

IOWA DEPARTMENT OF AGRICULTURE & LAND STEWARDSHIP
MEAT & POULTRY INSPECTION SERVICE
WALLACE BUILDING
DES MOINES, IOWA 50319
(515) 281-3338
DENNIS J. KUNTZ – COMPLIANCE OFFICER
RODNEY L. REGENNITTER – COMPLIANCE OFFICER

BACKGROUND

Iowa Meat & Poultry Inspection Service is a public health agency within IDALS responsible for ensuring that meat and poultry food products are safe, wholesome, and accurately labeled. Within Iowa Meat & Poultry Inspection Bureau, the *Compliance Staff* conducts surveillance, investigation, and enforcement activities to help assure the safety of the State’s supply of meat and poultry food products.

AMENABLE SPECIES

“Amenable” means *Answerable*, as citizens are amenable to the law. The Federal Meat Inspection Act (FMIA), Poultry Products Inspection Act (PPIA), and the Iowa Meat & Poultry Inspection Act identify specific species and processes to which the FMIA, PPIA, and the Iowa Act apply. These species and processes are “amenable” because they are answerable to the legal authority of the Acts.

1. The FMIA identifies carcasses, parts, meat, and meat food products from **cattle, sheep, swine, goats, horses, mules, and other equine.**
2. The PPIA identifies carcasses, parts, and poultry food products of domesticated birds from **chickens, turkeys, ducks, geese, guineas, ratites, and squabs.**
3. The Iowa Act also includes “Farm Deer” which includes **Fallow Deer, Red Deer or Elk, and Sika.**

4. What makes a meat food product **“Amenable”** to the Acts?
1. A meat food product that contains more than (3) percent raw amenable species.
 2. A meat food product that contains (2) percent or more of cooked amenable species.
 3. A meat food product that contains more than (30) percent of fat or tallow from amenable species.

ESTABLISHMENT

“Establishment” means **all premises** where animals or poultry are slaughtered or otherwise prepared, either for custom, resale, or retail, for food purposes, meat or poultry canneries, sausage factories, smoking or curing operations, restaurants, grocery stores, brokerages, cold storage plants, and **similar places**. (IA Code Ch. 189A.2 6.).

LICENSING

“License – fee” means No person shall operate an **establishment** other than a grocery store or food service establishment as defined in section 137B.2 without first obtaining a license from the department. (IA Code Ch. 189A.3).

ESTABLISHMENTS LICENSED IN IOWA

- Federal Establishments (USDA/FSIS).
- (1A) Iowa Establishment (official slaughter & processing).
- (1B) Iowa Establishment (official processing).
- (1C) Iowa Establishment (custom & retail).
- (1AOP) Iowa Establishment (official poultry).
- (EXPY) Iowa Establishment (exempt poultry).

EXEMPTIONS

CUSTOM SLAUGHTER: by any person of cattle, sheep, swine, goats, game animals delivered by the owner thereof for such slaughter, and the preparation by such slaughterer and transportation in commerce of the carcasses, parts thereof, meat and meat food products of such livestock, **exclusively** for use, in the household of such owner, by him and members of his household and his nonpaying guests and employees. The custom prepared products are plainly marked ‘**NOT FOR SALE**’.

RETAIL STORES & RESTAURANTS: the requirements of the Act and the regulations for inspection of meat food products do not apply to operations of types **traditionally and usually conducted** at retail stores & restaurants, when conducted at any retail store or restaurant for sale in normal retail quantities to consumers at such establishments, which include:

- a) Cutting up, slicing, and trimming carcasses, halves, quarters, or wholesale cuts into retail cuts such as steaks, chops, and roasts, & freezing such cuts.
- b) Grinding and freezing products made from meat.
- c) Curing, cooking, smoking, rendering or refining of livestock fat, or other preparation of products, **except slaughtering or the retort processing of canned products.**
- d) Breaking bulk shipments of products.
- e) Wrapping or rewrapping products.

A **retail store** is any place of business where sales of product are made to consumers only, defined as (household – hotel, restaurant, institution).

- a) At least 75% in terms of dollar value, of total sales of product represents sales to household consumers per calendar year. This exemption entitles a retail store, which includes custom exempt retail lockers, to sell up to 25% dollar value of meat food products to HRI (hotels, restaurants, institutions), not to exceed \$75,700 in red meat and \$56,600 in poultry.

- b) Only federally or State of Iowa inspected and passed meat food products are handled or used in the preparation of any product.
- c) Preparation of product to household consumers is limited to traditional and usual operations.
- d) Preparation of product to other than household consumers is limited to traditional and usual operations, except (*1 c*) above.

'Retail prepared' meat and poultry products that are ***cooked, smoked, rendered, refining of fat, or if otherwise prepared (e.g., pumping, marinating, preserving by salting or drying)*** may only be sold to household consumers.

'Retail prepared' products eligible for sales to **other than household consumers** may include raw or ready-to-eat meat food products which are ground, sliced, or chopped, with or without added ingredients (**e.g., seasoned ground pork, fresh bratwurst, ham loaf, ham salad, sliced cold cuts, bacon wrapped filets**) provided these products are not cured, cooked, smoked, or rendered by the retail establishment.

ADULTERATION & MISBRANDING PROVISIONS

The **ADULTERATION & MISBRANDING PROVISIONS** of the Act will apply to meat & poultry products exempted from inspection or not required to be inspected, other than the requirement of the official inspection legend. This includes the requirement that any pork and any product containing pork be prepared only in compliance with any applicable requirement for the destruction of **trichina**. **IMPACT:** a retail store that wants to sell products to HRI accounts will have to truthfully label them with an accurate ingredient statement and also provide "Safe Handling Instructions" for meat food products that are not ready-to-eat.

NORMAL RETAIL QUANTITY – SALES TO CONSUMERS

Cattle.....	300 pounds
Calves.....	37.5 pounds
Sheep.....	27.5 pounds
Swine.....	100 pounds
Goats.....	25 pounds
Poultry.....	75 pounds household consumer
Poultry.....	150 pounds HRI

NO GEOGRAPHIC RESTRICTIONS ON SALES TO CONSUMERS

Retail stores may sell from mobile trucks that they own – such trucks are considered an extension of their retail business. There is also no restriction regarding the location of the consumer purchasing retail meat products or the method of delivery. This may also include internet sales where the product is purchased and delivered directly to the consumer.

Special Note: ‘*retail prepared*’ meat food products offered for sale in interstate commerce **must** be prepared from federally inspected product.

MEAT PIZZAS

MEAT PIZZAS: the requirements of the Act and the regulations for the inspection of the preparation of products do not apply to meat pizzas containing meat food product ingredients which were prepared, inspected, and passed in a cured or cooked form provided:

- a) The meat pizzas are to be served in public or private nonprofit institutions.
- b) The meat pizzas are ready-to-eat (no further cooking or other preparation is needed, except they may be reheated).

- c) Transported directly to the receiving institution by employees of the preparing firm, receiving institution, or a food service management company contracted to conduct food service at the public or private nonprofit institution, without intervening transfer or storage.

RECORDS REQUIRED

Every person of this section is required by the Act to keep records which will fully and correctly disclose all transactions involved in his or its business.

- a) Records such as: bills of sale, invoices, bills of lading, receiving and shipping papers, etc.
- b) Records to be kept for a period of (2) years.

RECORDS REQUIRED by Official establishments and retail stores that grind raw beef

- 1) The establishment number of the establishments supplying the materials used to prepare each lot of raw ground beef product;
- 2) All supplier lot numbers and production dates;
- 3) The names of the supplied materials, including beef components and any materials carried over from one production lot to the next;
- 4) The date and time each lot of raw ground beef product is produced, and
- 5) The date and time when grinding equipment and other related food-contact surfaces are cleaned and sanitized.

- 6) D. The new regulations in 9 CFR 320.2 require the records to be maintained at the location where the raw beef was ground.
- 7) E. The new regulations in 9 CFR 320.3 require that the records be maintained for one year.

NOTE: Under 9 CFR 320.1(b)(4)(iii), a ground beef lot is defined, for the purpose of raw ground beef recordkeeping, as the amount of ground beef produced during particular dates and times, following clean up and until the next clean up.

EXOTIC SPECIES

Exotic species such as Buffalo are not mandatory amenable to the FMIA or the Iowa Meat and Poultry Inspection Act. There is a “*Voluntary Inspection Program*” available to official slaughter establishments for a fee. Buffalo slaughtered and processed under voluntary inspection will have the triangular legend applied.

Per Iowa Meat and Poultry Inspection Bureau guidelines, Buffalo may still be slaughtered and sold in the State of Iowa without the benefit of the voluntary inspection program. Guidelines include:

- The buffalo must be slaughtered and processed by a **licensed establishment**.
- The buffalo would be identified with a **retail label**.
- The buffalo may travel in commerce.

SANDWICHES - CLOSED

Typical “**closed-faced**” sandwiches consisting of two slices of bread or the top and bottom sections of a sliced bun that enclose meat or poultry, are not amenable to the FMIA, PPIA, or the Iowa Meat and Poultry Inspection Bureau. Therefore, they are not required to be inspected nor bear the marks of inspection when distributed in commerce.

SANDWICHES – OPEN

Sandwiches are amenable only if they are **“open-faced”** sandwiches, e.g., “Sliced Roast Beef on Bread”. These types of sandwiches would require inspection in order to be distributed in commerce.

**Iowa Department of Agriculture and Land
Stewardship**

Meat and Poultry Inspection Service

Wallace Building

Des Moines, Iowa 50319

(515) 281-3338

Dennis j. Kuntz, Compliance Officer

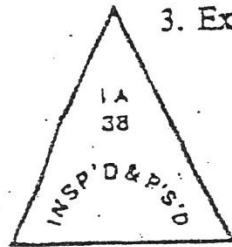
State Cell: (515) 306-1589

Rodney L. Regennitter, Compliance Officer

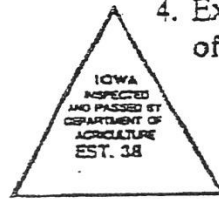
Personal Cell: (712) 560-5092



3. Exotic Carcass Brand



4. Exotic product label mark of inspection



NOT FOR SALE

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