MEAT, POULTRY & EGG SAFETY BRANCH

"MPES LICENSED AND REGISTERED OPERATIONS
California Department of Food and Agriculture"
The Legislature further finds and declares that:

(a) A significant number of persons raise their own animals or purchase their animals alive and then have them slaughtered.

(b) Rather than have their animals slaughtered under unsanitary conditions, those persons would prefer to have their animals slaughtered at sanitary slaughter establishments and have an informed determination made as to the fitness of the carcasses and parts for food.

(c) With the reduction in number of United States Department of Agriculture inspected slaughter plants in California, there has been a substantial increase in small custom slaughter houses to serve that need.
Meat, Poultry
Slaughter and Processing

The Branch licenses, registers and inspects slaughter and processing establishments that are exempt from mandatory USDA inspection.
Branch Programs

Meat, Poultry Inspection Program (MPES)

- Retail Processing Establishments (RPE)
- Custom Livestock Slaughterhouses (CLS)
- Poultry Plants (Slaughter and Processing) (PP)
Other Branch Operations

Federally Custom Exempt Establishment *(USDA Custom Exempt Establishment)*

* Locker plants that cut, wrap and process meat from farm killed livestock; custom livestock slaughterhouses; poultry plants exempt from federal inspection
USDA Cooperative Agreement

- MPES reviews federally exempt meat and poultry plants under a cooperative agreement with the USDA, FSIS

- Custom livestock slaughterhouses & processors (Custom= slaughter and processing service provided for owner of animal; product not for sale)

- Poultry plants that slaughter and process amenable (chickens, ducks, turkeys, etc.) poultry species & non-amenable (Rabbits, Small game birds such as Quail, phe)

- Review **annually** (once a year) ensuring the following: **Maintenance of Facilities, Pest Control, Sanitation, Recordkeeping/Documentation**
Custom Exempt “Cut and Wrap” Locker Plant
Processing facilities may be large operations within Supermarkets.
Or just meat counters within Markets
I have received and reviewed information relating to establishments that operate under the custom exemption of the Federal Meat Inspection Meat Act.

The following types of operations are conducted at my business:

- [ ] Custom Slaughter of Uninspected Meats
- [ ] Custom Processing of Uninspected Meats

Please Type or Print:

Name of Business: ________________________________
Mailing Address: ________________________________
City, State, Zipcode: _____________________________
Location Address: ________________________________
City, State, Zipcode: _____________________________
Telephone Number: _____________________________ FAX Number: _____________________________

I hereby agree to comply with requirements found in the Code of Federal Regulations, Title 9, Parts 303 and 316, necessary to maintain the exemptions from routine federal inspection that apply to my business.

Printed Name of Owner: ____________________________
Signature of Owner: _____________________________ Date: _____________________________

The following are the days of the week and time of day when I normally conduct exempt activities:

<table>
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<tr>
<th>Sunday</th>
<th>Monday</th>
<th>Tuesday</th>
<th>Wednesday</th>
<th>Thursday</th>
<th>Friday</th>
<th>Saturday</th>
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Registration Form 79-001A

USDA Exempt Meat and Poultry Establishment
Unsanitary conditions: Equipment, garbage bags used for meat
Unsanitary Conditions
Unsanitary CONDITIONS
no pest control

*Flies, rodents, vermin, etc.*
Unsanitary Conditions
Unregulated Slaughter

Chickens Walking Around Carcasses
Unregulated Slaughter

Note handling condition of Carcasses.
Unregulated Slaughter

Cat around exposed Carcasses
Inspected Slaughter Activities

- State regulated licensed Livestock slaughter plants are required to follow animal welfare regulations
- Have in place sanitary dressing procedures
- At all times maintain the plant’s sanitary conditions
- Have a CDFA licensed inspector preform Ante-Mortem and Post Mortem inspection
- Other activities (Ensure SSOP-Sanitation Standard Operating Procedures is followed)
Inspected Slaughter Activities
Ante-Mortem
Inspected Slaughter Activities
Ante-Mortem
Inspected Slaughter Activities
Post-Mortem
Inspected Slaughter Activities
Post-Mortem
Inspected Slaughter Activities

Post-Mortem
Acceptable method of slaughter

Captive bolt stunning in center track restrainer

Stunner in the correct location.
Inspected Slaughter Activities
Proper Marking
Carcass properly identified “NOT FOR SALE” and w/ Est. number (C-8)
Together livestock producers and CDFA

• Will Find solutions for:

• Provide transparency for the buying and selling of livestock (other than Cattle) and products
• Ensuring slaughter of healthy animals

• Slaughtered humanely

• Slaughter under sanitary conditions

• And the End Product properly labeled

• With the overall goal of protecting Public Health
Thank you for your time!

- Feel free to contact CDFA if you have any questions or suggestions:

- State of California, Department of Food and Agriculture
- Meat, Poultry and Egg Safety Branch
  - 1220 N Street, Sacramento, CA 95814 (Mailing Address)
- 2800 Gateway Oaks, Sacramento, CA 95833 (Physical Address)
- (916) 900-5004 Sacramento HQ
- (916) 900-5334 HQ Fax