

Missouri Department of Agriculture

Missouri Meat and Poultry Inspection Program

The Missouri Meat and Poultry Inspection Program (MMPIP), in cooperation with the U.S. Department of Agriculture (USDA) Food Safety Inspection Service (FSIS), is administered by the Missouri Department of Agriculture, Division of Animal Health, P.O. Box 630, Jefferson City, Mo. 65102-0630. To contact the Missouri Meat Inspection Program, call (573) 522-1242.

Purpose of the Meat and Poultry Inspection Program

The Missouri Meat and Poultry Inspection Program is dedicated to ensuring that the commercial supply of meat and poultry products within the state are safe, wholesome, accurately labeled and secure, as required by the State/Federal meat and poultry inspection laws. By providing inspection service and guidance to Missouri processors, the program continues to endorse the mission of the Missouri Department of Agriculture -- to serve, promote and protect the agricultural producers, processors and consumers of Missouri's food, fuel, and fiber products.

Determining Inspection Requirements

Owners or operators who want to sell meat/poultry or meat/poultry products, wholesale or retail, within the state (intrastate) should contact the Missouri Meat and Poultry Inspection Program at (573) 522-1242. Any new custom exempt facility should contact the program for a sanitary inspection of the plant. Those who want to ship meat and meat products across state lines (interstate) should contact the USDA Food Safety Inspection Service in Lawrence, Ks., at (785) 841-5600.

Custom Exempt Operation

9 CFR 303.1 exempts the custom preparation of carcasses, meat or meat food products derived from the slaughter of cattle, sheep swine, goats or game animals from official inspection. However, custom operations are subject to sanitary inspection by the Missouri Meat and Poultry Inspection Program.

To engage in custom preparation of such products, the following requirements must be met:

1. Livestock must be raised by the owner and delivered to the processing plant for custom preparation.
2. The custom prepared articles must be exclusively for use in the owner's household by members of his household, nonpaying guests and employees.
3. The custom-prepared products must be kept separate and apart from inspected products.
4. Immediately after preparation and until delivered to the customer, the carcasses or other prepared custom articles must be clearly marked "NOT FOR SALE."
5. Official establishments engaging in custom operation must maintain records pertaining to the custom operation. The records shall include:
 1. Name and address of the customer.
 2. Species and weight of animals slaughtered.
 3. Kind and weight of items prepared.

Retail Store

According to **9 CFR 303.1**, a Retail Store:

1. Can handle for sale or use meat products in the preparation of product for sale only if such meat products were previously federally inspected and passed.
2. Can sell to consumers only. At least 75 percent, in terms of dollar value, of total sales of product represents sales to household consumer. The dollar value of sales

- of product to other than household consumers (hotels, restaurants, institutions, etc.) must not exceed the dollar limitation per year set by the administration. Sales of cured, cooked, or multi-ingredient product prepared at a retail store to other than household consumers are prohibited. However, sale of prepackaged inspected product to other than household consumers is permitted provided such product is not repackaged or reprocessed and is handled in a sanitary manner.
3. Can sell a normal retail quantity to a consumer, which shall be deemed in the aggregate not to exceed one-half carcass.
 4. Can engage in custom slaughtering or processing if conditions for custom exemptions are met. Sale of products from uninspected slaughtered livestock is prohibited.
 5. Must maintain and operate the establishment in a sanitary manner to assure that products are not adulterated or misbranded. Preparation of any product containing pork must be done in compliance with acceptable procedures to assure the elimination of viable trichinae.

To view the Exemptions section of Title 9 [Code of Federal Regulations](#).

Requirements for State Inspection

1. Contact the **Missouri State Meat and Poultry Inspection Program** at the Missouri Department of Agriculture.
2. Before being granted state inspection, an establishment shall have developed written **Sanitation Standard Operating Procedures (SSOPs)** and a **Hazard Analysis Critical Control Point (HACCP) PLAN**. HACCP guidance and information is available on the **FSIS Web site**. A conditional grant of inspection shall be issued for a period not to exceed 90 days, during which period the establishment must validate its **HACCP** plan with the **Missouri Meat and Poultry Inspection Program**.
3. Before producing new product for distribution in commerce, an establishment shall have conducted a hazard analysis and developed a **HACCP** plan applicable to that product. During a period not to exceed 90 days after the date the new product is produced for distribution in commerce, the establishment shall validate its **HACCP** plan with the **Missouri Meat and Poultry Inspection Program**.
4. The establishment must be maintained in a sanitary condition.
5. Obtain **RELEASE FROM OFFICIAL PLANT OF INEDIBLE AND CONDEMNED ANIMAL PRODUCT FORM** and mail to the Missouri Department of Agriculture.
6. Plant sewage waste disposal must have a permit for from the **Missouri Department of Natural Resources** or local authority.
7. A current "**official**" **potable water test** is required to be on file at all times.

Product Labeling Instructions

Establishments are responsible for ensuring that labeling used for meat and poultry products is not false or misleading. Labels must be submitted to the Missouri Meat and Poultry Inspection Program for approval prior to use. MANDATORY FEATURES ON FINISHED PRODUCT LABEL:

1. Name of the product
2. Ingredients statement, if needed
3. Inspection legend and establishment number
4. Handling statements, e.g., keep refrigerated, keep frozen, etc., if needed
5. Safe handling instructions
6. Net quantity of contents statement, if needed
7. Signature line (manufacturer's or distributor's name and address)
8. Nutrition labeling, if needed

Poultry Exemption

9 CFR 381.10 and the "**Poultry Products Inspection Act**" address the exemption regulations in regard to poultry producers. Call (573) 522-1242 for further clarification of these regulations.

To view list of **Official Plants**.

If you have any questions on the Meat Inspection Program please contact the **Division of Animal Health**, and we will be glad to assist you in any way.

Country of Origin Labeling (COOL)

Many questions have been raised by Missouri farmers about how to comply with the Country of Origin Labeling (COOL) regulations. The following link will direct you to the U.S. Department of Agriculture's Agriculture Marketing Services COOL Web site www.ams.usda.gov/COOL to help you answer your questions.
