

Louisiana Department of Agriculture and Forestry

meat & poultry inspection program



QuickFacts

JURISDICTION

4 Keys

What Species? Who checks that?
 What Amount? Who is buying it?

Regulatory Agencies

LDAF – Louisiana Department of Agriculture and Forestry
State wholesale meat, poultry, and whole eggs

USDA - United States Department of Agriculture
FSIS – Food Safety Inspection Service
Federal wholesale meat, poultry and egg products inspection

DHH - Department of Health and Hospitals/Parish Health Units
State retail licensing and sanitarian services

FDA – Food and Drug Administration
Federal regulation of food and dietary supplement

USDC – United States Department of Commerce
NOAA – National Oceanic and Atmospheric Administration
Federal seafood inspection program, import and export

Minimum Meat Percentages

Red Meat

More than 2% cooked meat
 3% or more raw

Poultry

More than 2% cooked meat; More than 10% cooked poultry skins, giblets or fat, separately or; More than 10% cooked poultry skins, giblets, fat and poultry meat (limited to less than 2%) in any combination

Wholesale v. Retail Sales v. Custom

Wholesale

- > Sales to a distributor or business for resale (indirect)
- > Product leaves the possession of the producing establishment (Third party handles the transaction)

Retail

- > Sales to the end consumer (direct)
- > Product is sold directly to the end consumer for their personal use

Custom Exempt

- > The owner of the animal pays to have it harvested and/or processed and retains ownership throughout process.
- > Meat or poultry is consumed by owner, household or non-paying guests.
- > Product cannot be sold.

Inspected establishments are provided up to eight hours of inspection a day, Monday through Friday, at no charge and must comply with all applicable food safety regulations.

➤ Louisiana is one of only 27 states that offer state meat inspection.

Although limited by the borders of the state, LDAF prides itself on its ability to offer outreach services to very small meat and poultry producers attempting to enter the marketplace.

Amenable Species

Harvest of these species subject to Federal Meat and Poultry Inspection Acts

Meats - Cattle, swine, goats, sheep, equine

Poultry - Domestically-raised chickens, turkeys, ducks, geese, guineas, ratites or squabs

Non-Amenable Species

Harvest of these species not subject to Federal Meat and Poultry Inspection Acts. These may be subject to FDA/DHH regulation.

Farm-raised deer*, rabbit, bison, reindeer, elk, antelope, fish, alligator, crawfish, domestically-raised waterfowl, such as swans, and some domestically-raised game birds, such as farm-raised quail, and pheasant

*No white-tailed deer

Voluntary Inspection of Non-Amenable Species

Non-amenable species can be inspected, but requesting party must pay for the inspection. Product presented for inspection is subject to condemnation just like amenable species would be.

Can I mix inspected and non-inspected?

USDA or LDAF amenable inspected product can be mixed with DHH/FDA product from non-amenable species
 e.g. LDAF-inspected beef mixed with DHH alligator can be made under LDAF inspection.

Can I use home-prepared meat and poultry in my retail product?

No. Meat and poultry source material must come from a USDA or LDAF inspected source.



Louisiana
 Interstate
 International



Can I ship out of Louisiana?

Yes, but only if the meat or poultry source material is USDA inspected. LDAF product can't leave Louisiana

Internet Sales

- USDA with logo as wholesale or to end consumer
- USDA source product without logo to end consumer (retail exempt)
- LDAF source product with logo inside LA as wholesale or end consumer
- LDAF source product without logo inside LA to end consumer (retail exempt)

You may need to add a filter at checkout to prevent out-of-state sales

Want to discuss your options?



LDAF Meat and Poultry Inspection Program
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 225-922-1358

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We represent the general public in areas that the general public doesn't have access to.

How It All Started

Meat Inspection began as a result of public outcry at the conditions of wholesale meat plants in Chicago described in Upton Sinclair's book *The Jungle* in 1906. The Federal Meat Inspection Act of 1906 was the first of its kind designed to clean up the meat industry. This was followed by the Food, Drug, and Cosmetic Act in 1938 and the Poultry Products Inspection Act of 1957.

Basic Facility Guidelines

Design of the facility must prevent product contamination
Food contact surfaces must not contaminate product and must be cleanable
Floors walls and ceilings must be impervious to moisture
Must be kept in good repair
Must have adequate lighting
Must have adequate ventilation; prevent condensation
Must have proper drainage; prevent backflow
Must have approved water source and sewage disposal
Must have approved means of inedible shipping/disposal
Sinks and restrooms must be in adequate number, cleaned and properly supplied, including hot and cold water, soap and towels
Space must be provided for the Inspector's records and equipment
Outside areas must be maintained to prevent the harborage and entry of pests into the facility

Exemptions

- > The operations are conducted at a retail store, restaurant, or similar retail type establishment, owned by the same person that operates the facility.
- > The products are sold or provided to consumers at such establishments.
- > The products are sold and transported directly to the consumer by the retail store, restaurant, or similar retail type establishment's employees or a common carrier, provided there is no intervening transfer or storage.

Poultry Exemption

- > Producer/Grower slaughters and processes on own premises
- > No more than 20,000 poultry, raised by him/her, in a calendar year
- > Poultry products are distributed solely by producer within the state
- > Poultry are healthy when harvested
- > Exemption only exempts the producer from bird by bird inspection
- > All other federal/state requirements apply
- > Records of production and sales required
- > Proper labeling required
- > May sell retail or wholesale

Regulations and Innovation

Regulations are designed to accommodate all types/sizes of businesses, even allows for innovative technologies if the plant can support its effectiveness. The regulations tend to be goal-oriented performance standards rather than specific measurements/procedures.

Food Safety - HACCP

Hazard Analysis Critical Control Point

A plan for identifying and preventing food safety hazards

Principle 1 - Conduct a Hazard Analysis

Outline production steps and identify possible hazards

Principle 2 - Identify the Critical Control Points

Find points in the process that control significant hazards

Principle 3 - Establish Critical Limits

A measurement that separates acceptability from unacceptability

Principle 4 - Monitor CCP

Describe how you will monitor the critical limit at the critical control point

Principle 5 - Establish Corrective Action

How to fix the problem if you don't meet the critical limit

Principle 6 - Verification

Double-checking the food safety process

Principle 7 - Recordkeeping

Recording information to prove the food was produced

Sanitation - SSOP

Sanitation Standard Operating Procedures

A plan detailing the procedures an official establishment conducts daily, before and during operations, sufficient to prevent direct contamination or adulteration of product(s)

- > Pre-operational cleaning of food contact surfaces of facilities, equipment and utensils
- > Operational procedures that will result in a sanitary environment

How Do I Support My Process?

Decisions made during the development of a HACCP food safety system must be supported. This can be achieved using peer-reviewed scientific or technical data or information, published processing guidelines, expert advice from processing authorities, challenge study, pathogen modeling programs, data gathered by the establishment in-plant, regulatory performance standards or best practice guidelines.

Unsupported decisions are not acceptable.

Food Donations

Any product distributed without charge to a public or charitable cause. Meat, poultry, or egg products donated by persons subject to the FMIA, PPIA, and EPIA must not be adulterated (other than economically adulterated) and not misbranded as defined in 21 USC 601, §453, and §1033.

- > Amenable species must be inspected to be donated to a food bank (LDAF/USDA inspected product)
- > Non-amenable species must be processed by an approved facility (DHH insp. or voluntary insp. by LDAF/USDA)