



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

Steve Troxler, Commissioner

MPID NOTICE	2-17	6-5-17
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Best Practices for Voluntary Inspection of Non-Amenable, Non-Exotic Species

- I. Purpose:** The purpose of this document is to establish procedures for the voluntary inspection of the slaughter and processing of Non-Amenable, Non-Exotic species under State Inspection.
- II. Cancellation:** None
- III. References:**

9 CFR Parts 416, 301, 317, 352

FSIS Directive 12,600.1
- IV. Definitions:**

9 CFR 301.2 **Livestock.** Cattle, sheep, swine, goat, horse, mule or other equine.

9 CFR 352.1(k) **Exotic animal** means any reindeer, elk, deer, antelope, water buffalo, or bison.
- V. Procedure:**

Prior approval is required for establishments that wish to conduct the slaughter and/or processing of animals that are neither included in the USDA, FSIS Definition of "Livestock" nor included in the USDA, FSIS Definition of "Exotic animal."

USDA, FSIS does not permit federal funds to be used for the inspection of animals that fall outside these definitions. Neither the round USDA Meat legend nor the triangular USDA Exotic legend may be applied.

The North Carolina Department of Agriculture and Consumer Services, Meat and Poultry Inspection Division (MPID) provides inspection of these animals using solely state funds. Establishments should complete and submit MPID Form -1f, "Application for State Meat Inspection" and select "Non-Amenable" under section 4, "Exempted Activities."

Once approved, an establishment, if not already under state inspection, shall be issued a state establishment number to mark the products derived from these animals as "NCDA Inspected and Passed." Because these products are non-amenable, they can be shipped outside of North Carolina for sale bearing the state mark of inspection.

VI. Inspection Fees applied

Establishments shall be charged the rate of \$26.00 per hour for voluntary inspection services. The Inspector is to charge in increments of quarter hours. Reimbursable inspection time will be based on the guidelines provided in FSIS Directive 12,600.1

All time spent by an establishment to further process Non-Amenable, Non-Exotic species is also subject to the \$26.00 per hour rate for voluntary inspection services. The inspector is to charge in increments of quarter hours. Establishment management is required to notify Inspection Personnel prior to slaughtering and prior to processing a Non-Amenable, Non-Exotic species.

The voluntary inspection fee of \$26.00 per hour also applies when Veterinarians perform antemortem and/or postmortem dispositions on Non-Amenable, Non-Exotic species. Inspection fees shall be charged in increments of quarter hours.

MPIS Form __ "Statement of Non-Amenable, Non-Exotic Inspection" shall be used to record time spent on the inspection of Non-Amenable species. The completed form is to be mailed to the Raleigh office at the end of each pay period.

VII. Compliance Requirements

To ensure product safety, wholesomeness and acceptability; this agency is establishing best practices to follow before the Non-Amenable, Non-Exotic species receive the North Carolina mark of inspection.

- a. **Humane Handling.** The requirements found in The Humane Methods of Slaughter Act (HSMA) will be applied to the handling and slaughter of these animals. This includes the following requirements:
 1. Water must be made available to animals in the holding pens.
 2. Establishment personnel must handle animals humanely, moving them calmly and without excessive prodding.
 3. Pens and alleys must be in good repair.
 4. The establishment must appropriately and effectively administer stunning methods that produce unconsciousness in the animal slaughtered before shackling, hoisting, thrown, cast or cut.
- b. **Recordkeeping and Documentation.**
 1. The establishment must maintain records from the state or local health agency documenting water potability and the sewage systems are adequate.
 2. The establishment must maintain records that demonstrate that the chemicals used in the facility are safe for the food processing environment.
 3. If the Non-Amenable, Non-Exotic animals are being slaughtered and processed in a state or federal inspected facility, they must maintain records to document the implementation and monitoring of the Sanitation SSOP as required by 9 CFR 416.16.

- c. **General Sanitation and Maintenance of Facilities, Dressing Rooms, Lavatories, and Toilets.** The facilities must comply with the sanitation performance standard (SPS) regulations (9 CFR 416.1 through 416.5, except for 9 CFR 416.2(g)(2) through (6)). If the facilities are state or federal inspected facilities, they must comply with all parts of 9 CFR 416. Specifically, the following requirements must be met:

1. **General Sanitation:**

- i. The establishment must clean and sanitize all food contact surfaces, equipment, and utensils as frequently as necessary to prevent insanitary conditions and the adulteration of product.
- ii. The establishment must clean and sanitize nonfood contact surfaces, equipment, and utensils as necessary to prevent insanitary conditions and the adulteration of product.
- iii. All cleaning compounds, sanitizing agents, processing aids, and other chemicals used by the establishment must be safe and effective under the conditions of use.
- iv. The establishment must protect product from adulteration during processing, handling, storage, loading and unloading, and transportation.
- v. All inedible containers must be conspicuously marked to prevent use for storing edible products.
- vi. The sanitary practices and conditions of the establishment must prevent product adulteration

2. **Maintenance of Facilities:**

- i. Buildings, including structures, rooms and compartments must be kept in good repair and be of sufficient size to allow for processing, handling and storage of product.
- ii. Walls, floors, and ceilings must be maintained in good sanitary condition.
- iii. Walls, floors, ceilings, doors, windows, and other outside openings are maintained in a manner that prevents the entrance of vermin and rodents, such as flies, rats, and mice.
- iv. Edible and inedible product must be handled and stored in a manner that will prevent product adulteration, cross-contamination and the creation of insanitary conditions.
- v. Inedible product must be properly denatured or decharacterized.

3. **Dressing Rooms, Lavatories, and Toilets:**

- i. Dressing rooms, toilet rooms and urinals must be sufficient in number ample in size, conveniently located and maintained in a sanitary condition and good repair.
- ii. Dressing rooms, toilet rooms, and urinals must be separate from the rooms and compartments in which products are processed, stored or handled.
- iii. Lavatories with running hot and cold water, soap and towels must be placed in or near toilet and urinal rooms and other places in the facility as necessary.
- iv. Refuse receptacles must be constructed and maintained in a sanitary manner.

4. **Pest Control:**

- i. All areas outside and within the facility must be maintained in a manner to prevent harborage and breeding of pests.
- ii. Any pesticides used by the establishment must be safe and effective.

5. **Water Supply.** The facility's water supply must ensure the following:

- i. Sufficient quantities
 - ii. Sufficient temperature to ensure proper cleaning of equipment.
 - iii. Adequate pressure.
 - iv. Non-potable water pipes are separate from potable water pipes
- 6. **Sewage and Waste Disposal.** The facility's sewage waste disposal system must properly remove sewage and waste materials to prevent the adulteration of food products. Specifically, the plumbing system must:
 - i. Properly transport sewage and disposable waste from the facility.
 - ii. Provide adequate floor drainage.
 - iii. Prevent back-flow conditions and cross connections between piping systems that discharge wastewater or sewage, and piping systems that carry water for product manufacturing.
 - iv. Prevent the backup of sewer gases.
 - v. Provide sewage disposal into a sewage system separate from all other drainage lines or other means to prevent backup of sewage into areas where product is processed, handled, or stored.
 - vi. Be approved by state or local health authority if system is private (letter or certificate of approval is required).
- d. **Additional Requirements**
 - 1. **Marking and Labeling:**
 - i. Carcasses that pass inspection are to be marked with the official North Carolina inspection legend.
 - ii. Product that is further processed must meet all labeling requirements found in 9 CFR 317.
 - 2. **Pathogen Control.** For establishments that heat, cook, or dry the Non-Amenable, Non-Exotic products, the processes must provide sufficient lethality and/or control of pathogens. Specifically:
 - i. Cooked product must be cooked to a temperature that will kill pathogens.
 - ii. Any heat-treated products must be cooled in a manner to prevent the growth of pathogens.

VIII. Inspection Requirements

- a. Antemortem and postmortem inspection of Non-Amenable, Non-Exotic species will be performed in the same manner as amenable species. For Alpacas and Llamas, inspection personnel should utilize Sheep/Goat postmortem inspection procedures. Abnormal animals and/or carcasses shall be suspected or retained for veterinary disposition as needed.
- b. The Kidney Inhibition Swab (KIS) test is not approved for use on Non-Amenable, Non-Exotic species. In the event an injection site is suspected or there is other evidence of potential residue (i.e. acute conditions); the carcass shall be retained for veterinary disposition. It is the responsibility of the establishment to provide sufficient documentation that residues are not present in animals with injection sites.
- c. While the establishment is slaughtering and/or processing the Non-Amenable, Non-Exotic animals, inspection personnel are to ensure the requirements found in paragraph VII above are met. See paragraph IX below for documentation instructions.

- d. Inspection personnel should ensure that the establishment keeps meats from Non-Amenable, Non-Exotic species separated from amenable species.

IX. Documentation

- a. Because Non-Amenable, Non-Exotic animals are outside the scope of the Federal Meat Inspection Act, inspection personnel will not document noncompliances on Noncompliance Records, nor will tasks be performed in the Public Health Information System.
- b. For each day of operation, Inspection Personnel should complete the MPIS Form 3K, "Non-amenable, Non-exotic Establishment Review Report." If any of the requirements are not met, indicate this on the form, and then complete an MOI describing the deficiencies. Give a copy to plant management, and maintain a copy in the file.
- c. If a trend develops, Inspection Personnel need to communicate this to their supervisor. If he/she agrees with the assessment, they will discuss this with establishment management and document this discussion on an MOI. If the trend continues, the supervisor is to report this to the TA Coordinator.

Attachments: [MPIS Form 1TB Statement of Non-Amenable, Non-Exotic Inspection](#)
[MPIS Form 3K Non-Amenable, Non-Exotic Establishment Review Report](#)

Dr. Karen Beck
State Director

DISTRIBUTION:
MPID Personnel

SUBJECT CATEGORY:
Slaughter