

# Red Meat On Farm Slaughter

presented by

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# Is it allowed ?

## Yes – but with conditions

- You can develop an Inspected facility on the farm
  - Exemptions from requirement for inspection
    - “Custom – Not for Sale”
    - Personal use
    - Vermont slaughter exemption for slaughter by new owner

# Inspected Facility on the Farm

- Any farm can develop an inspected plant at the farm which can be slaughter only, processing only or combination
- Farms that meet the inspection requirements are entitled to 40 hours per week, 8 hours per day of inspection, during approved hours, at No Cost
- State Inspection (VTDA) allows the sale of finished products anywhere within Vermont to individuals, restaurants, retail stores, wholesalers, etc.
- Federal Inspection (USDA) allows sale of products across state lines

## Inspected Facility on the Farm (continued)

- Requires written Hazard Analysis Critical Control Point (HACCP) and Sanitary Standard Operating Plans (SSOP)
- The facility requirements differ depending on species as far as ceiling heights, etc.
- All facilities require washable surfaces for floors, walls and ceilings, hot and cold running water and acceptable equipment

# Inspected Facility on the Farm (continued)

- Wastewater disposal can be approved through Accepted Agricultural Practices (AAP's) as long as 51% of animals slaughtered originate from the farm, otherwise contact an Agency of Natural Resources, Department of Environmental Conservation permit specialist - <http://www.anr.state.vt.us/dec/ead/pa/permitbro.pdf>
- Restroom that is not in the living portion of a private residence is required
- Can offer inspected slaughter services to others so that they can sell their products as well
- Inspected facilities can also perform “custom” slaughter meaning they can slaughter without inspection as long as finished product is intended for the exclusive use of the owner, their non-paying guests and employees and marked not for sale

# Livestock Exemptions from Inspection

- Meat derived from livestock that are slaughtered and/or processed under any of the exemptions cannot be sold. They cannot be donated or used for trade or barter
  - Custom Exemption – 9 CFR 303.1 (a)(2)
  - Personal Use Exemption – 9 CFR 303.1 (a)(1)
  - “On-Farm” Personal Use Exemption – 6 V.S.A. 204 Section 3311(a)

# Custom Slaughter Exemption

- Allows for a person to provide slaughter and/or processing services to others who own the food animals either wholly or in part.
- This includes animals with multiple owners.
- The meat from custom slaughtered animals is exclusively for personal use by the owner(s) of the animal, members of his/her household, employees and non-paying guests. The product must be marked “NOT FOR SALE”.

## Custom Slaughter Exemption (continued)

- The slaughter operations are conducted in an approved facility under sanitary conditions as set out in 9 CFR 416.1-416.5
- Facilities are similar to an inspected facility except that the restroom can be in the private residence
- There are no requirements for written HACCP or SSOP plans
- The operation is licensed with the VT Agency of Agriculture as a custom slaughter operation



# Custom Slaughter Exemption (continued)

- The slaughter is done in accordance with the Humane Methods of Slaughter Act and Vermont Humane Handling Regulations
- The animals are slaughtered as a service to their owners, regardless of whether the animals were owned by an individual or by multiple owners in partnerships or cooperatives
- All owners must sign the certificate of ownership before slaughter is performed

VERMONT AGENCY OF AGRICULTURE, FOOD AND MARKETS  
MEAT INSPECTION SERVICE

CERTIFICATE OF OWNERSHIP (SLAUGHTER – PROCESS)

One Certificate is required for each carcass

By signing this certificate, I understand that this carcass will be slaughtered and/or processed **without inspection**. This carcass or parts from this carcass, slaughtered and/or processed without inspection, **cannot be sold** (6 V.S.A. Chapter 204, Section 3308).

I, the undersigned, hereby certify that the carcass (cattle, calf, sheep, swine, goat, -Circle One-) delivered for processing on \_\_\_\_\_ to \_\_\_\_\_ is from an animal I own and is intended for the exclusive use of myself and members of my household and my nonpaying guest and employees. **I authorize the slaughter and/or processing without inspection. This animal \_\_\_\_\_ is or \_\_\_\_\_ is not over 30 months of age. The actual age of the animal is \_\_\_\_\_.** I understand that carcasses identified over 30 months of age will have the SRM's removed. (Vertebral column, spinal cord, dorsal root ganglia, etc.) **Traditional cuts of meat will be altered.**

If uninspected meat is sold, the seller may be subject to administrative penalties not to exceed \$1000.00, for each violation (6 V.S.A. Chapter 1, Section 15).

Signature \_\_\_\_\_ Address \_\_\_\_\_

Print Name \_\_\_\_\_ City, State \_\_\_\_\_

Telephone \_\_\_\_\_

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**FOR ESTABLISHMENT USE**

For cattle over 30 months of age, verify the removal of SRM (Specified Risk Material) for BSE (check below).

I certify that the following were removed: skull, brain, trigeminal ganglia, eyes, small intestines, vertebral column, spinal cord, dorsal root ganglia. \_\_\_\_\_ Yes

I certify that the animal delivered for slaughter was ambulatory (able to walk) at the time of slaughter. \_\_\_\_\_ Yes  
(Print Name) \_\_\_\_\_ (Signature) \_\_\_\_\_

Each carcass, part carcass, and/or meat product will be examined at the time of receipt by the establishment operator and any contaminants will be trimmed off before product enters the cooler. All custom or farm dressed products will be stored and processed separate from inspected and passed products.

Each carcass, part carcass and meat product shall be legibly stamped with edible ink, in letters at least 3/8 inches in height, with NOT FOR SALE on arrival at an establishment and before it is placed in storage.

After processing, each package will be stamped "Not For Sale" in letters at least 3/8" in height.

The meat or meat products so stamped, shall not be sold, offered or exposed for sale.

This statement shall be filed at least two years at the establishment that handles the exempt product.

**Establishments that do not comply with the recordkeeping requirements (6 V.S.A. Chapter 204, Section 3304) (7) may be subject to an administrative penalty of up to \$1000.00 per violation (6 V.S.A. Chapter 1, Section 15). In addition, any person who willfully makes, or causes to make, any false entry or statement of fact or who willfully fails to make correct entries on any report, account or record will be subject to a fine of not less than \$1000.00 nor more than \$5000.00 or to imprisonment of not more than three years or both (6 V.S.A. Chapter 204, Section 3318) (d).**

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**ORIGINAL-OWNER  
COPY-PLANT  
(Maintain on file for 2 years)**

# “On-Farm” Personal Use Exemption

## 6 VSA chapter 204 section 3311(a)

- A farmer selling a live animal to an **individual** will not be required to have a license or receive inspection if the slaughter of that livestock meets the following requirements:
- **No multiple owners of an animal are allowed when observing this exemption**
- An **individual** purchases the livestock from a farmer that raised the livestock
- The **individual** who purchased the livestock actually performs the act of slaughtering the livestock (or the **individual** hires an itinerant slaughterer)
- The act of slaughter occurs on a site on the farm where the livestock was purchased (after approval from the farmer)

## “On-Farm” Personal Use Exemption 6 VSA chapter 204 section 3311(a) (continued)

- The slaughter is done under sanitary conditions – farmer is responsible to see that the carcass is clean when it leaves the farm
  - Sanitary conditions means that the site on the farm is clean and free of contaminants and is located in a way to prevent the occurrence of water and the adulteration of the livestock or slaughtered meat
- The farmer who sold the livestock does not assist in the slaughter.

## “On-Farm” Personal Use Exemption 6 VSA chapter 204 section 3311(a) (continued)

- Per year, no more than 5 cattle, or 15 swine, or 40 sheep/goats, or a total of 6000 lbs. (based on live weight) if there is any combination of different species, can be slaughtered under this exemption.
- Records are required to be sent to the Agency of Agriculture by the 15<sup>th</sup> of the following month for each calendar quarter

# On-Farm Slaughter Record

*Due on or before the 15<sup>th</sup> day of each month (6 V.S.A. 3311 (c)(7))*

Send to: VT Agency of Agriculture, ATTN: Meat inspection, 116 State St., Montpelier, VT 05620,  
 Email: [AGR.MeatInspection@state.vt.us](mailto:AGR.MeatInspection@state.vt.us) Fax: 802-828-5983

Farm Owner Name: \_\_\_\_\_  
 Farm Name (slaughter site): \_\_\_\_\_  
 Street address of Farm (slaughter site): \_\_\_\_\_ Town/Zip: \_\_\_\_\_

Month/Year: \_\_\_\_\_

Slaughter Date	Purchaser Name	Purchaser Address	Slaughtered by (Name)	Species Slaughtered	Number of Animals Slaughtered	Live Weight
Total Live Weight						
Slaughtered						

Signature of farm owner: \_\_\_\_\_ Date: \_\_\_\_\_

Any person that does not comply with the recordkeeping requirements (6 V.S.A. Chapter 204§3304(7) or §3311(c)(7)) may be subject to an administrative penalty of up to \$1000.00 per violation (6V.S.A. Chapter 1§15). In addition, any person who willfully makes, or causes to make, any false entry or statement of fact or who willfully fails to make correct entries on any report, account or record will be subject to a fine of not less than \$1000.00 nor more than \$5000.00 or to imprisonment of not more than three years or both (6 V.S.A. chapter 204§3318(d)).

# “On-Farm” Personal Use Exemption

## 6 VSA chapter 204 section 3311(a) (continued)

- If you choose to slaughter the animal for yourself (or by an itinerant slaughterer that you hire) be sure that you have made plans for transport of the carcass, to your home, if you are processing it yourself or, to a licensed custom slaughter facility
- Transport vehicle should be clean and free of contaminants and carcass and parts should be properly wrapped in food grade plastic to protect from road dust and dirt
- Should be in a timely manner – the longer the carcass is exposed to temperatures above 40 degrees the more chance you have that accidental microbial contamination pathogens will multiply

# Itinerant Slaughterers

- Itinerant slaughterer means a person, who for compensation or gain, engages in itinerant livestock slaughter
- Itinerant livestock slaughter means the slaughter of livestock owned by a person for his or her exclusive use or by members of his or her household and his or her nonpaying guests and employees
- Itinerant slaughterers should not show up at one farm and slaughter animals for multiple individuals unless hired by the individual owners of the animals
- Remember that this does not apply if the slaughter takes place in a licensed custom slaughter facility



# Resources

- – Food Safety and Consumer protection – Meat and Poultry Inspection 802-828-2426

Randy J. Quenneville – Meat sections Program Chief –  
[Randy.Quenneville@state.vt.us](mailto:Randy.Quenneville@state.vt.us)

Michael Mitchell – Meat Safety Compliance and Enforcement Specialist –  
[Mike.Mitchell@state.vt.us](mailto:Mike.Mitchell@state.vt.us)

Dr. Katherine McNamara – Assistant State Veterinarian and Head of Service –  
[Katherine.McNamara@state.vt.us](mailto:Katherine.McNamara@state.vt.us)

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- Rob Achilles – Agricultural Resource Management Engineer - for determination of AAP's at your particular farm location

802-917-1397 [Rob.Achilles@state.vt.us](mailto:Rob.Achilles@state.vt.us)

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[http://agriculture.vermont.gov/food\\_safety\\_consumer\\_protection/meat\\_poultry\\_inspections](http://agriculture.vermont.gov/food_safety_consumer_protection/meat_poultry_inspections)

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<http://www.anr.state.vt.us/dec/ead/pa/permitbro.pdf>