



Red Meat Slaughter Process

* See back for further Inspection detail, key definitions, and information on where to find the full regulations and statutes.

Disclaimer: The information contained in this publication was created solely as a general guide and as a public service in order to provide a broad educational overview. The laws and regulations in this area are complex and their interpretation and application to each situation may vary. Because we do not know how you are using this information, we do not make any warranties or guarantees (express or implied) about the information as it relates to your particular situation. Please contact Meat Inspection with specific questions.

INSPECTION:

Daily or when product is being produced for commerce.
8hr. per day, 40 hours per week at no charge to establishment.

Fee for voluntary, exotic, holiday and overtime inspection.

SLAUGHTER INSPECTION:

Facilities monitored for acceptable sanitary practices.

All animals monitored for:

- Humane Handling*
- Ante Mortem - before death - normal functions, ambulatory, etc.

Post Mortem:

- Sanitary dressing procedures
- Check Lymphatic system*
- Major Organs - Liver, heart, lungs, Kidneys, spleen, mesentery
- All cut surfaces and carcass conditions
- Ensure trimming of contaminated tissue
- Monitor pathogen control
- Monitor age ID for cattle for BSE*
- Monitor age ID for sheep for Scrapie*
- Check for 60+ disease conditions effecting cattle, calves, swine, sheep, goats, and other
- Monitor HACCP verification and validation plant procedures*

PROCESSING INSPECTION:

All Processes and records monitored for HACCP and SSOP Plan Compliance

Covers all products such as: steaks, roasts, ground, sausages, smoked and cooked sausages, summer sausages, meat stick, ham, bacon, smoked and cured products, meat soups, pates, jerky, pot pies, samosas, etc.

- Raw not ground
- Raw ground
- Slaughter
- Heat treated not shelf stable
- Fully cooked not shelf stable
- Heat treated shelf stable
- Not heat treated shelf stable
- Processed with secondary inhibitors
- Thermally processed

Definitions:

Commercial Poultry Slaughterhouse:

“Commercial slaughterhouse” means any person engaged in the business of slaughtering livestock or poultry other than as a custom slaughterer. A commercial slaughterhouse is an establishment that operates under continuous inspection by either the USDA or by the Vermont Meat Inspection Program. The establishment’s process is inspected every day during operations to ensure the production of safe food, and every animal is inspected to determine that the meat comes from an animal that is free from signs of disease. The product produced is able to be sold at wholesale, retail, to restaurants, and other food service institutions.

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Commercial Processor:

“Commercial processor” means any person who maintains an establishment under this chapter for the purpose of processing livestock, meat, meat food product, poultry, or poultry product other than for the exclusive use in the household of the owner of the commodity, by him or her and members of his or her household and his or her nonpaying guests and employees. A commercial processor is an establishment that operates under continuous inspection by either the USDA or by the Vermont Meat Inspection Program. The establishment’s process is inspected every day during operations to ensure the production of safe food. The product produced is able to be sold at wholesale, retail, to restaurants, and other food service institutions.

Custom Exempt Poultry Slaughterhouse:

A custom slaughterhouse is defined in State and Federal law as an establishment as that does not require continuous inspection because they only slaughter poultry for the exclusive use of the owner of the animal. Shipping containers of such poultry products shall be labeled with the owners name and address and the exempt statement – Exempted 6 V.S.A. 204. Also such custom slaughterer may not be engaged in the buying and selling of any poultry products capable of use as human food. Businesses that operate under this exemption are only given periodic sanitation inspections by the Vermont Meat Inspection Program.

Custom Exempt Slaughterhouse:

“Custom slaughterhouse” means a person who maintains a slaughtering establishment under this chapter for the purposes of slaughtering livestock or poultry for another person’s exclusive use by him or her and members of his or her household and his or her nonpaying guests and employees and who is not engaged in the business of buying or selling carcasses, parts of carcasses, meat or meat food products or any cattle, sheep, swine, goats, domestic rabbits, equines, or poultry, capable of use as human food. The meat from a custom slaughtered animal cannot be sold, and must be identified as “NOT FOR SALE”. Businesses that operate under this exemption are only given periodic sanitation inspections by the Vermont Meat Inspection Program.

Custom Processor:

“Custom processor” means any person who maintains an establishment under this chapter for the purpose of processing livestock, meat, meat food product, poultry, or poultry product exclusively for use, in the household of the owner of the commodity, by him or her and members of his or her household, and his or her nonpaying guests and employees. The meat from a custom processed animal cannot be sold, and must be identified as “NOT FOR SALE”. Businesses that operate under this exemption are only given periodic sanitation inspections by the Vermont Meat Inspection Program.

Inspected Slaughter Facility:

See definition for “commercial slaughterhouse”

Licensed Custom Facility:

See definition of “custom exempt slaughterhouse” or “custom processor”

Meat:

“Meat” means the part of the muscle of any cattle, sheep, swine, goats, horses, mules, or other equines which is skeletal or which 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, blood vessels that normally accompany the muscle tissue and that does not include the muscle found in the lips, snout, or ears.

Retail Large Meat Processor:

Retail vendors with 300 or more square feet of meat cutting space and 20 or more linear feet of meat display space

Retail License:

A permit issued by the Vermont Agency of Agriculture, Food and Markets that allows a retail vendor to operate in the state of Vermont. “Retail vendor” means any person who sells, displays, advertises for sale, offers for sale, or has available for sale meat, meat food products and/or poultry products for purchase by consumers. Retail vendors include persons who operate stores, sell or attempt to sell to consumers at their homes, or otherwise sell, display, advertise, offer or have available for sale, meat food products and/or poultry products at retail for purchase by consumers.

Retail Small Meat Processor:

Retail vendors with meat cutting space of less than 300 square feet or meat display space of less than 20 linear feet.

Wholesale License:

A permit issued by the Vermont Agency of Agriculture, Food and Markets that allows a wholesale distributor to operate in the state of Vermont. “Wholesale distributor” means any person who sells meat to retail vendors, other merchants, or to industrial, institutional and commercial users mainly for resale or business use.

For further information on the listed statutes and complete details visit:

www.leg.state.vt.us/statutesMain.cfm

For federal regulations and details visit: <http://ecfr.gpoaccess.gov/>