

**OKLAHOMA DEPARTMENT OF AGRICULTURE,
FOOD, AND FORESTRY
MEAT AND POULTRY INSPECTION SERVICE
OKLAHOMA CITY, OK**

MPI NOTICE	301	4/07/2011
-------------------	------------	------------------

FIELD-SLAUGHTERED OR FARM-DRESSED CARCASSES OR PARTS

I. PURPOSE

This notice describes the policy of the Oklahoma Department of Agriculture, Food and Forestry (ODAFF) Meat & Poultry Inspection Program concerning carcasses or parts derived from livestock that were slaughtered off premises. This notice also reflects policies regarding Bovine Spongiform Encephalopathy (BSE) and Specified Risk Materials (SRMs).

II. CANCELLATION

Dead Animal Policy
Off-Premises Slaughtered Cattle Carcasses Memorandum, dated 12/27/2004
MPI Notice 06-07

III. REFERENCES

2 O.S. § 6-182(j)
9 CFR Parts 309.1, 309.3(e) and 310.22
FSIS Directive 5930.1, Revision 3
Executive Order 12988
Oklahoma Administrative Code (OAC) 35:37-3-6 through 35:37-3-14

IV. BACKGROUND

On January 12, 2004, USDA-FSIS issued a series of three interim final rules to minimize human exposure to materials that have the potential to contain the Bovine Spongiform Encephalopathy (BSE) agent in cattle infected with that disease. One of the rules, "Prohibition of the Use of Specified Risk Materials for Human Food and Requirements for the Disposition of Non-ambulatory Disabled Cattle" (69 FR 1862, January 12, 2004) (also referred to as "the SRM interim final rule"), designates certain materials from cattle as specified risk materials (SRMs), declares that SRMs are inedible, and prohibits the use of these materials for human food. In addition to prohibiting SRMs for use as human food, the SRM interim rule also prohibits the slaughter for human food of non-ambulatory disabled cattle that are offered for slaughter. This interim final rule declares that SRMs and carcasses from non-ambulatory disabled cattle are rendered "unfit for human food" within the meaning of the adulteration provisions of the Federal Meat Inspection Act (FMIA). On July 13,

2007, FSIS issued an "Affirmation of interim final rules with amendments" for these three final rules (72 FR 38700, July 13, 2007) which proposed that the SRM interim final rule become a final rule effective October 1, 2007.

V. FIELD-SLAUGHTERED OR FARM-DRESSED BOVINE CARCASSES OR PARTS ENTERING A FACILITY FOR CUSTOM PROCESSING

A. Carcasses or Parts Delivered by a Licensed Farm Slaughter Operator

Any field-slaughtered or farm-dressed bovine carcasses or parts entering a facility for custom processing must be:

- Delivered in a sanitary manner;
- Clearly marked "NOT FOR SALE" upon entering any part of the facility; and
- Accompanied by documentation that certifies in writing that the animal was ambulatory at the time of slaughter which must be signed by the owner of the animal or the licensed farm slaughter operator (9 CFR 310.22)

Note: Any field-slaughtered or farm-dressed cattle carcasses or parts that are delivered to a facility for custom processing that do not have the age of the animal from which the carcasses or parts were derived certified in writing will be handled as if they were over 30 months of age and all appropriate SRMs will be required to be removed.

B. Carcasses or Parts Delivered by the Owner of the Animal

For any field-slaughtered or farm-dressed bovine carcasses or parts delivered by the owner of the animal to a facility for custom processing, the custom plant must:

- Ensure that all requirements of Part A of this section have been met; and
- Have a completed and signed "OWNER CERTIFICATION FOR ESTABLISHMENT TO RECEIVE AND CUSTOM PROCESS ANIMALS SLAUGHTERED OFF PREMISES" (See Attachment 2) or a form the facility has developed which captures, at a minimum, the same information for the carcass or parts;
- Have the owner of the carcasses or parts receive a copy of the "ODAFF MEAT & POULTRY INSPECTION SERVICES OFF PREMISES SLAUGHTERED ANIMAL POLICY" (Attachment 1); and
- Have plant management notify the Oklahoma City Meat Inspection Office or the Meat Inspection Veterinary Supervisor, immediately that an off premises slaughtered cattle carcass or parts have been delivered to their facility by the owner for custom processing.

VI. FIELD-SLAUGHTERED OR FARM-DRESSED CARCASSES OR PARTS FROM ANIMALS OTHER THAN BOVINES ENTERING A FACILITY FOR CUSTOM PROCESSING

A. Carcasses or Parts Delivered by a Licensed Farm Slaughter Operator

Any field-slaughtered or farm-dressed carcasses or parts from animals other than cattle entering a facility for custom processing must be:

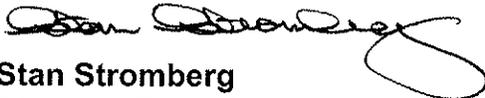
- Delivered in a sanitary manner;
- Clearly marked "NOT FOR SALE" upon entering any part of the facility

B. Carcasses or Parts Delivered by the Owner of the Animal

For any field-slaughtered or farm-dressed carcasses or parts from animals other than cattle delivered by the owner of the animal to a facility for custom processing, the custom plant must:

- Ensure that all requirements of Part A of this section have been met; and
- Have a completed and signed "OWNER CERTIFICATION FOR ESTABLISHMENT TO RECEIVE AND CUSTOM PROCESS ANIMALS SLAUGHTERED OFF PREMISES" (See Attachment 2) or a form the facility has developed which captures, at a minimum, the same information for the carcass or parts;
- Have the owner of the carcasses or parts receive a copy of the "ODAFF MEAT & POULTRY INSPECTION SERVICES OFF PREMISES SLAUGHTERED ANIMAL POLICY"; and
- Have plant management notify the Oklahoma City Meat Inspection Office or the Meat Inspection Veterinary Supervisor, immediately that an off premises slaughtered carcass or parts have been delivered to their facility by the owner for custom processing.

Please refer all questions through normal supervisory channels.



Stan Stromberg
Director, Food Safety Division

DISTRIBUTION:
All MPI Personnel

SUBJECT CATEGORY:
Custom Exempt

**ODAFF MEAT & POULTRY INSPECTION SERVICES
OFF PREMISES SLAUGHTERED ANIMAL POLICY**

Inspected basis: No off premises slaughtered animals are to be accepted in any official establishments except for custom-exempt processing.

Custom basis (Not For Sale): The policy remains unchanged that animals that have died from any means other than by slaughter or any cattle that were not ambulatory at the time of slaughter are considered to be adulterated and are not to be accepted into any official or custom-exempt establishments. These animals are defined under the law as unfit for human consumption. Slaughter is defined as being properly stunned and bled.

There are legitimate instances whereby a **justifiable need** arises when an animal must be slaughtered and then delivered to the plant. The carcasses or parts derived from these animals must be processed on a **custom-exempt basis only**, have a **valid reason** to be slaughtered off plant premises and **meet the following requirements:**

- 1) When the carcasses or parts are delivered to the plant, management is to contact the meat inspection office in Oklahoma City immediately, or if after office hours contact the Meat Inspection Veterinary Circuit Supervisor in their district.
- 2) Information as to where and how the animal owner can be contacted is to be recorded by the plant owner and the animal owner informed that they may be contacted by the Meat Inspection Veterinary Circuit Supervisor. The custom-exempt establishment must ensure that all documentation (i.e. the 'Owner Certification') has been completed by the owner of the animal and is presented to the plant at the time the carcass is delivered.
- 3) The Meat Inspection office will contact the appropriate Meat Inspection Veterinary Circuit Supervisor who will have the discretion of examining the carcass to determine that the animal was properly bled and is not adulterated, which will confirm the eligibility of the carcass or parts for use as human food.
- 4) This information may be furnished to the meat inspection compliance staff for possible follow-up action.
- 5) If the animal is already in a plant and it is determined that qualifying conditions have not been met, the animal's owner must be contacted and the animal must be removed from the plant immediately.

Failure to comply with this policy could possibly result in administrative procedures action as authorized by Title 2 O.S., 2001 Section 2-4 et seq., 21 USC 601(m)(1) and Executive Order 12988.

OWNER CERTIFICATION FOR ESTABLISHMENT TO RECEIVE AND CUSTOM
PROCESS ANIMALS SLAUGHTERED OFF PREMISES

ESTABLISHMENT NAME _____

ESTABLISHMENT NUMBER _____

I, _____, AM THE OWNER OF THE ANIMAL
Please Print Name
DESCRIBED BELOW AND VERIFY THAT SAID ANIMAL APPEARED TO BE HEALTHY, WAS
AMBULATORY (CATTLE ONLY) AND WAS KILLED BY SLAUGHTER (PROPERLY
STUNNED AND BLED) BEFORE ENTERING THIS ESTABLISHMENT.

SPECIES: _____

DESCRIPTION OF ANIMAL

BREED: _____

SEX: _____

COLOR: _____

AGE: _____

ID: _____

REASON ANIMAL WAS KILLED OFF PLANT PREMISES:

I understand that this animal will be processed on a custom-exempt basis and that the meat from this animal will be marked "NOT FOR SALE" and can only be used by my immediate family and nonpaying guests and employees. Any problem arising from a person eating this meat due to pathogens or chemical residues is my responsibility.

I also understand that this information will be furnished to the Oklahoma Meat Inspection Compliance staff for possible follow-up review and/or action.

Falsification of the above information could result in administrative procedures action as authorized by Title 2 O.S., 2001 Section 2-4 et seq., 21 USC 601(m)(1) and Executive Order 12988.

SIGNATURE OF OWNER _____

DATE _____

ADDRESS: _____

TELEPHONE: _____ e-mail: _____