

Inspection Requirements for Meat and Poultry Businesses

Business Activity	Agency Responsible for Inspection	Minimum Type of Inspection Required
Slaughter meat animals* and sell or donate any parts/products from these animals	North Dakota Department of Agriculture Meat and Poultry Inspection Program	State Official Inspection
Process State or Federally Inspected meat or poultry (carcasses or box meat) and wholesale finished products	North Dakota Department of Agriculture Meat and Poultry Inspection Program	State Official Inspection
Perform cutting up, slicing, trimming, freezing, grinding, breaking bulk shipments, wrapping, or rewrapping (State or Federally inspected carcasses or box meat) and sell to Hotels, Restaurants, and Institutions	North Dakota Department of Health or Local Health Units Or North Dakota Department of Agriculture Meat and Poultry Inspection Program	Retail Exempt Inspection- (limited quantity) Or State Official Inspection (unlimited quantity)
Perform curing, cooking, smoking, rendering, or refining of livestock fat and selling to Hotels, Restaurants, Institutions, or any place where product is distributed	North Dakota Department of Agriculture Meat and Poultry Inspection Program	State Official Inspection
Process State or Federally Inspected meat or poultry for on-site retail sale to the end consumer	North Dakota Department of Health or Local Health Units	Retail Exempt Inspection
Slaughter meat animals and return all parts/products to the owner of the live animal for their personal use (product cannot be donated or sold)	North Dakota Department of Agriculture Meat and Poultry Inspection Program	Custom Exempt Inspection
Perform farm slaughter for somebody other than yourself	North Dakota Department of Agriculture Meat and Poultry Inspection Program	Custom Exempt Inspection
Process farm slaughtered meat animals or wild game for the owner of the animal (product cannot be sold or donated)	North Dakota Department of Agriculture Meat and Poultry Inspection Program	Custom Exempt Inspection
Sell live animals	None	No inspection required

Business Activity	Agency Responsible for Inspection	Minimum Type of Inspection Required
Sell live animal to customer. Transport live animal for customer to licensed slaughter/ processing facility. Customer picks up packaged, labeled products from licensed facility	Seller-None And Facility-North Dakota Department of Agriculture Meat and Poultry Inspection Program	Seller-No inspection required And Facility-Custom Exempt Inspection
Process canned meat or poultry products for retail or wholesale	North Dakota Department of Agriculture Meat and Poultry Inspection Program	State Official Inspection

*Meat animals include cattle, swine, calves, sheep, goats, bison, farm-raised elk and deer, any other domesticated animals for human consumption minus poultry.

Requirements for poultry (farm-raised chickens, ducks, geese, guinea hens, squab, turkeys).

Only healthy poultry may be slaughtered, businesses fall under one of the following exemptions: Producer-Grower (less than 1,000 birds per year), Producer-Grower (less than 20,000 birds per year), Producer-Grower or Other Person (PGOP) (less than 20,000 birds per year), Small Enterprise (Less than 20,000 birds per year), Retail Store Exemption, Custom-Exempt Inspection

Business Activity	Agency Responsible for Inspection	Minimum Type of Inspection Required	Type of Exemption
Producer slaughters poultry raised on their premises and sells products directly to consumers on the producers' premises.	North Dakota Department of Agriculture Meat and Poultry Inspection Program	Recordkeeping requirement Or Facility, Sanitation, and Recordkeeping Inspection	Producer-Grower, less than 1,000 birds per year Or Producer-Grower, less than 20,000 birds per year Or Producer-Grower or Other Person (PGOP), less than 20,000 birds per year Or Small Enterprise, less than 20,000 birds per year (additional labeling requirements and limited processing)

Business Activity	Agency Responsible for Inspection	Minimum Type of Inspection Required	Type of Exemption
Producer slaughters poultry raised on their premises and sells products at a farmer's market.	North Dakota Department of Agriculture Meat and Poultry Inspection Program (registration) North Dakota Department of Health and Local Health Units (farmer's market site inspections)	Recordkeeping requirement	Producer-Grower, less than 1,000 birds per year
Producer slaughters poultry and sells products wholesale (restaurant, hotel, grocery store, etc.)	North Dakota Department of Agriculture Meat and Poultry Inspection Program	State Official Inspection (slaughter and process)	No exemption-must operate as an official establishment and have bird-by-bird inspection
Purchase live poultry, slaughter poultry and sell parts/products on your premises	North Dakota Department of Agriculture Meat and Poultry Inspection Program	Facility, Sanitation, and Recordkeeping Inspection	PGOP, less than 20,000 birds per year Or Small Enterprise, less than 20,000 birds per year (additional labeling requirements and limited processing)
Receive Federally or State "inspected and passed" poultry carcasses, cuts up, and sells to consumers on their premises	North Dakota Department of Agriculture Meat and Poultry Inspection Program	Facility, Sanitation, and Recordkeeping Inspection	Small Enterprise, less than 20,000 birds per year (additional labeling requirements and limited processing)
Sell live poultry to consumers, slaughter poultry for consumers, and return product to consumers	North Dakota Department of Agriculture Meat and Poultry Inspection Program	Facility, Sanitation, and Recordkeeping Inspection	Custom Exemption (product cannot be sold or donated)
Slaughter poultry that consumers delivered live and return product to consumers	North Dakota Department of Agriculture Meat and Poultry Inspection Program	Facility, Sanitation, and Recordkeeping Inspection	Custom Exemption (product cannot be sold or donated)

Business Activity	Agency Responsible for Inspection	Minimum Type of Inspection Required	Type of Exemption
Purchase state or federally “inspected and passed” poultry carcasses or parts and performs cutting up, slicing, trimming, freezing, grinding, breaking bulk shipments, wrapping, or rewrapping and sells to hotels, restaurants, or institutions	North Dakota Department of Health or Local Health Units	Retail Exempt Inspection	Retail Exemption, normal retail quantity: 150 lb limit per sale for hotels, restaurants, and institutions and limited yearly quantity
Purchase state or federally “inspected and passed” poultry carcasses or parts, process, and sell parts or products to household consumers in normal retail quantities	North Dakota Department of Health or Local Health Units	Retail Exempt Inspection	Retail Exemption, normal retail quantity limit per sale: 75 lbs. for household consumers
Additional requirements may apply per exemption			
*Canning poultry or poultry products does not qualify under any exemption and must be performed under the North Dakota Department of Agriculture Meat and Poultry Inspection Program-official state inspection			
<p>At this time, if any product is to be sold across state lines, it must be inspected by the United States Department of Agriculture’s Food Safety and Inspection Service (USDA-FSIS), or inspected by the North Dakota Department of Agriculture at an establishment participating in the Cooperative Interstate Shipment (CIS) Program.</p> <p>For clarification on any of these practices or for more information contact the North Dakota Department of Agriculture Meat and Poultry Inspection Program at (701) 328-2231 or 1-800-242-7535</p>			

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