

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

<h1 style="margin:0">MPI NOTICE</h1>	302	4/07/2011
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ON-FARM RED MEAT SLAUGHTER ACTIVITIES

I. PURPOSE

This notice describes the policy of the Oklahoma Department of Agriculture, Food, and Forestry (ODAFF) Meat and Poultry Inspection (MPI) Program that relates to on-farm red meat slaughter activities. It also provides answers to some commonly asked questions concerning on-farm red meat slaughter activities.

NOTE: The information in this notice applies to on-farm red meat slaughter activities only. On-farm poultry slaughter activities are significantly different and will be covered in a separate notice.

II. CANCELLATION

MPI Notice 04-08

III. REFERENCES

2 O.S. § 6-181 et seq.
OAC §§ 35:37-3-5; 35:37-3-6 through 35:37-3-14
9 CFR §§ 303.1; 310.22; 316.16
OK MPI Notice 301
72 FR 38700

IV. BACKGROUND

During the last several years there has been an increased interest in on-farm slaughter activities in our state. With this increased interest there has been some confusion about the requirements and restrictions related to these activities. With the exception of the requirements in the Specified Risk Materials (SRM) Final Rule (72 FR 38700) that all SRMs must be removed and disposed of, and that non-ambulatory disabled cattle must be condemned and the products derived from their carcasses cannot be used for human food, there have been no other significant changes in these requirements.

V. ON-FARM RED MEAT SLAUGHTER ACTIVITIES REQUIREMENTS

A. Slaughter conducted by owners:

1. Is limited to any person, of animals of his/her own raising, exclusively for use by them and members of their household and nonpaying guests and employees.
2. Is limited to no more than ten (10) head per year on the farm or in the field, whether for personal use or not. Any one who slaughters more than 10 head per year shall be considered to be a mobile farm slaughter establishment and must meet all requirements of a mobile farm slaughter establishment as required in OAC 35:37-3-7(c).
3. Must follow the provisions for humane handling, adulteration and misbranding provisions of the Oklahoma Meat Inspection Act, which other than the requirement of the inspection legend, shall apply to articles which are not required to be inspected.

B. Slaughter conducted by licensed mobile farm slaughter establishments:

1. Must meet all requirements of OAC 35:37-3-6 through 35:37-3-14.
2. All carcasses must be marked "Not For Sale" in letters at least 3/8 inch in height and must be tagged or marked with the owner's name and the mobile slaughterer's name or permit number.

VI. PROCESSING CARCASSES OR PARTS DERIVED FROM ON-FARM RED MEAT SLAUGHTER ACTIVITIES

A. Carcasses or parts derived from animals slaughtered by the owner who raised the animal may be processed by:

1. The owner on their own farm.
2. By an establishment licensed by ODAFF to conduct red meat custom processing, provided that all requirements of OK MPI Notice 301 have been met.

B. Carcasses or parts derived from animals slaughtered by a licensed mobile farm slaughter establishment may be processed by an establishment licensed by ODAFF to conduct red meat custom processing, provided that all requirements of OK MPI Notice 301 have been met.

**VII. COMMONLY ASKED QUESTIONS CONCERNING ON-FARM RED MEAT
SLAUGHTER ACTIVITIES**

1. Q: Can I sell a live animal and let the buyer slaughter it on my farm?

A: No. Title 2 Oklahoma Statutes § 6-195 requires that this activity must take place in an establishment licensed by the Oklahoma Department of Agriculture, Food, and Forestry as a custom-exempt operation and must be conducted under sanitary conditions.

2. Q: Can a non-ambulatory disabled bovine be slaughtered on my farm?

A: No. Non-ambulatory disabled bovines are considered to be adulterated and are not allowed to be used for human food.

3. Q: Can I slaughter my own animals on my farm?

A: Yes. Title 2 Oklahoma Statutes § 6-195 allows this activity, provided:

- The animal was raised by you.
- The meat and meat products derived from the animal are for personal use only and are not to be sold.
- You do not slaughter more than 10 animals per year.
- There is proper disposal of inedible parts.

4. Q: Can I take the carcass or parts from the animal I slaughtered on my farm to a retail store for processing?

A: No. Retail stores are only allowed to process meat that has been inspected and passed by either USDA-FSIS or ODAFF MPI inspection personnel.

5. Q: Can I purchase an animal and slaughter it on my farm?

A: No. Only animals that were raised by the owner are eligible to be slaughtered on the owner's farm. An animal that was purchased for slaughter would not meet this requirement.

Any questions about this notice should be referred through supervisory channels or to the Oklahoma Department of Agriculture, Food and Forestry, Meat and Poultry Inspection Services at (405) 522-6119.


Stan Stromberg
Director, Food Safety Division

DISTRIBUTION:
All MPI Personnel

SUBJECT CATEGORY:
Custom Exempt