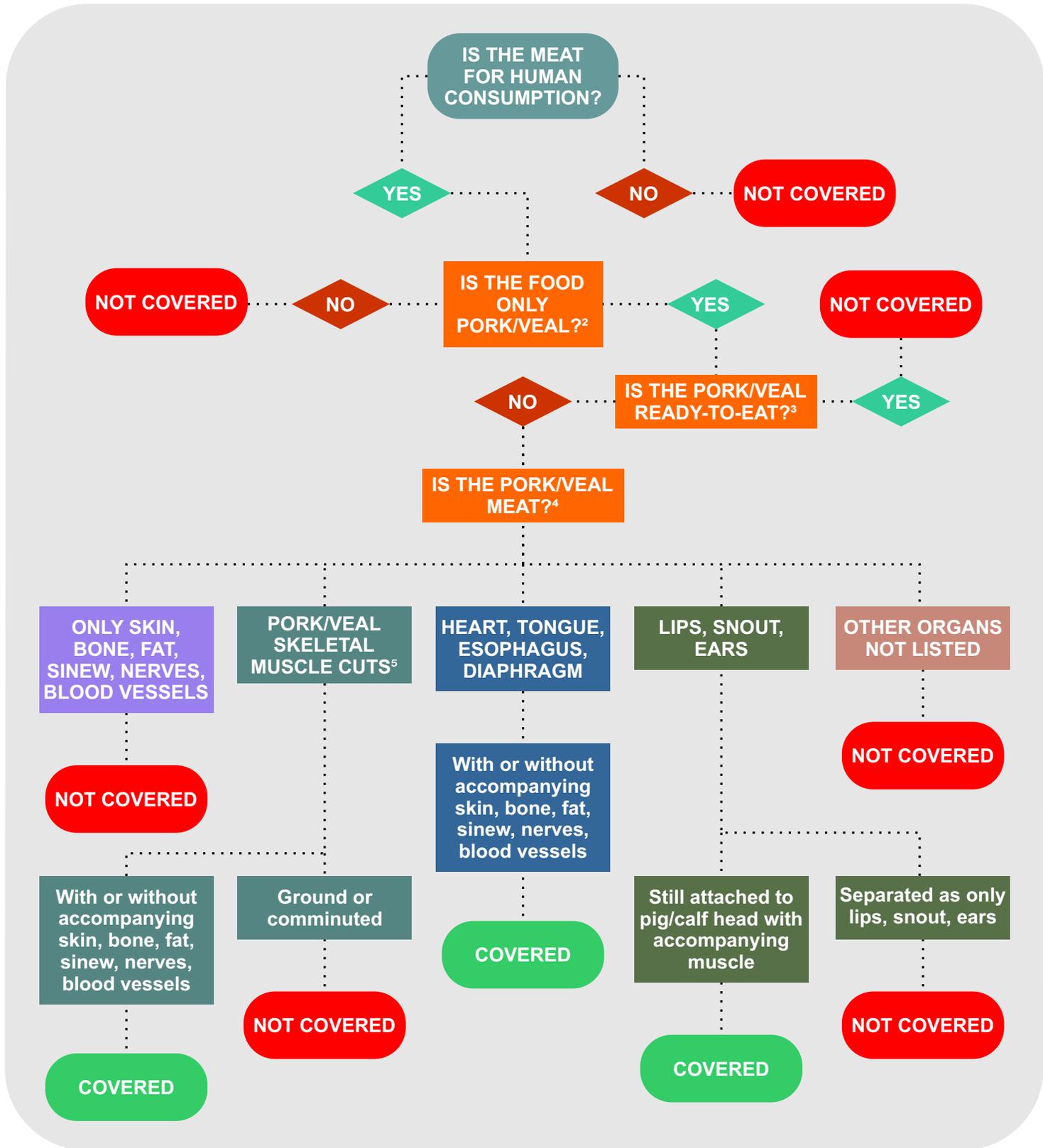




PORK/VEAL MEAT COVERED UNDER ANIMAL CONFINEMENT¹

Instructions: Follow the decision tree answering each of the Yes or No questions until you reach a **COVERED** or **NOT COVERED** icon. Cited definitions and links are on page two of this guidance.



PORK/VEAL MEAT COVERED UNDER ANIMAL CONFINEMENT¹

¹ “Animal Confinement” includes [Health and Safety Code \(HSC\) sections 25900-25994](#) and [Animal Confinement Regulations](#), Chapter 10 (commencing with section 1320) of Division 2 of Title 3 of the California Code of Regulations (3 CCR).

² To understand if the product is “only pork/veal”, refer to the definitions “whole pork meat” and “whole veal meat” in HSC section 25991.

[HSC Section 25991\(u\)](#): “Whole pork meat” means any uncooked cut of pork, including bacon, ham, chop, ribs, riblet, loin, shank, leg, roast, brisket, steak, sirloin, or cutlet, that is comprised entirely of pork meat, except for seasoning, curing agents, coloring, flavoring, preservatives, and similar meat additives. Whole pork meat does not include combination food products, including soups, sandwiches, pizzas, hotdogs, or similar processed or prepared food products, that are comprised of more than pork meat, seasoning, curing agents, coloring, flavoring, preservatives, and similar meat additives.

[HSC Section 25991\(v\)](#): “Whole veal meat” means any uncooked cut of veal, including chop, ribs, riblet, loin, shank, leg, roast, brisket, steak, sirloin, or cutlet, that is comprised entirely of veal meat, except for seasoning, curing agents, coloring, flavoring, preservatives, and similar meat additives. Whole veal meat does not include combination food products, including soups, sandwiches, pizzas, hotdogs, or similar processed or prepared food products, that are comprised of more than veal meat, seasoning, curing agents, coloring, flavoring, preservatives, and similar meat additives.

³ “Ready-to-eat (RTE)” means in a form that is edible without additional preparation to achieve food safety and may receive additional preparation for palatability or aesthetic, gastronomic, or culinary purposes. RTE product is not required to bear a safe-handling instruction (as required for non-RTE products by sections 317.2(l) and 381.125(b)) of Title 9 of the Code of Federal Regulations (January 2021) or other labeling that directs that the product must be cooked or otherwise treated for safety and can include frozen meat products. ([3 CCR section 1321\(u\)](#) and [3 CCR section 1322\(w\)](#))

⁴ “Meat” means the part of the muscle of any cattle, sheep, swine, goats or fallow deer that is skeletal or that is found in the tongue, in the diaphragm, in the heart, or in the esophagus, with or without the accompanying and overlying fat, and the portions of bone, skin, sinew, nerve, and blood vessels that normally accompany the muscle tissue and that are not separated from it in the process of dressing. It does not include the muscle found in the lips, snout, or ears. ([HSC sections 25991\(n\) and 25991\(t\)](#), [3 CCR section 900\(b\)\(30\)](#))

⁵ To understand if the “cut” of pork/veal meat is included, refer to definitions of “cut” in Animal Confinement regulations.

[3 CCR section 1321\(k\)](#) for veal: “Cut” means any uncooked primal, wholesale, sub-primal or retail cut including, but not limited to, those identified and described in the United States Department of Agriculture’s *Institutional Meat Purchase Specifications: Fresh Veal Series 300 (November 2014 Edition)* and the *2014 Uniform Retail Meat Identity Standards* developed by the Industry-Wide Cooperative Meat Identification Standards Committee, but shall exclude any ground or otherwise comminuted meat products.

[3 CCR section 1322\(k\)](#) for pork: “Cut” means any uncooked primal, wholesale, sub-primal or retail cut including, but not limited to, those identified and described in the United States Department of Agriculture’s *Institutional Meat Purchase Specifications: Fresh Pork Series 400 (November 2014 Edition)* and the *2014 Uniform Retail Meat Identity Standards* developed by the Industry-Wide Cooperative Meat Identification Standards Committee, but shall exclude any ground or otherwise comminuted meat products.