

COMMERCIAL SLAUGHTERHOUSE: Any person engaged in the business of slaughtering livestock or poultry other than as a custom or itinerant slaughterer. A commercial slaughterhouse operates under continuous inspection by either the USDA or by the Vermont Meat Inspection Program. The establishment's process is inspected every day during operations to ensure the production of safe food, and every animal is inspected to verify that it is free of disease. The product is able to be sold at wholesale, retail, to restaurants, and other food service institutions.

CUSTOM SLAUGHTERHOUSE:

A person who maintains a slaughtering establishment for the purposes of slaughtering livestock or poultry for another person's personal use (use by him or her, members of his/her household, and non-paying guests and employees). The meat from a custom-slaughtered animal cannot be sold, and must be labeled "NOT FOR SALE." Businesses that operate under this exemption are only given periodic sanitation inspections by the Vermont Meat Inspection Program.

COMMERCIAL PROCESSOR:

Any person who maintains an establishment for the purpose of processing livestock, meat, meat food product, poultry, or poultry product other than for the owner's personal use. A commercial processor operates under continuous (daily) inspection by either the USDA or by the Vermont Meat Inspection Program to ensure the production of safe food. The product is able to be sold at wholesale, retail, to restaurants, and other food service institutions.

CUSTOM PROCESSOR:

Any person who maintains an establishment for the purpose of processing livestock, meat, meat food product, poultry, or poultry product exclusively for the owner's personal use (use by him or her, members of his/her household, and non-paying guests and employees). The meat from a custom-processed animal cannot be sold, and must be labeled "NOT FOR SALE." Businesses that operate under this exemption are only given periodic sanitation inspections by the Vermont Meat Inspection Program.

INSPECTED FACILITY:

Inspection is required daily or when product is being produced for commerce. If all requirements are met, facility is entitled to scheduled inspection services up to 40 hours per week (maximum 8 hours per day) at no charge to the facility. Fees may be incurred for voluntary, exotic, holiday and overtime inspection.

Slaughter Inspection:

Facilities are monitored for acceptable sanitary practices and conditions.

• Animals are monitored as follows:

Ante Mortem (before death):

- Humane handling
- Normal functions, ambulatory, etc.

Post Mortem:

- Sanitary dressing procedures
- Lymphatic system
- Major organs: liver, heart, lungs, kidneys, spleen, mesentery
- All cut surfaces and carcass conditions
- Ensure trimming of contaminated tissue
- Monitor pathogen control
- Monitor age ID for cattle for BSE
- Monitor age ID for sheep for Scrapie
- Check for 60+ disease conditions affecting cattle, calves, swine, sheep, goats, and other
- Monitor HACCP verification and validation plant procedures

Processing Inspection:

All processes and records monitored for HACCP and SSOP Plan Compliance.

Covers all food products containing greater than 2% cooked or 3% raw meat or poultry, such as: wraps, burritos, dumplings, lasagna, mac & cheese, shepherd's pie, soups, meat pies, samosa, empanadas, tamales, steaks, roasts, ground meat, fresh sausages, smoked and cooked sausages, summer sausages, meat sticks, ham, bacon, smoked and cured products, pates, jerky, etc., in the following categories:

- Raw Intact
- Raw Non Intact
- Slaughter
- Heat treated; not shelf stable
- Fully cooked; not shelf stable
- Heat treated; shelf stable
- Not heat treated; shelf stable
- Processed with secondary inhibitors
- Thermally processed

MEAT:

The part of the muscle of any cattle, sheep, swine, goats, horses, mules, or other equines which is skeletal or found in the tongue, in the diaphragm, in the heart, or in the esophagus, with or without the accompanying and overlying fat, and the portions of bone, skin, sinew, nerve and blood vessels that normally accompany the muscle tissue. (Does not include the muscle found in the lips, snout, or ears.)

ON-FARM PERSONAL SLAUGHTER: The meat and meat food products generated from this type of slaughter cannot be sold, and are only for the personal use of the individual(s) who purchased the live animal (use by him or her, members of his/her household, and non-paying guests and employees).

Contact the Vermont Meat Inspection Program for complete details. In general, a farmer selling a live animal to an individual(s) will not be required to have a license or receive inspection if the

slaughter of that livestock meets the following requirements:

- A person(s) (the buyer) purchases the livestock from a farmer that raised the livestock
- The buyer(s) performs the act of slaughtering the livestock or hires their own itinerant slaughterer.
- The farmer who sold the livestock does not assist in the slaughter
- The act of slaughter occurs on a site on the farm where the livestock was purchased (after approval from the farmer)
- The livestock is slaughtered according to a humane method, as that term is defined in subdivision 6 V.S.A. 3131(6)
- The slaughter is done under sanitary conditions

The farmer who sold the livestock must maintain a record of the details of each transaction and slaughter conducted under this exemption, and submit to AAFM quarterly. No more than 10 cattle, or 30 swine, or 80 sheep/goats, or a total of 12000 lbs. of various species (based on live weight) can be slaughtered annually under this exemption.

PERSONAL USE:

Exclusive use by an individual, members of his/her household, and non-paying guests and employees.

RETAIL LICENSE:

A permit issued by the Vermont Agency of Agriculture, Food and Markets that allows a retail vendor to operate in the state of Vermont. "Retail vendor" means any person who sells, displays, advertises, offers, or has available for sale meat, meat food products, and/or poultry products for purchase by consumers. Retail vendors include persons who operate stores, sell or attempt to sell to consumers at their homes, or otherwise sell, display, advertise, offer or have available for sale, meat food products and/or poultry products at retail for purchase by consumers.

Retail Large Meat Processor:

Retail vendors with 300 or more square feet of meat cutting space and 20 or more linear feet of meat display space.

Retail Small Meat Processor:

Retail vendors with meat cutting space of less than 300 square feet or meat display space of less than 20 linear feet.

Retail Processing Establishment:

Processing area must be separated from the public portion of the store, and have hot and cold running water.

WHOLESALE LICENSE:

A permit issued by the Vermont Agency of Agriculture, Food and Markets that allows a wholesale distributor to operate in the state of Vermont. "Wholesale distributor" means any person who sells meat to retail vendors, other merchants, or to industrial, institutional and commercial users mainly for resale or business use.

RED MEAT

Slaughter Process

Farmers wishing to slaughter their livestock face an array of state and federal regulations related to facility inspection and licensing. While the intentions of all of these policies are noble ones (food safety, consumer confidence and public health), the volume and variety of rules can create confusion for farmers.

The Agency of Agriculture, Food and Markets (AAFM) has developed this chart to bring some structure to all of these policies and help you visualize when certain regulations apply to your operation.

However, this information is intended solely as a general guide. The laws in this area are indeed complex, and their interpretation and application may vary according to particular circumstances. Because we do not know how you are using this information, we cannot make any warranties or guarantees (express or implied) about the information as it relates to your situation.

Please contact Vermont Meat Inspection at (802) 828-2426 with specific questions. While we hope this chart serves as a helpful starting point, we are still – and always – happy to talk to you personally.

FOR FURTHER INFORMATION ON THE REFERENCED STATUTES, PLEASE VISIT:

[State of Vermont Laws](#) (references including "VSA")

[Federal Laws](#) (references including "CFR"):



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RED MEAT SLAUGHTER PROCESS: Follow the flow chart to determine which regulations apply when you have livestock ready to slaughter. [*See reverse for definitions]

