

MEAT, POULTRY AND EGG SAFETY BRANCH (MPES)

GUIDELINES FOR LIVESTOCK PRODUCERS, MOBILE SLAUGHTER OPERATORS AND CUSTOM EXEMPT PROCESSORS

The purpose of these Guidelines, and the Mobile Slaughter Operator (MSO) flowchart is to provide regulatory clarification for on-farm slaughtering of Cattle in California. Cattle producers, MSOs and Registered Custom Exempt Processors (CEP) in California who are desirous of operating within the framework of existing County, State, Federal Regulations and Codes to market their Cattle directly to consumers. These guidelines are not meant to be all inclusive but general in nature and are to be used to comply with United States Department of Agriculture (USDA) Food Safety and Inspection Services (FSIS) and California Department of Agriculture (CDFA) regulatory requirements.

This guidance is to provide MSOs, CEPs and livestock producers in California a better understanding of AB 2114/1801 and in an effort to support local ranchers, and farmers in maintaining and expanding the local meat supply during the current Covid-19 pandemic and similar future occurrences.

Individual Counties, and Cities may have their own regulation concerning MSO requirements and restrictions. As such, involved and concerned parties should check with their local authorities for such requirements. Mobile Slaughter Operators (MSOs) that slaughter other livestock (goats, sheep and pigs) are not required to register with CDFA, however, these guidelines can provide information for such operations to ensure proper handling of product is achieved.

Cattle Only

REVIEW of Food and Agricultural Code (FAC) section 19020

Generally, the exemption allows for livestock owners to slaughter cattle and other livestock animals of their own raising on their property strictly for consumption of family members and non-paying guest.

In addition, Mobile Slaughter Operators (MSOs) slaughter Cattle and other livestock animals on owner's property for personal consumption.

- Federal & State exemptions from inspections
 - 21 U.S.C. §623. Personal slaughtering and custom slaughtering for personal use
 - CA Food & Agricultural Code § 19020

- What's New with AB 2114
 - Added section (c)(1) under the exemption in FAC section 19020

----- MOBILE SLAUGHTER OPERATIONS (MSO) -----

A mobile slaughter operator who provides services to an owner of livestock, **if the slaughter occurs on the premises of a person who raised the livestock**, subject to the following conditions

- Basic Steps:
 - Producer sells cattle to new owner – change of ownership
 - Producer has a Brand Inspection to verify change of ownership prior to slaughter of cattle
 - Producer schedules slaughter with MSO
 - MSO harvests the animal and transports the carcass to a CDFA registered Custom Exempt Processor (CEP)
 - MSO provide CEP with matching owner-livestock information
 - CEP processes livestock as directed by owner and identified carcass and finished product as “Not for Sale” as required

Regulatory Requirements:

- Before slaughter, cattle must be inspected by the Bureau of Livestock Identification according to [Section 21051](#) of the Food & Ag Code to verify brand and ownership.
- Producer may have up to 5 head of cattle slaughtered per month by an MSO on their premises
- Cattle must be raised not “just recently bought” by the producer prior to slaughter by an MSO
- Carcasses of cattle must be transferred to a registered CEP facility after slaughter by the MSO
- Recordkeeping by both the MSO and the producer is required
- “Raised” means 30 days feed & care prior to slaughter

This exemption requires the mobile slaughter operators to follow the guidelines published by the Association of Food and Drug Officials in the Guidelines for Exempt Slaughter and Processing Operations publication:

<http://www.afdo.org/resources/Documents/Committee%20Reports%202016-2017/Exempt%20slaughter%20operations%20final%2005.27.03.pdf>

The actual MSO’s slaughtering is exempt from USDA inspection and CDFA’s Meat, Poultry and Egg Safety (MPES) Branch inspection. However, livestock producers and MSOs must comply with all applicable State regulations that apply to their type of operations, including but not limited to:

MSO requirements for the slaughtering of Cattle

- Register with Bureau of livestock Identification (LID)
- Purchase Carcass Identification Tags
- Recordkeeping (who, what, when, where, as related to the slaughtered cattle)

----- **MOBILE SLAUGHTER OPERATIONS (MSO)** -----

- Recordkeeping for multiple cattle slaughtered by an MSO on a producer's premises

Bureau of Livestock Identification Website

https://www.cdfa.ca.gov/AHFSS/Livestock_ID/

OVERVIEW

The sale of livestock, their slaughtering, and processing, in California are subject to Federal, State, and local government regulations. Below is a summary of applicable Federal, State and local regulatory requirements:

- **Federal Requirements**

Federal exemptions from inspections requirements can be determined by reviewing;

<https://www.fsis.usda.gov/wps/wcm/connect/16a88254-adc5-48fb-b24c-3ea0b133c939/Compliance-Guideline-Livestock-Exemptions.pdf?MOD=AJPERES>

21 U.S.C. §623. Personal slaughtering and custom slaughtering for personal use

<https://www.govinfo.gov/content/pkg/USCODE-2014-title21/html/USCODE-2014-title21-chap12-subchapl-sec623.htm>

A CDFA registered USDA Custom Exempt Processor (CEP) is subject to review by state (CDFA) inspectors contracted by the USDA. For compliance with Federal requirements outlined in FSIS Directive 5930.1 Rev. 4 at:

<https://www.fsis.usda.gov/wps/wcm/connect/84727a9f-cc80-482a-8725-0956524353e8/5930.1Rev4.pdf?MOD=AJPERES>

CDFA-USDA Custom Exempt Meat Establishment Registration:

<https://www.cdfa.ca.gov/ahfss/MPES/pdfs/79-001A.pdf>

- **California Slaughter Exemption FAC 19020:**

https://leginfo.legislature.ca.gov/faces/codes_displaySection.xhtml?sectionNum=19020.&lawCode=FAC

- **Local (county / municipality) Custom Exempt Operations requirements.**

Local regulations, that apply to Custom Exempt Processing (CEP) (commonly called a “Cut-and-Wrap” operation) include but are not limited to:

- County and Municipal Zoning, Planning and Building Department laws, regulations and requirements for all livestock production and processing, permitting for building construction, expansion or modification, and Americans with Disabilities Act (ADA) review of accessibility of retail facilities, as applicable.

----- **MOBILE SLAUGHTER OPERATIONS (MSO)** -----

- o Business licensing requirements, as applicable.
- o Local county retail food production and sales regulations, as applicable.
- o Labeling, and product identification requirements
- o Environmental Health Services (EHS) requirements for a food facility that processes custom exempt livestock (HACCP) requirements
- o Properly functioning water, waste and wastewater disposal systems to satisfy “sanitary standards and procedures” and meet either County EHS regulations for below-ground (septic) waste disposal, and/or the State Regional Water Quality Control Boards for above-ground systems.

SUMMARY

- There are no Federal, State, Local regulatory requirements to be complied with prior to being able to provide the services of a Mobile Slaughter Operator (MSO)
- All meat from MSO slaughtered livestock is **NOT FOR SALE**
- There are two types of MSOs
 1. Unregulated, Unlicensed, Unregistered (MSOs that do not slaughter cattle but only slaughter other livestock such as goats, sheep and pigs)
 2. Unlicensed, LID Registered and regulated (MSOs that slaughter cattle)
- There are additional USDA CEP requirements for cattle slaughtered by an MSO and the carcass is delivered to them (e.g. ambulatory statements, and an age statement, Specific Risk Material (SRM) removal and disposal procedure).
- MPES issues Inedible Permit to USDA Custom Exempt Processors (CEP) for proper disposal of inedible materials into licensed collection centers and renderers.

ADDITIONAL INFORMATION

1. Livestock Identification- Find your Brand Inspector:

<https://apps1.cdfa.ca.gov/brandinspector/>

2. Guidance and Information from Marin County and University of California, Cooperative Extension (UCCE)

https://ucanr.edu/sites/Grown_in_Marin/files/316738.pdf

https://ucanr.edu/sites/grown_in_marin/For_Farmers_and_Ranchers/Livestock_and_Dairy/Whole_Animal_Sales_for_Custom_Processing/

3. Flowchart for Mobile Slaughter Operation (MSO)

https://www.cdfa.ca.gov/ahfss/mpes/pdfs/mso_flowchart.pdf