



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

Steve Troxler, Commissioner

MPID NOTICE	16-23	12-1-23
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CUSTOM EXEMPT RECORD REQUIREMENTS

I. PURPOSE:

This notice provides instructions for custom exempt record keeping requirements.

II. CANCELLATION:

MPID Notice 07-10, Dated 06-03-10

III. REFERENCES:

9 CFR 303.1(b)(3), 9 CFR 310.22, 9 CFR 320.3(a), 9 CFR 381.10(a)(4) NC General Statute 106-549.36(a)(2), FSIS Directive 8160.1, Revision 1

IV. PROCEDURE:

In addition to records required to be reviewed in FSIS Directive 8160.1 Revision 1, in-plant inspectors shall check custom exempt records at inspected establishments while conducting Custom Exempt Review Task. Area Supervisor or designee shall check these same records during their reviews of assigned Custom Exempt Facilities.

9 CFR 303.1(b)(3) requires establishments that conduct custom exempt slaughter and/or processing activities of species amenable to Meat and Poultry Inspection to keep the following records:

- the numbers and kinds of livestock slaughtered on a custom basis, the quantities and types of products prepared on a custom basis, and the names and addresses of the owners of the livestock/poultry and products. The State Director of the Meat and Poultry Inspection Division, as a representative of the Commissioner of Agriculture and as authorized by North Carolina General Statute 106-549.36 (a)(2), also requires keeping records of the telephone numbers of the owners of livestock and poultry products processed under custom exempt inspection.

Note: This information may be recorded in any legible form and must be made available to inspection personnel upon request. [MPIS Form 5h](#) has been created for recording custom exempt information; however, a facility may use other methods of recording this information if desired. Records shall be retained for a period of 2 years after December 31 of the year in which the transaction to which the record relates has occurred.

- Cattle Specified Risk Materials (SRMs) must be removed from all cattle and properly disposed of. Because SRMs are different for cattle that are 30 months of age or older, establishments must identify and record the age of the cattle being slaughtered and/or processed to ensure the removal and proper disposal of the additional SRMs from animals 30 months of age and older.
- FSIS Directive 8610.1, Revision 1 requires records to be kept ensuring cattle were ambulatory at the time of delivery to slaughter. For cattle slaughtered on the farm by the farmer/owner and brought to the establishment for custom exempt processing, records must be kept ensuring cattle were ambulatory at the time of slaughter.

Per 9 CFR 303.1(f) and 381.10(a)(4), the adulteration and misbranding provisions of the NC General Statute 106-549.27(e) and regulations, other than the inspection legend, apply to products exempted from inspection. This includes controlling microbial pathogens such as *Salmonella*, *E. coli* STECs, *Listeria monocytogenes*, and *Clostridium perfringens*. Records need to demonstrate ready-to-eat products are cooked to a time and temperature that will kill pathogens and heated or cooked products are cooled in a manner to prevent the growth of pathogens.

V. ADDITIONAL INFORMATION:

If you have any questions or need additional information, contact the Raleigh Office at (919) 707-3180.

Dr. Karen Beck
State Director

DISTRIBUTION:
All MPID Field Personnel

SUBJECT CATEGORY:
Reviews