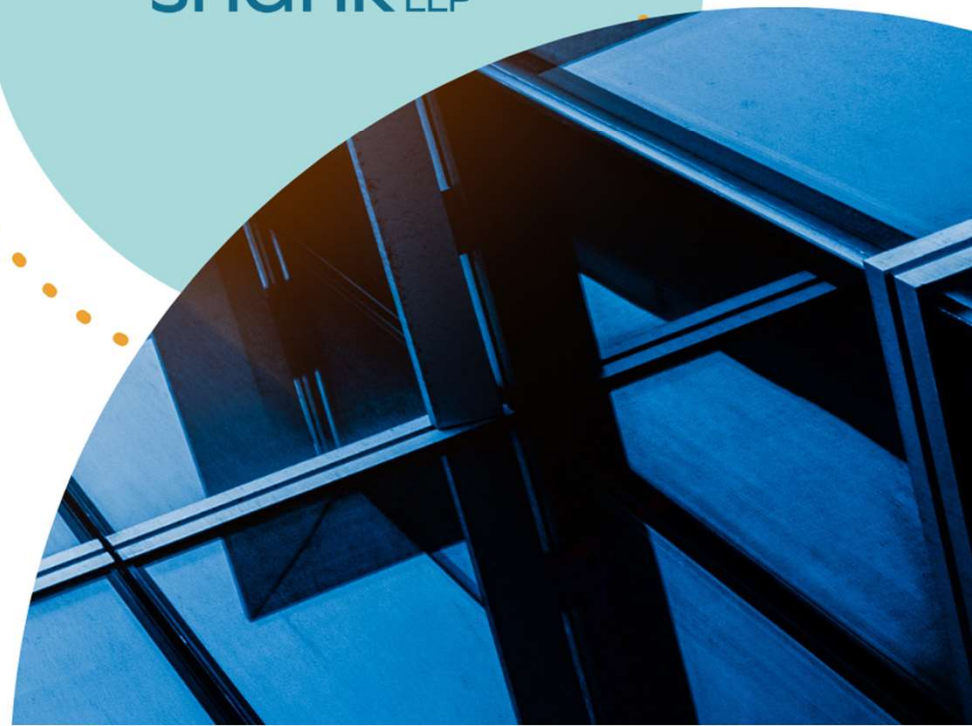


The logo for Sussman Shank LLP is centered within a light teal circle. The circle is partially enclosed by a dotted orange line that forms an arc. The text "sussman shank" is in a dark blue, lowercase sans-serif font, with "LLP" in a smaller, uppercase font to the right.

sussman
shank^{LLP}

State Meat Inspections & Processing Program Updates

Presented by Steven F. Cade
Sussman Shank LLP



Federal Meat Inspection Act (21 USC 601 et seq.)

- FMIA = Federal inspection of slaughter and processing for livestock – also PPIA and EPIA
 - *Meat, Poultry & Eggs -Cattle, Sheep, Swine, Goats, Horses, Mules, Catfish, Poultry – not Rabbit, elk, reindeer, deer, antelope, water buffalo or game birds*
- Ensures dual goal of safe meat and the humane handling of animals
- The USDA inspects the meat products, facilities, and equipment

Inspection Basics

- Slaughter cannot take place without FSIS personnel present
- Only inspected products can enter interstate commerce and foreign countries
- Establishments must receive the official Grant of inspection
- Establishments must follow the Humane Methods of Slaughter Act

(USDA)

- Retail/Restaurant/Central Kitchen Exemption
 - Stores/restaurants can sell products that were previously inspected
 - Restaurants can prepare meat that hasn't been inspected if it was ready to eat when leaving the facility and was temperature-controlled
- Personal/Individual Use Exemption
 - People may slaughter and prepare their own livestock (without inspection) but cannot sell commercially
- Custom Exemption
 - Establishments may slaughter and prepare livestock belonging to someone for the exclusive use of that person

(USDA)

State Inspection Programs

- Apply for Federal or State Inspection
- Cooperative agreement with States and FSIS
- State Inspection programs must be equal to or more rigorous than the FMIA and the Humane Methods of Slaughter Act
- Products inspected under state programs are limited to intrastate commerce (retail/wholesale in OR)
- State programs provide more personalized guidance to smaller establishments

(USDA)

Oregon



Oregon's Programs

- Oregon's State Program Ended in 1971 – 50 years of federal processing
- ORS Chapter 619 & OAR 603-29-0000 et seq
- Growing Interest since then -2012, 2019 & 2021

- In 2022, the USDA FSIS and Oregon finalized a cooperative agreement (OAR 603 Div 29)
- FSIS provides up to 50% of the state's operating funds
- 29 states have state inspection programs
- Greater focus on local and regional food production, as well as new streams of income for farmers
(USDA)
- Oregon Department of Agriculture (ODA) is currently working with businesses to adopt the state program
(OPB.org)

What does it do?

- Allowed to sell meat products to the public in a manner like a grocery store:
 - Farmer's Markets
 - Farm stores
 - Institutions – schools and restaurants
 - Grocery stores?
- Allows for donations to food banks.
- Allows for local value capture, by moving higher up the value chain
- Multiple processing sites reduces travel time and bottlenecks
- Potential interstate shipment program

Resources for State Processors

- **Oregon Meat Processing Grant**

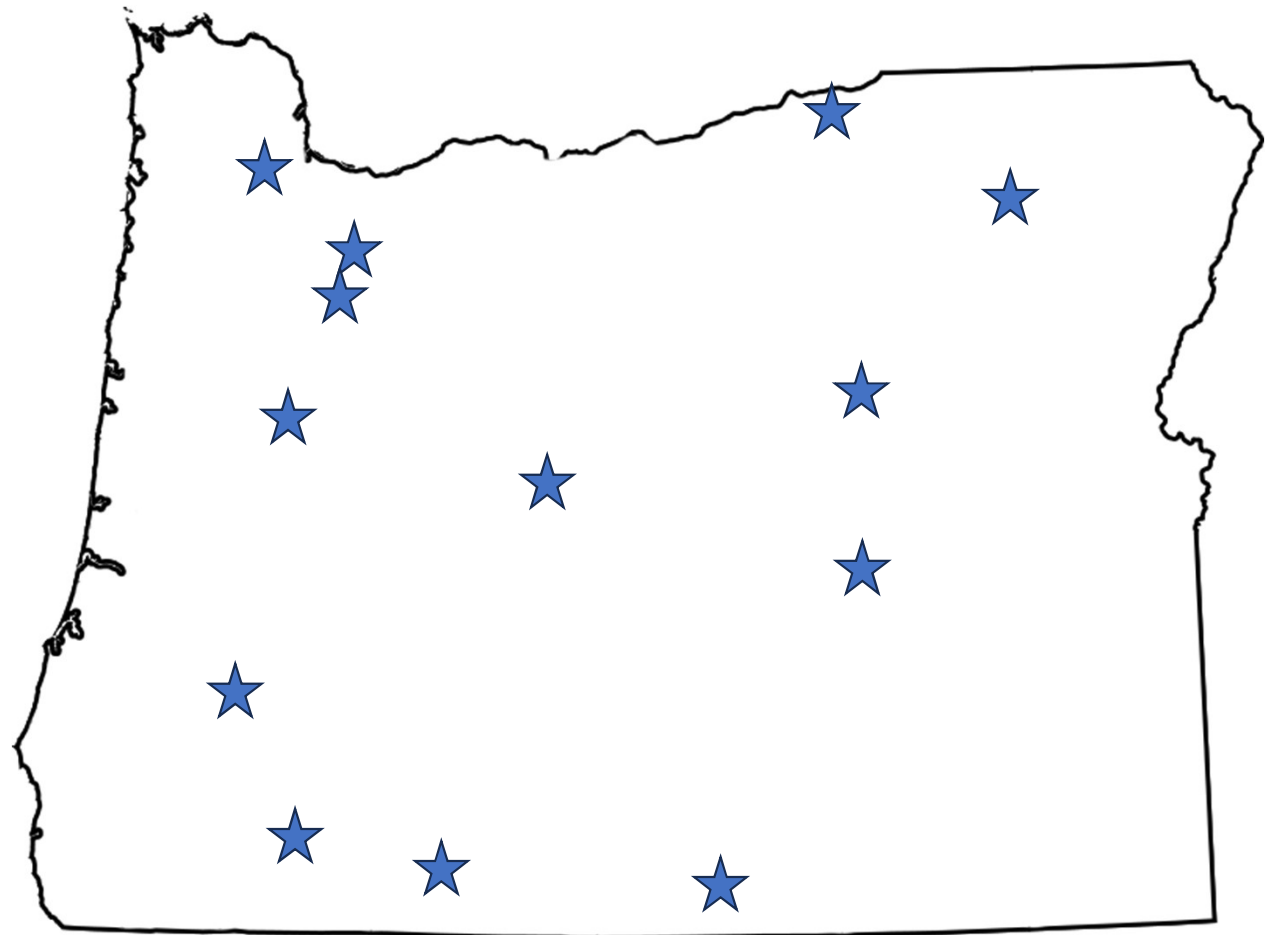
- The Oregon legislature allocated \$9 million for the State Meat Inspection Program
- \$8.2 million in grant funding will bolster the Oregon meat industry (applications are closed)
- Request equipment, building improvements, technical help, new software/hardware, education, training, and on-site handling
- The ODA estimates this program will lead to an additional 3.5 million pounds of locally sourced meat being sold throughout Oregon each year

Oregon.gov
OPB.org

Grant Awardees:

- Big Horn Meat (H&K Meats), Jefferson
- Buermann's Ranch Meats, Burns
- Central Oregon Custom Meats, Redmond
- Century Oak Packing, Mt. Angel
- Diamond S Meat, Klamath Falls
- Follett's Meat, Hermiston
- Hines Meat, La Grande
- Lake County Meat, Lakeview
- McClendon's Old Fashioned Meats, Roseburg
- Meating Place, Hillsboro
- Montgomery's Meats, Central Point
- Revel Meat Co., Canby
- Russell's Custom Meats & Deli, Canyon City

(ktvz.com)



Citations

- <https://www.govinfo.gov/app/details/CFR-2016-title9-vol2/CFR-2016-title9-vol2-chapIII-subchapE>
- https://www.fsis.usda.gov/sites/default/files/media_file/2021-02/Fed-Food-Inspect-Requirements.pdf
- <https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/slaughter-inspection-101>
- [https://urldefense.com/v3/https://www.fsis.usda.gov/inspection/state-inspection-programs_!!NExSRTE4Oiq-AQ!vH7wowSUpeWWjo6x7ldlhqz7blrMAiPkadbmlqaxqNb_saihTWrzJcnE-BgPdhiVL_ppR9kRtrTjASYWu0hHBCE7\\$](https://urldefense.com/v3/https://www.fsis.usda.gov/inspection/state-inspection-programs_!!NExSRTE4Oiq-AQ!vH7wowSUpeWWjo6x7ldlhqz7blrMAiPkadbmlqaxqNb_saihTWrzJcnE-BgPdhiVL_ppR9kRtrTjASYWu0hHBCE7$)
- <https://www.oregon.gov/oda/programs/FoodSafety/Pages/MeatInspectionProgram.aspx>
- <https://www.opb.org/article/2023/02/04/oregon-meat-processing-agriculture-ranchers-inspectors-economy/>
- <https://www.oregon.gov/oda/programs/MarketAccess/MeatInitiative/Pages/MeatProcessingGrant.aspx>
- <https://www.opb.org/article/2024/05/23/oregon-department-agriculture-funding-boost-meat-processors-food-supply/>
- <https://ktvz.com/news/redmond/2024/05/22/oregon-dept-of-agriculture-awards-8-6-million-in-grants-to-expand-meat-processing-including-redmond-business/>