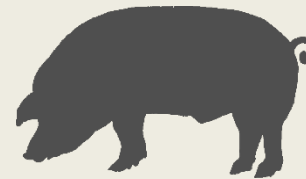
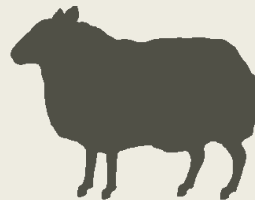
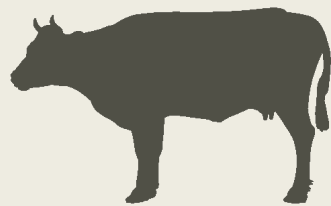


On-Farm Slaughter Regulations For Red Meat



Presented by

Julie Boisvert, Vermont Meat Program Section Chief, Vermont Agency
of Agriculture Food and Markets
(VAAFAM)



Covered in this presentation:

- Vermont State Meat Inspection Program Overview
 - USDA Food Safety Inspection Service (USDA FSIS)
- Defining “On-Farm Slaughter”
- Legal Pathways to On-Farm Slaughter
 - Option 1: On-Farm Inspected Facilities
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VT State Meat Inspection Program Overview

- **The Vermont Meat and Poultry Inspection Program** was established by the Vermont State Legislature in 1967, after passage of the Wholesome Meat Act in 1967, which allowed the creation of state meat inspection programs that were run in a manner “equal to” that of the federal inspection system. The Vermont Meat Inspection Program falls under the Division of Food Safety & Consumer Protection within the Vermont Agency of Agriculture, Food & Markets (VAAFMM)
- **Our mission:** To support the Vermont meat industry and protect the health and welfare of consumers and the public through technical assistance and inspection services that assure Vermont meat and poultry products are wholesome, unadulterated, and properly marked, labeled, and packaged.
- **What we do:** The Vermont Meat Inspection Program provides inspection services for meat and poultry slaughter operations, allowing local producers to market their meat and poultry products to consumers, restaurants, retailers, and wholesalers throughout the state.



VT State Meat Inspection Program & USDA FSIS

- The Federal Meat Inspection Act (FMIA) is a federal law that requires daily inspection activities by the Food Safety Inspection Service (FSIS) or States that operate their own meat and poultry inspection (MPI) programs that are “**at least equal to**” the federal program. If a state does not have a state meat inspection program, the USDA Food Safety Inspection Service has jurisdiction and enforces the federal meat and poultry laws and regulations for slaughter and processing activities that take place within the state (intrastate).
- VAAFM has a cooperative agreement with the **United States Department of Agriculture Food Safety Inspection Service (USDA FSIS)*** which allows the state of Vermont to provide inspection services to meat and poultry slaughter and processing facilities that produce product to be sold within Vermont.
- Vermont’s state-based meat inspection program **enables the VAAFM to provide one-on-one, customized support and technical assistance** to Vermont farmers in order to help grow safe, local meat markets.



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VT State Meat Inspection Program

Defining “On-Farm Slaughter”

- What does “On-Farm slaughter” mean?
 - In the context of this document, “on-farm slaughter” is a broad term that simply means **the activity of killing livestock on a farm** for the purpose of producing meat and meat food products for human consumption.

- What does “On-Farm slaughter” have to do with exemptions from inspection?
 - *The FMIA exempts some slaughter and processing activities and operations from its inspection requirements.*
The FMIA, in 21 U.S.C. 623(a), has two exemptions from routine inspection:
 1. Livestock slaughtered for **personal use**
 2. Livestock **custom slaughtered** or prepared



VT State Meat Inspection Program

Defining “On-Farm Slaughter” (cont.)

- What does “On-Farm slaughter” have to do with exemptions from inspection?
 - *The “on-farm slaughter exemption” is the Personal Use Exemption. This means mandatory inspection for the slaughter and processing of privately owned livestock is not required, provided the criteria in the Statute are met, and the resulting product from the animal slaughtered under this exemption is exclusively for the private use by the:*
 - *a. owner of the livestock,*
 - *b. members of their household,*
 - *c. household nonpaying guests, or*
 - *d. household employees.*

“On-farm slaughter” can take place on a farm without inspection, if the farmer qualifies to use of one of the exemptions from inspection.



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Legal Pathways to On-Farm Slaughter:

Option 1: Inspected Facilities

- Inspected slaughter facilities may be developed on any farm in order to undertake the slaughter or processing (or both) of livestock
- Inspection by the Vermont Meat Inspection Program **allows for the sale of finished meat products anywhere within Vermont** to individuals, restaurants, retail stores, wholesalers, etc
- Inspection by USDA FSIS allows for the sale of finished meat products to individuals, restaurants, retail stores, wholesalers, etc., across state lines



Legal Pathways to On-Farm Slaughter:

Option 1: Inspected Facilities

- Facilities that meet inspection requirements are entitled to **40 hours per week (8 hours per day) of inspection from the state** during approved hours at **No Charge** to the facility
- Facilities inspected by the Vermont Meat Inspection Program or USDA FSIS **may provide slaughter services** to other producers
- Inspected facilities can also perform “custom” slaughter meaning they can slaughter without inspection as long as finished product is intended for the **exclusive use of the owner**, non-paying guests, or employees. Products must be marked “Not For Sale”



Legal Pathways to On-Farm Slaughter:

Option 1: Inspected Facilities

- Minimum Requirements for Inspected Facilities include:
 - A Food Safety Management Plan also known as a HACCP Plan (Hazard Analysis Critical Control Point)*
 - A Sanitary Standard Operating Plan (SSOP)*
 - A Recall Plan, A Humane Handling Plan if slaughtering
 - Washable surfaces for floors, walls and ceilings, hot and cold running water and acceptable equipment adequate for species
 - Proper wastewater disposal
 - VAAFM can approve **waste water disposal methods** if more than 51% of animals slaughtered originated from the farm on which the slaughter facility is located, otherwise approval must come from the Agency of Natural Resources, Department of Environmental Conservation in coordination with a professional



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Legal Pathways to On-Farm Slaughter:

Option 2: Custom Slaughter Exemption

- The Custom Slaughter Exemption allows for the **slaughter of livestock owned by multiple individuals** in an approved facility without daily inspections if the slaughter of that livestock meets the following requirements:
 - The slaughter of livestock is conducted in an approved facility under sanitary conditions as set out in [USDA 9 CFR 416.1-416.5](#).^{*} Unlike an inspected facility, there are no requirements for written HACCP or SSOP plans.
 - The meat from custom slaughtered livestock is **exclusively for personal use** by the owner(s) of the livestock, members of his/her household, employees and non-paying guests. The product must be marked “Not For Sale”
 - The slaughter process is undertaken in accordance with the **Humane Methods of Slaughter Act and Vermont Humane Handling Regulations**^{*}



Legal Pathways to On-Farm Slaughter: Option 2: Custom Slaughter Exemption

■ Continued:

- The slaughtering and/or processing of livestock may be conducted by anyone in the facility but **the responsibility for sanitation and sanitary dressing procedures*** lies with the facility licensee or their **on-site designee**
- All owners (single or multiple) must sign the **certificate of ownership** before slaughter is performed
- Custom slaughter operations AND custom processing operations must be **licensed separately** with the VAAFM
- Custom slaughter facilities must have **access to a restroom**, which may be located in a private residence

Example: Certificate of Ownership

VERMONT AGENCY OF AGRICULTURE, FOOD AND MARKETS
MEAT INSPECTION SERVICE

CERTIFICATE OF OWNERSHIP (SLAUGHTER – PROCESS)
One Certificate is required for each carcass

By signing this certificate, I understand that this carcass will be slaughtered and/or processed **without inspection**. This carcass or parts from this carcass, slaughtered and/or processed without inspection, **cannot be sold** (6 V.S.A. Chapter 204, Section 3308).

I, the undersigned, hereby certify that the carcass (cattle, calf, sheep, swine, goat, -Circle One-) delivered for processing on _____ to _____ is from an animal I own and is intended for the exclusive use of myself and members of my household and my nonpaying guest and employees. **I authorize the slaughter and/or processing without inspection. This animal _____ is or _____ is not over 30 months of age. The actual age of the animal is _____.** I understand that carcasses identified over 30 months of age will have the SRM's removed. (Vertebral column, spinal cord, dorsal root ganglia, etc.) **Traditional cuts of meat will be altered.**

If uninspected meat is sold, the seller may be subject to administrative penalties not to exceed \$1000.00, for each violation (6 V.S.A. Chapter 1, Section 15).

Signature _____ Address _____

Print Name _____ City, State _____

Telephone _____

FOR ESTABLISHMENT USE

For cattle over 30 months of age, verify the removal of SRM (Specified Risk Material) for BSE (check below).

I certify that the following were removed: skull, brain, trigeminal ganglia, eyes, small intestines, vertebral column, spinal cord, dorsal root ganglia. _____ Yes

I certify that the animal delivered for slaughter was ambulatory (able to walk) at the time of slaughter. _____ Yes
(Print Name) _____ (Signature) _____

Each carcass, part carcass, and/or meat product will be examined at the time of receipt by the establishment operator and any contaminants will be trimmed off before product enters the cooler. All custom or farm dressed products will be stored and processed separate from inspected and passed products.

Each carcass, part carcass and meat product shall be legibly stamped with edible ink, in letters at least 3/8 inches in height, with NOT FOR SALE on arrival at an establishment and before it is placed in storage.

After processing, each package will be stamped "Not For Sale" in letters at least 3/8" in height.

The meat or meat products so stamped, shall not be sold, offered or exposed for sale.

This statement shall be filed at least two years at the establishment that handles the exempt product.

Establishments that do not comply with the recordkeeping requirements (6 V.S.A. Chapter 204, Section 3304) (7) may be subject to an administrative penalty of up to \$1000.00 per violation (6 V.S.A. Chapter 1, Section 15). In addition, any person who willfully makes, or causes to make, any false entry or statement of fact or who willfully fails to make correct entries on any report, account or record will be subject to a fine of not less than \$1000.00 nor more than \$5000.00 or to imprisonment of not more than three years or both (6 V.S.A. Chapter 204, Section 3318) (d).



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Legal Pathways to On-Farm Slaughter:

Option 3: Personal Use Exemption

- The Personal Use Exemption allows for **a farmer to raise, slaughter, and process livestock on his/her own farm for his/her own consumption** without an approved facility. The farmer will not be required to have a license or receive daily inspection if the slaughter of that livestock meets the following requirements:
 - The livestock is **owned wholly by the individual farmer**
 - The livestock was **raised by the farmer** on their own farm
 - The act of **slaughter occurs on the farm** where the livestock was raised
 - The **farmer performs the act of slaughter him or herself** under sanitary conditions or hires an itinerant slaughterer*
 - The slaughter process is undertaken in accordance with the **Humane Methods of Slaughter Act and Vermont Humane Handling Regulations***



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Legal Pathways to On-Farm Slaughter:

Option 4: Slaughter by New Owner

- The Vermont Exemption for On-Farm Slaughter by a New Owner **allows for a farmer to sell livestock (live animal(s)) to a new owner to be slaughtered on the farmer's property** without an approved facility. The farmer will not be required to have a license or receive daily inspection if the slaughter of that livestock meets the following requirements:
 - The livestock is sold by the farmer to a **person or persons**
 - The livestock in question was **raised by the farmer** on his/her property
 - The act of **slaughter occurs on the farm** where the livestock was raised with approval from the selling farmer (the farmer who sold the livestock may not assist in the slaughter)
 - The new owner of the livestock **performs the act of slaughtering** on the farmer's property, or hires an itinerant slaughterer* to perform the slaughter on the farmer's property
- The farmer may receive inspection visits to determine compliance with **applicable rules above**



Legal Pathways to On-Farm Slaughter: Option 4: Slaughter by New Owner

■ Continued:

- The slaughter process is to be undertaken in accordance with the **Humane Methods of Slaughter Act and Vermont Humane Handling Regulations***
- The slaughter is handled under **sanitary conditions** – the farmer is responsible to see that the carcass is clean when it leaves the farm
 - “Sanitary conditions means that the site on the farm is clean and free of contaminants and is located in a way to prevent the occurrence of water pollution and the adulteration of the livestock or slaughtered meat.”



Legal Pathways to On-Farm Slaughter: Option 4: Slaughter by New Owner

■ Continued:

- The purchaser of the livestock arranges for **appropriate transportation** of the carcass home (if processing him or herself) or to a licensed processing facility
- The transport vehicle is **clean and free of contaminants** and carcass and parts are properly wrapped in food grade plastic to protect from road dust and dirt
- The carcass is transported in a **timely manner** (the longer the carcass is exposed to temperatures above 40 the higher the chance microbial pathogens will multiply and the meat will become contaminated/adulterated*)



Legal Pathways to On-Farm Slaughter:

Option 4: Slaughter by New Owner

- All farmers intending to utilize the Slaughter by New Owner Exemption must register annually with the VAAFM before undertaking slaughter activities
- The current annual limit for livestock Slaughter by New Owner is:
 - No more than 5 cattle, or 15 swine, or 40 sheep/goats, or a total of 6000 lbs. (based on live weight) if there is any combination of different species
 - *new limits take effect on July 1, 2021
- Slaughter Records are required to be sent to the VAAFM quarterly.
 - Records do not have to be submitted if no livestock were slaughtered in the previous quarter

Example: On-Farm Slaughter Registration



Food Safety & Consumer Protection Div
Meat Inspection Section
116 State Street
Montpelier, VT 05620
www.VermontAgriculture.com

[phone] 802-828-2426
[fax] 802-828-5983

Agency of Agriculture Food & Markets

6 V.S.A. § 3311a On-Farm Slaughter Registration

Send to: Agency of Agriculture, ATTN: Meat Inspection, 116 State St., Montpelier, VT 05620
Email: AGR.MeatInspection@vermont.gov Fax: 802-828-5983

This registration expires on a calendar year basis. The farmer must renew this registration each calendar year, prior to allowing others to engage in on-farm slaughter activity on their farm.

*Required

*Farm Owner Name: _____

*Phone: _____ *Email: _____

Farm Name (slaughter site): _____

*Physical address of Farm (slaughter site)

Street: _____

Town/Zip: _____

*Mailing address of Farm Owner (if different than physical address):

Street: _____

Town/Zip: _____

Your signature below indicates you have read and understand the Vermont statutes pertaining to the 6 V.S.A. § 3311a on-farm slaughter exemption, including but not limited to, sanitation, recordkeeping and quarterly reporting requirements.

*Signature of Farm Owner: _____ Date: _____

Any person who conducts on-farm slaughter as provided for in 6 V.S.A. § 3311a that does not register with the Agency of Agriculture, Food and Markets or does not comply with the recordkeeping and reporting requirements of 6 V.S.A. § 3304(7) and § 3311a may be subject to an enforcement action under 6 V.S.A. Chapters 1 and 204. The Agency may also suspend the authority of the farmer to sell animals to an individual for slaughter under the § 3311a on-farm slaughter exemption.





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 - (Includes updates from 2016 legislative session)

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Terms & Definitions

- **Adulteration:** Shall apply to any livestock product or poultry product under one or more of the following circumstances:
 - (A) *If it contains any poisonous or harmful substance which may render it injurious to health. The product shall not be considered adulterated under this definition if the quantity of the substance in or on the product does not ordinarily render it injurious to health.*
 - (B) *If it contains any added poisonous or harmful substance which may, in the judgment of the Secretary, make the product unfit for human food.*
 - (C) *If it is a raw agricultural commodity and the commodity contains a pesticide chemical which is unsafe within the meaning of section 408 of the Federal Food, Drug, and Cosmetic Act.*
 - (D) *If it contains any food additive which is unsafe within the meaning of section 409 of the Federal Food, Drug, and Cosmetic Act.*
 - (E) *If it contains any color additive which is unsafe within the meaning of section 706 of the Federal Food, Drug, and Cosmetic Act. A product which is not otherwise deemed adulterated under subdivisions (1)(C) and (D) of this section and this subdivision shall be deemed adulterated if use of the pesticide chemical, food additive, or color additive in or on the product is prohibited by rules of the Secretary in official or licensed establishments.*
 - (F) *If it consists of any filthy, putrid, or decomposed substance or is unsound, unhealthful, unwholesome, or otherwise unfit for human food.*
 - (G) *If it has been prepared, packed, or held under unsanitary conditions where it may have become contaminated with filth, or where it may have been rendered injurious to health.*
 - (H) *If it is the product of an animal, including poultry, which has died in a manner other than by slaughter.*
 - (I) *If its container is composed of any poisonous or harmful substance which may render the contents injurious to health.*
 - (J) *If it has been subjected to radiation, unless the use of the radiation was in conformity with a regulation or exemption in effect pursuant to section 409 of the Federal Food, Drug, and Cosmetic Act.*
 - (K) *If any valuable constituent has been omitted or abstracted; or if any substance has been substituted, wholly or in part; or if damage or inferiority has been concealed in any manner; or if any substance has been added or mixed or packed so as to increase its bulk or weight, or reduce its quality or strength, or make it appear better or of greater value than it is.*
 - (L) *If it is margarine containing animal fat and any of the raw material used consisted of any filthy, putrid, or decomposed substance.*



Terms & Definitions

- **HACCP Plan:** A Hazard Analysis Critical Control Point plan is a written plan that defines the procedures for maintaining control of potentially hazardous food at the critical control points of food preparation or processing.
- **Itinerant slaughterer:** A person who provides slaughter services to livestock owners on-farm without an inspected or approved slaughter facility
 - *In order to perform slaughter services of multiple livestock for multiple owners on the same farm at the same time, the itinerant slaughterer must be hired by the livestock owners separately and all of the livestock must have been raised and purchased on the farm in question.*
- **Non-ambulatory Animals:** Animals that are not able to walk or move normally without assistance are NOT eligible for human food under any circumstances.
- **Sanitary Conditions:** The site on the farm is clean and free of contaminants and is located in a way to prevent the occurrence of water and the adulteration of the livestock or slaughtered meat.



Terms & Definitions

- **Sanitary Dressing Procedures:** Practice of handling carcasses by establishment employees and machinery, throughout the slaughter process, in a manner that produces a clean, safe, wholesome meat food product in a sanitary environment.
- **SSOP:** Sanitation Standard Operating Procedures is the common name given to the sanitation procedures in food production plants which are required by the Food Safety and Inspection Service of the USDA and regulated by 9 CFR part 416 in conjunction with 21 CFRpart 178.1010. It is considered one of the prerequisite programs of HACCP.
- **USDA FSIS:** United States Department of Agriculture Food Safety Inspection Service
- **VAAF:** Vermont Agency of Agriculture, Food & Markets
- **VTDA:** Vermont Department of Agriculture



Additional Resources

- VAAFM [Website](#)
- Waste Water Approval for Slaughter operations in which less than 50% of livestock were raised on premises:
 - Agency of Natural Resources, Department of Environmental Conservation permit specialist - <https://dec.vermont.gov/watershed/wastewater>
 - “On-Farm” Personal Use Exemption - [6 VSA chapter 204 section 3311\(a\)](#):
 - [Livestock Exemptions from Inspection VAAFM website](#)
- Overview of the Required Agricultural Practices (RAPs) required by Act 64, Vermont’s Clean Water Act, effective as of December 5, 2016:
 - <https://agriculture.vermont.gov/rap>

HACCP Plans:

 - <https://www.fsis.usda.gov/inspection/compliance-guidance/haccp>
 - <http://www.haccpalliance.org/sub/index.html>
- SSOP plans:
 - https://agriculture.ks.gov/docs/default-source/meat-and-poultry/haccp-amp-ssop-manual.pdf?sfvrsn=c502e1f4_0

Humane Slaughter of Livestock, Title 6 of the Vermont Statutes Annotated Chapters 201

 - <http://legislature.vermont.gov/statutes/chapter/06/201>
- Vermont Humane Handling Regulations:
 - http://agriculture.vermont.gov/food_safety_consumer_protection/meat_poultry_inspections/humane_handling
- Federal Humane Methods of Slaughter Act (HMSA): <https://www.fsis.usda.gov/policy/food-safety-acts/humane-methods-livestock-slaughter-act>
- Preparation of Livestock and Poultry Products:
 - <http://legislature.vermont.gov/statutes/chapter/06/204>
- 9 CFR 416.1-416.5:
 - <https://www.gpo.gov/fdsys/pkg/CFR-2014-title9-vol2/pdf/CFR-2014-title9-vol2-part416.pdf>



Additional Resources

- Check out our [FAQ's page](#) for answers to Frequently Asked Questions about On-Farm Slaughter:



Contact Information

- VAAFM Food Safety and Consumer Protection: Meat and Poultry Inspection Staff

General phone: 802-828-2426

- *Julie Boisvert, Meat sections Program Chief*
 - Julie.Boisvert@Vermont.gov
- *Compliance & Enforcement*
 - Eric.Holmgren@vermont.gov, Briton.Laslow@vermont.gov
- *Dr. Katherine McNamara, Assistant State Veterinarian and Head of Service*
 - Katherine.McNamara@Vermont.gov
- *Rob Achilles, Agricultural Resource Management Engineer - for determination of AAP's at your particular farm location*
 - 802-917-1397 Rob.Achilles@Vermont.gov