MEAT-the Rules and Regulations

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Objectives

- Discuss the regulations of meat and poultry
- Explain compliance officer duties
- Answer your meat questions
- Have a discussion
What is MEAT??

- The term "meat food product" means any product capable of use as human food which is made whole or in part from any meat or other portion of the carcass of any
  - cattle
  - sheep
  - swine
  - goats
  - horses, mules or other equines

- Federal Meat Inspection Act (est. 1906)
What is POULTRY??

• Poultry means any domesticated bird whether live or dead
  – Chickens
  – Ducks
  – Turkeys
  – Geese
  – Ratites (ostrich, emus, rhea)

• Poultry Products Inspection Act – Title 9 CFR – 1957
  – Determining which operations must go under inspection is complex
  – The more processing they conduct the more likely they will need to be inspected (number limitations)
What is Non-amenable to USDA?

- American bison
- Cervidae (deer, elk)
- Alligator
- Rabbits
- And others......?

- But in Minnesota they must come from an approved source????? Inspected!
What is AMENABILITY?

• USDA exempts from its inspection
  – foods containing 3% or less raw (or less than 2% cooked) red meat or other edible portions of a carcass, or products which historically have not been considered by consumers as products of the meat industry.
  – Sandwiches – between 2 pieces of bread
    • Not a wrap, burrito or other handheld food item
What is Federal or State “Equal To” inspection?

• Wholesome Meat Act
  (also called "Equal To" law) est. 1967
• Conducted for meat and poultry that is not being sold directly to the end consumer
• Conducted to ensure meat and poultry products are WHOLESALEME and SAFE!!
• Federal Meat Inspection Act (FMIA)
• Poultry Products Inspection Act (PPIA)
What is “Equal To”?

• State Inspection “equal to” USDA
  – Continuous inspection process
    • Inspector is present daily during processing
    • Inspector conducts ante mortem and post mortem inspection on every animal slaughtered “under inspection”
  • Enables product to be marketed wholesale and/or retail
    – Restaurants, groceries, etc.
    – Improves marketing opportunities
    – **In Minnesota only!!**
What is “Equal To”?  

- Increased emphasis on food safety in processes  
  - Still evaluate sanitation and facility  
  - Evaluate processes using HACCP  
  - Sanitation Standard Operating Procedures required (SSOP’s)  

- “Equal To” Federal Inspection  
  - Must use MN Inspection legend  
  - Must adhere to Federal regulations
Current State Program

• 54 facilities under inspection
  – Slaughter
    • 21 beef and/or pork
    • 4 poultry
    • Most of these process
  – 29 only further process
• MN Program was started in 1999 – other states have had a program since early 1970’s!
What Types of Products??

- Traditional Red Meat Slaughterhouse
- Poultry Slaughter
- Sausages, Beef Jerky and Snack Sticks
- Tamales
- Convenience Meals (heat and serve)
- Eggs rolls
- Meat salads
- Other Specialty items....Sambusas
Compliance Officer duties

• INVESTIGATION INTO MEAT & POULTRY VIOLATION(S) AND VIOLATOR(S)

• ENSURE COMPLIANCE WITH THE MINNESOTA STATUTES & FEDERAL REGULATIONS

• OTHER COMPLIANCE DUTIES AS ASSIGNED- recalls, surveillance, random reviews and other investigations

• AUTHORITY TO ENTER AND REVIEW ANY...
  – PRODUCTION OR RETAIL FACILITY, RESTAURANT, VEHICLE, COLD STORAGE FACILITY, DISTRIBUTORS, FARMS, SALE BARNs and ANY OTHER FOOD/LIVESTOCK RELATED PREMISE
MEAT & POULTRY INVESTIGATION:
FOOD SAFETY and CONSUMER PROTECTION

- Investigation into violations where meat and poultry products may pose a risk to the health and welfare of any and all consumers.

- Investigation into illegal activity in accordance with the MN Statutes or FMIA/PPIA/EPIA where questionable meat and poultry products have or might have moved in intrastate commerce.

- Investigation of inspected or un-inspected meat and poultry products that may have become adulterated or misbranded.
Results

- Issue Letters of Warning (LOW)
  - Minor violations of the MN Statutes and FMIA/PPIA/EPIA.

- Conduct Administrative Meetings
  - Severe and repetition of violations
  - Impose monetary fines
  - Allows violator the opportunity to present possible resolution
Results

• Prosecution in State, County, and City judicial court system
  – Severe and repeat violators, last resort
  – Or if violator appeals monitory fine
    • Refer the case to the Attorney Generals Office

• All violations require follow-up to ensure compliance
Meat Questions...

• What constitutes an approved source for meat and poultry products?

• What items must have the USDA or MN “equal to” inspection legend?
Meat Questions...

• What can a restaurant buy from a local meat market or grocery store?

• At what point should we contact USDA or MDA?
Meat Questions...

• What are the P.L. 90-492 chickens?
• Where can the P.L. 90-492 chickens be sold?
Meat Questions...

- Farmers selling P.L. 90-492 Exempt poultry sold directly to the consumer from the farm
  - Farms must register w/our department for this exemption!
  - Selling less than 20,000 birds annually
  - Selling only birds raised on his/her own farm
  - Sold only from farm to individual consumers (includes farmers market)
  - No smoking, cooking or curing permitted
  - The processor must process poultry under sanitary conditions!
  - Must be labeled properly

My Best Poultry
12345 Pasture Road
Anytown, MN  55555

Product: Whole Chicken
Exempt P.L. 90-492
Meat Questions...

- Do eggs count as poultry?
- Does farm raised game need inspection?
Meat Questions...

• Can a local meat market donate brats and hot dogs for special events?

• What is the difference between a sandwich and a wrap?
Meat Questions...

• What is the catering exemption?

• Would the catering exemption apply to a special event?
Meat Questions...

• Can ground meat with or without added ingredients sold at an MN farmers market and MN restaurant labeled as local, but actually processed in a neighboring state?
Meat Questions...

- If a local meat market is owned by a family member of the owner of the local restaurant, can the restaurant receive and serve meat from the local meat market?

- If the restaurant owner is part owner of the local meat market, can the restaurant receive and serve meat from the local meat market?
Meat Questions...

• What should we look for on imported meats?

Meat Questions...

• Irradiation?
  – Considered additive, process must be approved by FDA
  – Gamma Ray and UV most common
  – Approved uses...insects wheat flour, sprouting in potatoes, trichinella in pork, inhibit mold on fruits and veggies, control microbial growth spices, herbs, shell eggs
  – Lethal damage to microbial damage to DNA, unable to multiply
  – Factors effect IR, species, food composition, bacterial #’s
  – Effective ranges
    • (less dosage) gram -, gram +, molds, yeasts, spore formers, viruses (most dosage)

• Biggest deterrent of large commercial use is public acceptance!
Meat Questions...

• Is USDA going to lower the recommended internal cooking temperature of pork?

• Can I use the local meat market brats (raw or fully cooked) in my food stand?
Meat Questions...

• Is safe handling instructions required to be placed on meat that isn’t sold pre-packaged but rather out of a meat case?
Meat Questions...

• If a caterer is making food containing meat, what is the process so an establishment does not have to be USDA or MN equal to?

• Is SPAM really meat?
In Summary...

• Rule, regulations and exemptions are very complex!

• There are many different avenues for food operations to stay within the parameters of the law

• Don’t hesitate to call
Contact information

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www.mda.state.mn.us

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Questions