



**NORTH CAROLINA DEPARTMENT OF AGRICULTURE
AND CONSUMER SERVICES
MEAT AND POULTRY INSPECTION SERVICE
Raleigh, North Carolina**

Steve Troxler, Commissioner

MPIS NOTICE	2-05	2-1-05
--------------------	-------------	---------------

Meat and Poultry Handler Requirements

I. PURPOSE

This notice outlines the state and federal regulations governing Meat and Poultry Handlers.

II. REFERENCES

Federal Meat Inspection Act (21 U.S.C. 601 et seq); Federal Poultry Products Inspection Act (21 U.S.C 451 et seq.); 9 CFR Parts 300 to 500; NC Compulsory Meat Inspection Law (G.S. 106-549.15-39, 97,98); NC Poultry Products Inspection Law G.S. 106.549.49-68B).

III. CANCELLATION

None

IV. PROCEDURE

This notice serves to provide written guidelines for Meat and Poultry Handlers to follow in order to comply with regulatory requirements.

REGISTRATION REQUIREMENTS

Unless you operate under State or Federal Inspection, you are required by law to register with the N.C. Department of Agriculture & Consumer Services, Meat and Poultry Inspection Service if you deal in meat or poultry products in or for commerce. To obtain/request registration information contact the Meat and Poultry Inspection Service at 919-733-4136.

LABELING

1. Registered Meat and Poultry Handlers may not further process any meat or poultry items. This includes opening packages and handling exposed product, relabeling product, applying net weights, or repackaging product.

2. All meat and poultry products stored and transported by Registered Meat and Poultry Handlers must meet all labeling requirements as set forth in 9 CFR part 317. Each individual meat and poultry item sold must bear all required labeling on the outermost container as packaged. These products must be labeled at the inspected establishment where the product was produced. Labeling requirements include:

Product Name, Statement of Ingredients, Inspection Legend, Net Weight Statement, Company Name and Address, and Safe Handling Statement.

3. Any production / breed claims such as “grass fed, no hormones added, 100% Angus Beef, etc.” may not be applied to the product label unless approval is granted to the Inspected Establishment producing the product by the USDA Label Policy Branch in Washington, DC or the NCDA & CS, Meat and Poultry Inspection Service.

STRUCTURE OF STORAGE FACILITIES: Facilities must be constructed and maintained in such a manner that all meat and/or poultry are not exposed to any conditions such as a leaks, condensation, or rodent/pest problems that could cause adulteration of the product during storage.

SANITATION OF FACILITIES: Facilities must be maintained in a sanitary manner, good housekeeping practices a must, scheduled routine cleaning recommended.

RODENT AND PEST CONTROL: Preventative rodent and pest control measures must be implemented and maintained.

TRANSPORT VEHICLES: Refrigerated vehicles and/or chest type freezers used for transport of fresh or frozen meat and/or poultry products must be in good working condition, clean, free of rust and capable of maintaining all products in a safe, wholesome condition.

PRODUCT HANDLING / STORAGE: Product must be handled and stored under acceptable conditions/practices (proper temperature control, proper rotation and handling, etc.) which will prevent the misbranding and/or adulteration of the product.

RETURNED/DAMAGED PRODUCT: All returned/damaged products must be placed in a designated, identified “Returned/Damaged Product” area until proper disposition/disposal can be made. Disposition/disposal should be made on a routine basis. Products missing the marks of inspection or other required labeling information are considered misbranded and can not be sold.



Dr. Steven C. Wells
State Director

DISTRIBUTION:
MPIS In-Plant and Supervisory Personnel;
NCDEHNR; NC Cooperative Extension

SUBJECT CATEGORY:
Compliance

