



State Meat Inspection Program Frequently Asked Questions

WHAT IS A STATE MEAT INSPECTION PROGRAM?

States may apply and enter into a cooperative agreement with the USDA, Food Safety and Inspection Service (FSIS) to operate a State Meat Inspection Program that is equal to the USDA, FSIS federal inspection program. Meat processed and inspected under a State Meat Inspection Program may be sold in-state only.

DOES OREGON HAVE A STATE MEAT INSPECTION PROGRAM?

No, the Oregon State Meat Inspection Program ended in 1971 due to budget constraints. In 2020, the Oregon Department of Agriculture was given authority to adopt rules to establish an Oregon State Meat Inspection Program. ODA's Food Safety team is working closely with USDA and stakeholders to implement the program now. The resulting State Meat Inspection Program is expected to come online in July 2022.

WILL EXEMPT MEAT PROCESSORS IN OREGON BE REQUIRED TO COME UNDER THE STATE MEAT INSPECTION PROGRAM?

No, exempt meat processors in Oregon are currently inspected by ODA's Food Safety Program and will **not** be required to move to the State Meat Inspection Program when it launches. Participation in the State Meat Inspection Program is voluntary and separate from existing business operations. Exempt processors will have the option beginning in July of this year and they will have the option to continue to operate as they have been.

WHAT IS EXEMPT MEAT PROCESSING?

Exempt meat processors are firms that work without the benefit of federal inspection. Currently, all processors in the state are exempt unless they are operating under a USDA FSIS grant of inspection. Generally, the exemptions fall under the category of personal use/custom processing, retail processing, or HRI (Hotel, Restaurant, or Institutional).

WHERE CAN I SELL PRODUCTS FROM A FACILITY INSPECTED BY THE STATE MEAT INSPECTION PROGRAM?

Facilities inspected under the State Meat Inspection Program can slaughter animals and process meat product to sell or distribute wholesale to any entity within the state of Oregon. Retailers, restaurants, distributors, schools, food pantries, and other entities can buy and serve meat from Oregon establishments participating in the State Meat Inspection Program.

WHAT IS A PERSONAL OR INDIVIDUAL USE EXEMPTION?

Under certain conditions, a person may slaughter/prepare livestock of his/her own raising for the exclusive personal use by the owner, family, or non-paying guests without benefit of inspection. Product produced under this exemption cannot be sold commercially. This also commonly known as “custom exempt processing.”

HOW DO I LEARN MORE ABOUT THE STATE MEAT INSPECTION PROGRAM?

ODA has prepared an information sheet that provides information about the different types of inspections and licensing for meat processors in Oregon and how the State Meat Inspection Program will fit into that. More information will be available closer to when the program launches in July of 2022.

Learn more:

<https://oda.direct/meatprocessinginspection>

<https://www.fsis.usda.gov/inspection/apply-grant-inspection>