



MISSOURI

dept. of

Agriculture

MEAT & POULTRY PROCESSING

Who is responsible for meat and poultry inspection regulations?

USDA's Food Safety and Inspection Service is the lead agency for meat and poultry inspection. The food safety requirements for establishments are set by the [Federal Meat Inspection Act](#) and [Poultry Products Inspection Act](#). Meat inspection and food safety regulations, including those for food bank donations, are passed down from the federal level. Our [Meat & Poultry Inspection team](#) at the Missouri Department of Agriculture is one of 27 important [state cooperative programs](#) across the United States – they are proud to ensure a safe food supply for Missouri.

Do donated livestock and poultry have to be inspected when processed?

Yes. Meat and poultry that has been inspected at USDA and MDA official establishments can be donated to food pantries. This ensures the product has come from a facility that is in compliance with federal meat and poultry inspection for traceability and food safety reasons. Only USDA inspected meat and poultry product can be sold and/or donated across state lines. Product that is MDA inspected may only be sold and/or donated in Missouri.

Can inspection regulations be relaxed for meat and poultry processing during this time?

According to USDA's Food Safety and Inspection Service (FSIS), Missouri's Meat and Poultry Inspection Program must have regulations that are "at least equal to" the Federal inspection program. This means the state is not able to relax or remove regulations for meat and poultry processing unless directed by FSIS. This is in order to ensure food safety at all levels.

However, if a livestock producer or owner of an animal would like to have that animal slaughtered and processed at a custom exempt facility, this is allowable by the Acts. An owner of an animal is also allowed to slaughter and/or process that animal himself on his property.

Can inspected meat or poultry be sold to retail establishments?

Yes! Meat and poultry products that are USDA inspected can be sold to retail and restaurant establishments, regardless of their location. Meat and poultry that are MDA state inspected can be sold to retail and restaurant establishments within Missouri only. An individual interested in selling inspected meat and/or poultry in Missouri will need to be registered and can call our office at (573) 522-1242 or [contact](#) a compliance investigator in their [area](#) to make an appointment.

Meat and poultry that are processed as custom exempt, however, are not for retail sale. Meat and poultry packaging will be marked to specify when it is not available for sale (i.e. "Not for Sale").



What does Cooperative Interstate Shipment (CIS) mean?

The Cooperative Interstate Shipment (CIS) program promotes the expansion of business opportunities for state-inspected meat and poultry establishments. Under CIS, state-inspected plants can operate as federally-inspected facilities, under specific conditions, and ship their product in interstate commerce. Without CIS, a state-inspected plant is limited to sales within its own borders even if an adjoining state is just across the highway or river. Additionally, products sold within a CIS program will bear the federal mark of inspection.

To learn more, visit [USDA's website](#).

What does a “grant of inspection” mean?

There are several requirements for establishments to be selected for state inspection by MDA or USDA. Before being granted state inspection, an establishment shall have developed written [Sanitation Standard Operating Procedures](#) (SSOPs) and a [Hazard Analysis Critical Control Point](#) (HACCP) Plan. HACCP guidance and information is available on the [FSIS website](#). A conditional grant of inspection shall be issued for a period up to 90 days, during which period the establishment must validate its HACCP plan with the Missouri Meat and Poultry Inspection Program. If an individual is interested in state inspection, they may call our office at (573) 522-1242 to speak with Dr. Marin DeBauch.

Why can't livestock and poultry be processed for food bank donation like deer for Share the Harvest?

Under the Federal Meat Inspection Act, deer are considered “amenable species,” and are not subject to the same inspection regulations as meat and poultry. Therefore, all beef and pork that are being processed for donation to food banks must be processed in a federal or state inspected facility to ensure the meat is safe, wholesome, accurately labeled and secure.



MEAT & POULTRY INSPECTION

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