

STATE WHOLESALE INSPECTION

LDAF's Meat & Poultry Inspection (MPI) program offers state wholesale inspection for businesses that want to produce meat and poultry products that will be sold to other businesses for resale.

Inspection personnel are present at all times during livestock slaughter operations and at least part of each shift during further processing operations.

In order to use the **LA Inspected and Passed** logo, inspected plants maintain and follow HACCP and SSOP plans to ensure that wholesome products are made safely in a sanitary environment.

Species:

Beef, Pork, Sheep, and Goat

Chicken, Turkey, Ducks, and Geese

RETAIL EXEMPT

Meat and poultry sales may be eligible for retail exemption if they are sold directly to the consumer (not a business), are in normal retail quantities and the type of operations traditionally conduct at retail establishments.

Under certain conditions, products may be prepared at a restaurant's central kitchen for sale in another facility without the benefit of inspection. To qualify, such products must be ready-to-eat when they leave the facility and safely transported under strict temperature controls to the destination restaurant where the product will be reheated and served to the end consumer. Product prepared at a central kitchen may only be transported to and prepared by restaurants under the same ownership.

Operations exempt from inspection under the FMIA are regulated by the Louisiana Department of Health.

IF YOU HAVE QUESTIONS...

CONTACT US

LDAF's Meat & Poultry Inspection (MPI) program personnel are available to help you understand what it takes to bring your products to market.

- 01** Call us at
225-922-1358
- 02** Email us at
fedstatement@ldaf.la.gov
- 03** Visit our website at
<https://www.ldaf.state.la.us/animal-health/veterinary-health-division/federal-and-state-meat-programs/>

or simply Google "LDAF Meat"

There you'll find lots of helpful resources for your business.

Working together to put
safe, wholesome, and
accurately labeled products
in our marketplace

Introduction to State Meat Inspection



The Louisiana Dept of Agriculture and Forestry's Meat & Poultry Inspection (MPI) program is responsible for ensuring that the state's commercial supply of meat and poultry is safe, wholesome, and correctly labeled.

New Inspected Plant Checklist

- Processing room must be sanitary, isolated, and materials impervious to moisture
- Adequate lighting, drainage, ventilation
- Clean, nonporous equipment and utensils
- Employee handwash stations, aprons/coats, hair restraints or other PPE
- Boundary plot plan (Inspected areas of facility, bait stations)
- Letter from management on any non-potable water sources
- Inedible barrels are identified (if applicable)
- 180°F water on demand or chemical sanitation
- Approved label design
- Inspection office space (Desk, chair, file cabinet with hasp)
- Signed and dated HACCP plan(s) and records available to Inspector
- Signed and dated SSOP plan and records available to Inspector
- Signed and dated Recall Plan
- Pest control program summary
- HACCP plan initial validation documents/Cooler correlation (13 days)
- Denaturant available and used properly (If applicable)
- Sewage/Wastewater letter - Domestic and Processing



Custom Exempt

Establishments granted a Custom Exemption may slaughter and/or process a livestock owner's animals for the consumption of the owner, their household or non-paying guests. Custom Exempt product must be marked as "Not for Sale" and may not be sold in commerce.

Direct Marketing

You may sell an animal to more than one person, (quarters, halves, etc.) as long as the animal is registered in each new owner's name prior to delivery to the Custom Exempt slaughter/processor.

Private Labeling

You can also create what is known as a "Private Label" for your inspected product. You may work with the plant owner to create a label with your farm name on it. The label would still bear the plant number and address of the inspected facility, along with your farm's name and any other information that you would like. The plant owner would have these labels approved by LDAF or USDA and would be responsible for these labels.

Poultry Exemptions

LDAF offers exemptions to low volume (20k birds or less in a calendar year) poultry producers and processors that exempt you from daily inspection.

To receive an exemption, you must meet the requirements summarized on the adjacent panel and request an exemption from our office.

Poultry Exemption Checklist

- Processing Facility** - Slaughter operations must have an overhead structure, floor and some manner of walls or screens throughout the bleeding, scalding, and plucking process to prevent airborne contaminants, such as insects and dust. Processing operations must have an overhead structure, floor and walls made of a cleanable, impervious to moisture surface. Processing room must be temperature controlled, minimum a window unit.
- Water** - Receive documentation that you are connected to a municipal water source, or if private well, have well water tested by the Department of Health biannually that it meets local drinking water standards. A sink with hot water must be provided for hand washing and cleaning equipment.
- Wastewater** - Receive documentation from local parish Department of Health showing approval for release of wastewater into available sewer system; or receive an approved BMP Plan from LDAF Soil and Water Conservation Office, for the reuse of wastewater for agricultural purposes.
- Disposal** - Receive documentation from local trash service stating approval for disposal of offal and other waste in municipal landfill; or submit composting or burying plan for disposal of offal and other compostable waste materials.
- Pest Control** - Have in place a pest management program to prevent the harborage and breeding of pests on the grounds and within the facilities.
- Scale** - A certified scale must be provided since all poultry items sold in Louisiana must be sold by weight.
- Labels** - Design and submit labels. Labels must meet the requirements of the chosen exemption.
- Packaging** - Packaging materials that contact the product must be food grade, have manufacturer approval for use and be handled in a sanitary manner.