



Meat and Poultry Inspection

Kansas Department of Agriculture

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This institution is an equal opportunity employer and provider.

Meat & Poultry is actually two programs in one:

COMPLIANCE

Reviews wholesalers,
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

What We Do

- Modeled after the federal program and operated “equal to.”
- Launched July 1, 1970.
- Currently we have 34 employees with positions including:
 - Program Manager
 - Office Manager
 - Field Inspection Manager
 - Compliance Officers (2)
 - Area Supervisors (6)
 - Enforcement Investigation Analysis Officers (7)
 - Veterinarian
 - Training Officer
 - Inspectors (24)

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 (within the state of Kansas).
- Buffalo, elk and fallow deer are amenable under the Kansas Act, but not the Federal Act.

Different Type of Slaughter/Processing Facilities

- Fully Inspected
 - Animal is slaughtered and processed under inspection, so the end product may be sold.
- Custom
 - Slaughter and process animals delivered by the owner which go back to the owner for their own consumption. Product cannot be resold from a custom facility.
- Custom/Retail Exemption
 - Same as a custom plant, except the plant buys in inspected product to be processed and sold through their retail case to the end consumer.

Communication is Important!

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

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



KDA Meat & Poultry License Registration

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

Wholesaler

**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

When a license IS required:

KDA Meat & Poultry Wholesaler License

- \$25 registration fee
- License runs the calendar year
- Sell any pre-packaged meat and/or poultry products by the piece.
- Either directly to the end consumer or wholesale to retail locations.
- Examples include meat bundles, hamburger, steaks, various cuts, etc.

When a license is NOT required:

- Selling the live animal on the hoof (meaning whole, half, quarter carcass) to the end consumer.
 - Must be sold live prior to the animal arriving at the processing facility.
- Buy of the animal may pick the meat up directly from the plant, or the seller may deliver the finished product directly from the plant to the buyer.

Wholesale Guidelines

- Register with the 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, department of revenue
- 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 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 producer's/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 is not 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"

Rabbit Exemption

Can I slaughter and process some rabbits without inspection? Yes!

- K.A.R. 4-16-3a(d) allows a person to slaughter or process 250 or less in a calendar year without inspection.
- No registration required under this exemption.
- Inspection take place on a complaint basis.
- Rabbits must be raised by you. You cannot engage in the business of buying and selling rabbits.
- Sale of rabbit meat
 - Rabbits are for distribution directly to the end consumer from the owner's own premises.
- Only healthy rabbits may be slaughtered to preclude adulteration of the finished product.

Rabbit Exemption

- Sanitation and adulteration requirements of KMPIA apply to the slaughter/processing of rabbits under the exemption.
 - Maintaining proper temperatures in freezers and coolers. If freezing the meat products, keep product frozen solid. If meat is fresh, you should hold it at a temperature not to exceed 36°F.
- If your operation does not meet the exemption requirements, contact our office to discuss the requirements for inspection.

Exotic Species

Amenable to the Kansas Act (KMPIA) but not the Federal Act (FMPIA)

- What does this mean?
 - You pay for USDA inspection to make it amenable to the FMIA.
- You don't pay for KDA inspection because it is amenable to our KMPIA.
- With KDA inspection it can go inter-state commerce. (Single ingredient)
 - Why? It is not amenable to the USDA and other states recognize our inspection legend/program.
- Georgia state inspected quail are a great example. They can be found in some Kansas grocery stores with the Georgia State inspection legend.

Exotic Species: Bison

- USDA inspected bison usually have beef or pork added to multi-ingredient products
 - Examples include summer sausage and jerky.
- Bison is considered an ingredient, like salt and pepper, where the 2% raw or 3% cooked meat is what is inspected.
- FDA can regulate some exotic meat products such as llama and yak.
 - How? Plants that are registered with the Bio-terrorism act can have an FDA inspection.
- Who does the FDA inspections in Kansas? Food Safety and Lodging with the State of Kansas has FDA credentials.

- [General Information](#)
- [Registration](#)
- [Industry](#)
- [Consumer Protection](#)
- [Statutes and Regulations](#)
- [Marketing](#)
- [Code of Federal Regulations](#)

Contact Information

Kansas Department of Agriculture

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[Tony George, Program Manager](#)

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General Information

The Kansas Meat and Poultry Inspection Program inspects and registers commercial and custom slaughter facilities and meat and poultry processing facilities located in the state of Kansas. Federal law requires state inspection standards be "equal to" those of federally inspected operations and state inspected products cannot be sold outside of Kansas. [USDA's Food Safety Inspection Service](#) annually verifies that our program is "equal to" the federal meat and poultry inspection program.

Requirements differ depending on the type and extent of meat slaughtering/processing and sales of products involved. Different types of meat businesses include custom exempt, retail exempt, inspected slaughtering, inspected processing facilities, or combinations of these. Consumers utilizing a meat processing facility should be aware of the differences between the types of plants in order to make an informed decision when butchering their home grown livestock.

USEFUL LINKS

- [2020 Kansas Deer Processors](#)
- [KDA Licensed Meat & Poultry Wholesalers](#)
- [KDA Fully Inspected Facilities Brochure](#)
- [USDA Licensed Facilities in Kansas](#)

MEAT AND POULTRY BUSINESSES

- Expand all
- [Meat and/or Poultry Wholesale License](#)
 - [Inspected or Custom Operations](#)
 - [Poultry Exempt Operations](#)
 - [Rabbit Exempt Operations](#)

How To Reach Us

Manhattan Office: 785-564-6776

Website: agriculture.ks.gov

USDA Website: www.fsis.usda.gov

A Q&A session will take place at
the end of the workshop

Thanks!!

