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

Steve Troxler, Commissioner

MPID NOTICE	**7-18**	**12-6-18**

Meat and Poultry Handler Requirements

I. PURPOSE

This notice outlines the state and federal regulations governing Meat and Poultry Handlers.

II. REFERENCES

Federal Meat Inspection Act (21 U.S.C. 601 et seq); Federal Poultry Products Inspection Act (21 U.S.C 451 et seq.); 9 CFR Parts 300 to 500; NC Compulsory Meat Inspection Law (G.S. 106-549.15-39, 97, 98); NC Poultry Products Inspection Law G.S. 106.549.49-68B).

III. CANCELLATION

MPID Notice 3-15 dated 3-30-15

IV. PROCEDURE

This notice serves to provide written guidelines for Meat and Poultry Handlers to follow in order to comply with regulatory requirements.

REGISTRATION REQUIREMENTS

If you deal in meat or poultry products in or for commerce and do not operate under State or Federal Inspection, you are required by law to register with the N.C. Department of Agriculture & Consumer Services, Meat and Poultry Inspection Division. To obtain/request registration information contact the Meat and Poultry Inspection Division at 919-707-3180.

LABELING

1. Unless inspection is obtained as described in item 5. below, registered Meat and Poultry Handlers may not further process any meat or poultry items. This includes opening packages and handling exposed product, relabeling product, applying net weights, or repackaging product.

2. All meat and poultry products stored, transported offered for sale, or sold by Registered Meat and Poultry Handlers must meet all labeling requirements as set forth in 9 CFR part 317. Each individual meat and poultry item sold must bear all required labeling on the outermost container as packaged. These products must be labeled at the inspected establishment where the product was produced. Labeling requirements include:

   Product Name, Statement of Ingredients, Inspection Legend, Net Weight Statement, Company Name and Address, and Safe Handling Statement.

3. Meat and poultry items identified and marked as "NOT FOR SALE" **cannot** be sold.

4. Any production / breed claims such as "grass fed, no hormones added, 100% Angus Beef, etc." may not be applied to the product label unless approval is granted to the Inspected Establishment producing the product by the USDA Label Policy Branch in Washington, DC or the NCDA & CS, Meat and Poultry Inspection Division.

5. It is permissible for registered Meat and Poultry Handlers to carry NCDA or USDA inspected meat and / or poultry products to an incubator kitchen or other similar shared-use facility for further processing provided the following provisions are met: Both the facility and the Meat and Poultry Handler are permitted by the local County Environmental Health Department. Products produced under such inspection must bear all labeling requirements described in item 2. above, with the exception of the State or Federal Inspection Legend.

6. Products produced as described in item 5. above, can be sold by the registered Meat and Poultry Handler directly to the end consumers only (retail sales). Such products can be sold at the producing facility or sold directly to the end consumer in other locations, such as farmers markets, provided the meat and poultry products remain under the control of the registered Meat and Poultry Handler. Sales to restaurants, grocery stores, or anyone other than the end consumer is prohibited.

STRUCTURE OF STORAGE FACILITIES: Facilities must be constructed and maintained in such a manner sufficient to prevent direct contamination or adulteration of product/s during handling and/or storage.

SANITATION OF FACILITIES: Facilities must be maintained in a manner sufficient to prevent the creation of insanitary conditions and to ensure that product is not contaminated and/or adulterated. Good housekeeping practices and scheduled routine cleaning recommended.

RODENT AND PEST CONTROL: Preventative rodent and pest control measures must be implemented and maintained.

TRANSPORT VEHICLES: Vehicles, refrigerators and/or chest type freezers used for transport of fresh or frozen meat and/or poultry products must be in good working condition, designed to prevent insanitary conditions and capable of maintaining all products in a safe, wholesome condition.

PRODUCT HANDLING / STORAGE: Product must be handled and stored under acceptable conditions/practices (proper temperature control, proper rotation and handling, etc.) which will prevent insanitary conditions and the misbranding and/or adulteration of the product.

RETURNED/DAMAGED PRODUCT: All returned/damaged products must be placed in a designated, identified "Returned/Damaged Product" area until proper disposition/disposal can be made. Disposition/disposal should be made on a routine basis. Products missing the marks of inspection or other required labeling information are considered misbranded and can not be sold.

Dr. Karen Beck
State Director

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MPID Personnel; MPID web page	Compliance