



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

Steve Troxler, Commissioner

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| MPID NOTICE | 2-18 | 11-7-18 |
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Off Site Retail Sales of Meat and Poultry Products

- I. PURPOSE:** The purpose of this notice is to clarify inspection requirements to conduct off-site retail sales of meat and poultry products.
- II. CANCELLATION:** None
- 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; 2009 FDA Food Code
- IV. PROCEDURES:**

The USDA, Food Safety and Inspection Service recently issued the above referenced guideline. This 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."

This means, retail stores, permitted as a Food Service Establishments by the NC Department of Health and Human Services (NCDHHS), may produce meat and poultry products at that location, package them, transport and sell them directly to the end consumer in other locations, provided the meat and poultry products remain under their control.

When such establishments are selling packaged meat and poultry products in secondary locations, products must be properly labeled per section 3-602.11 of the 2009 FDA Food Code. Perishable products must be transported and stored at 41 degrees Fahrenheit or less or at 135 degrees Fahrenheit or above per section 3-501.16 of the 2009 FDA Food Code.

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

Dr. Beth Yongue
State Director

DISTRIBUTION:
MPID Personnel

SUBJECT CATEGORY:
Compliance