

§ 971.01 ; § 971.02. An inspected slaughterhouse operates under continuous inspection by either the USDA-FSIS or by the Maine Meat and Poultry Inspection Program. The establishment's process is inspected every day during operations to ensure the production of safe food, and every animal is inspected to verify that it is free of disease. The product is able to be sold at wholesale, retail, to restaurants, and other food service institutions.

71 GHA EXEMPT § 971.01 ; § 971.02. A person who maintains a registered establishment under this chapter for the purposes of slaughtering livestock or poultry for another person's exclusive use by that person and members of that person's household and that person's nonpaying guests and employees, and who is not engaged in the business of buying or selling carcasses, parts of carcasses, meat or meat food products or any cattle, sheep, swine, goats, poultry or other designated animals useable as human food.

§ 971.03 DFC79GGCF. An inspected processor operates under continuous (daily) inspection by either the USDA-FSIS or by the Maine Meat and Poultry Inspection Program to ensure the production of safe food. The product is able to be sold at wholesale, retail, to restaurants, and other food service institutions.

71 GHA EXEMPT DFC79GGCF. A person who maintains a registered establishment under this chapter for the purpose of processing livestock, meat, meat food products, poultry or poultry products exclusively for use in the household of the owner of the commodity by the owner and members of the owner's household and the owner's nonpaying guests and employees.

§ 971.04 : § 971.05 Inspection is required daily or when product is being produced for commerce. If all requirements are met, facility is entitled to scheduled inspection services up to 40 hours per week (maximum 8 hours per day) at no charge to the facility. Fees may be incurred for voluntary, exotic, holiday and overtime inspection.

§ 971.06 ; § 971.07. Facilities are monitored for acceptable sanitary practices and conditions. Livestock are monitored as follows:
Ante Mortem (before death):

- Humane Handling
- Normal functions, ambulatory, etc.

Post Mortem (after death):

- Sanitary dressing procedures
- Lymphatic system
- Major organs: liver, heart, lungs, kidneys, spleen, mesentery
- All cut surfaces and carcass conditions
- Ensure trimming of contaminated tissue
- Monitor pathogen control
- Monitor age ID for cattle for Bovine Spongiform Encephalopathy
- Check for 60+ disease conditions affecting cattle, calves, swine, sheep, goats, poultry and other species
- Monitor HACCP verification and validation plant procedures

DFC79GG-B ; § 971.08. All processes and records monitored for HACCP and SSOP Plan Compliance.
Covers all food products containing greater than 2% cooked or 3% raw meat or poultry, such as: wraps, burritos, dumplings, lasagna, mach & cheese, shepherd's pie, soups, meat pies, samosa, empanadas, tamales, steaks, roasts, ground meat, fresh sausages, smoked and cooked sausages, summer sausages, meat sticks, ham, bacon, smoked and cured products, pates, jerky, etc., in the following categories:

- Raw Intact
- Raw Nonintact
- Slaughter
- Heat treated; not shelf stable
- Fully cooked; not shelf stable
- Heat treated; shelf stable
- Not heat treated; shelf stable
- Processed with secondary inhibitors
- Thermally processed

§ 971.09 Muscle of livestock, an amenable species or an exotic animal as defined by the federal acts that is skeletal or that is found in the tongue, diaphragm, heart or esophagus, with or without the accompanying and overlying fat, and the portions of bone, skin, sinew, nerve and blood vessels that normally accompany the muscle tissue but does not include the muscle found in the lips, snout or ears.

PERSONAL USE:
Exclusive use by an individual, members of his/her household, and nonpaying guests and employees.

WHOLESALE DISTRIBUTOR:
A person who sells meat to retail vendors, other merchants or to industrial, institutional and commercial users mainly for resale or business use.

§ 971.10 § 971.11. A person who sells, displays, advertises for sale, offers for sale or has available for sale meat, meat food products or poultry products for purchase by consumers. A retail vendor includes a person who operates a store or who sells or attempts to sell to consumers at their homes or otherwise sells, displays, advertises, offers or has available for sale meat food products or poultry products at retail for purchase by consumers.

RED MEAT Slaughter Process

Farmers wishing to slaughter their livestock face an array of state and federal regulations related to facility inspection and licensing. While the intentions of all of these policies are noble ones (food safety, consumer confidence and public health), the volume and variety of rules can create confusion for farmers.

The development of this chart is to bring some structure to all of these policies and help you visualize when certain regulations apply to your operation.

However, this information is intended solely as a general guide. The laws in this area are indeed complex, and their interpretation and application may vary according to particular circumstances. Because we do not know how you are using this information, we cannot make any warranties or guarantees (express or implied) about the information as it relates to your situation.

Please contact Maine Meat and Poultry Inspection at (207) 287-3841 with specific questions. While we hope this chart serves as a helpful starting point, we are still – and always – happy to talk to you personally.

FOR FURTHER INFORMATION ON THE REFERENCED STATUTES, PLEASE VISIT:

[State of Maine Laws](#) (references including “MRSA”)

[Federal Laws](#) (references including “CFR”):

Maine Meat and Poultry Inspection
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RED MEAT SLAUGHTER PROCESS: Follow the flow chart to determine which regulations apply when you have livestock ready to slaughter

