



## USDA/ FSIS References for Retail Meat Facilities

The Oregon Department of Agriculture (ODA) Food Safety Program licenses and inspects retail food establishments that slaughter, process, or sell raw meat and poultry to the end consumer.

Although the United States Department of Agriculture (USDA) Food Safety Inspection Service (FSIS) does not license and inspect retail meat shops, the agency has developed helpful publications and guidance documents that provide information related to the safe processing of meat and poultry products. \*

[Processing Inspectors' Calculations Handbook](#) – covers calculations related to curing agents (nitrate and nitrite) and other meat additives.

[FSIS Cooking Guideline for Meat and Poultry Products \(Revised Appendix A\), December 2021](#) - provides information on the safe production of ready to eat (RTE) meat products. Critical operating parameters for cooking such as Come-Up Time (CUT), Relative Humidity, and Time-Temperature Combinations to Achieve Lethality are covered.

[FSIS Stabilization Guideline for Meat and Poultry Products \(Revised Appendix B\)](#) - provides information related to the safe production of heat-treated ready-to-eat (RTE) and not-ready-to-eat (NRTE) meat and poultry products with respect to preventing or limiting the growth of spore-forming bacteria and other pathogens. Time/ temperature options for cooling are provided.

[FSIS Compliance Guideline for Meat and Poultry Jerky Produced by Small and Very Small Establishments](#) - provides information on the key steps in the jerky process needed to produce a safe product.

*\*The guidance documents listed in this handout are intended to provide additional information related to the safe processing of meat and poultry products and are not regulatory requirements for ODA licensed retail meat shops. ODA licensed retail meat establishments are required to comply with specific meat [laws and regulations](#).*