

Lauren Dever

From: Foley, Kim (DPH) [Kim.Foley@state.ma.us]
Sent: Wednesday, March 31, 2010 12:53 PM
To: 'lauren@vmmeat.com'
Cc: 'Hhswebservice@state.ma.us'; Neves, Priscilla (DPH)
Subject: Question on labeling of meat products in MA

Dear Lauren

I am responding to your email inquiry to the MA Dept of Public Health, as copied below:

"Mailing Info

 Lauren Dever
 lauren@vmmeat.com

Subject

 Meat and Poultry Inspection/URMIS

Comments

 Dear whom it may concern,
 I work for Meat Solutions in Northern Colorado. We create and maintain standards for the meat industry. I am researching some information on one of our current project and I need to make sure I have my facts straight.

I know that there are several Federal Codes that are used in most states to govern the meat labeling aspect of retail stores. I was wondering if in your state you require any additional standards in regards to the packages of meat being sold at retail stores; specifically any additional requirements for labeling of the identify of the product â€œ"

OR I wanted to know if your state uses the URMIS (Uniform Retail meat Identity Standard) as a way to identify, on the label, fresh meat products.

I would appreciate any information you have.
 Thank you."

The Federal Food Code version that we follow in MA is the 1999 Food Code which has the following labeling reference from Chapter 3.201.11

3-201.11 Compliance with Food Law.*

(A) Food shall be obtained from sources that comply with law.

(B) Food prepared in a private home may not be used or offered for human consumption in a food establishment.

(C) Packaged food shall be labeled as specified in law, including 21 CFR 101 Food Labeling, 9 CFR 317 Labeling, Marking Devices, and Containers, and 9 CFR 381 Subpart N Labeling and Containers, and as specified under §§ 3-202.17 and 3-202.18.

And:

4/2/2010

(F) Meat and poultry that is not a ready-to-eat food and is in a packaged form when it is offered for sale or otherwise offered for consumption, shall be labeled to include safe handling instructions as specified in law, including 9 CFR 317.2(l) and 9 CFR 381.125(b).

We also have a state labeling regulation: link: <http://www.mass.gov/Eeohhs2/docs/dph/regs/105cmr520.pdf>

We also have a state regulation specific to meat processing which does discuss items related to labeling; common vs. anatomical names, etc.; link: <http://www.mass.gov/Eeohhs2/docs/dph/regs/105cmr531.pdf>

We are currently in the process of upgrading and rewriting several of our food regulations in state. We will look at the URMIS as part of that process.

Sincerely,

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