



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

*Steve Troxler, Commissioner*

MPID NOTICE	5-24	3-28-2024
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## Off Site Retail Sales of Meat and Poultry Products

### I. PURPOSE:

This notice clarifies inspection requirements to conduct off-site retail sales of meat and poultry products.

### II. CANCELLATION:

MPID Notice 2-18 dated 11-7-18

### III. REFERENCES:

NC General Statute 106-549.27; "FSIS Guideline for Determining Whether a Livestock Slaughter or Processing Firm is Exempt from the Inspection Requirements of the Federal Meat Inspection Act," dated May 24, 2018, effective July 24, 2018; 2017 FDA Food Code

### IV. PROCEDURES:

The USDA, Food Safety and Inspection Service's above referenced guideline, reads, in part:

"The Federal Meat Inspection Act does not prohibit a person, firm or corporation from preparing exempt meat food products at a central retail store location, for sale to consumers at that central location, and for unlimited distribution and subsequent sale to consumers at their satellite retail outlets, owned and operated by them, such as their additional retail stores, kiosks, farmers market booths, or mobile food pantries."

A retail store permitted as a Food Service Establishment (FSE) by the NC Department of Health and Human Services (NCDHHS), is, therefore, permitted to produce meat and poultry products at that location, package them, transport and sell them directly to the end consumer in other locations as an extension of the permit, provided the meat and poultry products remain under the control of the retail store.

Section 3-602.11 of the 2017 FDA Food Code requires that products must be properly labeled when such establishments are selling packaged meat and poultry products at secondary locations. Section 3-501.16 of the 2017 FDA Food Code requires that perishable products must be transported and stored at 41 degrees Fahrenheit or less or at 135 degrees Fahrenheit or above. Failure to follow procedures listed in the 2017 FDA Food Code may result in enforcement action by NCDHHS.

If the secondary location is not an NCDHHS permitted FSE, vendors must be able to provide a copy of their establishment permit or other proof the products were produced in an NCDHHS permitted FSE. At the end of the business day, any unsold products at the secondary, non-permitted location must be returned for storage at the NCDHHS permitted FSE where they were produced.

Failure to follow any of these procedures is a violation of the adulteration and misbranding provisions of NC General Statutes and may result in enforcement action by NCDA&CS Meat and Poultry Inspection Division.

**V. ADDITIONAL INFORMATION**

If you have any questions or need additional information, contact your Supervisor.

**Dr. Karen Beck**  
**State Director**

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**DISTRIBUTION:**  
MPID Personnel

**SUBJECT CATEGORY:**  
Compliance