

# Farmer's Guide

A pig with pink skin and brown patches is lying on a dark wooden log. The pig's head is turned to the right, and its eyes are closed. The background is a dark, textured surface, likely a barn floor or wall.

What are the Rules?  
Who are the regulators?



Food safety standards for beef, pork, sheep, goat, poultry, rabbit, game and exotic meats



***Farmer's Guide*** to Processing and Selling  
Meat or Poultry in Connecticut

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## CREATING PARTNERSHIPS

This guide is an overview of the regulations for processing and selling meat and poultry. Regulators focus their efforts on ensuring that all products are produced in a safe manner. Regulators are entrusted by Connecticut citizens to protect the public health. Most processors report that they have few problems with regulators or even have a beneficial relationship. After all, safe food handling is crucial to effective marketing and maintaining a trustworthy reputation.

Food safety regulations are complex and they differ among towns and states. The food supply in the United States is subject to the rules, regulations, and policies of federal, state, and local agencies. The complexity of the regulatory system can be confusing and difficult to navigate. Nonetheless, it is the responsibility of food industry folks to be knowledgeable of all of the regulatory agencies that have jurisdiction over their product, process, or facility. "I didn't know" is not an acceptable excuse for failing to follow current regulations and policies.

The meat and poultry industry in Connecticut needs to be familiar with local health, zoning, building, and environmental authorities and comply with the applicable laws. Processors who develop a relationship with regulators can find a tremendous source of information and support in the experienced personnel. Farmers, and others, are encouraged to seek input from all organizations that have regulatory authority over a potential or existing enterprise. It is very important to know who is in charge and what questions should be answered.

## GETTING STARTED

### Here are suggested steps to follow when developing ideas about a food business:

- 1) Check with your city or town hall about zoning, fire safety, permitting, and a business license.
- 2) Well or spring construction location and water sampling frequency, results, and reporting must comply with the Public Health Code requirements.  
  
(Local health department or CT Department of Public Health Drinking Water Section, 1-860-509-7333)
- 3) Develop a specific idea about the product. This allows the regulators to know your goal and it allows you to ask relevant questions.
- 4) Complete a business plan.
- 5) Check with your insurance provider concerning product liability coverage.

You receive a better response from the food inspectors if these steps are completed before you try to arrange a meeting. Policies do change at times. You should, however, be aware that those changes do affect various operations and it is up to each business to stay informed and in compliance with regulations. Regular communication with the above agencies will help you stay informed about any changes.



## AGENCIES RESPONSIBLE FOR REGULATING MEAT AND POULTRY:



### Local/ Town Agencies:

**Local Health Departments or Districts** are responsible for enforcing the Public Health Code for 'food service establishments' including restaurants, caterers, itinerant food vendors and retail food facilities. Always check with local health authorities for regulations or ordinances that apply to food processing operations. All slaughterhouse operators must comply with the Public Health Code and should contact their local health department before construction.

(Health department at: [https://www.han.ct.gov/local\\_health/localmap.asp](https://www.han.ct.gov/local_health/localmap.asp))

**Local Planning and Zoning Agency and Building Enforcement Officer** enforces zoning and building regulations, and should be contacted before engaging in any building and/ or business enterprise.

### State Regulatory Agencies:

**The Connecticut Department of Consumer Protection** is concerned with the retail sale and distribution of all meat products from 'food establishments' where food is stored, offered for sale, processed, or prepared, other than an eating or drinking establishment, and includes the transportation of food.

Food and Standards Division 1-860-713-6160  
<http://www.ct.gov/dcp/cwp/view.asp?a=1621&q=273706>



**The Connecticut Department of Agriculture** has initiated a Voluntary Custom Slaughterhouse Inspection Program to assist custom slaughterers with meeting sanitation standards, health requirements for animals, as well as approved methods of slaughter in their facilities, provided that the slaughter and processing is only for the owner of the animal, and the meat is returned to the owner of the animal for their exclusive use.

1-860-713-2500

**The Connecticut Department of Environmental Protection** may have rules regarding water pollution and solid waste management that apply to your operation.

1-860-424-3018

## **Federal Regulatory Agency:**

The United State Department of Agriculture's Food Safety and Inspection Services (FSIS) is responsible for ensuring that meat and poultry are safe, wholesome, not adulterated and properly marked, labeled, and packaged. The USDA district office in Albany is responsible for slaughter and processing regulations for inspected species.

1-518-452-6870 or 1-800-772-7033  
[www.fsis.usda.gov](http://www.fsis.usda.gov)

*To help you decide which regulations are most applicable to your operation, review the flow chart in Figure 1, next page.*

**DO YOU SELL  
THE LIVE ANIMAL  
TO THE  
CONSUMER?**

**YES**

Is the animal custom slaughtered and processed only for the owner of the animal for their exclusive use?

**NO**

Does the new owner plan to slaughter the animal themselves?

**YES**

Federal FSIS/ USDA Custom Slaughter Exemption

See pg 9 MEAT EXEMPTIONS  
See pg 8 POULTRY EXEMPTIONS

Connecticut Voluntary Custom Slaughter Inspection Program

See pg 5 CUSTOM SLAUGHTER

**NO**

Is the animal delivered, to a plant to be slaughtered and processed in the presence of an Inspector of an official regulatory program (FSIS/ USDA), and packaged and labeled according to the CT law?

See pg 6 PACKAGING, LABELING...

**YES**

The new owner can humanely slaughter on a site where water pollution will not occur and zoning ordinances will not be violated, and with the approval of the property owner.

See pg. 8,9 Personal Exemption

**YES**

Facility must comply with FSIS/USDA federal inspection acts.

See p.7 FSIS/USDA FEDERAL INSPECTION REQUIREMENT

**YES**

Is the meat/poultry wholesaled; sold through the mail; transported fresh to be cooked in owned facility; or canned or preserved in jars?

**YES**

Is the meat sold "as is" or cut/wrapped/labeled and retailed according to CT Law in a CT "approved" retail food establishment

**YES**

Meat and poultry products approved for direct retail sales, including farmer's markets.

See pg 6 RETAIL SALES

Retail operations cannot sell to other retail markets.

See p.10 RETAIL OPERATIONS

# CONNECTICUT REGULATIONS



## **CUSTOM SLAUGHTER:**

Farmers have the opportunity in Connecticut to sell their live animals to customers who then hire local slaughterhouses to custom slaughter, cut, and wrap meat products. Facilities that custom slaughter for red meat (beef, pork, sheep, goat, emus, ostrich and rhea) must register with the USDA, but are exempt from routine USDA surveillance and inspection. Slaughterhouse operators must comply with the Public Health Code and should also contact their local health department (see Appendix A).

## **Voluntary Custom Slaughter Inspection Program:**

Pursuant to Connecticut State Statutes, Section 22-272b, the Connecticut Department of Agriculture has initiated a Voluntary Custom Slaughterhouse Inspection Program to assist custom slaughterers with meeting sanitation standards, health requirements for animals, as well as approved methods of slaughter in their facilities. The custom plants are eligible for the Voluntary Inspection Program, provided they slaughter and process only for the owner of the animal and the meat is returned to the owner of the animal for their exclusive use. Red meat custom slaughter facilities, including cattle, hogs, goats, or sheep, that are under USDA review but are exempt from routine surveillance and inspection by USDA are eligible for the program. Custom poultry slaughter operations, are exempt from the federal Poultry Product Inspection Act, provided that they do not engage in the purchase or sale of poultry products, and are eligible for the voluntary program. Exotic animal slaughter operations, including but not limited to quail, pheasant, buffalo, bison, waterfowl, and farm raised deer are not covered under the Federal Meat Inspection Act, and are eligible to participate in Connecticut's voluntary program.

At least annually, the participating custom slaughterhouse shall be inspected by the Connecticut Department of Agriculture for sanitation, handling of animals, kill techniques, record keeping, and compliance with the program's established rules and standards.

## WHOLESALE OF MEAT AND POULTRY:

In Connecticut, all meat and poultry sold wholesale must be from a federally inspected source to comply with the requirement that all meat and poultry come from an "approved source."

### Food Service Establishments

Public Health Code, Section 19-13-B42 (n)  
[http://www.dir.ct.gov/dph/PHC/docs/19\\_Sanitation\\_of\\_Food\\_Fair.doc](http://www.dir.ct.gov/dph/PHC/docs/19_Sanitation_of_Food_Fair.doc)

Restaurants, caterers, institutions, and similar operations are under the public health code which requires that, "all food and drink in food service establishments shall be from sources approved by the Director of Health..." The meat and poultry must originate from inspected and regulated 'approved' sources and must be adequately labeled and transported at required temperatures.

Connecticut Department of Public Health,  
Food Protection Program (1-860-509-7297)



## RETAIL SALES OF MEAT AND POULTRY IN CONNECTICUT:

**Food establishments:** All meat and meat products and all poultry and poultry products held or sold in food establishments shall have been inspected for wholesomeness under an official regulatory program. The retailed meat can be processed, packaged, and labeled in a FSIS/ USDA plant, according to the Connecticut packaging and labeling laws administered by the CT Department of Consumer Protection (see below).

**Approved retail food establishments:** Or the meat can be processed and labeled in bulk packaging at a FSIS/ USDA plant, which is then opened in a Connecticut 'approved' retail stores, where the store can cut/ wrap/ and label according to the Connecticut laws. Retail stores can only receive properly FSIS/ USDA Inspected and Passed, labeled cartons of meat and poultry. Each cut sold must be properly packaged and labeled.

Connecticut Department of Consumer Protection  
(1-860-713-6160)

## SANITARY STANDARDS FOR FOOD ESTABLISHMENTS:

Connecticut State Statutes, Section 21a-101  
[http://www.ct.gov/dcp/lib/dcp/fs\\_regulations/sanstan05.doc](http://www.ct.gov/dcp/lib/dcp/fs_regulations/sanstan05.doc)

1. All meat and meat products and all poultry and poultry products held or sold in food establishments shall have been inspected for wholesomeness under an official regulatory program. The temperature in meat storage rooms shall be 41 degrees Fahrenheit or lower. . All potentially hazardous foods (meat and poultry) shall be stored and transported at the safe temperature of 45 degrees F or below, and when stored in open display cases shall not be stacked above the load level line.
2. The Sanitary Standards for Food Establishments apply to persons selling meat and/or poultry at a farmers market.

3. All food products shall have been prepared in a commercial food processing establishment; provided, that the director may accept other sources which are in his opinion satisfactory and which are in compliance with applicable state and local laws and regulations.

4. Processing (including cutting and wrapping) of meat products from an animal slaughtered under FSIS/ USDA inspection, requires facility approval by the CT Department of Consumer Protection, where the processor owns the retail establishment for on-site sales. In addition, always check with local health department for regulations or ordinances that may apply to food processing operations.

### FARMERS' MARKETS:

A Farmers' market is defined in the Connecticut General Statutes as a cooperative or nonprofit enterprise to sell Connecticut grown farm products directly to consumers and to food service establishments, when sold in conformance with the applicable regulations of CT state agencies. Food service establishments must request and obtain an invoice from the farmer selling farm products. The invoice shall indicate the name of the farmer or person selling the product and the date of purchase.

Connecticut Department of Public Health  
(1-860-5097297)

### PACKAGING, LABELING, WEIGHTS AND MEASURES:

[http://www.ct.gov/dcp/cwp/view.asp?a=1621&Q=274456&PM=1&dcpNav=|&dcpNav\\_GID=1545](http://www.ct.gov/dcp/cwp/view.asp?a=1621&Q=274456&PM=1&dcpNav=|&dcpNav_GID=1545)

Packaging of Meat and Meat Products: CT General Statutes, Section 42-115m

Labeling of Cuts of Meat Sold by Food Establishments: Section 21a-100

Definitions for Labeling Meat and Meat Products: Section 21a-115

Unit Pricing Regulations: Section 21a-75

Weights and Measures: Section 43

Connecticut Department of Consumer Protection  
(1-860-713-6160)



# USDA FEDERAL REQUIREMENTS

USDA Food Service Inspection Service (FSIS)  
(1-518-452-6870 or 1-800-772-7033)

## FEDERAL MEAT INSPECTION ACT (FMIA):

[http://www.fsis.usda.gov/Regulations\\_&\\_Policies/FMIA/index.asp](http://www.fsis.usda.gov/Regulations_&_Policies/FMIA/index.asp)

Slaughter and processing facilities that sell wholesale products must apply to the United States Department of Agriculture's Food Safety and Inspection Service (FSIS) for a Federal Grant of Inspection. In Connecticut, all of these establishments are under the jurisdiction of FSIS. Connecticut does not conduct a state inspection program for these operations (as does Vermont and Maine).

Beef, pork, sheep, goat, emus, ostrich and rhea are included under this act.

## POULTRY PRODUCTS INSPECTION ACT (PPIA):

[http://www.fsis.usda.gov/regulations\\_&\\_policies/Poultry\\_Products\\_Inspection\\_Act/index.asp](http://www.fsis.usda.gov/regulations_&_policies/Poultry_Products_Inspection_Act/index.asp)

Definition of "poultry" includes any domesticated bird: chicken, turkey, duck, goose, guinea hens and squab.

These Acts impose separate continuous inspection requirements on facilities that slaughter, process, or prepare meat or poultry. The PPIA defines "processed" as "slaughtered, canned, salted, stuffed, rendered, boned, cut up, or otherwise manufactured or processed." The FMIA defines "prepared" as "slaughtered, canned, salted, rendered, boned, cut up, or otherwise manufactured or processed."



Anyone who is:

- selling to a distributor or wholesaler;
- selling to other retail markets;
- selling through the mail, UPS, or other commercial carrier;
- canning or preserving in jars; or
- preparing and transporting fresh, uncooked product to owned facility for final cooking

*all bullets are followed by the statement:*  
**must comply with the Inspection Acts.**

## FEDERAL LABEL LAWS

[http://www.fsis.usda.gov/About\\_Fsis/labeling\\_&\\_consumer\\_protection/index.asp](http://www.fsis.usda.gov/About_Fsis/labeling_&_consumer_protection/index.asp)

If you are going to be marketing single meat products rather than products such as sausage that include other ingredients, it can be fairly easy to go through the labeling process since a federal inspector at the plant can approve the label. The label is approved for use at a particular federally inspected establishment. It does not belong to the producer. Inspection must assure that each piece – whether a whole carcass, or primal part – bears a minimum of one brand (official inspection legion or ‘bug’) which has the facility number. Product is not required to be branded when shipped in properly labeled containers. If the producer changes processors, he must seek a new label approval. To label a product as being unique, a producer must first contact the Labeling Review Branch of the USDA to make an Animal Production Claim” for labeling the product (see Appendix C for example of several claims).

## GAME MEATS AND REGULATION/INSPECTION

**Game species raised on farms under appropriate regulations can be sold. Wild game species that can be legally hunted under Federal or State regulatory authority, cannot be sold, but can be harvested for personal consumption. FSIS does voluntary inspection of farm raised deer, moose, wild boar, reindeer, elk, antelope, water buffalo, bison, migratory water fowl (birds that swim such as ducks and geese), game birds, and rabbits.**



# EXEMPTIONS FROM FEDERAL INSPECTION

USDA Food Safety and Inspection Service (1-518-452-6870 or 1-800-772-7033)

The Federal Meat Inspection Act (FMIA) and the Poultry Product Inspection Act (PPIA) exempt various operations from the requirements of federal inspection. The two regulations differ greatly. Therefore, do not assume that what holds for beef will hold for chicken. Be sure to refer to the proper regulation for your product.

Keep in mind that some of these exemptions will change periodically and in some cases a policy is developed to cover a specific situation, which is not directly addressed.

## FEDERAL POULTRY EXEMPTIONS

Poultry Products Inspection Act (Section 464)  
[http://www.fsis.usda.gov/regulations\\_&\\_policies/Poultry\\_Products\\_Inspection\\_Act/index.asp](http://www.fsis.usda.gov/regulations_&_policies/Poultry_Products_Inspection_Act/index.asp)

“The Secretary shall, by regulation and under such conditions, including sanitary standards, practices, and procedures, as he may prescribe”, provide the following exemptions:

### Personal Use Exemption

- The slaughtering by any person of poultry of his own raising, and the processing by him of the poultry products exclusively for use by him and members of his household and his nonpaying guests and employees;



## Custom Slaughter/Processing Exemption

A custom slaughter business may slaughter or process an unlimited number of poultry when the poultry is delivered by the owner and the following five criteria are met:

- 1) The custom slaughterer does not engage in the business of buying or selling poultry products capable for use as human food;
- 2) The poultry is healthy when slaughtered;
- 3) The slaughter and processing at the custom slaughter facility is conducted in accordance with sanitary standards, practices, and procedures that produce poultry products that are sound, clean, and fit for human food (not adulterated);
- 4) The custom slaughtered or processed poultry is for the personal use of the grower/owner of the poultry – the grower/owner of the custom slaughtered or processed poultry may not sell or donate the custom slaughtered poultry to another person or institution; and
- 5) The shipping containers bear: the owner's name, the owner's address, and the statement, "Exempt P.L. 90-492"

Additional exemptions by USDA regarding the sale of poultry and poultry products are in the "Guidance for Determining Whether a Poultry Slaughter or Processing Operation is Exempt from Inspection Requirements of the Poultry Products Inspection Act", with a summary in Tables 1 and 1B Exemptions and Limitation, p. 21-22.

[http://www.fsis.usda.gov/OPPDE/rdad/FSISNotices/Poultry\\_Slaughter\\_Exemption\\_0406.pdf](http://www.fsis.usda.gov/OPPDE/rdad/FSISNotices/Poultry_Slaughter_Exemption_0406.pdf)

However, the State of Connecticut law overrides these additional USDA exemptions. Connecticut Public Health Code states that "all food and drink in Food Service Establishments shall be from sources approved or considered satisfactory by the director of health" (see page 5: Wholesale of Meat and Poultry). "Food Establishments" must meet Connecticut Department of Consumer Protection's requirement that "all meat and meat products and all poultry and poultry products shall have been inspected for wholesomeness under an official regulatory program."

# FEDERAL MEAT EXEMPTIONS

Federal Meat Inspection Act (Section 623)

[http://www.fsis.usda.gov/Regulations\\_&\\_Policies/FMIA/index.asp](http://www.fsis.usda.gov/Regulations_&_Policies/FMIA/index.asp)

## Personal Exemption:

- Inspection of the slaughter of animals and preparation of the meat and meat food products “shall not apply to the slaughtering by any person of animals of his own raising and the preparation by him of the meat and meat food products exclusively for use by him and members of his household and his nonpaying guests and employees”.

## Custom Exemption:

- Custom exemption, both slaughter and processing, exempts an operator from the requirements of federal inspection when he prepares a product for the personal use of an individual. These animals must be owned by the individuals) prior to slaughter. The carcasses, parts, meat and meat food products of the animal must be used exclusively by the owner and members of the owner’s household, non-paying guests or employees. A federal inspector does not need to be present when animals are slaughtered or processed. An operator is considered custom when he/she charges for a service in lieu of the meat itself.

There are distinct requirements under this exemption, which are:

1. The slaughter facility is registered with the FSIS/ USDA.
2. The resulting product must be marked “Not for Sale”.
3. Operator must maintain records of sales.
4. The animal and/or product must be prepared or processed in a sanitary manner.

## Retail Exemption

Title 9, Code of Federal Regulations

Chapter III, Food Safety and Inspection Service, USDA

[http://www.access.gpo.gov/nara/cfr/waisidx\\_03/9cfr303\\_03.html](http://www.access.gpo.gov/nara/cfr/waisidx_03/9cfr303_03.html)

- Retail operations are defined as those that:  
Sell products to consumers only (do not sell to another company for resale).

Quantity purchased cannot exceed one-half carcass:

- Cattle – ½ Carcass or 300 pounds
- Calves – ½ Carcass or 37.5 pounds
- Sheep – ½ Carcass or 27.5 pounds
- Swine - ½ Carcass or 100 pounds
- Goats – ½ Carcass or 25 pounds.

### Retail store operations can:

*(also see ‘Connecticut Approved Retail Stores’ on p. 12)*

1. Cut up, slice, and trim carcasses, halves, quarters, or wholesale cuts into retail cuts such as steaks, chops, and roasts, and freeze such cuts;
2. Grind and freeze products made from meat;
3. Cure, cook, smoke, or further process and sell meat food products to household customers.
4. Break bulk shipments of products;
5. Wrap or rewrap products.
6. Sell from retail trucks and farm stands (including farmers’ markets) considered an extension of the retail business if in conformance with other applicable local and state regulations and inspection requirements.
7. Retail operations can include central or commissary kitchens if they are producing ready to eat product.
8. Sell to hotels, restaurants and institutions (HRI) not to exceed 25% of their total annual sales and not to exceed \$56,900. (Limits are adjusted annually based on the Consumer Price Index changes.) Sales to HRI cannot include items prepared by cooking, smoking, rendering, curing or made up of more than one ingredient.

Exemption for Retail Store Operations:

[www.fsis.usda.gov/regulations/2008\\_Notices\\_Index](http://www.fsis.usda.gov/regulations/2008_Notices_Index)

*FEDERAL MEAT EXEMPTIONS (Continued)*

**Retail operations cannot:**

- 1. Slaughter without Federal inspection.
- 2. Sell non-federally inspected meat in commerce.
- 3. Sell products that they cut, prepare, or package to another retail market or wholesalers or distributors.
- 4. Apply the mark of Federal Meat Inspection on products prepared or packaged.
- 5. Can or jar without inspection (thermal processing).
- 6. Render fat products.
- 7. Cure, cook, smoke, or further process and sell meat food products to other than household customers.
- 8. Use other than Federally inspected meat in the preparation of product.
- 9. Process or sell adulterated or misbranded meat.
- 10. Handle meat or products in a manner as to cause it to become adulterated or misbranded.

**Retail operations must:**

Keep records and allow access to records.  
Label custom carcasses or meat products "NOT FOR SALE"



# APPENDICES



# APPENDIX A

## SANITATION OF SLAUGHTERHOUSES IN CONNECTICUT:

Every slaughterhouse or place where the business of slaughtering beef, poultry or swine, or preparing the same for market, is carried on, and the implements, utensils and appliances used therein, shall at all times be kept in a clean and sanitary condition.

CT Department of Public Health (1-860-509-7297)

[http://www.dir.ct.gov/dph/PHC/docs/26\\_Sanitation\\_of\\_Slaughterh.doc](http://www.dir.ct.gov/dph/PHC/docs/26_Sanitation_of_Slaughterh.doc)

### Slaughterhouses regulated: Public Health Code 2000 (19-13-B78)

- (a) Hogs prohibited. No hogs shall be kept in connection with or within five hundred feet of such slaughterhouse.
- (b) Disposal of offal and refuse. All offal, refuse and waste material shall be disposed of in a sanitary manner within twenty-four hours after slaughtering.
- (c) Water supply. An adequate water supply, both hot and cold, shall be provided and arranged so as to permit a thorough washing of walls, floors and equipment of the slaughterhouse.
- (d) Disposal of fat and bones. All bones and fat shall be placed in covered containers and removed from the slaughtering room within twenty-four hours.
- (e) Hides and pelts. Hides or pelts shall not be stored on the floor of any room used for slaughtering, storing or preparing meats or meat food products.

### Construction and sanitary requirements: Public Health Code 2000 (19-13-B79)

- (a) Construction rooms and floors.
  - (1) The floors shall be of brick, concrete or other hard impervious material and properly sloped to outlets covered with removable grating, the bars of which shall not be more than one-half inch apart;
  - (2) the walls shall be covered or made to a height of seven feet with concrete at least three inches thick or other approved impervious material;
  - (3) all rooms shall be properly ventilated and well lighted;
  - (4) properly ventilated and refrigerated cooling and storage rooms shall be provided and kept in a clean and sanitary condition. They shall be screened so as to prevent the entrance of flies and insects.
- (b) Sterilization of apparatus. All apparatus, containers and implements used shall be thoroughly cleansed daily after using, with boiling water, live steam or other efficient sterilizing agent subject to the approval of the director of health.
- (c) Meat to be kept off floor. Meat shall be placed on racks, hooks, tables or in suitable containers and shall never be placed on the floor.
- (d) Sterilization of offal and flesh. All offal or flesh fed to swine shall be sterilized by cooking before feeding.  
(See Reg. 22-320f-1 et seq.)
- (e) Sanitation of yards. The yards, fences, pens, chutes and alleys on the premises, whether they are used or not, shall be maintained in a sanitary condition.
- (f) Disposal of wastes. Proper facilities shall be provided for the collection and disposal of all liquid wastes, including blood, floor washings and other materials.
- (g) Toilets to be provided. Toilets shall be provided for the use of the employees, the type and location to be approved by the director of health.

# APPENDIX B

Grass (Forage) Fed: Claim and Standard

<http://a257.g.akamaitech.net/7/257/2422/01jan20071800/edocket.access.gpo.gov/2007/pdf/E7-20328.pdf>

Grass (Forage) Fed—Grass and forage shall be the feed source consumed for the lifetime of the ruminant animal, with the exception of milk consumed prior to weaning. The diet shall be derived solely from forage consisting of grass (annual and perennial), forbs (e.g., legumes, Brassica), browse, or cereal grain crops in the vegetative (pre-grain) state. Animals cannot be fed grain or grain byproducts and must have continuous access to pasture during the growing season. Hay, haylage, baleage, silage, crop residue without grain, and other roughage sources may also be included as acceptable feed sources. Routine mineral and vitamin supplementation may also be included in the feeding regimen. If incidental supplementation occurs due to inadvertent exposure to non-forage feedstuffs or to ensure the animal's well being at all times during adverse environmental or physical conditions, the producer must fully document (e.g., receipts, ingredients, and tear tags) the supplementation that occurs including the amount, the frequency, and the supplements provided.

Authority: 7 U.S.C. 1621–1627.

Dated: October 10, 2007.

Lloyd C. Day,

Administrator, Agricultural Marketing Service.

[FR Doc. E7–20328 Filed 10–15–07; 8:45 am]

## Organic Livestock Products:

Code of Federal Regulations Title 7: Agriculture, Sections 205.236-205.239

<http://ecfr.gpoaccess.gov/cgi/t/text/text-idx?c=ecfr;sid=11fd57b422b6314d866dc4b02f1a101d;rgn=div5;view=text;node=7:3.1.1.9.30;idno=7;cc=ecfr#7:3.1.1.9.30.3.336.10>

### § 205.236 Origin of livestock.

(a) Livestock products that are to be sold, labeled, or represented as organic must be from livestock under continuous organic management from the last third of gestation or hatching:

Except, That: (1) Poultry. Poultry or edible poultry products must be from poultry that has been under continuous organic management beginning no later than the second day of life; \* (3) Breeder stock. Livestock used as breeder stock may be brought from a non organic operation onto an organic operation at any time: Provided, That, if such livestock are gestating and the offspring are to be raised as organic livestock, the breeder stock must be brought onto the facility no later than the last third of gestation. \* Not included in this excerpt is the section on dairy animals and dairy products (2).

(b) The following are prohibited:

(1) Livestock or edible livestock products that are removed from an organic operation and subsequently managed on a non organic operation may be not sold, labeled, or represented as organically produced.

(2) Breeder or dairy stock that has not been under continuous organic management since the last third of gestation may not be sold, labeled, or represented as organic slaughter stock.

(c) The producer of an organic livestock operation must maintain records sufficient to preserve the identity of all organically managed animals and edible and non edible animal products produced on the operation.

[65 FR 80637, Dec. 21, 2000, as amended at 71 FR 32807, June 7, 2006]

*Farmer's Guide*  
to Processing  
and Selling  
Meat or Poultry  
in Connecticut





## UNIVERSITY OF CONNECTICUT COOPERATIVE EXTENSION SYSTEM

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