How to Schedule a Brand Inspection

• Find the Brand Inspector for your area

• Give them enough notice to schedule your inspection
What Happens During an Inspection?

- Two different types of inspection:
  1. In State Inspection
  2. Private Treaty
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Memorandum of Understanding – Purebred Cattle Breeders, Project Calves, and Ranch Slaughter

Memorandum of Understanding for pre-inspection of all animals for sale within the State of California.

1. All animals for sale must be identified; horn brands, tattoos, freeze brands, record brands, ear tags, etc.
2. All animals must be placed into, and remain in, an enclosure designated as a selling pen.
3. All animals must be inspected and identified by a Brand Inspector. An individual record shall be made for each individual animal and must state brand, if any, individual number, and description.
4. When animals are sold, the seller shall furnish purchaser with a fully completed Bill of Sale or Consignment (Form 74-036), including the identification numbers of all bulls and/or project calves being transported.
5. The seller shall mail to the Brand Inspector, a duplicate copy of the above mentioned Bill of Sale or Consignment along with a stamped, self-addressed envelope bearing the purchaser's complete name and address.
6. The Brand Inspector will then, using the above information, issue a Brand Inspection Certificate and mail it to the purchaser.
7. Brand inspection fees will be paid on each certificate issued. The Brand Inspector will make his own arrangements for the collection of these fees by collecting fees for certificates as they are issued.

If any animals are sold and are to be transported out of the State of California, the Brand Inspector must be contacted and a brand inspection certificate issued before the animals leave the seller's premises.
Fees

• Service Charge - $25.00 per site
• Brand Inspection - $1.50 per head
• Beef Council Fee - $1.00 per head
• Cattle Council Fee - $1.00 per head
What Happens During Slaughter?


- Owner of the animal will complete a hide and carcass, tag which will be supplied by the mobile slaughter operator.

- Hide & Carcass must go to a licensed slaughter facility
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- Hide & Carcass must go to a licensed slaughter facility:

How to Become a Mobile Slaughter Operator


• 22001.5. The Legislature finds and declares that mobile slaughter operators who perform the service of slaughtering cattle for the owner of the cattle on the owner’s premises are not licensed slaughterers pursuant to this chapter. However, on and after January 15, 1998, a mobile slaughter operator shall be registered with the bureau as an unlicensed mobile slaughterer pursuant to Section 22037 and is subject to Section 22008.

• 22037. (a) A mobile slaughter operator, as provided in Section 22001.5, shall file a registration with the bureau that shows the names and addresses of the owners of the unlicensed mobile slaughterer and any other information the secretary may require.

(b) The registration shall be filed with the bureau before a mobile slaughter operator may slaughter cattle pursuant to Section 22001.5.

(c) After notice and hearing, the secretary may cancel the registration of any unlicensed mobile slaughterer for failing to comply with Section 22001.5 or 22008.

• 22008 Every person that is not a licensed slaughterer that slaughters cattle shall do all of the following:

(a) Keep a record in a book which he or she keeps for that purpose of all cattle that are slaughtered by him or her. The record shall include the name, address, and telephone number of the person for whom the cattle are slaughtered, a full description of the cattle, including the brands and marks, the date of slaughter, and the name and location of the food locker to which the slaughtered animal is, or the slaughtered animals are, delivered for butchering.

(b) Exhibit the record book on demand of any inspector or peace officer.

(c) Notify a brand inspector within 24 hours if he slaughters a bovine animal and does not deliver the carcass and hide to a frozen food locker plant licensed pursuant to Chapter 7 (commencing with Section 112500) of Part 6 of Division 104 of the Health and Safety Code.