

MEAT, POULTRY & EGG SAFETY BRANCH



“MPES LICENSED AND REGISTERED OPERATIONS
California Department of Food and Agriculture

Meat, Poultry Custom Slaughter Plants

FOOD AND AGRICULTURAL CODE – FAC

DIVISION 9. ANIMALS GENERALLY

PART 3. SLAUGHTERED ANIMALS

CHAPTER 4.1. California Meat and Poultry Supplemental Inspection Act [18940 - 19040]

18951. 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.



A photograph of a deli counter. The counter is white with a wooden top. On the left, there is a glass display case containing various meats and cheeses. To the right of the case, there is a large display of packaged meats and cheeses, including a large block of yellow cheese. Behind the counter, a menu board is mounted on the wall, listing items like 'HOT SOUP', 'HOT CHICKEN', 'HOT PORK', 'HOT SAUSAGE', 'HOT BEAN', 'HOT CHICKEN', 'HOT PORK', 'HOT SAUSAGE', 'HOT BEAN', 'HOT CHICKEN', 'HOT PORK', 'HOT SAUSAGE', 'HOT BEAN'. There are also some small signs and a cash register on the counter.



Registration Form 79-001A

USDA Exempt Meat and Poultry Establishment

STATE OF CALIFORNIA

DEPARTMENT OF FOOD AND AGRICULTURE

Meat, Poultry and Egg Safety Branch
1220 N Street
Sacramento, CA 95814
(916) 900-5004
79-001A (Rev. 08/14)

**USDA EXEMPT MEAT AND POULTRY ESTABLISHMENT
REGISTRATION FORM**

I have received and reviewed information relating to establishments that operate under the custom exemption of the Federal Meat Inspection 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:

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
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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 Pubic 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**