

## Inspected vs. Custom Exempt

### **USDA Inspected meat and poultry:**

Can be sold in-state, across state lines, and exported to other countries

Can be sold in any quantity to anyone

Establishments must have a Hazard Analysis and Critical Control Point (HACCP) plan.

Inspectors on premises all slaughter days and need to visit at least 2 hours on processing days

Will carry a round USDA mark of inspection

### **State Inspected meat and poultry:**

Sign a Cooperative Agreement with USDA to operate a state inspection program

State inspected products can be sold in-state only

Can be sold in any quantity to anyone in the state

Establishments must have a Hazard Analysis and Critical Control Point (HACCP) plan.

Inspectors on premises all slaughter days and need to visit at least 2 hours on processing days

Will carry a state specific mark of inspection

USDA pays 50% of the costs, the State pays the other 50%

State program must maintain “At Least Equal To” standards to USDA-FSIS

State programs have a paper audit yearly and an on-site audit every 3 years by USDA-FSIS FSAB

### **State – CIS inspected meat and poultry:**

Must have a state inspected program to operate a CIS program

Requires a second Cooperative Agreement with USDA to run the CIS program

State program nominates state establishments that want to join the program

Establishments must have a Hazard Analysis and Critical Control Point (HACCP) plan.

Inspectors on premises all slaughter days and need to visit at least 2 hours on processing days

CIS establishments can sell their products in-state and over state borders.

Export of CIS products is possible if the State signs another CA

USDA pays 60% of costs, the State pays 40% of costs

State inspectors are the inspectors on premises, not USDA inspectors

Products carry a USDA mark of inspection

State programs must maintain “Same As” standards to USDA-FSIS

CIS establishments audited by USDA-FSIS OFO, not FSAB

### **Custom Exempt Meat and Poultry:**

Is an exemption from the FMIA and PPIA

Custom products must be marked or labelled “Not For Sale”

Custom meat and poultry products are only for the use of the owner of the animal, the owner’s household members and the owner’s NON-paying guests or employees

Custom exempt can be monetized when farmers/operator sells shares of the live animal before slaughter

Farmer/operator can care for the animal, deliver and pick up products but not sell meat

Visited annually at a minimum, no continuous inspection required

Regulations they must meet are in 9 CFR 303.1 regarding sanitation, facility requirements and records