



Meat and Poultry Inspection

Kansas Department of Agriculture

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What We Do

- Modeled after the Federal program and operated “equal to.”
- Launched July 1, 1970
- Currently we have 33 employees with positions including:
 - Program Manager
 - Office Manager
 - Field Inspection Manager
 - Compliance Officers (2)
 - Enforcement Investigation Analysis Officers (5)
 - Veterinarian
 - Training Officer
 - Area Supervisors (6)
 - Inspectors (23)

Meat & Poultry is actually two programs in one:

COMPLIANCE

Review distributors, investigates consumer complaints, and protects against economic fraud

INSPECTION

Provides on-site inspection of slaughter and processing facilities to ensure safety and wholesomeness of products

Federal vs. State Inspection

Federal Inspection:

- Conducted by USDA/FSIS employees
- Product allowed to be shipped/sold intrastate or interstate
- Operates under FMIA (Federal Meat Inspection Act)

State Inspection:

- Conducted by KDA Meat & Poultry employees
- Product allowed to be shipped/sold intrastate only
- Operates under KMPIA (Kansas Meat and Poultry Inspection Act)

Main difference:

- State inspected meat can only be sold intrastate
- Buffalo, elk and fallow deer are amenable under the Kansas Act
 - An extra fee applies if these animals are slaughtered/processed at a federal facility

Amenable / Amenability

- Meat and poultry laws apply
 - Federal Meat Inspection Act (FMIA)
 - Kansas Meat and Poultry Inspection Act (KMPIA)
- What makes meat amenable?
 - 3% raw meat
 - 2% cooked meat

Slaughter / Processing Facility Categories

- Fully Inspected
 - Produce product that may be sold wholesale or retail
- Custom
 - Slaughter and process animals delivered by the owner
- Custom/Retail Exemption
 - Same as a custom plant, except they can buy inspected product to be processed and sold to the household consumer

Communication

- **PLEASE** communicate with the plant owners; express the intent of the product if you plan to sell it at a farmer's market, or wholesale the product
- A fully inspected facility **CAN** operate as custom or retail outside of inspection hours
 - Weekends
 - Holidays
- Important the plant know the product needs full inspection and is labeled as such, or the product **CANNOT** be sold

Inspection Terms

HACCP

Hazard Analysis of Critical Control Points

Plan developed by the plant for food safety for specific categories of meat

SSOP

Sanitation Standard Operating Procedure

Plan developed by the plant outlining the cleaning and sanitizing of equipment

Labeling Overview

- Properly packaged
- Identified
- Not misleading
- Truthful



Labeling Terms

Official Mark
Inspection Legend

Sketch
Proposed setup

Label
Display of graphic
matter

Final
Printed copy

Features of a Label (9 CFR §317.2)

1. Name of Product
2. Inspection Legend
3. Ingredient Statement
4. Handling Statement
5. Net Weight Statement
6. Safe Handling Instructions
7. Signature Line



Organic and Natural: Defining Organic

“Organic” may only be used to label raw or processed products handled in accordance to final rule.

“Organic” may not be used in a product name to modify a non-organic ingredient in the product.



Organic Certification

- Establish and implement organic production and handling system
- On-site inspection by certifying agent conducted annually and pay fees
- Maintain all records for organic operation for 5 years
- Notify certifying agent immediately of any changes or deviations from compliance



Product Composition

Products sold, labeled or represented as:

- a) “100 percent organic” must contain 100% organically produced ingredients (excluding water and salt)
- b) “organic” must contain not less than 95% organically produced raw or processed products
- c) “made with organic (specified ingredients or food groups)” must contain at least 70% organically produced ingredients
- d) Products will less than 70% organically produced ingredients:
 - a) May only identify organic content
 - b) Identify each organically produced ingredient with “organic” or asterisk (defined below panel)
 - c) Cannot display; organic seal, certifying agent seal, logo, or any mark which represents organic certification

Natural

- Protocols
- Truthful statements
- No artificial ingredients
- Minimally processed



KDA Meat & Poultry License Registration

KMPIA 65-6a34 *"No person shall engage in business or deal with meat and poultry products unless registered."*

Wholesaler
Distributor

Public
Warehouseman

Animal Food
Manufacturer

Inspected/Custom
Slaughter and/or
Processing Facility

Broker

For licensing information, please call the Manhattan Office at (785) 564-6776.

Wholesale Guidelines

- Register with the Kansas Department of Agriculture (KDA) Meat & Poultry Inspection program as a wholesaler.
- Boxed product cannot be opened to sell a single packaged item unless all individual products have a complete label.
- All product must be USDA or KDA inspected and passed product.
- KDA inspected product must be sold for intrastate purposes only. May be sold to HRI outlets.
 - i.e. hotels, restaurants, schools, daycares, etc.
- Any other applicable requirements by local, county or state agencies will have to be fulfilled.
 - i.e. register with health department
- Facilities must be kept in a sanitary manner.
 - Proper rodent or insect control program

Wholesale Guidelines

- Maintain proper temperatures in freezers or coolers. If frozen, keep product frozen solid. If fresh, keep product at temperature not to exceed 37°F.
- Product being transported must be kept frozen, and 45°F or below if fresh.
- Keep appropriate records associated with the business.
 - Examples include receipts, invoices, temperature records

Poultry Exemptions: Selling Poultry to End Consumers

1,000 BIRD EXEMPTION

- Grower only slaughters birds only raised by grower
- **For sale from the farm**, no restriction on who selling to
- Poultry grower does not engage in buying or selling poultry products other than those produced from poultry raised on his/her farm
- Slaughter or processing is not done at a facility used for slaughter or processing poultry by another person
- Registration with the agency is not required
- No labeling requirements

Poultry Exemptions: Selling Poultry to End Consumers

20,000 BIRD EXEMPTION

- Grower slaughters and processes on his/her own premises, no more than 20,000 poultry, raised by him/her, in a calendar year
- Grower sells, in a calendar year, only poultry or poultry products he/she prepares according to the criteria for the Producer/Grower-20,000 Limit Exemption
 - He/she may not buy or sell poultry product prepared under another exemption in the same calendar year
- Poultry products distributed solely by the grower and only within the State in which the poultry product is produced
- Poultry is healthy when slaughtered
- Slaughter and processing at the producers/grower's premises are conducted using sanitary standards, practices and procedures that produce poultry that are sound, clean and fit for use as human food (not adulterated)

Poultry Exemptions: Selling Poultry to End Consumers

20,000 BIRD EXEMPTION (continued)

- Producer only distributes poultry products he/she produced under the Producer/Grower Exemption
- Facility used to slaughter or process the poultry isn't used to slaughter or process another person's poultry
- Shipping containers bear:
 - Producer's name
 - Producer's address
 - The statement, "Exempt P.L. 90-492"

How To Reach Us

Manhattan Office	(785) 564-6776
Website	agriculture.ks.gov
Organic Information	www.ams.usda.gov
USDA Website	www.fsis.usda.gov

Any Questions?

Nice to “MEAT” you!

