



Guideline for Licensed Mobile Slaughter Operations (MSOs) and Registered Livestock Producers



Purpose of this Guideline

This guideline provides information on the program's MSO regulatory requirements surrounding on-farm livestock slaughter. This guidance document is for MSOs and Livestock Producers who wish to utilize the program's slaughter exemptions of Food and Agricultural Codes (FAC) Section 19020 (c) – 19023.

Key Definitions

- ✓ “Livestock” only refers to cattle, sheep, swine, and goats pursuant to FAC section 19020(c)(4)(A).
- ✓ “Producer” means the person who owned and was responsible for feeding and caring for the livestock before its sale and slaughter on the person's premises pursuant to FAC section 19020(c)(4)(B).
- ✓ “Mobile Slaughter Operation” means a business that performs the service of “Farm Slaughter”, including the trucks, trailers, or other vehicles capable of performing slaughter pursuant to Food and Agricultural Code section 19020(c), and the equipment and utensils used to slaughter livestock and transport livestock carcasses.
- ✓ “Mobile Slaughter Operator” means a person or persons performing the service of Farm Slaughter licensed by the Department as a Mobile Slaughter Operation and a licensed Livestock Meat Inspector.
- ✓ “Non-ambulatory” means livestock who cannot walk, stand, and/or in dying condition.

Effective January 1, 2026, new California Code of Regulations in conjunction with the FAC 19020 (c) – 19023 will require licensing for any MSOs that conduct custom slaughter of multiple livestock for multiple owners at a Registered Livestock Producer's premises. This law requires:

- ✓ The Livestock Producer to register with MPES
- ✓ The MSO to obtain both MSO and Livestock Meat Inspector (LMI) Licenses with MPES
- ✓ The on-farm slaughter activity to be conducted by a licensed LMI associated with a licensed MSO on the premises of a Livestock Producer registered with MPES

Note: Bureau of Livestock Identification Requirement (BLID)—MPES Registered Livestock Producers are to ensure **cattle** are inspected on their premises pursuant to FAC Section 21051 before slaughter activity is conducted.

Before applying to become an MPES Licensed MSO and/or Registered Livestock Producer

✓ Research Local Agencies' Laws and Restrictions:

As each California county and city may have their own varying regulations and restrictions concerning MSOs and on-farm livestock slaughter, MSOs and/or Livestock Producers must contact their local city, county, and/or zoning authorities for any additional requirements (e.g., licenses, permits) before moving forward with their plan to become an MPES licensed MSO and/or Registered Livestock Producer.

Note: The Livestock Producer is responsible for providing **documentation of local authorities' approval that their premises complies with zoning and land-use regulations prior to initiating on-farm slaughter activities. The MSO and the Livestock Producer must ensure they have met all necessary requirements before operating.**

✓ MPES Request for Survey Inspection Requirement:

Once all initial documentation requirements have been obtained, MSOs and/or Livestock Producers who would like to apply with MPES to become an MPES licensed MSO and/or Registered Livestock Producer must submit a Request for Survey form. An MPES inspector will reach out to the applicant with further guidance.

FAC 19020 (c) - 19023



CA Code of Regulations



MPES Application Forms



Additional Licensed MSO Requirements

The MPES Licensed MSO must:

- ✓ Develop, implement, and maintain written MSO Good Manufacturing Practices (GMP)
- ✓ Ensure on-farm slaughter activities are conducted by a licensed LMI
- ✓ Provide access for MPES Inspectors to conduct inspections
- ✓ Conduct Ante-Mortem and Post-Mortem Inspections
 - Observations of external and internal abnormalities or signs of diseases
- ✓ Separate and segregate livestock exhibiting abnormalities and/or signs of disease from healthy livestock and report to MPES
 - **Note:** *Both the MSO and Livestock Producer shall not accept non-ambulatory livestock for slaughter*
- ✓ Maintain mobile custom carcass identification and traceability requirements
 - BLID Cattle Carcass Tags
 - Record requirements (FAC 19023(a))
- ✓ Ensure carcass(es) are marked as “NOT FOR SALE” after slaughter (*required marking - 3 CCR Section 908.5*)
- ✓ Ensure trucks, trailers, or other vehicles used can perform MSO on-farm slaughter, be able to humanely slaughter livestock, and safely transport carcass(es) in a sanitary manner
 - Capable of hanging livestock carcasses, and have sufficient capacity to transport heavy loads of carcasses, inedible materials, equipment, water tanks, etc.
- ✓ Utilize humane stunning and slaughter methods
 - Captive bolt, electrical stunning, firearm, etc.
- ✓ Ensure materials, equipment, and design can slaughter livestock humanely under sanitary conditions (equipment must be easily cleanable)
 - Stainless steel, saws, knives, hoist, scalding tank (hogs), spreader bar, rails, hooks, etc.
- ✓ Ensure there is sufficient natural or artificial lighting or a combination of natural and artificial lighting
 - Necessary for inspections, sanitation, animal welfare, humane slaughter, worker’s safety, etc.
- ✓ Humanely handle all livestock destined for slaughter
 - Water and feed access, clean pens, minimize stressors (loud noises, shadows), remove any sharp objects, etc.
- ✓ Transport carcasses in a sanitary manner to a registered CE Processor (Optional)
 - The custom carcass(es) or any resulting meat cuts may be transported for the owner(s) by the MSO to an MPES Registered CE Processor for further processing **or**
 - The owner may take possession of their carcass(es) or any resulting meat cuts directly after the custom on-farm slaughter
- ✓ Must protect carcass(es) from environmental contamination during transportation
 - Full livestock carcass bag, enclosed container, etc.
- ✓ Must properly dispose of inedible animal parts as well as condemned and adulterated carcass, viscera, other parts of carcass, or other products
 - Inedible containers must be conspicuously marked or identified as “Inedible”
 - Inedible and condemned materials must be properly denatured
 - Transport inedible materials in a sanitary manner to a licensed renderer, collection center, or to the Registered CE processor that will process the carcass(es)
 - MSO must be an MPES Registered Transporter of Inedible Materials if transporting inedible materials

Additional Registered Livestock Producer Requirements

The MPES Registered Livestock Producer must:

- ✓ Provide access for MPES Inspectors to conduct inspections
- ✓ Maintain records for in accordance with FAC 19023(b)

The Registered Livestock Producer’s premises, where the custom on-farm slaughter activity is conducted, must have:

- ✓ Potable Water and Sewage (if applicable):
 - Potable water must be available for use for sanitation
 - Livestock Producer supplied well water, MSO tanked and hauled municipal or well water, or store-bought drinking water
 - The MSO and/or the Registered Livestock Producer will be asked to provide documentation confirming the water source is safe for use
 - Water lab testing from a certified laboratory certifying the water is free of Total Coliform and *E. Coli* must be available upon request
 - Sewer (if applicable), provide local sewer permit
- ✓ Holding Pens and Restraining Equipment:
 - Can be portable: Holding pens, holding chutes, corrals, small containment pens, open pasture, etc.
- ✓ Sanitizing and Cleaning Procedure:
 - Must be able to clean and sanitize equipment and tools with non-direct and direct product contact
 - Hot water (180 F minimum), open flame direct heat, EPA approved sanitizing solutions, etc.
- ✓ Acceptable Grounds and Pest Control Program:
 - Grounds must be maintained to prevent conditions that could lead to insanitary conditions, adulteration of product, or interfere with inspection by either the LMI or the MPES Inspector
 - Livestock Producer can implement their own pest control program or hire professional pest control services
- ✓ Proper handling and disposal of inedible materials