



**Missouri Department of Agriculture**

**ANIMAL HEALTH DIVISION**

# **MISSOURI MEAT AND POULTRY INSPECTION PROGRAM**

## **(MMPIP)**



<http://www.mda.mo.gov/ah/mmpip.htm>

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## **CONTACT INFORMATION**

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**“Equal To”**

**FSIS**

- **COOPERATIVE AGREEMENT BETWEEN THE MISSOURI DEPARTMENT OF AGRICULTURE AND THE UNITED STATES DEPARTMENT OF AGRICULTURE (FSIS)**
- **Adoption of the FMIA, PPIA, Code of Federal Regulations, Humane Slaughter Act**
- **Regularly reviewed by the Office of Program Evaluation, Enforcement and Review (OPEER), FSIS, by on-site visits and yearly self-assessments.**



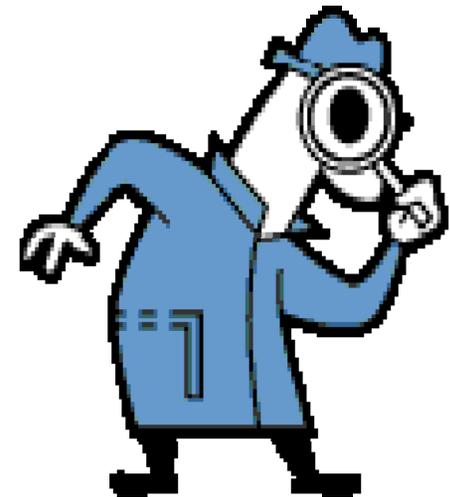
# **REGULATION AND ENFORCEMENT**

- **Federal Meat Inspection Act (FMIA)**
- **Poultry Products Inspection Act (PPIA)**
- **Code of Federal Regulations (CFR)**
- **Humane Slaughter Act**
- **Missouri Revised Statutes, 265.300**
- **Code State Regulations, 2 CSR 30-10.010**



## **Program Staffing**

- **1 Field Veterinarian**
- **2 Enforcement Investigation Analysis Officers (EIAO's)**
- **8 Full Time Inspectors**
- **3 Part Time Inspectors**
- **3 Compliance Officers**





**Missouri Department of Agriculture**

## **Missouri Inspected and Exempt Establishments**

- **Twenty-seven MMPIP Inspected Establishments**
- **Access current list at the MDA website**  
**[http://www.mda.mo.gov/ah/official\\_plants.htm](http://www.mda.mo.gov/ah/official_plants.htm)**
- **129 Custom Exempt Facilities**





## **State and Federally Inspected Establishments**

- **Access current list of state inspected facilities at the MDA website**  
[http://www.mda.mo.gov/ah/official\\_plants.htm](http://www.mda.mo.gov/ah/official_plants.htm)
- **Access current list of federally inspected facilities at the FSIS website**
  - [www.fsis.usda.gov](http://www.fsis.usda.gov)
    - Click on “About FSIS” tab
    - Click on “Structure and Organization (more→)”
    - Go to “Office of Field Operations (OFO)”
    - Select “Meat, Poultry, and Egg Product Operation Directory”



# Missouri Department of Agriculture

## What is the difference between custom meat processing and USDA inspected processing?



### State Inspection

- “Equal To” Federal Inspection-Product bearing the state mark of inspection can be sold to consumers within Missouri only.



### USDA-Federal Inspection

- Products bearing the Federal Mark of Inspection can be sold to consumers across state lines and is eligible for export.

### Custom Exemption

- Custom facilities provide the service of slaughter/processing to the livestock owner. All product deriving from a custom operation must be marked “Not For Sale” and is intended exclusively for use by the owner and members of his household and his nonpaying guests and employees.”



## **Can I sell custom processed meat at a farmers' market or directly to a customer?**

**Products produced under custom exemption cannot be sold to consumers. Meat products sold to consumers must originate from livestock carcasses that have been inspected and passed by USDA/FSIS or by MDA/MPIP.**



## Direct Marketing

- **I have meat processed at a USDA inspected facility. What do I need to do to sell at a farmers market?**
- **To direct market to customers from my farm?**
  - **The USDA inspected facility must process your product under official inspection. The product will bear the “USDA official mark of inspection” on the packaging allowing you to sell that product without restriction.**





### Where can I find the requirements for building and operating a custom exempt processing facility?

- **Custom operators must meet non-inspection provisions of the Federal Meat and Poultry Acts and certain regulations found in Title 9, Part 300 to end, Code of Federal Regulations (i.e., 416.1-5).**
- **There are no specific building requirements in the current regulations. All facilities must be constructed in a manner that will allow the operator to achieve and maintain sanitary conditions while preventing the adulteration of product.**



## **Custom Slaughter or Processing continued.....**

- FMIA (Federal Meat Inspection Act) and PPIA (Poultry Products Inspection Act) require custom operators to ensure that carcasses and products are:**
  - Not adulterated or misbranded**
  - Prepared under sanitary conditions**
  - Properly marked and packaged**
  - Stored separately from inspected products**
  
- PPIA (21 USC 464(c)(1)(B) – Custom poultry operators cannot buy or sell poultry, e.g., inspected poultry plant cannot provide custom service for poultry**



## **Regulatory Questions**

**Questions about regulatory requirements relating to meat and poultry slaughter and/or processing can be directed to the Missouri Meat and Poultry Inspection Program at (573) 522-1242. Regulatory requirements are specific to the type of operation that the client wishes to pursue. Further information regarding the clients intent is normally needed to provide accurate information.**



# Labeling Questions

## Up to 8 required features on the label

- **Product Name (9 CFR 317.2(c) and 381.117)**
- **USDA Inspection Legend (9 CFR 312.2, 317.2(i), 381.96)**
- **Net Weight (9 CFR 317.2(h), 381.121)**
- **Handling Statement (9 CFR 317.2(k), 381.125(a))**
- **Address (Signature) Line (9 CFR 317.2(g), 381.122)**
- **Ingredients Statement (9 CFR 317.2(f), 381.118)**
- **Nutrition Facts (9 CFR 317.100 – 317.400, 381.400 – 381.500)**
- **Safe Handling Instructions (SHI) - (9 CFR 317.2(l), 381.125(b))**



## Nutritional Labeling

- In 1994, USDA adopted sweeping new regulations mandating that most foods bear nutrition labeling. Nutrition labeling now is required for all meat and poultry products intended for human consumption and offered for sale, except single-ingredient, raw products and other exempt products.



## Nutrition Labeling



- 9 CFR 317.300 (a) Nutrition labeling shall be provided for all meat or meat food products intended for human consumption and offered for sale, except single-ingredient, raw products, in accordance with the requirements of Sec. 317.309; except as exempted under Sec. 317.400 of this subpart.



## Nutrition Claims      "Low Fat"

- A manufacturer must comply with the nutrient content claim regulations if a label claim statement constitutes an express or implied claim. If a product label bears a nutrient content claim, nutrition labeling is required even if the product would otherwise be exempt.



## **Nutritional Exemptions and Special Labeling**

- **Small businesses based on number of employees**
- **Low volume food products**
- **Products for further processing**
- **Products not for sale to consumers**
- **Products in small packages, less than 1/2 ounce**
- **Products custom slaughter**
- **Products for export**



## Nutritional Exemptions and Special Labeling – Small Business

- **Firm with 500 or fewer employees**
- **Individual product produced at 100,000 pounds or less annually**
- **All forms of a product are counted toward the 100,000 pounds, e.g., pork sausage, bulk, patties, links, consumer product, HRI product, hot/mild if the same nutrient profile**



# **Exemptions and Special Labeling -**

## **Low volume food products**

- Applies only to Nutrition Facts panel
- No nutritional claims permitted
- Firms not required to file or file annually for exemption



## Nutritional Exemptions and Special Labeling

- Following products prepared and served or sold at retail
  - RTE products packaged or portioned at retail
  - Multi-ingredient products processed at retail



## **Factors for Considering “Natural” Claims**

- **Product does not contain artificial flavor, coloring ingredient, or chemical preservative, or any other artificial or synthetic ingredient, *and***
- **Product and its ingredients are not more than minimally processed**



## **Factors for Considering “Natural” Claims**

### **Minimal processing:**

- **traditional processes used to make food edible, preserve it, or make safe, *or***
- **physical processes that do not fundamentally alter the raw product or that only separate a whole food into component parts, e.g., ground beef**
- **Relatively severe processes, e.g., acid hydrolysis, are more than minimal**
- **Exception is that case-by-case statements such as “all natural ingredients except for hydrolyzed milk protein” may be approved**



## **Factors for Considering “Natural” Claims**

- **“Natural” linked to brief statement of meaning on label, e.g., “no more than minimally processed and contains no artificial ingredients”**
- **“All natural ingredients” claim may be used if applicable**



## **Examples of supporting documentation relied upon to support claims:**

- ❖ **Operational protocol, describing in detail the production practices employed**
- ❖ **Affidavits and testimonials**
- ❖ **Feed formulas**
- ❖ **Certificates, e.g., certified organic ingredients**



# Animal Production Claims

- **CHEMICAL FREE:**  
The term is *not allowed* to be used on a label.
- **NO HORMONES (pork or poultry):**  
*Hormones are not allowed in raising hogs or poultry.* Therefore, the claim "no hormones added" **cannot be used** on the labels of pork or poultry unless it is followed by a statement that says "*Federal regulations prohibit the use of hormones.*"
- **NO HORMONES (beef):**  
The term "*no hormones administered*" **may** be approved for use on the label of beef products if sufficient documentation is provided to the Agency by the producer showing no hormones have been used in raising the animals.
- **NO ANTIBIOTICS (red meat and poultry):**  
The terms "*no antibiotics added*" may be used on labels for meat or poultry products if sufficient documentation is provided by the producer to the Agency demonstrating that the animals were raised without antibiotics.



## FREE RANGE or FREE ROAMING

Producers must demonstrate to the Agency that the poultry has been allowed access to the outside.





# ORGANIC

- For information about the National Organic Program and use of the term "organic" on labels, refer to these factsheets from the USDA Agricultural Marketing Service:
- Organic Food Standards and Labels: The Facts
- Labeling and Marketing Information



## **Thank You**

- You can contact the Missouri Meat and Poultry Inspection Program for additional information or questions regarding inspection at:

**(573) 522-1242**



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# QUESTIONS

