Red Meat Slaughter Process

Do you want to sell?

Yes

- Requires inspection unless sold as live animal.
- Slaughter under inspection
- Sell as carcass to 1 or more people. No license required when selling by hanging weight.
  6 VSA 204, § 3306
- Relinquish control to buyer.
- New owner has it cut at a custom facility. Not For Sale
  9 CFR 303.1 (d) (2)
  Used for:
  • Personal Consumption
  • Non-Paying Guests
  • Employees
- New owner has it cut and packaged under inspection for commercial use.
  Obtain VAAFM
  • Retail License
  • Wholesale License
  and meet facility requirements.
- New Owner is a small or large licensed retail meat processor with an in-store cutting area that has:
  • Separation from public portion of store
  • Hot and cold running water
  Contact VAAFM Inspection for further licensing and facility requirements.

No

- Seller Offers Slaughter Services
  - Requires licensed custom or inspected slaughter facility.
  - Contact VAAFM Inspection for licensing and facility requirements.
  - New owner trucks animal away. No License Required
- Sold as live animal.
- Custom Facility
  - Product marked “Not For Sale.” Inspected monthly for sanitation and required record keeping.

FACILITY REQUIREMENTS:
- Contact VAAFM Inspection for Small Plant Construction Guide
  • Hot & cold running water
  • Washable floors, walls & ceilings
  • Cooler space
  • No exposed wood
  • Acceptable wastewater and sewage control
  • Rodent and Insect Control
  • Acceptable Equipment

- Additional Requirements for “Inspected” Facility
  • Conveniently located restroom, not in a private residence
  • Office space can be shared

- INSPECTED FACILITY
  Requires HACCP & SSOPs
  State (in-state sales only) or Fed (interstate sales + web)

- RENTAL_facility
  - No Sales to other stores
  • Sell to individuals
  • Sell to hotels, restaurants and institutions (HRI) if not more than 25% of sales.
  9 CFR 303.1 (d) (2)

FURTHER PROCESS & SELL
- Sales Direct to Household Consumers
- Product for Resale (i.e., to a retail store)

Requirements for Both:
- Storage of product not in living portion of home
- Stored separate from personal food
- Stored separate from exempt poultry products
- Fully labeled, inspected and passed cuts

Additional Requirement for Wholesale:
- Must keep records of all transactions

NOT FOR SALE
- Personal Consumption
- Non-Paying Guests
- Employees

Hire itinerent slaughterer. Process yourself or use licensed custom processor.

Slaughter animal yourself on your farm and send to licensed custom processor.

Slaughter animal yourself on your farm and process.

Truck animal to licensed slaughter facility (inspected or custom).

New owner trucks animal away.
No License Required

Sell as live animal.

Sold as live animal.

VAAFM Inspection

* 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.
**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.

**Commercial 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.

**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 owner’s 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 any person who maintains a slaughtering establishment under this chapter for the purpose 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.

**Licensed Custom Facility:**
See definition for “commercial slaughterhouse”

**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 and 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/