price of the order
  - Generate a list (by name & estimated count) of each cut to be derived from each primal source
  - Generate a statement that the buyer may keep the cutting loss if desired
- At the time of final product delivery, processors must complete the following on the behalf of the seller:
  - Present the actual carcass weight and total delivered weight
  - Present the actual cutting loss
  - Present an actual list (by name & estimated count) of each cut derived from each primal source

### **Limited Poultry and Egg Operation Requirements**

- A farm-based food establishment which directly produces and offers dressed poultry (poultry that has been slaughtered, defeathered, and gutted but still has the head and feet attached) or whole shell eggs for sale
- No additional processing or food preparation of poultry or shell eggs is allowed under this category
- Limited up to 1,000 laying hens annually for production and sale of shell eggs and/or up to 20,000 poultry annually for the production and sale of dressed poultry
- FDACS (Florida Department of Agriculture and Consumer Services) food permit required
  - Includes chicken turkey, duck, goose, guinea, fowl or quail
- Application and request for an Inspection for Permitting
- Limited to sell up to 30 dozen eggs and/or 384 dressed poultry in any one week
- Egg and/or poultry products must be sold within the state of FL
- Egg and/or poultry products can be sold at a roadside stand, farmers market, and other similar open-air market locations or by direct delivery to purchaser (no online sales)
- Egg and/or poultry products can be sold directly to hotels, restaurants, and similar institutions for the preparation of meals sold directly to customer but not retail sale
- Processing facility must have equipment to properly wash and air dry the eggs including an egg washing machine or a three-compartment sink
- Processor must use a USDA approved egg shell cleaner and sanitizer and have the appropriate sanitizer test kit

- Eggs will be sold in flats or in bulk with a placard displayed at the point of sale stating: "These eggs have not been graded as to quality and weight" (placard must be 7"x7")
- Eggs need to be maintained at 45 degrees F or less ambient air temperature
- Poultry needs to be packaged and labeled with the processor's name, the farm address, the statement "Exempt P.L. 90-492" and required Safe Handling Instructions
- Poultry must be maintained at 41 degrees F or less
- Before getting a permit, you need to make sure you comply with all applicable county and municipal laws and ordinances regulating the preparation, processing, storage and sale of poultry and egg products