

OAL FILE NUMBERS	NOTICE FILE NUMBER <b>Z-2024-0806-03</b>	REGULATORY ACTION NUMBER <b>2025-0814-04SR</b>	EMERGENCY NUMBER
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of the State of California

SEP 25 2025  
3:15 PM AB

OFFICE OF ADMIN. LAW  
2025 AUG 25 PM3:43

NOTICE

REGULATIONS

AGENCY WITH RULEMAKING AUTHORITY  
Department of Food and Agriculture

AGENCY FILE NUMBER (If any)

**A. PUBLICATION OF NOTICE (Complete for publication in Notice Register)**

1. SUBJECT OF NOTICE		TITLE(S)	FIRST SECTION AFFECTED	2. REQUESTED PUBLICATION DATE
3. NOTICE TYPE <input type="checkbox"/> Notice re Proposed Regulatory Action <input type="checkbox"/> Other		4. AGENCY CONTACT PERSON	TELEPHONE NUMBER	FAX NUMBER (Optional)
OAL USE ONLY	ACTION ON PROPOSED NOTICE <input type="checkbox"/> Approved as Submitted <input type="checkbox"/> Approved as Modified <input type="checkbox"/> Disapproved/Withdrawn		NOTICE REGISTER NUMBER	PUBLICATION DATE

**B. SUBMISSION OF REGULATIONS (Complete when submitting regulations)**

1a. SUBJECT OF REGULATION(S) Mobile Custom Livestock Slaughter		1b. ALL PREVIOUS RELATED OAL REGULATORY ACTION NUMBER(S) 2025-0114-01S	
2. SPECIFY CALIFORNIA CODE OF REGULATIONS TITLE(S) AND SECTION(S) (Including title 26, if toxics related)			
SECTION(S) AFFECTED (List all section number(s) individually. Attach additional sheet if needed.)	ADOPT See attached		
	AMEND See attached		
TITLE(S) 3	REPEAL See attached		
3. TYPE OF FILING			
<input type="checkbox"/> Regular Rulemaking (Gov. Code §11346) <input type="checkbox"/> Certificate of Compliance: The agency officer named below certifies that this agency complied with the provisions of Gov. Code §§11346.2-11347.3 either before the emergency regulation was adopted or within the time period required by statute. <input type="checkbox"/> Emergency Readopt (Gov. Code, §11346.1(h)) <input type="checkbox"/> Changes Without Regulatory Effect (Cal. Code Regs., title 1, §100)			
<input checked="" type="checkbox"/> Resubmittal of disapproved or withdrawn nonemergency filing (Gov. Code §§11349.3, 11349.4) <input type="checkbox"/> File & Print <input type="checkbox"/> Print Only			
<input type="checkbox"/> Emergency (Gov. Code, §11346.1(b)) <input type="checkbox"/> Resubmittal of disapproved or withdrawn emergency filing (Gov. Code, §11346.1) <input type="checkbox"/> Other (Specify) _____			
4. ALL BEGINNING AND ENDING DATES OF AVAILABILITY OF MODIFIED REGULATIONS AND/OR MATERIAL ADDED TO THE RULEMAKING FILE (Cal. Code Regs. title 1, §44 and Gov. Code §11347.1) June 26, 2025 to July 14, 2025			
5. EFFECTIVE DATE OF CHANGES (Gov. Code, §§ 11343.4, 11346.1(d); Cal. Code Regs., title 1, §100 ) <input checked="" type="checkbox"/> Effective January 1, April 1, July 1, or October 1 (Gov. Code §11343.4(a)) <input type="checkbox"/> Effective on filing with Secretary of State <input type="checkbox"/> \$100 Changes Without Regulatory Effect <input type="checkbox"/> Effective other (Specify) _____			
6. CHECK IF THESE REGULATIONS REQUIRE NOTICE TO, OR REVIEW, CONSULTATION, APPROVAL OR CONCURRENCE BY, ANOTHER AGENCY OR ENTITY <input checked="" type="checkbox"/> Department of Finance (Form STD. 399) (SAM §6660) <input type="checkbox"/> Fair Political Practices Commission <input type="checkbox"/> State Fire Marshal <input type="checkbox"/> Other (Specify) _____			
7. CONTACT PERSON Angelina Velez	TELEPHONE NUMBER 916-718-8284	FAX NUMBER (Optional)	E-MAIL ADDRESS (Optional) angelina.velez@cdfa.ca.gov

3. I certify that the attached copy of the regulation(s) is a true and correct copy of the regulation(s) identified on this form, that the information specified on this form is true and correct, and that I am the head of the agency taking this action, or a designee of the head of the agency, and am authorized to make this certification.

SIGNATURE OF AGENCY HEAD OR DESIGNEE

DATE

8/25/25

TYPED NAME AND TITLE OF SIGNATORY

Dr. Annette Jones, Director &amp; State Veterinarian

For use by Office of Administrative Law (OAL) only

**ENDORSED APPROVED**

SEP 25 2025

Office of Administrative Law

## RESUBMITTAL

For use by Secretary of State only

STD. 400 (REV. 10/2019)

OFFICE NUMBERS	NOTICE FILE NUMBER <b>Z-2024-0806-03</b>	REGULATORY ACTION NUMBER <b>2025-0814-04SR</b>	EMERGENCY NUMBER
For use by Office of Administrative Law (OAL) only			
NOTICE		REGULATIONS	

OFFICE OF ADMIN. LAW  
2025 AUG 14 PM 1:58

AGENCY WITH RULEMAKING AUTHORITY

Department of Food and Agriculture

AGENCY FILE NUMBER (if any)

## A. PUBLICATION OF NOTICE (Complete for publication in Notice Register)

1. SUBJECT OF NOTICE		TITLE(S)	FIRST SECTION AFFECTED	2. REQUESTED PUBLICATION DATE
3. NOTICE TYPE <input type="checkbox"/> Notice re Proposed Regulatory Action <input type="checkbox"/> Other		4. AGENCY CONTACT PERSON	TELEPHONE NUMBER	FAX NUMBER (Optional)
OAL USE ONLY		ACTION ON PROPOSED NOTICE <input type="checkbox"/> Approved as Submitted <input type="checkbox"/> Approved as Modified <input type="checkbox"/> Disapproved/Withdrawn		NOTICE REGISTER NUMBER <b>2024-33-Z</b>
				PUBLICATION DATE <b>8/16/24</b>

## B. SUBMISSION OF REGULATIONS (Complete when submitting regulations)

1a. SUBJECT OF REGULATION(S) <b>Mobile Custom Livestock Slaughter</b>		1b. ALL PREVIOUS RELATED OAL REGULATORY ACTION NUMBER(S) <b>2025-0114-01S</b>	
2. SPECIFY CALIFORNIA CODE OF REGULATIONS TITLE(S) AND SECTION(S) (including title 26, if toxics related)			
SECTION(S) AFFECTED (List all section number(s) individually. Attach additional sheet if needed.)		ADOPT See attached	
		AMEND See attached	
TITLE(S) <b>3</b>		REPEAL See attached	
3. TYPE OF FILING			
<input checked="" type="checkbox"/> Regular Rulemaking (Gov. Code §11346)		<input type="checkbox"/> Certificate of Compliance: The agency officer named below certifies that this agency complied with the provisions of Gov. Code §§11346.2-11347.3 either before the emergency regulation was adopted or within the time period required by statute.	
<input type="checkbox"/> Resubmittal of disapproved or withdrawn nonemergency filing (Gov. Code §§11349.3, 11349.4)		<input type="checkbox"/> Emergency Readopt (Gov. Code, §11346.1(h))	
<input type="checkbox"/> Emergency (Gov. Code, §11346.1(b))		<input type="checkbox"/> File & Print	
<input type="checkbox"/> Resubmittal of disapproved or withdrawn emergency filing (Gov. Code, §11346.1)		<input type="checkbox"/> Print Only	
<input type="checkbox"/> Other (Specify)			
4. ALL BEGINNING AND ENDING DATES OF AVAILABILITY OF MODIFIED REGULATIONS AND/OR MATERIAL ADDED TO THE RULEMAKING FILE (Cal. Code Regs., title 1, §44 and Gov. Code §11347.1)			
5. EFFECTIVE DATE OF CHANGES (Gov. Code, §§ 11343.4, 11346.1(d); Cal. Code Regs., title 1, §100)			
<input type="checkbox"/> Effective January 1, April 1, July 1, or October 1 (Gov. Code §11343.4(a))		<input type="checkbox"/> Effective on filing with Secretary of State	
<input type="checkbox"/> \$100 Changes Without Regulatory Effect		<input type="checkbox"/> Effective other (Specify)	
6. CHECK IF THESE REGULATIONS REQUIRE NOTICE TO, OR REVIEW, CONSULTATION, APPROVAL OR CONCURRENCE BY, ANOTHER AGENCY OR ENTITY			
<input type="checkbox"/> Department of Finance (Form STD. 399) (SAM §6660)		<input type="checkbox"/> Fair Political Practices Commission	
<input type="checkbox"/> Other (Specify)		<input type="checkbox"/> State Fire Marshal	
7. CONTACT PERSON <b>Angelina Velez</b>		TELEPHONE NUMBER <b>916-718-8284</b>	FAX NUMBER (Optional)
		E-MAIL ADDRESS (Optional) <b>angelina.velez@cdfa.ca.gov</b>	

8. I certify that the attached copy of the regulation(s) is a true and correct copy of the regulation(s) identified on this form, that the information specified on this form is true and correct, and that I am the head of the agency taking this action, or a designee of the head of the agency, and am authorized to make this certification.

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SIGNATURE OF AGENCY HEAD OR DESIGNEE

DATE

8/14/2025

TYPED NAME AND TITLE OF SIGNATORY

Dr. Paula Batarseh MPES Branch Chief/Designee

STD. 400 ATTACHMENT

ADOPT SECTIONS

914

9/24/2025  
PER AGENCY  
REQUEST  
TDF

AMEND SECTIONS

900, 900.1, 900.3, 901, 901.3, 901.4, 901.7, 901.8, 901.9, 902.2, 902.8, 902.9, 902.10,  
902.11, 902.14, 903.1, 904.6, 907, 908.5, 908.11, 910.4, 910.11, and 913

REPEAL SECTIONS

902.1 , 902.15, 908.8, 908.9, and 910.7

**DEPARTMENT OF FOOD AND  
AGRICULTURE MEAT, POULTRY, AND  
EGG SAFETY BRANCH PROPOSED  
REGULATORY TEXT MOBILE  
CUSTOM LIVESTOCK SLAUGHTER**

**Summary**

The Department of Food and Agriculture: Meat, Poultry and Egg Safety Branch, proposes to make various changes to subchapter 1, Chapter 4, Division 2 of Title 3 of the California Code of Regulations, to make technical and organizational changes to the regulations as specified below.

**Legend for Proposed Text**

Deleted text is shown in ~~striketrough~~

New text is shown in underline

**Article 1. Meat and Poultry Inspection**

**§ 900. Definitions.**

(a) As used in this subchapter, unless otherwise required by the context, the singular form shall also import the plural and the masculine form shall import the feminine, and vice versa.

(b) Unless otherwise required by the context, the following terms shall be construed, respectively, to mean:

(1) “Act” means the California Meat and Poultry Inspection Act, Chapter 4 (commencing with section 18650) and as supplemented by the California Meat and Poultry Supplemental Inspection Act, Chapter 4.1 (commencing with section 18940) of Part 3, Division 2 of the Food and Agricultural Code.

(2) “Additive” means anything added to a meat or poultry product other than meat, poultry, or meat and poultry byproducts.

(3) “Area” means a geographical region under the supervision of an Area Supervisor.

(4) “Area Supervisor” means the official in charge of an area.

(5) “Bill of sale” refers to a document or set of documents that includes the following information for the sale of livestock:

(A) The name, address, and telephone number of the seller;

(B) The name, address, and telephone number of the buyer;

(C) The species of each livestock purchased;

(D) All ear tag numbers and/or all other identification markings of all livestock

purchased.

(E) The price paid for each livestock; and

(F) The date of purchase of each livestock.

~~(5)~~ (6) “Biological residue” means any substance, including metabolites, remaining in livestock at time of slaughter or in any of its tissues after slaughter as the result of treatment or exposure of the livestock to a pesticide, organic or inorganic compound, hormone, hormone-like substance, growth promoter, antibiotic, anthelmintic, tranquilizer, or other therapeutic or prophylactic agent.

~~(6)~~ (7) “California Condemned” means that the livestock so identified has been inspected by an MPES Inspector or Licensed Livestock Meat Inspector and found to be in a dying condition, or to be affected with any other condition or disease that would require condemnation of its carcass or its affected parts.

~~(7)~~ (8) “California Inspected and Condemned” means that the carcass, viscera, other part of carcass, or other product so identified has been inspected by an MPES Inspector, Licensed Processing Inspector, or Licensed Livestock Meat Inspector, found to be adulterated, and condemned under the regulations in this subchapter.

~~(8)~~ (9) “California Inspected and Passed” means that the product so identified has been inspected by an MPES Inspector, Licensed Processing Inspector, or Licensed Livestock Meat Inspector and passed under the regulations in this subchapter, and at the time it was inspected, passed, and identified, it was found to be not adulterated.

~~(9)~~ (10) “California Rejected” means that the compartment, room, utensil, or piece of equipment so identified is unacceptable for use in the official establishment and cannot be used until the condition that renders it unacceptable is corrected and it has been reexamined and released by an Licensed Processing Inspector, Licensed Livestock Meat Inspector, or MPES Inspector. This is accomplished by attaching ~~applying~~ a red or green California Rejected tag to the compartment, room, utensil, or piece of equipment, consistent with requirements in Section 902.8(d). The compartment, room, utensil, or piece of equipment is released by removal of the California Rejected tag, consistent with requirements in Section 902.8(d).

~~(10)~~ (11) “California Retained” means that the carcass, viscera, other part of carcass, or other product, or article so identified is held for further examination by an MPES Inspector ~~program employee~~ to determine its disposal. This is accomplished by attaching ~~applying~~ a red California Retained tag to the carcass, viscera, other part of carcass, or other product or article.

~~(11)~~ (12) “California Suspect” means that the livestock so identified by an MPES Inspector or Licensed Livestock Meat Inspector, is suspected of being affected with a disease or condition which may require its condemnation, in whole or in part, when slaughtered, and is subject to further examination by an MPES Inspector ~~program employee~~ to determine its disposal.

~~(12)~~ (13) “Capable of use as human food” applies to any carcass, or part or product of a carcass, of any livestock, unless it is denatured or otherwise identified as required by

this subchapter to deter its use as a human food, or it is naturally inedible by humans such as hoofs or horns in their natural state.

~~(13)~~ (14) "Carcass" means all parts, including viscera, of any slaughtered livestock or poultry.

~~(14)~~ (15) "Chemical preservative" means any chemical that, when added to a meat, meat food product, poultry product, or poultry meat food product tends to prevent or retard deterioration thereof, but does not include common salt, sugars, vinegars, spices, or oils extracted from spices or substances added to meat, meat food products, poultry products, or poultry meat food products by exposure to wood smoke.

~~(15)~~ (16) "Condemned" means the product or ingredient has been inspected and determined to be unfit for human food purposes.

~~(16)~~ (17) "Consciousness" means the responsiveness of the brain to the impressions made by the senses.

~~(17)~~ (18) "Dead livestock" means the body or cadaver of livestock that has died other than by slaughter.

~~(18)~~ (19) "Denature" means to make an item visually, physically, and/or odoriferously unfit, through the use of an agent or process, for human consumption.

~~(19)~~ (20) "Department" means the California Department of Food and Agriculture.

~~(20)~~ (21) "Dying, diseased, or disabled livestock" is livestock that has or displays symptoms of having any of the following:

(A) Central nervous system disorder;

(B) Abnormal temperature (high or low);

(C) ~~Difficult~~ Difficulty in breathing;

(D) Abnormal swellings;

(E) Lack of muscular coordination;

(F) Inability to walk or stand;

(G) Any of the conditions for which livestock is required to be condemned on ante-mortem inspection in accordance with the requirements under Article 4 of this subchapter.

~~(21)~~ (22) "Edible" means the product is intended for use as human food.

(23) "Farm slaughter" means the slaughtering of livestock for the owner(s) on a registered livestock producer's premises for personal use by the owner(s) of the livestock pursuant to Food and Agricultural Code section 19020.

~~(22)~~ (24) "Firm" means any partnership, association, or other unincorporated

business organization.

~~(23)~~ (25) “Immediate container” means the receptacle or other covering in which any product is directly contained or wholly or partially enclosed.

~~(24)~~ (26) “Inedible” means adulterated, uninspected, or not intended for use as human food.

~~(25)~~ (27) The term “inhumane slaughter” or “inhumane handling in connection with slaughter” means the slaughter or handling in connection with slaughter not in accordance with the federal Humane Methods of Slaughter Act, 7 USC, section 1901 et seq.

~~(26)~~ “Inspector” means a Meat, Poultry and Egg Safety Branch-employed Veterinarian (Meat Inspection), Meat Food Inspector, Supervising Meat Inspector, or Branch Chief or an industry-employed and Department-licensed Livestock Meat Inspector or Processing Inspector.

~~(27)~~ (28) “Label” means a display of written, printed, or graphic matter upon the immediate container (not including package liners) of any article.

~~(28)~~ (29) “Labeling” means all labels and other written, printed, or graphic matter:

(A) Upon any article or any of its containers or wrappers; or

(B) Accompanying such article.

(30) “Licensed Livestock Meat Inspector” means a person who is licensed by the department to perform inspection functions under this subchapter in custom livestock slaughterhouses and Mobile Slaughter Operations.

(31) “Licensed Processing Inspector” means a person who is licensed by the department to perform inspection functions under this subchapter in licensed meat processing establishments.

~~(29)~~ (32) “Livestock” means cattle, sheep, swine, goats, and fallow deer or equine for pet food, unless referring to Livestock (cattle, sheep, swine, and goats) in Mobile Slaughter Operations, pursuant to Food and Agricultural Code section 19020(c)(4)(A).

~~(30)~~ (33) “Meat” means the part of the muscle of any cattle, sheep, swine, goats or fallow deer that is skeletal or that is found in the tongue, in the diaphragm, in the heart, or in the esophagus, with or without the accompanying and overlying fat, and the portions of bone, skin, sinew, nerve, and blood vessels that normally accompany the muscle tissue and that are not separated from it in the process of dressing. It does not include the muscle found in the lips, snout, or ears.

~~(34)~~ (34) “Meat, Poultry and Egg Safety Branch” or “MPES” means the Meat, Poultry and Egg Safety Branch of the Department.

~~(33)~~ (35) “Meat byproduct” means any part capable of use as human food, other than meat, that has been derived from one or more cattle, sheep, swine, goats, or fallow

deer.

~~(33)~~ (36) "Meat food product" means any article capable of use as human food that is made wholly or in part from any meat or other portion of the carcass of any cattle, sheep, swine, goats, or fallow deer. This does not include articles exempted from the definition of a meat food product by the Department in specific cases or by the requirements of this subchapter, upon a determination that they contain meat or other portions of such carcasses only in a relatively small proportion or historically have not been considered by consumers as products of the meat food industry. Such exempted articles shall comply with any requirements that are imposed in such cases or regulations to assure that the meat or other portions of such carcasses contained in such articles are not adulterated and that such articles are not represented as meat food products.

(37) "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.

(38) "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.

(39) "MPES Inspector" means an employee of the Department's Meat, Poultry and Egg Safety branch who is qualified and trained to conduct or oversee inspections, investigations, recordkeeping reviews, or any other activities authorized under this subchapter.

~~(34)~~ (40) "Nonambulatory" means unable to stand or walk without assistance.

~~(35)~~ (41) "Official device" means any device prescribed by section 903.17 of this subchapter for use in applying any official mark.

~~(36)~~ (42) "Official establishment" means any slaughtering, curing, smoking, drying, rendering, or similar establishment at which inspection is maintained under the regulations in this subchapter.

~~(37)~~ (43) "Official inspection legend" means any symbol prescribed by the regulations in this subchapter showing that an article was inspected and passed in accordance with the Act.

~~(38)~~ (44) "Official mark" means the official inspection legend or any other symbol prescribed by the requirements of this subchapter to identify the status of any article or ~~animal~~ livestock under the Act.

~~(39)~~ (45) "Packaging material" means any cloth, paper, plastic, metal, or other material used to form a container, wrapper, label, or cover for meat and poultry products.

~~(40)~~ (46) "Passed" means the product or ingredient has been inspected and determined to be fit for human food purposes.



(41) ~~(47)~~ "Person" means any individual, firm, or corporation.

(42) ~~(48)~~ "Potentially Hazardous Product" means any meat and/or poultry product that is in a form capable of supporting rapid and progressive growth of infectious or toxigenic microorganisms that may cause food infections or food intoxications. "Potentially hazardous product" does not include meat and/or poultry products that have a pH level of 4.6 or below and/or a water activity (aw) value of 0.85 or less.

(43) ~~(49)~~ "Poultry" means domestic fowl and domesticated rabbit to be used for human food. "Fowl" includes chickens, turkeys, ducks, geese, squab, quail, pheasant, ratites, and other domesticated birds.

(44) ~~(50)~~ "Poultry Meat Food Product" means any article of food or any article intended or capable of being used as human food that is derived or prepared, in whole or in substantial and definite part, from any portion of poultry.

(45) ~~(51)~~ "Poultry Product" means dressed poultry, ready-to-cook poultry, edible poultry by-product, and poultry meat food product. ~~However, the following items contain poultry ingredients only in a relatively small proportion or historically have not been considered by consumers as products of the poultry food industry. Therefore, the following items are exempt from the definition of "poultry product" and the requirements of the Act and the regulations applicable to poultry products, if they comply with the conditions specified in this subchapter:~~

~~(A) Any human food product (in a consumer package) not provided for in subsection (B) of this section, if:~~

- ~~1. It contains less than 2 percent cooked poultry meat (deboned white or dark poultry meat, or both);~~
- ~~2. It contains less than 10 percent of cooked poultry skins, giblets, or fat, separately, and less than 10 percent of cooked poultry skins, giblets, fat, and meat (as meat is limited in this section) in any combination;~~
- ~~3. The poultry ingredients used in the product were prepared under federal inspection or were inspected under a foreign or state inspection system approved by the USDA or Department and imported in compliance with the Act and the requirements of this subchapter;~~
- ~~4. The immediate container of the product bears a label that shows the name of the product in accordance with this subchapter; and~~
- ~~5. The product is not represented as a poultry product. The aforementioned percentages of ingredients shall be computed on the basis of the moist, deboned, cooked poultry in the ready-to-serve product when prepared according to the serving directions on the consumer package.~~

~~(B) Bouillon cubes, poultry broths, gravies, sauces, seasonings, and flavorings if:~~

- ~~1. They contain poultry meat or poultry fat only in condimental quantities;~~

- ~~2. They comply with the provisions of subsections (b)(45)(A) 3., 4., and 5. of this section in all respects; and~~
- ~~3. In the case of poultry broth, it will not be used in the processing of any poultry product in any official establishment.~~

~~(C) Fat capsules and sandwiches containing poultry products if they comply with the provisions of subsections (b)(45)(A) 3., 4., and 5. of this section in all respects.~~

~~(D) Products of the types specified in this section except those specified in subsections (b)(45)(A) and (C) of this section will be deemed to be represented as poultry products if the kind name of the poultry (chicken, turkey, etc.) is used in the product name of the product without appropriate qualification. For example, a consumer packaged noodle soup product containing less than 2 percent chicken meat on a ready-to-serve basis may not be labeled "Chicken Noodle Soup" but, when appropriate, could be labeled as "Chicken Flavored Noodle Soup."~~

~~(46)~~ (52) "Prepared" means slaughtered, cured, smoked, dried, rendered, or otherwise manufactured or processed.

~~(47)~~ (53) "Process schedule" means a written description of processing procedures, consisting of any number of specific, sequential operations directly under the control of the establishment employed in the manufacture of a specific product, including the control, monitoring, verification, validation, and corrective action activities associated with production.

~~(48)~~ (54) "Product" means any carcass, meat, meat byproduct, meat food product, poultry product, or poultry meat food product capable of use as human food.

~~(49) "Program" means the Meat, Poultry and Egg Safety Branch.~~

(55) "Registered Custom Exempt Operations" means custom exempt operations that meet the following two criteria: they are registered with MPES by submitting MPES form 79-001 (rev. 08/11) USDA Exempt Meat and Poultry Establishment Registration Form, and they have a permit for disposal of inedible material obtained from MPES as described in section 1180.49 of this title.

(56) "Registered Livestock Producer" means a livestock "Producer" as defined in FAC 19020(c)(4)(B) who is registered with MPES that utilizes custom mobile slaughter services provided by a Licensed Mobile Slaughter Operation on their premises to slaughter multiple livestock for multiple owners.

~~(50)~~ (57) "Renderer" means any person engaged in the business of rendering carcasses or parts or products of the carcasses of any livestock or poultry except rendering of products intended for human consumption and conducted under inspection.

~~(51)~~ (58) "Restricted ingredient" means an additive for which the amount that can be used in a meat or poultry product is limited by this subchapter.

(59) "Sanitize" means the treatment of physically clean surfaces by a process that effectively destroys pathogens and other microorganisms, consistent with the requirements for sanitary operation of official establishments under section 902.6 of this subchapter.

(60) "Slaughter" means the stunning, bleeding, eviscerating, skinning, splitting, and preparing of livestock for human consumption as defined in FAC section 18945.

~~(52)~~ (61) "State" means the State of California.

~~(53)~~ (62) "State Veterinarian" means an officially designated employee of the California Department of Food and Agriculture who has jurisdiction over livestock and poultry disease control, meat inspection, and dairy inspection.

~~(54)~~ (63) "Subchapter" references mean the regulations contained in Subchapter 1 of Chapter 4, Division 2, of Title 3 of the California Code of Regulations.

~~(55)~~ (64) "Supervision" means the controls, as prescribed in instructions to ~~an program employees~~ MPES Inspector, to be exercised by them over particular operations to ~~insure~~ ensure that such operations are conducted in compliance with the Act and the requirements of this subchapter.

Note: Authority cited: Sections 407, 18693, 18735, 18960, ~~and 18961,~~ and 19020 Food and Agricultural Code. Reference: Chapter 4 (commencing with section 18650), Chapter 4.1 (commencing with section 18940); and Chapter 6 (commencing with section 19501), of Part 3, Division 9, and Chapter 3 (commencing with section 24951) of Part 1, Division 12, Food and Agricultural Code.

#### **§ 900.1. Incorporation by Reference.**

(a) The following Code of Federal Regulations (CFR), United States Code (USC), and the federal directives and policies, as specified in these regulations (Subchapter 1 of Chapter 4, Division 2, of Title 3 of the California Code of Regulations), are incorporated by reference:

(1) 9 CFR Parts 301, 307, 309, 310, 311, 312, 313, 314, 316, 317, 318, 319, 320, 381, 416 and 424 (2006).

(2) 21 CFR Part 170 (2006).

(3) Humane Methods of Slaughter Act, 7 USC section 1901 et seq.

(4) Federal Food, Drug, and Cosmetic Act, 21 USC section 301.

(5) Wholesome Meat Act, 21 USC section 601(m)(8) and (n).

(6) Federal Meat Inspection Act, 21 USC section 71 et seq.

(7) Directive 7220.1, Food Labeling Division Policy Memoranda (August 2, 2005), published by the United States Department of Agriculture, Food Safety and Inspection Service.

(8) Directive 7120.1, Safe and Suitable Ingredients Used in the Production of Meat and Poultry Products, Amendment 10 (January 18, 2007), published by the United States Department of Agriculture, Food Safety and Inspection Service.

(9) Food Standards and Labeling Policy Book (August 2005) published by the United States Department of Agriculture, Food Safety and Inspection Service.

(b) The following Departmental forms, guidelines, and handbooks, as specified in these regulations (Subchapter 1 of Chapter 4, Division 2, of Title 3 of the California Code of Regulations), are incorporated by reference:

(1) Meat, Poultry and Egg Safety Branch Form 79-001 (Rev. 08/11) USDA Exempt Meat and Poultry Establishment Registration Form.

(2) Meat, Poultry and Egg Safety Branch Form 79-010A (Rev. 08/11) Processing Inspector License Application.

(3) Meat, Poultry and Egg Safety Branch Form 79-008A (Rev. 08/11) Livestock Meat Inspector License Application.

(4) Meat, Poultry and Egg Safety Branch Form 79-002A (Rev. 09/11) Custom Livestock Slaughter or Meat Processing Plant License Application.

(5) Meat, Poultry and Egg Safety Branch Form 79-014 (Rev. 08/11) Application and Permit to Obtain Specimens from Official Meat Inspection Establishment.

(6) Meat, Poultry and Egg Safety Branch Form 79-030 (Rev. 09/11) Plant Inspection Report.

(7) Meat, Poultry and Egg Safety Branch Form 79-038 (Rev. 10/11) Schedule of Operations.

(8) Meat, Poultry and Egg Safety Branch Form 79-039 (Rev. 10/11) General Facility Notes.

(9) Meat, Poultry and Egg Safety Branch Form 79-070 (Rev. 10/11) Daily and Monthly Processing Report.

(10) Meat, Poultry and Egg Safety Branch Form 79-071 (Rev. 10/11) Monthly Report Processing Operations at State Inspected Meat and Poultry Official Establishments.

(11) Meat, Poultry and Egg Safety Branch Form 79-072 (Rev. 10/11) Daily Livestock Slaughter Report.

(12) Meat, Poultry and Egg Safety Branch Form 79-073 (Rev. 10/11) Monthly Summary Livestock Slaughtered and Inspected.

(13) Meat, Poultry and Egg Safety Branch Form 79-080 (Rev. 10/11) Label Formulation and Approval.

~~(14) Meat, Poultry and Egg Safety Form 79-082 (Rev. 10/11) In-Depth Review of Cooked Sausage.~~

~~(15) Meat, Poultry and Egg Safety Branch Form 79-085 (Rev. 10/11) In-Depth Review of Cured/Cooked and Smoked Meats.~~

~~(16) (14) Meat, Poultry and Egg Safety Branch Form 79-086 (Rev. 10/11) Smokehouse Chart.~~

~~(17) Meat, Poultry and Egg Safety Branch Form 79-087 (Rev. 11/11) Plants Freezing Pork to Destroy Trichina.~~

~~(18) Meat, Poultry and Egg Safety Branch Form 79-088 (Rev. 11/11) Plant Certified Pork Use Record.~~

~~(19) (15) Meat and Poultry Inspection Branch Rev. 9/04 Custom Livestock Slaughterhouse Plan Guidelines.~~

~~(20) (16) Meat and Poultry Inspection Branch Rev. 9/04 Custom Livestock Slaughterhouse Construction and Equipment Guidelines.~~

~~(21) (17) Meat and Poultry Inspection Branch Rev. 9/04 Meat Processing Establishment Plan Guidelines.~~

~~(22) (18) Meat and Poultry Inspection Branch Rev. 9/04 Meat Processing Establishment Construction and Equipment Guidelines.~~

~~(23) (19) Meat and Poultry Inspection Branch Rev. 6/05 California Department of Food and Agriculture, Livestock Slaughter Inspection Handbook.~~

~~(24) (20) Meat and Poultry Inspection Branch Rev. 5/03 California Department of Food and Agriculture, Processing Inspector Handbook.~~

(21) Meat, Poultry and Egg Safety Branch Form 79- 021A Registration of Livestock Producer (Rev. 06/23).

(22) Meat, Poultry and Egg Safety Branch Form 79-021B Application for Mobile Slaughter Operation License (Rev. 06/22).

(23) Good Manufacturing Practices (GMP) Guidelines for Meat, Poultry and Egg Safety Branch (MPES) Licensed Mobile Slaughter Operation (Rev. 3/24).

(24) SAMPLE- Good Manufacturing Practices (GMP) for Meat, Poultry and Egg Safety Branch (MPES) Licensed Mobile Slaughter Operation (Rev. 3/24).

Note: Authority cited: Sections 407, 18693, 18735, 18960 and 18961, Food and Agricultural Code. Reference: Chapter 4 (commencing with section 18650), Chapter 4.1 (commencing with section 18940), and Chapter 6 (commencing with section 19501), of Part 3, Division 9, and Chapter 3 (commencing with section 24951) of Part 1, Division 12, and Section 19020, Food and Agricultural Code; 9 CFR Parts 301, 307, 309, 310,

311, 312, 313, 314, 316, 317, 318, 319, 320, 381, 416 and 424 (2006), 21 CFR Part 170 (2006), Humane Methods of Slaughter Act, 7 USC section 1901 et seq., Federal Food, Drug, and Cosmetic Act, 21 USC section 301 et seq., Wholesome Meat Act, 21 USC section 601 et seq.; and the Federal Meat Inspection Act, 21 USC section 71 et seq.

### **§ 900.3. Scope of Inspection.**

(a) State inspection is required for those establishments and products subject to inspection pursuant to Chapter 4 (commencing with section 18650), Chapter 4.1 (commencing with section 18940), Chapter 4.5 (commencing with section 19051), Chapter 5 (commencing with section 19200), and Chapter 6 (commencing with section 19501), of Part 3, Division 9, Food and Agricultural Code, and Chapter 2 (commencing with section 24651), and Chapter 3 (commencing with section 24951), of Part 1, Division 12, Food and Agricultural Code, and that are not under inspection by the United States Department of Agriculture, or apply to the Department for an exemption pursuant to section 19020 of the Food and Agricultural Code. Applicants for exemption shall complete the Meat and Poultry Inspection Form 79-001(Rev. 12/04), Custom Exempt Registration Form, which shall be provided by the Department upon request.

(b) The following establishments and products therefrom, while operating and distributing products solely within California and while under exemption from federal inspection pursuant to 9 CFR sections 303.1 and 381.10 (2006), require state inspection:

(1) The custom slaughter by any person of cattle, sheep, swine, or goats delivered by the owner thereof for such slaughter, and the preparation by such slaughterer and transportation in intrastate commerce of the carcasses, parts thereof, and meat and meat food products of such livestock, exclusively for use, in the household of such owner, by him, members of his household, and his nonpaying guests and employees.

(2) The custom slaughter by any person of poultry delivered by the owner for such slaughter, and the processing by such slaughterer and transportation in intrastate commerce of the poultry products exclusively for use, in the household of such owner, by him, members of his household, and his nonpaying guests and employees.

(3) Operations involving the preparation of products of cattle, sheep, swine, goats, or poultry traditionally and usually conducted at retail stores and restaurants, when conducted at any retail store, restaurant, or similar retail-type establishment, for sale in normal retail quantities or service of such articles to consumers at such establishments when involving curing, drying, smoking, or rendering. A normal retail quantity is an amount in accordance with 9 CFR section 303.1(d)(2)(ii) (2006).

(4) The custom slaughter by a Mobile Slaughter Operator licensed as a Mobile Slaughter Operation of multiple cattle, sheep, swine, or goats; for multiple owners of the livestock on a registered livestock producer's premises and the intrastate transportation of the carcasses, parts thereof, and meat and meat food products of such cattle, sheep, swine, or goats, exclusively for use, in the household of such owner, by the owner, members of their household, and their nonpaying guests.

(A) A Mobile Slaughter Operator licensed as a Mobile Slaughter Operation performing

the service of slaughtering livestock pursuant to subdivision (c) of section 19020 of the Food and Agriculture Code is exempt from the requirements of this subchapter's Article 2 (sections 901.1, 901.2, 901.6, 901.10, and 901.11), Article 3 (sections 902., 902.2, 902.4, 902.5, 902.6, 902.7, 902.9, 902.10, 902.11, 902.12, 902.13, and 902.14), Article 4 (sections 903 and 903.16), Article 7 (section 906.1), Article 8 (section 907(a)), Article 9 (sections 908.4, 908.5(b), 908.6, 908.7, and 908.8), Article 10 (sections 909, 909.1, 909.4, 909.5, 909.6, 909.7, 909.8, 909.10, 909.11, 909.12, 909.13, and 909.14), Article 11 (sections 910, 910.1, 910.2, 910.3, 910.4, 910.5, 910.6, 910.9, 910.10, 910.11, 910.12, 910.13, 910.14, 910.15, 910.16, 910.17, and 910.18), Article 12 (sections 911 and 911.1), Article 13 (sections 912, 912.1, 912.2, and 912.3), and Article 14 (sections 913(a) and 913.1).

(c) State inspection is required, except where exempted by sections 24713, 24714, 25022, 25023, 25702, and 25704 of the Food and Agricultural Code, at every establishment that slaughters poultry and is not under inspection by the United States Department of Agriculture.

(d) This section does not affect activities involving horsemeat and pet food pursuant to Chapter 5 (commencing with section 19200) of Part 3, Division 9, of the Food and Agricultural Code.

(e) The following establishments that are not under inspection under the Federal Wholesome Meat Act are required to have state inspection pursuant to Chapter 4.1 (commencing with section 18940) of Part 3, Division 9 of the Food and Agricultural Code: establishments slaughtering fallow deer and/or preparing fallow deer products for transportation and/or sale.

Note: Authority cited: Sections 407, 18693, 18735, 18960 and 18961, Food and Agricultural Code. Reference: Chapter 4 (commencing with section 18650), Chapter 4.1 (commencing with section 18940), Chapter 4.5 (commencing with section 19051), Chapter 5 (commencing with section 19200), and Chapter 6 (commencing with section 19501), of Part 3, Division 9, Food and Agricultural Code, and Chapter 2 (commencing with section 24651), and Chapter 3 (commencing with section 24951), of Part 1, Division 12, Food and Agricultural Code; and 9 CFR sections 303.1 and 381.10 (2006).

## **Article 2. Supplemental Requirements, Licensing and Inspection**

### **§ 901. Authority of Licensed Livestock Meat Inspectors, Licensed Processing Inspectors, and Persons Responsible for Operation of Custom Livestock Slaughterhouses, Mobile Slaughter Operations, and Meat Processing Establishments.**

(a) No person licensed as a Livestock mMeat iInspector or pProcessing iInspector and no person responsible for the operation of a custom livestock slaughterhouse, Mobile Slaughter Operation, or meat processing establishment shall exercise the authority of the license:

(1) To perform or allow the performance of any operation not in accordance with the requirements in this subchapter: or

(2) Contrary to instructions of an Department MPES iInspector, including

instructions relating to proper procedures, wholesomeness inspection, condemnation, or other disposition of diseased ~~animals~~ livestock, carcasses, parts and adulterated or mislabeled meat and poultry products; sanitation inspection; and the maintenance of accurate records.

(b) No person licensed as a ~~L~~Livestock ~~m~~Meat ~~i~~Inspector or ~~p~~Processing ~~i~~Inspector and no person responsible for the operation of a custom livestock slaughterhouse, Mobile Slaughter Operation, or meat processing establishment shall allow establishment duties to interfere with Licensed ~~L~~Livestock ~~m~~Meat ~~i~~Inspector or ~~p~~Processing ~~i~~Inspector official inspection duties.

Note: Authority cited: Sections 407, 18693, 18735, 18960, 18961 and 19014, Food and Agricultural Code. Reference: Sections 18971, 18972, 18973, ~~and~~ 18974, 19020, 19021, 19022, and 19023, Food and Agricultural Code.

### **§ 901.3. Licenses.**

(a) Applicants for a Processing Inspector license shall complete the Meat, Poultry and Egg Safety Branch Form 79-010A (Rev. 08/11), Processing Inspector License Application. Applicants for a Livestock Meat Inspector license shall complete the Meat, Poultry and Egg Safety Branch Form 79-008A (Rev. 08/11), Livestock Meat Inspector License Application. The forms may be obtained by contacting the Department. Applicants for licensure or renewal shall submit the fees required by section 18980, of the Food and Agricultural Code.

(b) License applicants, upon payment of the application fee, shall be furnished by the Department with a copy of extracts from the Food and Agricultural Code and the California Code of Regulations pertaining to meat and poultry inspection, the Department's Processing Inspector Handbook (5/03 Edition) or Livestock Slaughter Inspection Handbook (6/05 Edition), and other information that the applicant should-know to pass the examination and properly conduct inspection activities. Duplicate materials shall be furnished at cost.

(c) Each licensee shall maintain a current copy of the applicable state and federal statutes and regulations and Department handbook at each establishment where the Licensed Livestock Meat Inspector or Licensed Processing ~~i~~Inspector is performing inspection services.

(d) Identification of Licensed ~~L~~Livestock ~~m~~Meat ~~i~~Inspectors or ~~p~~Processing ~~i~~Inspectors. The current license renewal certificate or a copy thereof for each ~~L~~Licensed ~~L~~Livestock ~~m~~Meat ~~i~~Inspector or ~~p~~Processing ~~i~~Inspector shall be posted in a readily visible location at each official establishment where they are employed.

(e) No person licensed as a ~~L~~Livestock ~~m~~Meat ~~i~~Inspector or ~~p~~Processing ~~i~~Inspector shall purport to exercise license authority while not on official duty at an establishment subject to inspection.

(f) Applicants for a license to operate a custom livestock slaughter establishment or a meat processing plant must complete MPES Form 79-002A (Rev. 09/11), Custom Livestock Slaughter or Meat Processing Plant License Application, provided by the Department. Applicants for license issuance or renewal shall submit the fees required



by sections 19010 and 19011 of the Food and Agricultural Code.

(g) Mobile Slaughter Operators who want to operate a Mobile Slaughter Operation must complete MPES Form 79-021B (Rev. 06/22) "Application for Mobile Slaughter Operation License", hereby incorporated by reference 79-021B (Rev. 06/22). The MPES Form "Application for Mobile Slaughter Operation License" shall contain all of the information specified below. Applicants for license issuance or renewal shall submit an accompanying fee of five hundred dollars (\$500).

(1) MPES Form Mobile Slaughter Operation License Application:

(A) Business Name.

(B) Phone Number.

(C) Mailing Address: Street, City, State, Zip.

(D) Street Address (if different from Mailing Address), including County.

(E) Name(s) of Owner(s).

(F) Contact Person Name.

(G) Electronic Mail Address.

(H) Contact Phone Number.

(I) Names of Livestock Meat Inspector(s), if different than applicant.

(J) County of Operation.

(K) Vehicle Make.

(L) Vehicle Model.

(M) Vehicle Year.

(N) Vehicle License Plate Number.

(O) Name(s) of Registered Custom Exempt Plants to Be Utilized.

(P) Printed Name of Applicant.

(Q) Signature of Applicant and Date.

(h) Mobile Slaughter Operations must adhere to the following requirements in order to maintain a license:

(1) The license number shall be displayed on both sides of the Mobile Slaughter Operator's vehicle used during transportation of carcass(es) and shall be in

contrasting colors at least three (3) inches high.

(2) The mobile slaughter operator shall renew the Mobile Slaughter Operation license annually.

(3) A violation of any portion of this Chapter constitutes grounds for suspension or revocation of a Mobile Slaughter Operator's Mobile Slaughter Operation License. Licenses are non-transferable.

(4) In the event of a quarantine declared by the State Veterinarian, the license of the Mobile Slaughter Operator who operates a Mobile Slaughter Operation may be temporarily suspended or modified, consistent with public health and safety, or to prevent a significant risk to the livestock industry or any portion thereof within the State of California.

~~(g)~~ (i) If the license for a livestock slaughter establishment, Mobile Slaughter Operation, or meat processing establishment is issued to other than a natural person, the license shall also state the name of a natural person or persons responsible for operations under the license. Any change in ownership, authorized agent or location of a livestock slaughter establishment, Mobile Slaughter Operation, or meat processing establishment requires a new application fee and license. Any such change in ownership, authorized agent or location of a custom livestock slaughterhouse, Mobile Slaughter Operation, or meat processing establishment shall subject the establishment's facilities, equipment, and procedures to reassessment by the Department to determine the establishment's adequacy to produce wholesome product before issuance of a new license. Such reassessment shall be equivalent to that required by the Department for a newly proposed establishment.

Note: Authority cited: Sections 407, 9562, 18693, 18735, 18960, 18961, 18962, 19010, 19011 and 19014, Food and Agricultural Code. Reference: Sections 9562, 18980, 18981, 18990, and 19000, 19021, 19022 and 19030, Food and Agricultural Code.

#### **§ 901.4. Examinations.**

(a) The Department shall conduct mandatory inductive training for persons desiring to become licensed pursuant to Chapter 4.1 (commencing with section 18940) of Part 3, Division 9, of the Food and Agricultural Code. The inductive training shall relate to subjects covered in license examinations and job requirements and shall include the following areas:

(1) Livestock Slaughter Training for applicants to become Licensed ~~L~~ivestock ~~m~~Meat ~~i~~nspectors.

(A) Basic sanitation of equipment and facilities;

(B) Rodent and pest control;

(C) Sanitary dressing procedures and product handling;

(D) Records and record keeping;

(E) Ante-mortem and post-mortem inspection techniques;

(F) Common generalized and localized conditions seen on ante-mortem and post-mortem inspection as outlined in the regulations; and

(G) Disposition of diseased carcasses and parts.

(H) Humane handling and slaughter of livestock;

(I) Livestock slaughter department regulatory requirements.

(2) Meat Processing Inspection Training for applicants to become Licensed ~~p~~Processing i~~n~~spectors.

(A) Basic sanitation of equipment and facilities;

(B) Sanitary product handling;

(C) Records and record keeping;

(D) Recognizing localized disease conditions;

(E) Rodent and pest control;

(F) Proper formulation of meat food products;

(G) Fat and moisture control;

(H) Control of restricted ingredients;

(I) Trichina control; and

(J) Adulteration and mislabeling.

(b) Plant management shall provide time and resources for the training of employees who apply to become Licensed ~~i~~Livestock m~~e~~at i~~n~~spectors or ~~p~~Processing i~~n~~spectors. The time and resources provided shall be what are required to enable the applicant to acquire the knowledge and skills necessary to pass the written and oral/practical examinations required to become a Licensed ~~i~~Livestock m~~e~~at i~~n~~pector or ~~p~~Processing i~~n~~pector.

Note: Authority cited: Sections 407, 18693, 18735, 18960, 18961, 18962 and 19014, Food and Agricultural Code. Reference: Sections 18982, 18983, 18990, and 19000 and 19022, Food and Agricultural Code.

#### **§ 901.7. Presence of Inspector on Premises.**

(a) A Licensed ~~i~~Livestock m~~e~~at i~~n~~pector shall be present on the premises of the livestock slaughter establishment during slaughter and shall supervise sanitary dressing procedures and perform post-mortem inspection of each carcass and part while the viscera is identified with the respective carcasses.

(b) A Licensed Livestock Meat Inspector shall perform ante-mortem inspection.

~~(b)~~ (c) A Licensed ~~p~~Processing ~~i~~Inspector shall be present on the premises of a meat processing establishment when product is being formulated and when monitoring of weights or temperatures is required.

Note: Authority cited: Sections 407, 18980, 18693, 18735, 18960, 18961 and 19014, Food and Agricultural Code. Reference: Sections 18991, 19000, 19001, ~~and~~ 19012, 19021, 19022 and 19023, Food and Agricultural Code.

### **§ 901.8. Inspector Responsibilities.**

(a) Licensed Livestock ~~m~~Meat ~~i~~Inspectors and Licensed ~~p~~Processing ~~i~~Inspectors shall inspect slaughter and processing operations in official establishments to ensure that meat and poultry products are produced in compliance with applicable requirements of Chapter 4 (commencing with section 18650) or Chapter 4.1 (commencing with section 18940) of Part 3, Division 9, of the Food and Agricultural Code, and this subchapter.

(b) Licensed Livestock ~~m~~Meat ~~i~~Inspectors and Licensed ~~p~~Processing ~~i~~Inspectors shall inspect official establishments to ensure they conduct operations that require state inspection on days and during hours specified on each establishment's current MPES Form 79-038 (Rev. 10/11), Schedule of Operations, unless different days or hours are approved in advance by the Department.

~~(c) A processing inspector shall complete, at least once a year, an in-depth review, on MPES Form 79-082 (Rev. 10/11), In-Depth Review of Cooked Sausage, for each cooked sausage product and an in-depth review, on MPES Form 79-085 (Rev. 10/11), In-Depth Review of Cured, Cooked and Smoked Meats, for each cured, cooked, and smoked meat product produced in the meat processing establishment where the inspector is employed. The in-depth review forms shall be presented, upon completion, to a Department inspector for approval and signature.~~

~~(d)~~ (c) When, during an in-depth review for a product, the Licensed ~~p~~Processing ~~i~~Inspector finds any deviation(s) from the requirements of Chapter 4 (commencing with section 18650) or Chapter 4.1 (commencing with section 18940) of Part 3, Division 9, of the Food and Agricultural Code, this subchapter, and the approved MPES Form 79-080 (Rev. 10/11), Label and Formulation Approval, for the product, the Licensed Processing ~~i~~Inspector shall place a California Retained tag on the involved lot of product and immediately contact the Department. ~~An program employee~~ MPES Inspector shall determine the disposition of the product and shall require the official establishment to take corrective measures, if necessary, to assure that the product conforms to its standard of identity and is wholesome and unadulterated before it is presented for sale. If the official establishment does not or cannot correct the deviation(s), the product shall be condemned and disposed of in accordance with section 907 of this subchapter.

~~(e)~~ (d) The Licensed ~~p~~Processing ~~i~~Inspector shall review all labels and product formulations with the ~~Department~~ MPES ~~i~~Inspector before sending them, with a completed MPES Form 79-080 (Rev. 10/11), Label and Formulation Approval, to the Department for approval.

~~(f)~~ (e) A Licensed ~~p~~Processing ~~i~~Inspector shall record the temperature of each lot of

smoked product on MPES Form 79-086 (Rev. 10/11), Smokehouse Chart, and shall complete all items on a line on the smokehouse chart at least once a month.

~~(g)~~ (f) A Licensed pProcessing iInspector shall notify the Department when the official establishment makes a change in product formulation or in product manufacturing procedures.

~~(h)~~ (g) A Licensed pProcessing iInspector shall inspect the processing of each cured pork or cured beef product produced by the establishment at least once a month, using the following procedure:

(1) Mark one or more pieces of uncured meat with its weight. This is called the green weight of the product.

(2) Determine the weight of the cured product before it is cooked/smoked. This is called the pumped weight of the product. Check the pumped weight against the green weight to determine compliance with procedures in the approved MPES Form 79-080 (Rev. 10/11), Label and Formulation Approval, for the product.

(3) Plant management shall notify the Licensed pProcessing iInspector of the time the establishment plans to cure or pump product. This is to provide opportunity for the Licensed pProcessing iInspector to record the green weight of the meat and the amount of curing solution uptake during processing.

Note: Authority cited: Sections 407, 18693, 18735, 18960, 18961 and 19014, Food and Agricultural Code. Reference: Sections 18991, 19000, 19001 and 19012, Food and Agricultural Code.

**§ 901.9. Custom Livestock Slaughterhouse, or Meat Processing Establishment, Mobile Slaughter Operation, or Registered Livestock Producer: Approval of Plans, Notice of Approval, and Granting of a License.**

**(a) Custom Livestock Slaughterhouse or Meat Processing Establishment.**

~~(a)~~ (1) Each applicant for a license to operate a custom livestock slaughterhouse or a meat processing establishment shall submit copies of plans, in triplicate, drawn to scale, not necessarily blueprints, and with specifications detailing the finish of all walls, floors, ceilings, doors, and door casings; ceiling heights; dimensions of doorways; diameter of floor drains and principal drainage lines; and slope of window sills. The plans shall show the locations of features such as walls, windows, doorways, principal pieces of equipment, floor drains, principal drainage lines, lavatories, hand washing basins, hose connections for cleanup purposes, and conveyor rails. The plans shall indicate the use of each room of the establishment. There shall also be a plot plan, drawn to scale, showing features such as the limits of the establishment's premises, locations in outline of buildings on the premises, cardinal points of the compass, locations of wells, locations of septic tanks and lagoons, and roadways and railroads serving the establishment.

~~(b)~~ (2) Each applicant for a license to operate a custom livestock slaughterhouse or a meat processing establishment shall submit, along with the plans described in subsection (a) of this section, a completed MPES Form 79-039 (Rev. 10/11), General

Facility Notes. The applicant shall also submit a completed MPES Form 79-002A (Rev. 09/11), Custom Livestock Slaughter or Meat Processing Plant License Application. Applicants for licensure and renewal shall submit the fees required by sections 19010 and 19011 of the Food and Agricultural Code.

~~(c)~~ (3) Each applicant for a license to operate a custom livestock slaughterhouse or a meat processing establishment shall submit official results of tests for potability of the establishment's water supply provided by the California Department of Health Services, from an agency or laboratory approved by the California Department of Health Services, or laboratory of the Department.

~~(d)~~ (4) Persons intending new construction or major reconstruction may request information about plans, construction, and equipment from the Branch before submitting plans. Upon request, the Branch will provide the Meat Processing Establishment Plan Guidelines (Rev. 9/04), the Custom Livestock Slaughterhouse Plan Guidelines (Rev. 9/04), the Meat Processing Establishment Construction and Equipment Guidelines (Rev. 9/04), or the Custom Livestock Slaughterhouse Construction Guidelines (Rev. 9/04).

~~(e)~~ (5) The Department shall provide a written notice to each applicant granted approval and licensure, specifying the establishment to which the same applies.

~~(f)~~ (6) Each applicant shall provide written acknowledgement, such as a use permit, from the local zoning authority, that shows the zoning authority is aware of and approves the operation of a custom livestock slaughterhouse or a meat processing establishment at the proposed location.

(b) Registered Livestock Producer.

Mobile Slaughter Operation shall not commence until the following items have been submitted and accepted by MPES:

(1) Each applicant to be a Registered Livestock Producer shall submit official results of tests for potability of the operation's water source, if utilized, provided by the California Department of Health Services, from an agency or laboratory approved by the California Department of Health Services, or laboratory of the Department.

(2) Each applicant to be a Registered Livestock Producer shall provide written acknowledgement, such as a use permit, from the local zoning authority, that shows the zoning authority is aware of and approves the operation of a Mobile Slaughter Operation at the proposed location.

(3) Each applicant to be a Registered Livestock Producer shall provide a plot plan, drawn to scale, showing features such as the limits of MPES inspection of the Registered Livestock Producer's premises, locations in outline of buildings on the premises, cardinal points of the compass, locations of wells, locations of septic tanks and lagoons.

(4) Each applicant to be a Registered Livestock Producer shall have an acceptable grounds and pest control program, in accordance with the requirements under section 902.4 of this subchapter, to prevent the harborage and breeding of pests on the

grounds and within the delineated inspectional limits of the Registered Livestock Producer's premises to prevent adulteration and/or contamination of custom carcass(es).

(5) A Registered Livestock Producer shall make their delineated premises available for inspection during the activity of the Mobile Slaughter Operations.

(6) The premises that will be subject to MPES inspection is the premises specified and depicted on the plot plan that shall be submitted by the Registered Livestock Producer before any slaughter activities defined in FAC section 19020 can be conducted on the Registered Livestock Producer's premises.

(7) A MPES Inspector will conduct inspections on the delineated premises of each Registered Livestock Producer to ensure sewer (if applicable), water, sites, grounds, and pest control meet the requirements of the Department as defined in section 902.4.

(c) Mobile Slaughter Operator.

(1) A Mobile Slaughter Operator shall be licensed as a Mobile Slaughter Operation with MPES if the Mobile Slaughter Operator provides custom mobile slaughter services to Registered Livestock Producers, slaughters multiple livestock for multiple owners, and the slaughter occurs on the premises of one of the owners of the livestock or on the premises of the Registered Livestock Producer.

(2) The Mobile Slaughter Operator responsible to operate a Mobile Slaughter Operation shall be licensed as a Livestock Meat Inspector with the Department and meet the requirements of an annual maintenance training provided by MPES.

(3) Equipment Utilized by Mobile Slaughter Operations:

(A) When required by the area supervisor, the following conditions, as may be found to be essential to the conduct of inspection and maintenance of sanitary conditions, shall be provided by each MPES Registered Livestock Producer or Licensed Mobile Slaughter Operation.

(B) Pens, equipment, and assistants for conducting ante-mortem inspection and for separating, marking, and holding livestock marked "California Suspect" or "California Condemned" apart from passed livestock.

(C) Natural or artificial lighting or a combination of natural and artificial lighting in order to conduct inspections.

(D) Devices for retaining parts such as the head, tongue, tail, thymus, gland, and viscera to be used in the preparation of meat food products, until after the post-mortem examination is completed, so that they may be identified in case of condemnation of the carcass. The devices must have adequate dimensions to allow effective postmortem inspection of the retained parts. The devices must be constructed and maintained in compliance with the requirements of section 902.5 of this subchapter.

(E) Equipment and receptacles for the handling of viscera of slaughtered livestock

and the transportation of carcasses to prevent adulteration of contamination. The equipment and receptacles must meet the requirements of section 902.5 of this subchapter. Sanitizing agents in sufficient amounts to sanitize all knives, cleavers, saws, hooks, and pans used in slaughter operation, consistent with section 902.6.

(F) Equipment and denaturing agent for use in the disposal of condemned articles in accordance with the regulations in this subchapter.

(4) Transportation and Disposal of Edible and Inedible Materials:

(A) Carcass shall be transported by a Mobile Slaughter Operation protected from environmental influences and in a leakproof container and tagged as prescribed by state and federal law.

(B) Meat by-products must be transported by a Mobile Slaughter Operation in a clean and sanitary manner, consistent with state and federal law.

(C) Inedible offal shall be transported by a Mobile Slaughter Operation to a MPES registered custom exempt operation in a manner that is consistent with state and federal law that also prevents contamination and adulteration of edible products.

(D) All inedible products shall be disposed of on their premises or by other methods in compliance with all other applicable state and local environmental laws.

(E) No slaughter of a California Suspect livestock identified during ante mortem inspection shall occur without immediate notification to a MPES Inspector. Suspect carcasses identified during postmortem inspection shall be segregated until determination of final disposition by a MPES Inspector. A Licensed Livestock Meat Inspector shall be present during slaughter to ensure humane handling and slaughter of livestock.

(5) Each Mobile Slaughter Operation shall be inspected prior to being licensed for compliance with the regulations and shall make their operation available during custom mobile slaughter activities when contacted by the MPES Inspector for inspection.

(6) Each MPES Registered Livestock Producer is required to ensure that the site of slaughter complies with the grounds and pest control requirements of this subchapter.

(7) Mobile Slaughter Operation Good Manufacturing Practices (GMP):

(A) Each MPES licensed Mobile Slaughter Operation shall develop, implement, and maintain a written GMP modeled after the GMP Guidelines for Meat, Poultry and Egg Safety Branch Licensed Mobile Slaughter Operation (Rev. 3/24) and sample GMP for Meat, Poultry and Egg Safety Branch Licensed Mobile Slaughter Operation (Rev. 3/24) incorporated by reference in section 900.1 of this chapter.

(B) The forms GMP Guidelines for Meat, Poultry and Egg Safety Branch Licensed Mobile Slaughter Operation (Rev. 3/24) and sample GMP for Meat, Poultry and Egg Safety Branch Licensed Mobile Slaughter Operation (Rev. 3/24) incorporated by reference in section 900.1 shall be maintained and assessed by MPES on an annual basis.



Note: Authority cited: Sections 407, 18693, 18735, 18960, 18961, ~~19014~~, 19010 and 19011, Food and Agricultural Code. Reference: Sections 18991, 19000, 19001, ~~and 19012~~, 19014, 19020, 19021, 19022 and 19023, Food and Agricultural Code.

### **Article 3. Facilities for Inspection and Sanitation**

#### **~~902.1. Facilities for Inspection -- Program Employees.~~**

~~Office space, including desk space, a chair, file space, light, and heat shall be provided by official establishments, rent free, for the use of the inspector and other program employees while conducting official business.~~

~~Note: Authority cited: Sections 407, 18693, 18735, 18960 18961 and 19014, Food and Agricultural Code. Reference: Sections 18728 and 18732, Food and Agricultural Code.~~

#### **§ 902.2. Other Facilities and Conditions Provided by Official Establishments.**

(a) When required by the area supervisor, the following facilities and conditions, and such others as may be found to be essential to the conduct of inspection and maintenance of sanitary conditions, shall be provided by each official establishment.

(1) Pens, equipment, and assistants for conducting ante-mortem inspection and for separating, marking, and holding livestock marked "California Suspect" or "California Condemned" apart from passed livestock. Pens, alleys, and runways shall be paved, drained, and supplied with hose connections for cleanup purposes.

(2) Natural or artificial lighting or a combination of natural and artificial lighting in order to conduct inspections. The following measurements shall be taken at a height of 30 inches off the floor:

(A) At least ~~50-foot~~ 50-foot candles at post-mortem inspection stations.

(B) At least ~~30-foot~~ 30-foot candles at ante-mortem inspection stations and in processing areas.

(C) At least ~~40-foot~~ 10-foot candles in all other areas of the establishment.

(3) Racks, receptacles, or other suitable devices for retaining parts such as the head, tongue, tail, thymus gland, and viscera, and all parts and blood to be used in the preparation of meat food products or medical products, until after the post-mortem examination is completed, in order that they may be identified in case of condemnation of the carcass.

(4) Equipment, trucks, and receptacles for the handling of viscera of slaughtered livestock ~~animals~~ to prevent contact with the floor.

(5) Tables, benches, and other equipment on which inspection is to be performed, of such design, material, and construction as to enable Licensed Processing ~~Inspectors~~, Licensed Livestock Meat Inspectors, and MPES Inspectors to conduct their inspections in an efficient and sanitary manner.

(6) Watertight trucks or receptacles for holding and handling diseased carcasses and parts, so constructed as to be readily cleaned; such trucks or receptacles shall have the phrase "CONDEMNED" in letters not less than 2 inches high, and, when required by the area supervisor, shall be equipped with facilities for locking or sealing.

(7) Liquid soap, cleansers, sanitizers, and hot water for cleansing and disinfecting hands and for sterilizing all implements used in dressing diseased carcasses, floors, and such other articles and places as may be contaminated by diseased carcasses or otherwise. Custom livestock slaughterhouses shall have a container of hot water near the eviscerating area that is maintained during all scheduled hours of operation at a temperature of 180°F or greater. This container of hot water shall be large enough to enable immersion of the blade of each knife, saw, or other similar implement used in skinning, evisceration, and splitting of livestock carcasses.

(8) Retention rooms, cages, or other compartments, and receptacles in which carcasses and product may be held for further inspection, shall be in such number and in such locations as the needs of inspection in the establishment require; shall be equipped for secure locking or sealing and shall be held under locks or official seals furnished by the Department; the keys of such locks shall not leave the custody of ~~program employees~~ MPES Inspectors. Every such room, compartment, or receptacle shall be marked with the phrase "RETAINED" in letters not less than 2 inches high; rooms or compartments for these purposes shall be locked or sealed and kept clean, including sanitary disposal of floor liquids; establishment employees shall not enter any retention rooms or compartments or open any retention receptacles unless authorized by ~~program employees~~ MPES Inspectors.

(9) Facilities, equipment, and denaturing materials for the disposal of condemned articles in accordance with the regulations in this subchapter.

(10) Docks and receiving rooms shall be designated by the operator of the official establishment and approved by the area supervisor for the receipt and inspection of all products.

(b) In addition to any facilities required to accomplish sanitary dressing procedures, the following are required:

(1) A minimum of 50-foot candles of shadow-free lighting at the inspection surfaces of the head, viscera, and carcass.

(2) A hand wash lavatory (other than one which is hand operated) located adjacent to the Licensed Livestock Meat Inspector's work area and furnished with liquid soap, disposable single-use towels, a waste receptacle, and hot and cold running water.

Note: Authority cited: Sections 407, 18693, 18735, 18960, 18961 and 19014, Food and Agricultural Code. Reference: Sections 18728 and 18732, Food and Agricultural Code.

#### **§ 902.8. Tagging Insanitary Equipment, Utensils, Rooms, or Compartments.**

(a) Red and green "California Rejected" tags are utilized by Licensed Livestock Meat Inspectors, Licensed Processing Inspectors, and ~~program employees~~ MPES Inspectors

for rejecting equipment, utensils, rooms, or compartments or for retaining a product.

(b) When an Licensed Livestock Meat Inspector, Licensed Processing Inspector, or MPES Inspector finds that any equipment, utensil, room, or compartment at an official establishment is insanitary, or that its use could cause adulteration of product, the Licensed Livestock Meat Inspector, Licensed Processing Inspector, or MPES Inspector will attach a red or green "California Rejected" tag as appropriate.

(c) Equipment, utensils, rooms, or compartments so tagged shall not be used until made acceptable and released for use upon reinspection by an Licensed Livestock Meat Inspector, Licensed Processing Inspector, or MPES Inspector.

(d) Only a ~~program employee~~ MPES Inspector may attach or remove a red "California Rejected" tag. Licensed Livestock Meat Inspectors, Licensed Processing Inspectors, and program employees or MPES Inspectors may attach or remove a green "California Rejected" tag.

Note: Authority cited: Sections 407, 18693, 18726, 18735, 18960, 18961 and 19014, Food and Agricultural Code. Reference: Sections 18725, 18732, 18754, 18948, 18951, 18952, 18971, 18973, 18975, 19011 and 19017, Food and Agricultural Code.

#### **§ 902.9. Development of Sanitation Standard Operating Procedures (SSOP's).**

(a) On or before January 1, 2010, each official establishment shall develop, implement, and thereafter maintain written sanitation standard operating procedures (Sanitation SSOP's) in accordance with the requirements of this subchapter article.

(b) Sanitation SSOP's shall be developed in accordance with 9 CFR section 416.12 (2006).

Note: Authority cited: Sections 407, 18693, 18726, 18735, 18960, 18961 and 19014, Food and Agricultural Code. Reference: Sections 18725, 18754, 18948, 18951, 18952, 18971 and 19017, Food and Agricultural Code; and 9 CFR section 416.12 (2006).

#### **§ 902.10. Implementation of Sanitation SSOP's.**

Each official establishment shall implement Sanitation SSOP's in accordance with 9 CFR section 416.13 (2006).

Note: Authority cited: Sections 407, 18693, 18726, 18735, 18960, 18961 and 19014, Food and Agricultural Code. Reference: Sections 18725, 18754, 18948, 18951, 18952, 18971 and 19017, Food and Agricultural Code; and 9 CFR section 416.13 (2006).

#### **§ 902.11. Maintenance of Sanitation SSOP's.**

Each official establishment shall maintain its Sanitation SSOP's in accordance with 9 CFR section 416.14 (2006).

Note: Authority cited: Sections 407, 18693, 18726, 18735, 18960, 18961 and 19014, Food and Agricultural Code. Reference: Sections 18725, 18754, 18948, 18951, 18952, 18971 and 19017, Food and Agricultural Code; and 9 CFR section 416.14 (2006).

#### **§ 902.14. Department Verification.**

The Department shall verify the adequacy and effectiveness of each official establishment's ~~Sanitation~~ SSOP's in accordance with 9 CFR section 416.17 (2006).

Note: Authority cited: Sections 407, 18693, 18726, 18735, 18960, 18961 and 19014, Food and Agricultural Code. Reference: Sections 18725, 18754, 18948, 18951, 18952, 18971 and 19017, Food and Agricultural Code; and 9 CFR section 416.17 (2006).

#### **~~§ 902.15. Plant Improvement Program.~~**

~~(a) Each official establishment shall participate in a plant improvement program (PIP). The PIP is intended to identify and record deficiencies in plant facilities and equipment that do not present immediate threats to plant sanitation and product wholesomeness, to establish and record due dates for correction of such deficiencies, and to record actual completion dates of correction.~~

~~(b) The MPES Form 79-032 (Rev. 09/11), Plant Improvement Program, which is incorporated by reference, shall be used by each official establishment, and will be provided by the Department.~~

~~(c) A plant official shall initial the PIP form for each identified deficiency to acknowledge management's agreement to complete the correction of the deficiency by the listed due date.~~

~~(d) Failure to complete a correction of a deficiency by the listed due date shall be grounds for application by a Department employee of a State of California Rejected tag to the deficient facility, room, or item, as specified in section 902.8 of this subchapter.~~

~~Note: Authority cited: Sections 407, 18693, 18726, 18735, 18960, 18961 and 19014, Food and Agricultural Code. Reference: Sections 18725, 18732, 18754, 18948, 18951, 18952, 18971, 18973, 19011 and 19017, Food and Agricultural Code.~~

#### **Article 4. Ante-Mortem Inspection**

#### **§ 903.1. Livestock Suspected of Being Diseased or Affected with Certain Conditions; Identifying Suspects; Disposition on Post-Mortem Inspection or Otherwise.**

(a) Livestock suspected of being diseased or affected with certain conditions shall be handled in accordance with 9 CFR section 309.2 (2006). References in 9 CFR section 309.2 (2006) shall refer to the corresponding sections of this subchapter as follows:

<b>9 CFR section 309.2 (2006)</b>	<b><i>Subchapter 1 of Chapter 4, Division 2 of Title 3 of the California Code of Regulations</i></b>
Section 309.18	Section 903.17
Section 311.1	Section 905
Section 311.2	Section 905.1
Section 311.5	Section 905.3

Section 311.32	Section 905.29
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(b) Nonambulatory livestock shall be identified and tagged by the Licensed Livestock Meat Inspector as California Suspect, immediately stunned and bled, and disposed of as provided in section 907 of this subchapter, unless they are required to be classed as condemned in accordance with 9 CFR section 309.3 (2006).

(c) No Custom Livestock Slaughterhouse shall receive, nor shall a Mobile Slaughter Operation slaughter, nonambulatory livestock.

(d) Custom Livestock Slaughterhouses shall not slaughter nonambulatory livestock, except for those that were injured during slaughter.

NOTE: Authority cited: Sections 407, 18693, 18735, 18960 and 18961, Food and Agricultural Code. Reference: Sections 18721, 18722, 18943, 18945, 18949, 18972, and 18991; and 19020, Food and Agricultural Code; and 9 CFR sections 309.2, 309.3, 309.18, 311.1, 311.2, 311.5 and 311.32.

## **Article 5. Post-Mortem Inspection**

### **§ 904.6. Passing and Marking of Carcasses and Parts.**

Carcasses and parts found to be sound, healthful, wholesome, and otherwise not adulterated shall be passed and marked as provided in Article 9 of this subchapter. In all cases where carcasses showing localized lesions are passed for food and California Retained tags are attached to the carcasses, the affected tissues shall be removed and condemned before the tags are removed. Red California Retained tags may be attached or removed only by program employees an MPES Inspector.

Note: Authority cited: Sections 407, 18693, 18735, 18960 and 18961, Food and Agricultural Code. Reference: Sections 18652, 18655, 18661, 18721, 18722, 18724, 18736, 18847, 18941, 18972, 18973, 18991 and 19012, Food and Agricultural Code.

## **Article 8. Handling and Disposal of Condemned or Other Inedible Products at Official Establishments**

### **§ 907. Disposition of Condemned Products at Official Establishments.**

(a) Carcasses, parts of carcasses, and other products condemned at an official establishment, excluding Mobile Slaughter Operations, shall, except as provided in subsection (b) of this section or in this article, be destroyed in the presence of an Licensed Livestock Meat Inspector by incineration or denatured with crude carbolic acid; cresylic disinfectant; a formula consisting of one part FD&C No. 3 green coloring, 40 parts water, 40 parts liquid detergent, and 40 parts oil of citronella; or any other proprietary material approved by the Department in specific cases. When such product is to be denatured, it shall be freely slashed before the denaturing agent is applied, except that, in the case of dead livestock animals that have not been dressed, the denaturant may be applied by injection. The denaturant must be deposited in all portions of the carcass or product to the extent necessary to preclude its use for food purposes.

(b) All carcasses and parts condemned because of anthrax, as identified in section 904.7 of this subchapter, at official establishments shall be disposed of by:

(1) Complete incineration or

(2) Thorough denaturing with crude carbolic acid or cresylic disinfectant and then disposed of in accordance with the requirements of the appropriate state or municipal authorities, who shall be notified immediately by the area supervisor.

(c) Condemned products identified by Mobile Slaughter Operators must be disposed of pursuant to federal, state, and local laws and regulations.

Note: Authority cited: Sections 407, 18693, 18735, 18960, 18961, ~~and 19014,~~ and 19020, Food and Agricultural Code. Reference: Sections 18721, 18722, 18728, 18813, 18850, 18972, 18991, 19012 and 19017, Food and Agricultural Code.

## **Article 9. Marking Products and Containers**

### **§ 908.5. Products Marked with Official Marks.**

(a) Custom processed carcasses and parts passed for human food at custom livestock slaughter establishments and Mobile Slaughter Operations shall be stamped or tagged on each quarter or part with:

(1) The approved California identification number, which shall be the letter "C" followed by a hyphen and the establishment number. The letter and number shall be in the same prominence, size and style of print and at least one-half of an inch in height;

(2) The words "Not for Sale" in letters at least three-eighths of an inch in height.  
For example:

NOT FOR SALE C-38<sup>1</sup>

(b) Carcasses and parts from fallow deer passed for human food and for transportation and/or sale shall be stamped on each quarter or part with a facsimile of the following mark of inspection:<sup>1</sup>



This official inspection mark shall be of sufficient size and of such color as to be conspicuously displayed and readily legible. This official inspection mark shall be applied with approved edible ink.

<sup>1</sup>The number "38" is given as an example only. The establishment number of the licensed custom livestock slaughterhouse or Mobile Slaughter Operation where the product is prepared shall be used in lieu thereof.

Note: Authority cited: Sections 407, 18693, 18735, 18960, 18961 and 19014, Food and Agricultural Code. Reference: Sections 18664, 18665, 18669, 18671, 18722, 18724, 18730, 18731, 18783, 18846, 18789, 18946, 18991, 19015, 19016 and 19017, Food and Agricultural Code.

#### **~~§ 908.8. Marking of Outside Containers.~~**

~~Outside containers of inspected and passed product shall be marked in accordance with 9 CFR section 316.13(a), (b), (d) and (g) (2006).~~

~~Note: Authority cited: Sections 407, 18693, 18735, 18960, 18961 and 19014, Food and Agricultural Code. Reference: Sections 18664, 18665, 18669, 18671, 18722, 18724, 18730, 18731, 18782, 18783, 18786, 18789, 18944, 18949, 19001, 19015, 19016 and 19017, Food and Agricultural Code; and 9 CFR section 316.13 (2006).~~

#### **~~§ 908.9. Marking Outside Containers of Inedible Grease, Inedible Tallow, or Other Inedible Animal Fat or Mixtures.~~**

~~Outside containers of inedible grease, inedible tallow, or other inedible animal fat or mixtures of fat shall be marked in accordance with 9 CFR section 316.15 (2006).~~

~~Note: Authority cited: Sections 407, 18693, 18735, 18960, 18961 and 19014, Food and Agricultural Code. Reference: Sections 18669, 18724, 18730, 18731, 18813, 18850, 18949, 19001 and 19017, Food and Agricultural Code; and 9 CFR section 316.15~~

(2006).

#### **§ 908.11. Carcass Identification.**

Each custom slaughtered carcass held in a cooler at an official establishment or being transported by a Mobile Slaughter Operation shall be accompanied by identification, attached to the carcass or to the device or container holding the carcass, that lists the owner of the carcass and the date on which it was slaughtered.

Note: Authority cited: Sections 407, 18693, 18735, 18960, 18961 and 19014, Food and Agricultural Code. Reference: Sections 18669, 18722, 18727, 18732, 18845, 18972 and 18949, Food and Agricultural Code.

### **Article 11. Entry into Official Establishments; Reinspection and Preparation of Products**

#### **§ 910.4. Product Procedures and Requirements.**

- (a) Care shall be taken to ensure ~~assure~~ that product is not adulterated when placed in freezers. If there is doubt as to the soundness of any frozen product, the Licensed Processing inspector will require defrosting and reinspection of a sufficient quantity thereof to determine its actual condition.
- (b) Frozen product may be defrosted in water or pickle in a manner and with the use of facilities that are acceptable to the Licensed Processing inspector. Before such product is defrosted, a careful examination shall be made to determine its condition. If necessary, this examination shall include defrosting of representative samples by means other than in water or pickle.
- (c) Product, such as pork tenderloins, brains, sweetbreads, stew, or chop suey, shall not be packed in hermetically sealed metal or glass containers, unless subsequently heat processed or otherwise treated to preserve the product in a manner approved by the Department in specific cases.
- (d) Care shall be taken to remove bones and parts of bones from product that is intended for chopping.
- (e) Heads for use in the preparation of meat food products shall be split and the bodies of the teeth, the turbinated and ethmoid bones, the ear tubes, and the horn butts shall be removed. The heads shall then be thoroughly cleaned.
- (f) Kidneys to be used in the preparation of meat food products shall first be freely sectioned and then thoroughly soaked and washed. All detached kidneys, including beef kidneys with detached kidney fat, shall be inspected before being used in or shipped from the official establishment.
- (g) Cattle paunches and hog stomachs for use in the preparation of meat food products shall be thoroughly cleaned on all surfaces and parts immediately after being emptied of their contents, which shall promptly follow their removal from the carcasses.



(h) Clotted blood shall be removed from hog hearts before they are shipped from the official establishment or used in the preparation of meat food products.

(i) Beef bungs, beef bladders, hog bungs, hog middles, and hog stomachs that are to be used as containers of any meat food product shall be presented for inspection, turned with the fat surface exposed.

(j) Portions of casings that show infection with Oesophagostomum or other nodule-producing parasites, and weasands infected with the larvae of Hypoderma lineatum, shall be rejected, except that when the infestation is slight and the nodules and larvae are removed, the casing or weasand may be passed.

(k) Cover pickle that is clear, free of sediment by filtration, and does not show evidence of decomposition may be reused.

~~(l) Rework product shall be used only in similar products at levels specified in the appropriate approved in-depth review, MPES Form 79-082 (Rev. 10/11), In-Depth Review of Cooked Sausage, or MPES Form 79-085 (Rev. 10/11), In-Depth Review of Cured/Cooked and Smoked Meats.~~

~~(m)~~ (l) Beef, pork, poultry, and sheep and goat meat shall be kept separate in storage and processing, except when incorporated in a multi-species product. Processing equipment shall be cleaned between species.

Note: Authority cited: Sections 407, 18693, 18735, 18960, 18961 and 19014, Food and Agricultural Code. Reference: Sections 18652, 18661, 18664, 18665, 18666, 18669, 18676, 18751 18752, 18753, 18754, 18755, 18756, 18757, 18758, 18759, 18845, 18941, 18942, 18942.2, 18944, 18947, 18949, 18972, 19014 and 19017, Food and Agricultural Code.

#### **~~§ 910.7. Prescribed Treatment of Pork and Pork Products to Destroy Trichinae.~~**

~~(a) Pork and pork products shall be treated to destroy trichinae in accordance with 9 CFR section 318.10(a) and (b) (2006).~~

~~(b) Treatment of pork and pork products to destroy trichinae shall consist of heating, refrigerating, or curing, as follows:~~

~~(1) Pork and pork products may be treated to destroy trichinae by heating in accordance with 9 CFR section 318.10(c)(1) (2006).~~

~~(2) Pork and pork products may be treated to destroy trichinae by refrigerating in accordance with 9 CFR sections 318.10(c)(2)(i), (ii), (iii) and (iv) (2006).~~

~~(A) During the period of refrigeration the product shall be kept separate from other products and in rooms or compartments equipped and made secure with locks or seals.~~

~~(B) The product shall be in boxes sealed with fibrous tape across the length and width of the boxes and the mark of inspection applied at the junction of the tape. The boxes shall also be stamped with the lot number, if any, and the date of entry into the retention freezer.~~

~~(C) The rooms or compartments containing product undergoing freezing shall be equipped with accurate "high-low" or recording thermometers placed at or above the highest level at which the product undergoing treatment is stored and away from refrigerating coils.~~

~~(D) After completion of the prescribed freezing of pork to be used in the preparation of product covered by subsection (b) of this section, the pork shall be kept under close supervision of an inspector until it is so used. If separate facilities for preparing meat food products containing treated pork are not used, the equipment and facilities used for making products containing treated pork shall be thoroughly cleaned and free of any particles of untreated pork prior to such use.~~

~~(E) Official establishments that treat pork for trichina by refrigeration shall provide the Department with written procedures for such treatment and shall keep accurate records of such treatment on MPES Form 79-087 (Rev. 11/11), Plants Freezing Pork to Destroy Trichina. After completion of the prescribed treatment period, and at the time of release, an inspector shall review Form 79-087 to assure that time and temperature requirements for the lot are met and the pork is eligible for release for plant use.~~

~~(F) Official establishments that use pork treated for trichina by refrigeration shall maintain a record, on MPES Form 79-088 (Rev. 11/11), Plant Certified Pork Use Record, of the use made of certified products. Boxes of certified pork shall remain sealed until opened for use and must bear the statement "Pork Product \_\_\_\_\_ Degrees F \_\_\_\_\_ Days Refrigeration"~~

~~(G) An inspector shall check the temperature inside the freezer at least weekly during the retention period and at the termination of the retention period. Results shall be listed on the MPES Form 79-030 (Rev. 09/11) Plant Inspection Report and on MPES Form 79-087 (Rev. 11/11) Plants Freezing Pork to Destroy Trichina.~~

~~(3) Pork and pork products may be treated to destroy trichinae by curing in accordance with 9 CFR section 318.10(c)(3) (2006).~~

~~(4) The Department shall consider additional processing methods in accordance with 9 CFR section 318.10(c)(4) (2006).~~

~~(c) Smokehouses, drying rooms, and other compartments used in the treatment of pork by heating or by curing to destroy live trichinae shall be equipped with accurate automatic recording thermometers in accordance with 9 CFR section 318.10(d) (2006).~~

~~(d) The pooled sample digestion technique to analyze pork for the presence of trichina cysts shall be used in accordance with 9 CFR section 318.10(e) (2006).~~

~~(e) The Department shall consider any additional analytical method for trichinosis upon petition by an official establishment, and may approve that method upon the determination that it will detect at least 98 percent of swine bearing cysts present at a tissue density equal to or less than one cyst per gram of muscle from the diaphragm pillars at a 95 percent confidence level. Any such petitions shall be supported by any data and other information that the Department finds necessary.~~

~~Note: Authority cited: Sections 407, 18693, 18735, 18960, 18961 and 19014, Food and Agricultural Code. Reference: Sections, 18661, 18664, 18665, 18669, 18674, 18676, 18721, 18727, 18845, 18941, 18942, 18942.2, 18944, 18947, 18949, 19014 and 19017, Food and Agricultural Code; and 9 CFR section 318.10 (2006).~~

**§ 910.11. Requirements for the Production of Cooked Beef, Roast Beef, and Cooked Corned Beef Products.**

(a) Cooked beef and roast beef, including sectioned and formed roasts and chunked and formed roasts, and cooked corned beef shall be prepared by one of the time and temperature combinations in the following table. The stated temperature is the minimum that shall be produced and maintained in all parts of each piece of meat for at least the stated time:

(1) Table for Time/Temperature Combination for Cooked Beef, Roast Beef, and Cooked Corned Beef.

<i>Minimum internal temperature</i>		<i>Minimum processing time in minutes after minimum temperature is reached</i>	
<i>Degrees Fahrenheit (°F)</i>	<i>Degrees Centigrade (°C)</i>		
130	54.4	121	
131	55.0	97	
132	55.6	77	
133	56.1	62	
134	56.7	47	
135	57.2	37	
136	57.8	32	
137	58.4	24	
138	58.9	19	
139	59.5	15	
140	60.0	12	
141	60.6	10	
142	61.1	8	
143	61.7	6	
144	62.2	5	
145	62.8	Instantly	

(b) Cooked beef, including sectioned and formed roasts and chunked and formed roasts, and cooked corned beef shall be moist cooked throughout the process or, in the case of roast beef or corned beef to be roasted, cooked as provided in paragraph (c) of this section. The moist cooking may be accomplished by (1) placing the meat in a sealed, moisture impermeable bag, removing the excess air, and cooking; (2) completely immersing the meat, unbagged, in water throughout the entire cooking process; or (3) using a sealed oven or steam injection to raise the relative humidity above 90 percent throughout the cooking process.

(c) Roast beef or corned beef to be roasted shall be cooked by one of the following methods:

(1) Heating roasts of 10 pounds or more in an oven maintained at 250 °F (121 °C) or higher throughout the process;

(2) Heating roasts of any size to a minimum internal temperature of 145 °F (62.8 °C) in an oven maintained at any temperature if the relative humidity of the oven is maintained either by continuously introducing steam for 50 percent of the cooking time or by use of a sealed oven for over 50 percent of the cooking time, or if the relative humidity of the oven is maintained at 90 percent or above for at least 25 percent of the total cooking time, but in no case less than 1 hour; or

(3) Heating roasts of any size in an oven maintained at any temperature that will satisfy the internal temperature and time requirements of subsection (a) of this section if the relative humidity of the oven is maintained at 90 percent or above for at least 25 percent of the total cooking time, but in no case less than 1 hour. The relative humidity may be achieved by use of steam injection or by sealed ovens capable of producing and maintaining the required relative humidity.

(d) Except as provided in subsection (d)(1) of this section, establishments producing cooked beef, roast beef, or cooked corned beef shall have sufficient monitoring equipment, including recording devices, to assure that the time (within 1 minute), the temperature (within 1 °F), and relative humidity (within 5 percent) limits of these processes are being met. Data from the recording devices shall be made available to a program employee MPES inspector upon request.

(1) In lieu of recording devices, establishments may propose, in the written procedures prescribed in subsection (f) of this section, an alternative means of providing inspection personnel with evidence that finished product has been prepared in compliance with the humidity requirements of subsections (b) and (c) of this section, and the 145 °F (62.8 °C) temperature requirement of subsection (a) of this section.

(e) Each package of finished product shall be plainly and permanently marked on the immediate container with the date of production either in code or with the calendar date.

(f) In order to ~~ensure assure~~ that cooked beef, roast beef, and cooked corned beef are handled, processed, and stored under sanitary conditions, the establishment shall submit a set of written procedures for approval by the Department. The written procedures shall include the following information:

- (1) The temperature to which raw frozen product is thawed and the time required.
- (2) The lot identification procedure for lots of product during processing.
- (3) The storage time and temperature combinations that the establishment intends to use before cooking, the cooking time and temperature the establishment intends to use, and the time, if any, the establishment intends to wait after cooking and before cooling.
- (4) If a code, instead of the calendar date, is used on the immediate container of the finished product, its meaning shall also be included. Any other steps in the procedures that could affect the safety of the product and where control can be applied to prevent, eliminate, or reduce potential food safety hazards.
- (5) Any other steps in the procedures that could affect the safety of the product and where control can be applied to prevent, eliminate, or reduce potential food safety hazards.
- (6) In lieu of recording devices, the alternate means permitted by section 910.11(d)(1) of providing evidence to inspection personnel that the finished product will be prepared in compliance with temperature or humidity requirements.
- (7) Any other alternate procedure used that is permitted in this section.
- (g) The establishment shall maintain records and reports that document the time, temperature, and humidity at which any cooked beef, roast beef, or cooked corned beef is cooked and cooled at the establishment. Such records shall be kept by the establishment for 6 months or for such further period as the Department may require for purposes of any investigation or litigation under the Act, by written notice to the person required to keep such records. Such records shall be made available to the ~~inspector or any duly authorized representative of the Department~~ Licensed Processing Inspector or MPES Inspector upon request.
- (h) The handling and processing of cooked beef, roast beef, and cooked corned beef before, during, and after cooking shall be such as to prevent the finished product from being adulterated. As a minimum, they shall be controlled as follows:
  - (1) The establishment shall notify the Licensed Processing Inspector which processing procedure will be used on each lot, including time and temperature.
  - (2) In order to assure uniform heat penetration and consequent adequate cooking of each piece of beef, individual pieces of raw product in any one lot shall either not vary in weight by more than 2 pounds or not vary in thickness by more than 2 inches at the thickest part. Alternate methods of assuring uniform heat penetration may be submitted in writing for approval to the Department.
  - (3) A water-based solution that is used for injecting or immersing the meat shall be refrigerated to 50 °F (10 °C) or lower from the time it contacts the meat, and shall be filtered each time it is recirculated or reused.
  - (4) Any non-meat ingredient, including the water-based solution in subsection (h)(3) above, that has contacted meat shall be discarded at the end of that day's production

unless it is in continuous contact with one batch of product.

(5) Product prepared for cooking shall be entered into the cooking cycle within 2 hours of completion of precooking preparation, or be placed immediately in a cooler at a temperature of 40 °F (4.4 °C) or lower.

(6) The time and temperature requirements shall be met before any product in the lot is removed from the cooking units. Unless otherwise specified in the written procedures approved in accordance with subsection (f) of this section, the heat source shall not be shut off until these requirements are met.

(7) Other than incidental contact caused by water currents during immersion cooking or cooling, product shall be placed so that it does not touch or overlap other products. This provision does not apply to product that is stirred or agitated to assure uniform heat transfer.

(8) Temperature sensing devices shall be so placed that they monitor product in the coldest part of the cooking unit; and when an oven temperature is required by paragraph (c) of this section, the oven temperature shall also be monitored in the coldest part of the cooking unit.

(9) If a humidity sensing device is required in an oven, it shall be placed so that it measures humidity in either the oven chamber or at the exit vent.

(10) Chilling shall begin within 90 minutes after the cooking cycle is completed.

(A) All product shall be chilled from 120 °F (48.8 °C) to 55 °F (12.7 °C) in no more than 6 hours.

(B) Chilling shall continue and the product shall not be packed for shipment until it has reached 40 °F (4.4 °C).

(11) Any establishment that has experienced a cooking process deviation during preparation of product may either reprocess the product completely, continue the heating to 145 °F (62.8 °C), or contact the Department for a review of the process schedule for adequacy and, if needed, for a cooking schedule to finish that one batch of product.

(12) An establishment that has experienced a cooling deviation after the product has been cooked shall contact the Department to determine the disposition of that retained product.

(13) Cooked beef, roast beef, and cooked corned beef shall be so handled as to assure that the product is not recontaminated by direct contact with raw product. To prevent direct contamination of the cooked product, establishments shall:

(A) Physically separate areas where raw product is handled from areas where exposed cooked product is handled, using a solid impervious floor to ceiling wall; or

(B) Handle raw and exposed cooked product at different times, with a cleaning of the entire area after the raw material handling is completed and prior to the handling of

cooked product in that area; or

(C) Submit a written procedure for approval to the Department detailing the steps to be taken which would avoid recontamination of cooked product by raw product during processing.

(14) To prevent indirect contamination of cooked product:

(A) Any work surface, machine, or tool that contacts raw product shall be thoroughly cleaned and sanitized with a solution germicidally equivalent to 50 ppm chlorine before it contacts cooked product;

(B) Employees shall wash their hands and sanitize them with a solution germicidally equivalent to 50 ppm chlorine whenever they enter the heat processed product area or before preparing to handle cooked product, and as frequently as necessary during operations to avoid product contamination; and

(C) Outer garments, including aprons, smocks, and gloves, shall be specially identified as restricted for use in cooked product areas only, changed at least daily, and hung in a designated location when the employee leaves the area.

(15) Cooked product shall not be stored in the same room as raw product unless it is first packaged in a sealed, watertight container or is otherwise protected by a covering that has been approved, upon written request, by the Department.

Note: Authority cited: Sections 407, 18693, 18735, 18960, 18961 and 19014, Food and Agricultural Code. Reference: Sections, 18652, 18656, 18661, 18664, 18665, 18669, 18676, 18724, 18725, 18726, 18727, 18730, 18731, 18736, 18737, 18751, 18752, 18753, 18754, 18755, 18756, 18757, 18758, 18759, 18845, 18941, 18942, 18942.2, 18947, 18948, 18970, 18971, 18972, 18973, 19011, 19012, 19013, 19014, 19015 and 19017, Food and Agricultural Code.

## **Article 14. Records and Reports**

### **§ 913. Custom Livestock Slaughter Reports.**

(a) Plant management at each custom livestock slaughterhouse shall complete the following reports:

(1) MPES Form 79-072 (Rev. 10/11) Daily Livestock Slaughter Report. For each livestock ~~animal~~-slaughtered the following information shall be entered on the day of slaughter:

(A) Date of livestock slaughter.

(B) Name and address of the owner of the livestock ~~animal~~.

(C) Livestock ~~S~~species and live weight in pounds.

(D) The Licensed Livestock Meat inspector's dispositions on ante- and post-mortem inspections.

(E) Weight, in pounds, of carcasses and parts condemned.

(2) MPES Form 79-073 (Rev. 10/11) Monthly Summary Livestock Slaughtered and Inspected. This form shall be completed for the preceding month, using data from all MPES Forms 79-072 (Rev. 10/11) Daily Livestock Slaughter Report completed that month. The completed form shall be sent to the Sacramento headquarters office by the tenth day of the month.

(b) Each Mobile Slaughter Operation shall document and maintain records for at least one year the following information pursuant to FAC Section 19020 and 19023:

(1) The date of slaughter of all livestock.

(2) The name, address, and telephone number of the Registered Livestock Producer of the livestock that are slaughtered.

(3) The address or other location identifier of where the slaughter occurred.

(4) The number of each type of livestock slaughtered at the address on the date of slaughter.

(5) All ear tag numbers and all identification markings, if available, on all livestock.

(6) The name, address, and telephone number of the owner for each livestock slaughtered.

(7) The Licensed Livestock Meat Inspector's dispositions on ante- and post-mortem inspections.

(8) The name and address of the facility that each carcass was transported to for processing.

(c) Each Mobile Slaughter Operation shall submit MPES Form 79-073 (Rev. 10/11) Monthly Summary Livestock Slaughtered and Inspected, hereby incorporated by reference. This form shall be completed for the preceding month, using data from records maintained throughout the month. The completed form shall be sent to the Department by the tenth day of each month.

Note: Authority cited: Sections 407, 18693, 18727, 18735, 18901, 18960, 18961, ~~and~~, 19014, 19020 and 19023(a), Food and Agricultural Code. Reference: Sections ~~18663~~, 18664, 18672, 18721, 18722, 18731, 18943, 18945, 18946 and 19014, Food and Agricultural Code.

## **Article 15. Licenses and Registrations**

### **§ 914. Registered Livestock Producer Registration.**

(a) Livestock Producers shall register with Meat, Poultry and Egg Safety Branch (MPES) and complete the MPES Form 79-021A Registration of Livestock Producer (Rev. 06/23), hereby incorporated by reference which shall include:



(1) Name of "Registered Livestock Producer".

(2) Phone Number of "Registered Livestock Producer".

(3) Alternate Phone Number of "Registered Livestock Producer".

(4) Business Name (if applicable).

(5) E-Mail Address of "Registered Livestock Producer".

(6) County of Operation of "Registered Livestock Producer".

(7) Premises: "Registered Livestock Producer's" Street Address, City, and Zip (Geo-Coordinates, if no address).

(8) Mailing: Street Address, City, and Zip (if different from above).

(9) Printed Name of "Registered Livestock Producer".

(10) Signature of "Registered Livestock Producer" and Date.

(11) Signature of "MPES Branch Authority", Title, and Date.

(b) The Department shall notify each applicant upon completion and approval of the registration.

(c) Any changes in the information given above that is included on the MPES Form 79-021A Registration of Livestock Producer (Rev. 06/23) must be reported in writing to the Meat, Poultry and Egg Safety Branch within 15 days of the change.

(d) Applicants for the registration shall submit a fee of one hundred dollars (\$100).

(e) "Registered Livestock Producers" shall reregister as required by section 19021(b)(2) of the Food and Agricultural Code.

Note: Authority cited: Sections 407, 18735, 18960, 18961 and 19014 Food and Agricultural Code. Reference: Sections 19020, 19021, 19022 and 19023, Food and Agricultural Code.

**DEPARTMENT OF FOOD AND AGRICULTURE**

Animal Health and Food Safety Services

Meat, Poultry and Egg Safety Branch

79-021A (Rev. 06/23)

**ADOPT**Meat, Poultry and Egg Safety Branch  
1220 N Street, Sacramento, CA 95814

Phone: (916) 900-5004

E-mail: [cdfa.mpes\\_feedback@cdfa.ca.gov](mailto:cdfa.mpes_feedback@cdfa.ca.gov)**REGISTRATION FEE \$100.00****REGISTRATION OF LIVESTOCK PRODUCER**

- Registration of a Livestock Producer's property where a licensed Mobile Slaughter Operator provides services to different owner(s) of the livestock, as defined in Food and Agricultural Code, Sections 19020-19023
- Livestock Producer shall **reregister** with the department if the Livestock Producer moves locations or if the operation changes ownership

NAME:		PHONE:	
BUSINESS NAME: (If applicable)		ALT. PHONE:	
E-MAIL ADDRESS:		COUNTY OF OPERATION:	
PREMISE: STREET ADDRESS (if no address GEO-COORDINATES)	CITY:	STATE:	ZIP:
MAILING: STREET ADDRESS (if different from above)	CITY:	STATE:	ZIP:

Any changes in the information given above must be reported in writing to the Meat, Poultry and Egg Safety Branch within 15 days of the change.

Please make check payable to: **CDFA - 420**

Mail application and \$100.00 fee to:

CDFA -Meat, Poultry and Egg Safety

PO Box 942881

Sacramento, CA 94271

PRINT NAME	SIGNATURE	DATE
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I declare under penalty of perjury that the information provided on this application is true and accurate to the best of my knowledge.

SIGNATURE OF MPES BRANCH AUTHORITY	TITLE	DATE
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**DEPARTMENT OF FOOD AND AGRICULTURE**

Animal Health and Food Safety Services

Meat, Poultry and Egg Safety Branch

79-021B (Rev. 06/22)

**ADOPT**Meat, Poultry and Egg Safety Branch  
1220 N Street, Sacramento, CA 95814

Phone: (916) 900-5004

E-mail: [cdfa.mpes\\_feedback@cdfa.ca.gov](mailto:cdfa.mpes_feedback@cdfa.ca.gov)**LICENSE FEE \$500.00****APPLICATION FOR MOBILE SLAUGHTER OPERATION (MSO) LICENSE**

Food and Agricultural Code, Sections 19020-19023 requires licensing for any Mobile Slaughter Operator that provides services to owner(s) of livestock on the premises of an MPES Registered Livestock Producer, or on the premises of the owner of the livestock.

BUSINESS NAME:		PHONE:	
MAILING ADDRESS: STREET	CITY:	STATE:	ZIP:
STREET ADDRESS		COUNTY:	
NAME OF OWNER(S):			
CONTACT PERSON NAME:	E-MAIL ADDRESS:	CONTACT PHONE:	
NAMES OF LIVESTOCK MEAT INSPECTOR(S) IF DIFFERENT THAN APPLICANT		COUNTY OF OPERATION:	
VEHICLE MAKE:	VEHICLE MODEL:	VEHICLE YEAR:	VEHICLE LICENSE PLATE #:
NAME(S) OF MPES REGISTERED CUSTOM EXEMPT PROCESSING PLANTS TO BE UTILIZED			

Any changes in the information given must be reported in writing to the Meat, Poultry and Egg Safety Branch within 15 days of the change.

Please make check payable to: **CDFA – 420**

Mail application and \$500.00 fee to:

CDFA - Meat, Poultry and Egg Safety  
PO Box 942881  
Sacramento, CA 94271

PRINTED NAME OF APPLICANT:	SIGNATURE OF APPLICANT	DATE:
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I declare under penalty of perjury that the information provided on this application is true and accurate to the best of my knowledge.

California Department of Food and Agriculture  
Meat, Poultry and Egg Safety Branch  
1220 N Street  
Sacramento, CA 95814  
(916) 900-5004

## ADOPT

Rev. 3/24

### Good Manufacturing Practices (GMP) Guidelines for Meat, Poultry and Egg Safety Branch (MPES) Licensed Mobile Slaughter Operation

The following guidelines are designed to assist Mobile Slaughter Operators who are licensed by the Meat, Poultry and Egg Safety (MPES) Branch as a Mobile Slaughter Operation with the development of Good Manufacturing Practices (GMP) for their operations. The GMP are to ensure that regulated "on-farm" slaughter of livestock complies with regulatory requirements for humane handling, humane slaughter, sanitary carcass dressing, ante/post-mortem inspections, and sanitary carcass transportation.

Compliance with these GMP is intended to:

- Prevent animal cruelty in the handling and slaughtering of livestock
- Prevent contamination of meat products by using sanitary carcass dressing procedures
- Prevent the consumption of unwholesome or diseased meat products, by detection through ante-mortem and post-mortem inspections
- Prevent carcass contamination from environmental influences during transportation to a "Cut and Wrap" facility for further processing

#### Key areas to be included in the GMP

1. **Livestock handling facilities:** Facilities utilized for on-farm slaughter activities are to be sufficient in size and structure to contain the livestock intended to be slaughtered. Facilities must also be adequately maintained and utilized in a manner to prevent injury or harm to the livestock being slaughtered.
2. **Equipment:** Equipment utilized must not contribute to carcass contamination and must not be constructed of materials susceptible to rot, rust or corrosion. This equipment must be utilized and maintained in a sanitary manner that prevents contamination.
3. **Personnel:** All personnel involved in the sanitary dressing procedure, post-mortem inspection, and carcass handling will prevent direct product contamination by wearing appropriate clothing and utilizing acceptable equipment as necessary.
4. **Approved stunning methods:** All cattle, calves, sheep, swine, and goats shall be stunned by either of the following approved and prescribed methods:
  - a. The animal shall be rendered insensible to pain by a method that is rapid and effective, such as a captive bolt, gunshot, electrical or chemical means, before being cut, shackled, hoisted, thrown, or cast.
  - b. If religious exemption is desired, the animal shall be handled, prepared for slaughter, and slaughtered in accordance with ritual requirements of a religious faith that prescribes a method of slaughter whereby the animal suffers loss of consciousness by anemia of the brain caused by the simultaneous and instantaneous severance of the carotid arteries with a sharp instrument.
5. **Sanitary Dressing Procedures:** Sanitary dressing procedures carried out by the Mobile Slaughter Operator shall ensure all meat and meat by-products (e.g., offal) are safe, wholesome, clean, and free of

contamination, and shall be described in the Mobile Slaughter Operation's written GMP document. Sanitary Dressing Procedures shall result in a livestock carcass that is free of visible fecal material, milk, and ingesta prior to transport off the MPES registered Livestock Producers (LP) premises.

Compliance with these GMP is essential for ensuring food safety, humane handling/slaughter, sanitary dressing, and ante/post-mortem inspection for on-farm livestock slaughter regulated by MPES. Initial and periodic inspections will be conducted by MPES personnel on a registered Livestock Producer's (LP) premises to ensure regulated "on-farm" livestock slaughter conducted by Mobile Slaughter Operator are in compliance with these GMP.



**ADOPT**

Rev. 3/24

## **SAMPLE - Good Manufacturing Practices (GMP) for Meat, Poultry and Egg Safety Branch (MPES) Licensed Mobile Slaughter Operation**

Written Good Manufacturing Practices (GMP) help ensure consistent quality and the safety of products produced by a Mobile Slaughter Operation by focusing attention on key components including equipment, personnel, procedures, and products throughout the operations.

### **1. General Sanitation**

- a. All equipment and product contact surfaces (e.g., hand tools, knives, hooks, tables, handsaws, etc.) will be thoroughly cleaned and sanitized, both prior to use and between species.
- b. When equipment or product contact surfaces become contaminated with milk, pus, fecal material, or ingesta, operations must be stopped, and the affected surfaces and/or equipment will be cleaned and sanitized.
- c. Equipment and hand utensils will be cleaned between species and as often as needed to prevent organic matter accumulation.
- d. Mobile Slaughter Operation employees will wear clean clothing, use sanitized equipment, and wash hands at the start of operations; wash and sanitize hands when contaminated with fecal material, ingesta, pus, or milk; and wear a head covering to restrain hair.
- e. The Mobile Slaughter Operator will protect carcasses from adulteration prior to transportation, during bleeding, dressing, and handling.
- f. All carcasses shall be unadulterated (e.g., free of fecal material, dust, dirt, scaling paint, rust, grease, cigarette ashes, etc.) prior to transport.
- g. Non-food contact surfaces, equipment, and utensils will be cleaned and sanitized as often as necessary to prevent insanitary conditions and the adulteration of carcasses.
- h. All cleaning compounds, sanitizing agents, processing aids, and other chemicals used by the Mobile Slaughter Operation must be safe and effective under the conditions of use.

### **2. Stunning method – to be specified by Mobile Slaughter Operation**

### **3. Bleeding After Stunning**

- a. The objectives of effective bleeding are to kill the animal with minimal damage to the carcass and to quickly remove as much blood as possible.
- b. Severing the major arteries of the neck ("sticking"), should immediately follow stunning. Care must be taken not to puncture the chest cavity, or it will fill with blood.
- c. The most hygienic system of bleeding and dressing is to shackle the animal immediately after stunning and then hoist them, sticking the animal while being hoisted to minimize the delay after stunning.
- d. Bleeding continues until the blood flow is negligible and then carcass dressing will begin, avoiding contamination from the wound, the gullet, and the knife.

- e. The knife shall be changed or sanitized after each animal is stuck.
  - f. Cutting the hide of sheep/cattle and opening out the area to make a clean entry for the sticking knife reduces contamination from the wound.
  - g. Bleeding must be conducted in such a manner that it does not contribute to contamination or adulteration of the carcasses.
  - h. After bleeding, while the animal is still hanging from the shackling chain, the head is skinned. After skinning, the head is detached by cutting through the neck muscles and the occipital joint.
4. **Hide removal (On-farm)** – The success of proper dressing procedures relies heavily upon the Mobile Slaughter Operation employees conducting the activities with a high level of skill and care.
- a. Hide opening patterns should be as clean as possible and may require the removal of visible contamination before opening hide.
  - b. Clean and sanitized equipment will be used to prevent contamination of the carcass surface. If contamination occurs, it will be removed as soon as possible.  
**NOTE:** It may be best in some situations if the contamination is removed at a subsequent step because it might not be possible to remove it at the point of occurrence without causing more contamination.
  - c. The skinning is to be conducted in such a manner that the outer side of the hide will not contact the skinned surface of the carcass. Mobile Slaughter Operation employees performing such skinning must not touch the skinned surface with the hand that was in contact with the skin.
  - d. Skin and remove the legs at the carpal (foreleg) and tarsal (hind leg) joints. The forelegs should not be skinned or removed before if the carcass is lowered, as the cut surfaces may become contaminated. The hooves may be left attached to the hide.
5. **Evisceration**
- a. Procedures that are utilized to prevent cross-contamination of the carcass and viscera include weasand removal and bunging. Equipment used for such procedures will be sanitized prior to use to prevent contamination.
  - b. If there is a problem during evisceration that results in contamination, the carcass will be trimmed to remove contamination.
  - c. Viscera should remain intact and all paunch openings (weasand/bung) and viscera removal should be conducted in a manner that prevents contamination of the carcass and avoids cutting or breaking the paunch and intestines.
6. **Carcass Transport**
- a. The carcass may be transported in the condition of hide-off or hide-on.
  - b. Regardless of the condition of transport, equipment and procedures utilized by the Mobile Slaughter Operation will prevent cross-contamination of the carcass during transportation.
  - c. While the carcass is being transported, it will be contained in a way that prevents environmental influences (e.g., rain, dust, etc.) from affecting the carcass.



**DEPARTMENT OF FOOD AND AGRICULTURE**

Meat, and Poultry and Egg Safety Inspection Branch

1220 N Street

Sacramento, CA 95814

(916) 654-0504/900-5004

79-082 (Rev. 42/0410/11)

**REPEAL****IN-DEPTH REVIEW OF COOKED SAUSAGE**

Establishment Name:	Establishment Number:	Establishment Official or LMI Signature and Date:
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Supervisor's Signature and Date	Department Inspector's Signature and Date
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Product(s) to Which Review Applies	Formulation or label Approval No.	Cycle	Dampers	Humidity	Smokehouse Temperature		Steam Cabinet/ Cooking Vat Temperature	Smoking/ Cooking Time (minutes)	Finished Product Internal Temperature
					Wet Bulb	Dry Bulb			
		1							
		2							
		3							
		4							
Total Smoking and/or Cooking Time								0	

Complete Formula					Usual Batch Weight:			Additional Processing Controls	
*	Ingredients	Amount	% Fat	Amnt. Fat	Substance	Amount	%	Item	*
					Added Water			Certified Pork	
								Inventory	
					Fat			Pre-Batching	
					Calculated Finished Weight (CFW)			Scales	
					Batch Weight		100%	Calibrated Containers	
					Less Added Water		10%	Other	
					CFW		Divide by 0.90	Hand Held Thermometers	
					Actual Finished Weight:			Recording Charts	
					Substance	Amount	%	Thermo Couples	
					Added Water			Automatic Temp Controls	
								Dry Bulb Thermometer	
								Wet Bulb Thermometer	
					Fat			Relative Humidity	
Total Weight		0		0					

\* Highlight Restricted Ingredients With An Asterisk

\* Highlight Processing Control With An Asterisk

Method of Preparation:

Comments:

Sample Taken	Date:	Result:	Date:	Result:	
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## DEPARTMENT OF FOOD AND AGRICULTURE

Meat, and Poultry and Egg Safety Inspection Branch

1220 N Street

Sacramento, CA 95814

(916) 654-0504/900-5004

7/9-085 (Rev. 12/04/10/11)

**REPEAL****IN-DEPTH REVIEW OF CURED/COOKED AND SMOKED MEATS**

Establishment Name:	Establishment Number:	Establishment Official or LMI Signature and Date:
Supervisor's Signature and Date		Department Inspector's Signature and Date

Product(s) to Which Review Applies	Formulation or label Approval No.	Cycle	Dampers	Humidity	Smokehouse Temperature		Steam Cabinet/ Cooking Vat Temperature	Smoking/ Cooking Time (minutes)	Finished Product Internal Temperature
					Wet Bulb	Dry Bulb			
		1							
		2							
		3							
		4							
Total Smoking and/or Cooking Time								0	

Complete Formula ☐ Pickle ☐ Dry Cure

*	Ingredients	Amount	Green Weight		Additional Processing Controls	
			Pumped/Cured Weight		Item	**
			% Pump		Scales	
			% Moisture Loss in Boning		Calibrated Containers	
			Weight into Smokehouse		Artery Pump	
			Weight Out of Smokehouse		Hand Stitch Pump	
			% Smokehouse Loss		Machine Stitched	
			1% or Actual Cooler Loss		Pounds Pressure	
			Calculated Green Weight		Speed	
			Actual Finished Weight		Dwell Time	
			Total % Loss		Hand Held Thermometers	
			* Highlight Restricted Ingredients With An Asterisk  ** Highlight Processing Control With A Double Asterisk		Recording Charts	
					Thermo Couples	
					Automatic Temp Controls	
					Dry Bulb Thermometer	
					Wet Bulb Thermometer	
					Relative Humidity	

Method of Preparation:

Comments:

Sample Taken	Date:	Result:	Date:	Result:
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[illegible]



[illegible]