
Labeling Requirements For Meat Products in Interstate Commerce



U. S. Department of Agriculture

Food Safety and Inspection Service

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FSIS Mission

- ◆ **Protect consumers by ensuring that meat, poultry, and egg products are safe, wholesome, and accurately labeled.**
 - Prevent diseased animals from entering food supply
 - Examine carcasses for visible defects
 - Inspect products through processing, handling, and packaging
 - Prevent the use of food as a weapon. (Food Security)

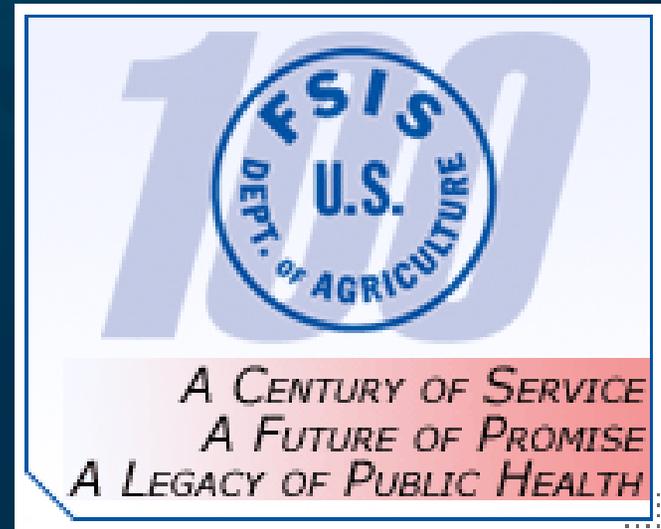


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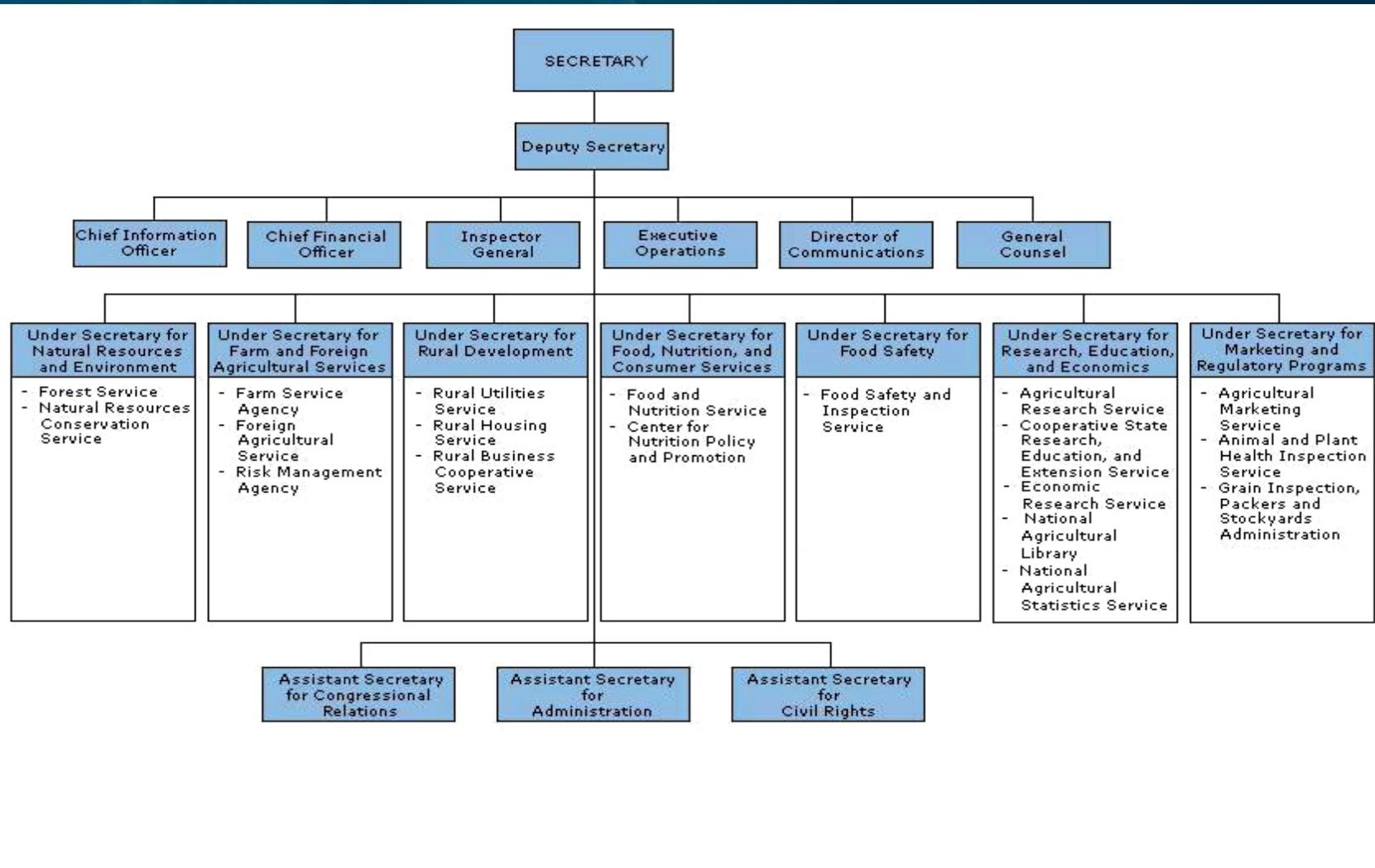


FSIS History

- ◆ Recently celebrated 100 years of meat inspection (1906-2006)
- ◆ FSIS has moved around inside the USDA. Current FSIS in existence since 1981.
- ◆ Recently moved to science based approach to inspection.

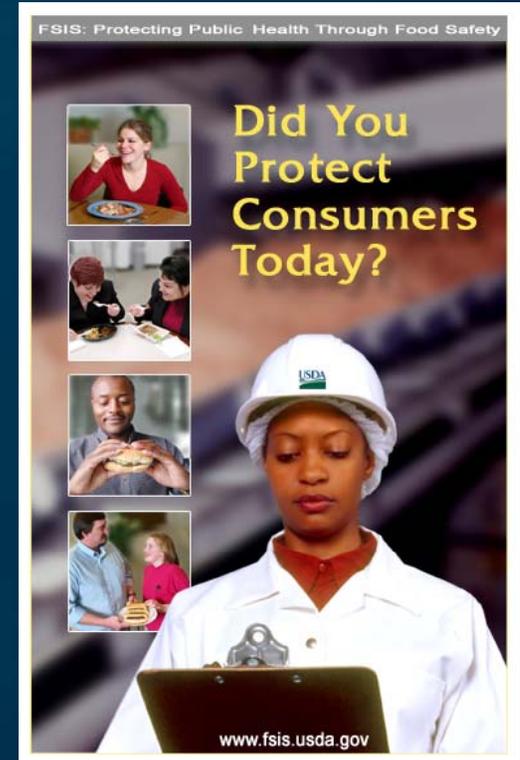


USDA Organization Chart



History of Meat Inspection

- ◆ **Meat Inspection Act of 1906**
 - legislation resulting from Upton Sinclair's "*THE JUNGLE*"
 - Defined "Adulterated"
 - mandatory PM inspection of livestock
- ◆ **Poultry Products Act of 1957**
 - mandatory inspection
 - ratites and squabs added in 2001
- ◆ **PR / HACCP 1996**



Jurisdiction

- ◆ All meat, poultry, and egg products for public consumption
 - Export
 - Import (equivalency)
- ◆ Some states have their own program
 - must be equal or better
 - currently cannot ship interstate (except T&A)
- ◆ Exemptions
 - Custom Slaughter
 - Retail exemption



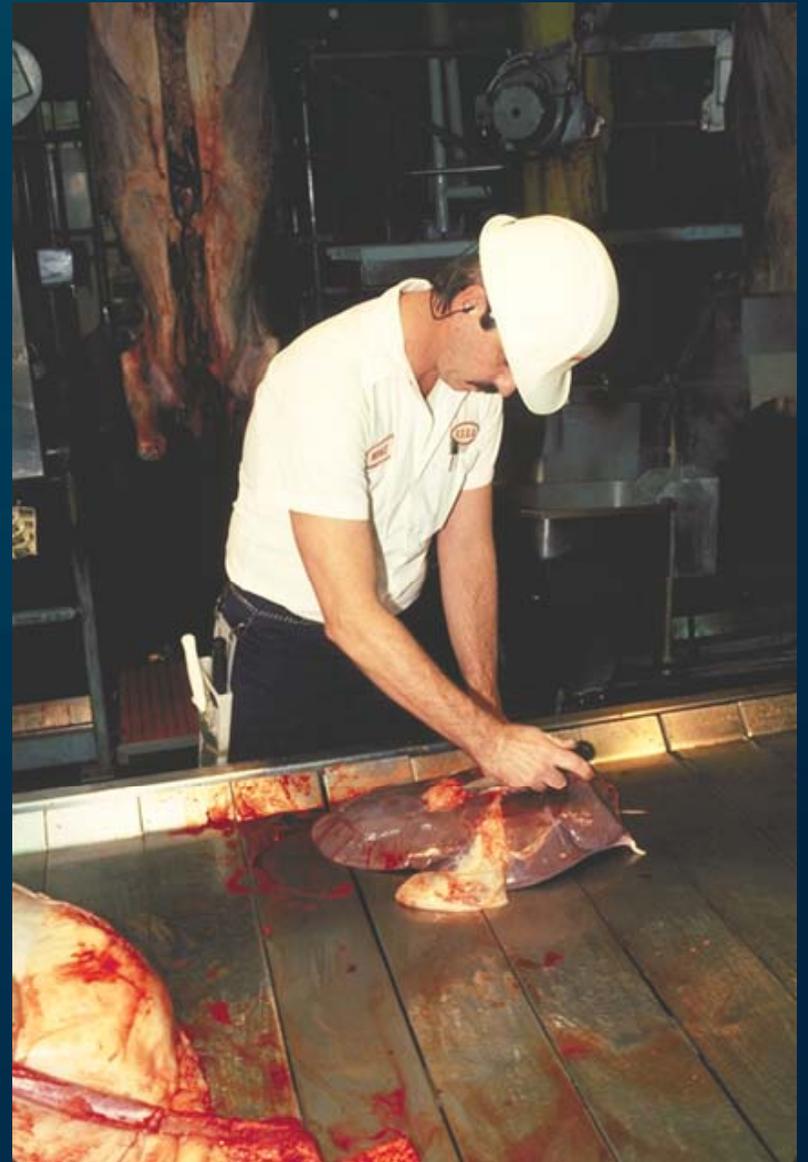
Functions of Meat / Poultry Inspection

- Detection/destruction of diseased meat
- Assure sanitary handling/preparation
- Prevention of adulteration
- Prevention of false labeling
- Insuring humane handling



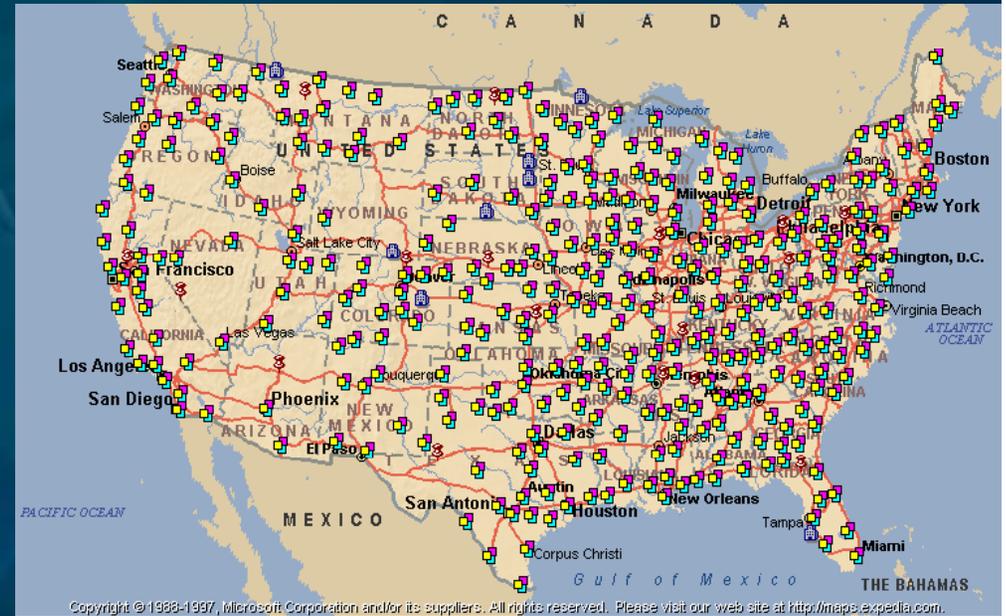
FSIS Personnel Statistics

- ◆ **Public Health Veterinarians**
 - Approximately 1100
- ◆ **Inspectors**
 - Approximately 7600
- ◆ **Inspects**
 - over 9 billion poultry carcasses per year
 - Over 100 million swine carcasses per year
 - Over 35 million cattle carcasses per year
 - 3.5 Billion pounds of Egg Products



MORE Statistics

- ◆ Approximately 6500 plants nationwide
- ◆ Regulates over 250,000 different meat, poultry, and egg products



Interstate Shipping Requirements

- ◆ Amenable Meat and Poultry products must have a USDA approved label, unless expressly exempt, to be distributed in interstate commerce. This means the product will bear a USDA Legend
- ◆ Labeling with the USDA Inspection legend must occur under the supervision of FSIS inspectors at an official establishment.



A Food is Misbranded if

- ◆ **Its labeling is false or misleading in any particular**
- ◆ **It is offered for sale under the name of another food**
- ◆ **It is an imitation of another food without proper labeling**

FSIS Compliant Labeling

- ◆ **Labels are obtained by working with the USDA inspected establishment.**
 - **General Rule: generic labels=simple, labels with claims and special logos=require more input**
- ◆ **May be either generically approved or submitted to FSIS Labeling Division for approval if special claims are made.**
- ◆ **Once approved, labels are assigned to the establishment requesting them.**

General Label Requirements



- ◆ Product Name
- ◆ Legend
- ◆ Est. Number
- ◆ Net Weight
- ◆ Signature Line
- ◆ Safe Handling Instructions
- ◆ Ingredients-two or more
- ◆ Nutrition Facts- unless exempt (small business, single ingredient, etc.)
Some products still require.

Inspection Exemptions:

- ◆ **Retail establishments: the nature of the sale defines whether it is retail or wholesale (wholesale requiring USDA legend for interstate shipment)**
- ◆ **In general, it is considered a normal retail purchase if it is sold to individual consumers and if the quantity does not exceed $\frac{1}{2}$ of the normal weight of a carcass. If sold to a restaurant, cannot exceed 25% of total yearly sales or a specific dollar amount. (2008=\$56,900 for red meat).**

Cont.

- ◆ **Retail Establishments still need to meet state and local laws, even though exempt from inspection requirements. Products used in retail sales must be derived from inspected carcasses (state or federal).**
- ◆ **Retail labels still need to be compliant with FSIS regulations. May need to be approved if special claims are made.**

Custom Exempt Facilities

- ◆ **Not For Sale**
- ◆ **In Missouri, inspected by state unless plant is also under Federal Inspection**
- ◆ **FMIA States in part it doesn't apply-*“to the custom slaughter by any person, firm, or corporation of cattle, sheep, swine or goats delivered by the owner thereof for such slaughter, and the preparation by such slaughterer and transportation in commerce of the carcasses, parts thereof, meat and meat food products of such animals, exclusively for use, in the household of such owner, by him and members of his household and his nonpaying guests and employees ;”***

Where to locate processors

- ◆ **Missouri Association of Meat Processors**
 - **Niki Cloud, Executive Secretary**
 - **Contact@missourimeatprocessors.com**
 - **417-237-0410**
 - **Will provide assistance finding processors in your area or that can meet your needs**
 - **www.missourimeatprocessors.com**

Plant requirements

- ◆ People interested in building plants can find info at:
- ◆ [http://www.fsis.usda.gov/Regulations & Policies/Grant of Inspection Guideline/index.asp](http://www.fsis.usda.gov/Regulations&Policies/Grant_of_Inspection_Guideline/index.asp)
- ◆ Steps required to obtain a USDA Grant of Inspection.

USDA Contacts:

- ◆ **USDA-FSIS Lawrence District Office**
 - Covers Missouri and Kansas
 - 785-841-5600
- ◆ **Rob Clarkson**
 - Robert.clarkson@fsis.usda.gov

Thanks! Questions?

