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# USDA and MDA Food Safety Requirements for Meat and Poultry

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# FEDERAL MEAT and POULTRY REGULATIONS

- REQUIRES CONTINUOUS INSPECTION FOR POULTRY AND MEAT SLAUGHTER FACILITIES
- PLANT SANITATION
- HACCP PLAN
- HEALTH OF ANIMALS
- RECORDKEEPING
- PRODUCT IS IDENTIFIED WITH USDA PLANT NUMBER



# FEDERAL MEAT and POULTRY EXEMPTIONS

- PRODUCERS SLAUGHTERING LESS THAN 20,000 POULTRY PER YEAR ARE EXEMPT FROM CONTINUOUS FEDERAL INSPECTION
- PRODUCERS SLAUGHTERING RABBITS ARE EXEMPT FROM CONTINUOUS FEDERAL INSPECTION FOR INTRASTATE SALES
- NOT EXEMPT FROM COMPLYING WITH FEDERAL LAW
- PRODUCER CANNOT ENGAGE IN SLAUGHTER, BUYING OR SELLING OF POULTRY PRODUCT OTHER THAN FROM OWN PRODUCTION



# FEDERAL MEAT and POULTRY EXEMPTIONS

- NO EXEMPTIONS FROM FSIS CONTINUOUS INSPECTION FOR REGULATED SPECIES – CATTLE, SWINE, SHEEP, EQUINE, GOAT
- BISON ARE EXEMPT



# MARYLAND REQUIREMENTS

- TO SELL OTHER THAN DIRECTLY TO CONSUMERS ON THE FARM  
FEDERALLY EXEMPT POULTRY,  
RABBIT AND BISON FACILITIES MUST:
  - ❑ HAVE THEIR PRODUCT SLAUGHTERED AND LABELED AT A USDA INSPECTED FACILITY OR
  - ❑ BECOME MDA CERTIFIED



# MDA POULTRY & RABBIT PROGRAM REQUIREMENTS

- **MUST MEET THE FEDERAL EXEMPTIONS AND COMPLY WITH ANY OTHER REQUIREMENTS OF USDA/FSIS**
- **APPLICANTS THAT BECOME CERTIFIED BY MDA WILL QUALIFY AS AN “APPROVED SOURCE” AND CAN SELL THEIR PRODUCT TO ANY TYPE OF LOCATION (INSTITUTION, RESTAURANT, RETAILER, ETC.) IN MARYLAND**



# MDA POULTRY & RABBIT PROGRAM REQUIREMENTS

- **POULTRY HEALTH/BIOSECURITY**
  - NO SLAUGHTER OF SICK ANIMALS
- **SLAUGHTER/PROCESSING LOCATION**
  - MUST PREVENT CONTAMINATION OF CARCASS DURING SLAUGHTER
  - SURFACES THAT CONTACT CARCASS MUST BE SANITIZED PRIOR TO USE
- **EQUIPMENT**
  - MUST BE SANITIZED PRIOR TO USE



# MDA POULTRY & RABBIT PROGRAM REQUIREMENTS

- WATER
  - POTABLE
- LIGHTING
  - MUST BE ADEQUATE TO OBSERVE ILLNESS OR CONTAMINATION
- WORKER HEALTH & HYGIENE
  - TOILET AND HANDWASHING FACILITIES
  - NO SICK WORKERS
  - CLEAN HANDS/CLOTHES
  - BASIC REQUIREMENTS TO PREVENT PRODUCT CONTAMINATION



# MDA POULTRY & RABBIT PROGRAM REQUIREMENTS

- **TEMPERATURES**
  - ❑ CHILLED TO 41°F WITHIN 4 HOURS OF SLAUGHTER
  - ❑ STORED AT 41°F IF FRESH, 0°F IF FROZEN
- **SSOP'S, GMP'S AND HACCP**
  - ❑ WRITTEN PROGRAM REQUIRED
- **COMPOUNDS (Detergents, sanitizers, etc.)**
  - ❑ ONLY FOR APPROVED USE



# MDA POULTRY & RABBIT PROGRAM REQUIREMENTS

## ■ PACKAGING

- ❑ New, food grade

## ■ LABELING

- ❑ NAME AND ADDRESS OF PRODUCER
- ❑ MDA ISSUED NUMBER

## ■ WEIGHTS

## ■ RECORDKEEPING

- ❑ DOCUMENTATION OF FOOD SAFETY PRACTICES



# MDA POULTRY & RABBIT PROGRAM REQUIREMENTS

- MINIMUM OF AN ANNUAL INSPECTION CONDUCTED BY MDA
  - VERIFY SSOP'S AND HACCP PLAN
  - CONDUCTED DURING SLAUGHTER TO VERIFY IMPLEMENTATION OF FOOD SAFETY PLAN
- FOLLOW UP INSPECTIONS FOR NON COMPLIANCES
- FAILURE TO MAKE CORRECTIONS RESULTS IN REVOCATION OF CERTIFICATION



# MDA POULTRY & RABBIT PROGRAM REQUIREMENTS

- PRODUCERS MUST ATTEND FOOD SAFETY TRAINING – INITIAL AND UPDATES
- BUYERS CAN VERIFY PARTICIPATION IN MDA PROGRAM
  - MDA WEBSITE – [WWW.MDA.STATE.MD.US](http://WWW.MDA.STATE.MD.US)
  - (410) 841-5769



# QUESTIONS

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