



Slaughter and Processing in the United States:

Oversight and Requirements

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Millions of farm animals culled as US food supply chain chokes up

US government vets said to be ready to assist with culls, or 'depopulation' of pigs, chickens and cattle because of coronavirus meat plant closures



JAVMAnews

June 15, 2020

Slaughter delays lead to depopulation Farms short of room as processors halt or slow meat production because of COVID-19

By Greg Cima
Published on May 28, 2020

▲ Covid-19 has caused the closing of a number of food processing plants in Maury/EPA

Covid-related slaughterhouse shutdowns in meat shortages and price rises, while farmers "depopulating" their animals.

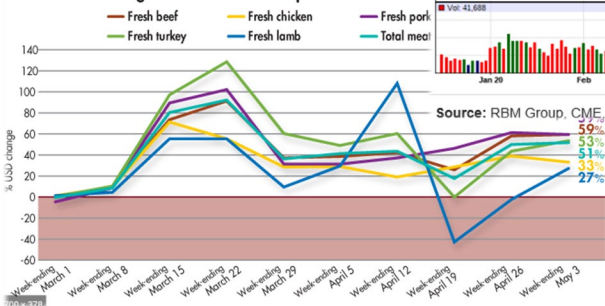
More than 20 slaughterhouses have been forced to subsequently reopen. On Tuesday President Trump ordered to keep slaughterhouses open which will solve problems for meat companies.

Reduced demand for meat resulting from the closure of restaurants, hotels, and schools, and combined with shuttering of slaughter and meat processing plants following outbreaks of COVID-19 in employees have caused disruptions throughout the national food supply chain. Companies destroyed thousands of swine and poultry in April as one meat producer warned that millions more animals could be depopulated.



Source: RBM Group, CME, Contract LEM20, April 23, 2020.

Meat sales dollar growth 2020 vs. comparable week in 2019



Online sales halted, supermarket shelves stripped bare as shoppers prepare for coronavirus quarantine

By Elise Kinsella
Posted 15 Mar 2020, updated 16 Mar 2020



Supermarket at Yarraville on Sunday night. (ABC News: Don Harrison)

Smaller meat processors face backlogs as coronavirus continues to shutter large slaughterhouses

27 May 2020

Small meat processors across the US and Canada report months-long bottlenecks as farmers search for abattoirs to process backlogged livestock.



Today's Presentation:

Will Address

- Authorizing statutes for meat inspection
- General facility requirements
- Relevant regulatory agencies
- Types of processing plants
- Proposed legislative changes

Will Not Address

- Requirements for:
 - Egg products
 - “Non-amenable species”
 - Meat grading
- Further processing of meat products
 - Retail store/restaurant exemption
- Packer sales/antitrust investigations
- COVID-related “essential worker” or liability issues
- Line speed
- COOL



Outline:

- ✓ Authorizing Statutes
- General Requirements
- Regulatory Agencies
- Types of Plants
- Proposed Changes



Meat Inspection

- Authorizing Statute: Federal Meat Inspection Act, [21 USC 601](#) *et seq*
 - Implementing regulations: [9 CFR 300](#) *et seq*
 - Directives and other guidance: [FSIS Regulatory Compliance](#)
- Animals covered: cattle, sheep, swine, goat, horse, mule, or other equine
- Function: Ensure that meat products are safe, wholesome, and correctly labeled
- Goal: Create products suitable for commercial distribution for human consumption.
- Standards for:
 - Inspections at federally-inspected meat establishments
 - Implementing HACCP requirements: sanitation/facility/operational standards to control pathogen contamination
 - Ensuring state meat inspection programs meet appropriate standards
 - Confirming meat products imported to the United States are produced under standards equivalent to U.S. inspection standards
 - Reinspection



Humane Slaughter

- Authorizing Statute: Humane Methods of Slaughter Act, [7 USC 1901](#) *et seq*
 - Implementing regulations: [9 CFR 313](#) *et seq*
 - Directives and other guidance: [FSIS Humane Handling](#)
- Animals covered: cattle, calves, horses, mules, sheep, swine, and other livestock
 - Does not apply to poultry (instead: “good commercial practices”)
- Major provisions:
 - Livestock must be slaughtered in a humane manner to prevent needless suffering
 - Continued research on humane methods of slaughter/care of nonambulatory livestock
- Example provisions:
 - Driving:
 - Livestock not forced to move faster than normal walking speed
 - Objects that cause unnecessary pain may not be used to drive livestock
 - Livestock are handled calmly with minimal excitement
 - Sustenance:
 - Water provided in holding pens at all times
 - Feed provided if an animal is at a plant over 24 hours
 - Slaughter
 - Livestock “rendered insensible to pain” by a rapid and effective means prior to slaughter



Poultry Inspection

- Authorizing Statute: Poultry Products Inspection Act, [21 USC 451](#) *et seq*
 - Implementing regulations: [9 CFR 381](#) *et seq*
 - Directives and other guidance: [FSIS Regulatory Compliance](#)
- Animals covered: chickens, turkeys, ducks, geese, ratites and squab
- Function: Ensure that poultry products are safe, wholesome, and correctly labeled
- Goal: Create products suitable for commercial distribution for human consumption.
- Standards for:
 - Inspections at federally-inspected meat establishments
 - Implementing HACCP requirements: sanitation/facility/operational standards to control pathogen contamination
 - Ensuring state poultry inspection programs meet appropriate standards
 - Confirming poultry products imported to the United States are produced under standards equivalent to U.S. inspection standards
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Continuous Inspection

- Inspectors must be present at all times during operation.
 - Inspect every animal (livestock and poultry) both before and after slaughter for signs of disease or health problems
 - Continuously staff processing lines during operation
- Inspector is responsible for ensuring the humane handling and slaughter of livestock in compliance with the HMSA/regulations
 - Note: “Humane” methods:
 - Livestock are “rendered insensible to pain on the first application of the stunning device before being shackled, hoisted, cast, or cut”
 - Ritual/religious slaughter
 - For poultry- required compliance with good commercial practices
 - [FSIS Directive 6110.0: Verification of Poultry Good Commercial Practices](#)
 - [FSIS Directive 6100.3: Ante-Morten and Post-Morten Poultry Inspection](#)



Other Major Areas of Requirement

- Sanitation requirements
 - Hazard Analysis and Critical Control Point ([HACCP](#)) plan
 - Identify each point in the processing system where contamination could occur
 - “critical control point”
 - Create a plan to control/address hazards
 - Routine monitoring and verification that plan is working
 - Document and maintain required records
 - Site-specific standard operating procedures (SOPs) for sanitation
 - Written plan of procedures conducted before and during processing to prevent cross-contamination/adulteration
 - Microbial sampling and testing (E. coli and salmonella)
- Recordkeeping
 - Establish compliance with humane handling/good commercial practices
 - Provide record of HACCP/SOP and other requirements
- Enforcement
 - Surveillance/regulatory action taken in situations involving
 - Adulterated or misbranded products
 - Sanitation violations
 - Inhumane treatment/slaughter
 - Enforcement: Up to/including suspending facility operations



Outline:

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USDA- FSIS

- Primary responsibility for implementation/enforcement:
 - United States Department of Agriculture/Food Safety and Inspection Service
 - Office of Field Operations
- Financing:
 - Congressional appropriations
 - User fees for overtime/holiday inspection
 - Other than user fees, no charge to plants for inspection services!
- Specifics (FY 2021)
 - [6458](#) federally inspected facilities in 50 States, Puerto Rico, Guam, and the Virgin Islands
 - 670 beef plants
 - 611 pork plants
 - 252 chicken plants
 - 112 turkey plants



State Meat and Poultry Inspection Program

- Delegation of authority in both [FMIA](#) & [PPIA](#) to state agencies in states with mandatory state meat/poultry inspection laws
- Inspection requirements must be “at least equal to” federal requirements
- Potential markets: Products inspected under a state program may only be sold/distributed within the state in which they were processed

KEY DEFINITION AND
STATE MPI PROGRAM
REQUIREMENT

“At Least Equal To”

The “at least equal to” standard requires State MPI programs operate in a manner that is not less effective than those standards adopted for the Federal inspection program.

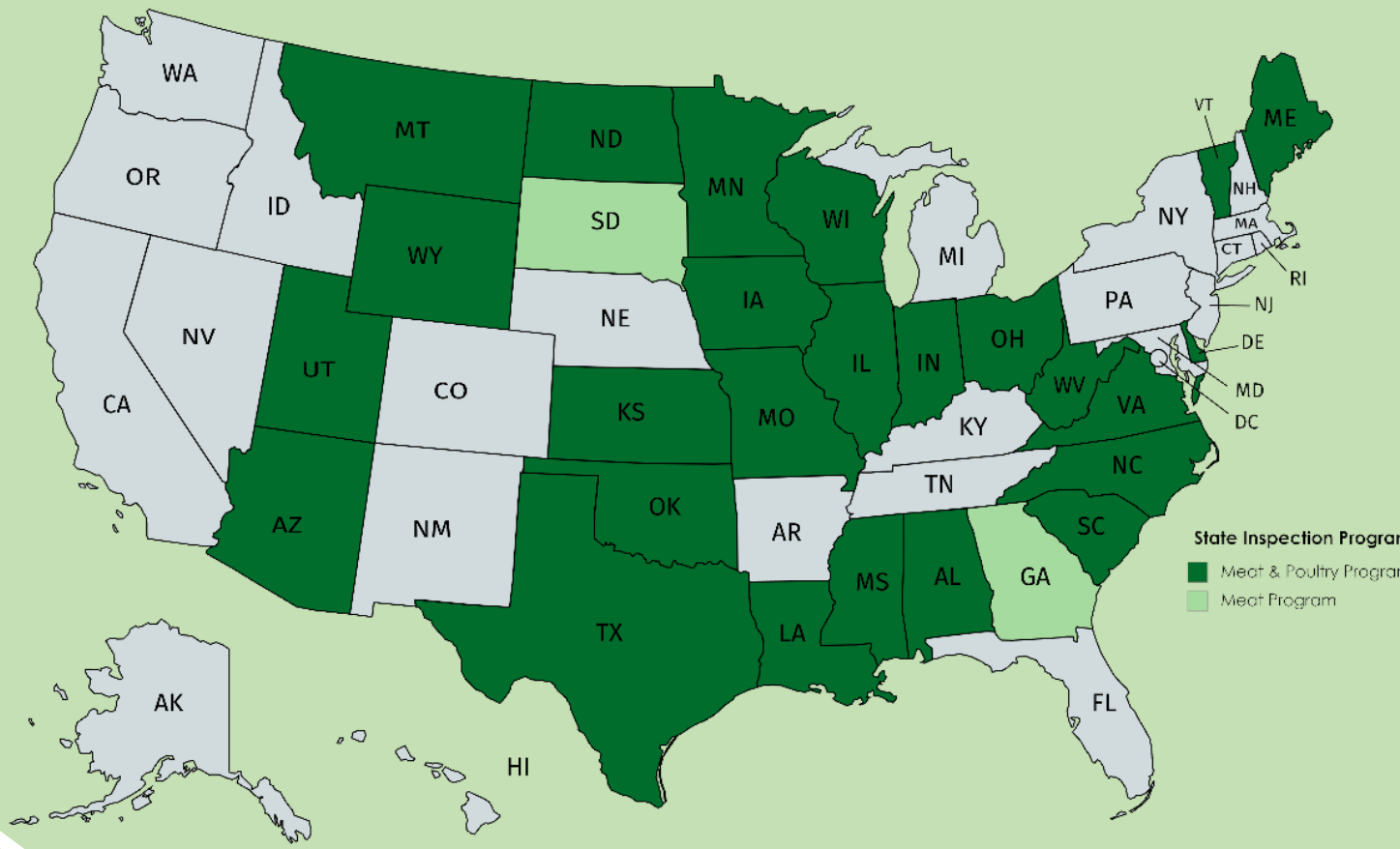
The standard does not require the States operate their MPI programs in a manner that is the same as or identical to FSIS’s inspection program, nor does it prohibit the State MPI programs from establishing safeguards they believe to be more effective than those employed by FSIS.



State Meat and Poultry Inspection Program

- Procedural: Cooperative agreement between state/FSIS, reviewed at least annually for compliance
- Financing: State program/agency; hires state inspectors who are paid with state funds
 - FSIS provides up to 50% of the State's operating funds
- Specifics (as of FY19)
 - 27 states have MPI programs
 - Provide inspections at 1,358 “small” or “very small” facilities
 - “Small” = 10-499 employees
 - “Very small” = >10 employees or less than \$2.5m in annual sales





State Inspection



Outline:

- ✓ Authorizing Statutes
- ✓ General Requirements
- ✓ Regulatory Agencies
- ✓ Types of Plants
- Proposed Changes



Inspected: FSIS

- Effect:
 - FSIS/Federally-inspected meat and poultry products may be sold in interstate/international commerce
- Eligible establishments:
 - Meet appropriate facility/food safety standards AND
 - Designation
 - In a state with a MPI: specifically request federal inspection OR
 - [Contact information](#) (Office of Field Operations)
 - In “designated” state: any plant interested in producing products for sale
 - [Contact information](#)
- Oversight: FSIS Office of Field Operations
- Expenses:
 - Inspectors employed by/paid with federal funds
 - Plants may be responsible for overtime/holiday pay as a user fee
- Requirements
 - Federal inspector present at all times while plant is in operation
 - Inspection requirements are federal requirements
 - Federal stamp of inspection
- [Information, outreach & regulatory compliance for small/very small plants](#)



Inspection mark on raw meat from beef, pork, lamb or goat.

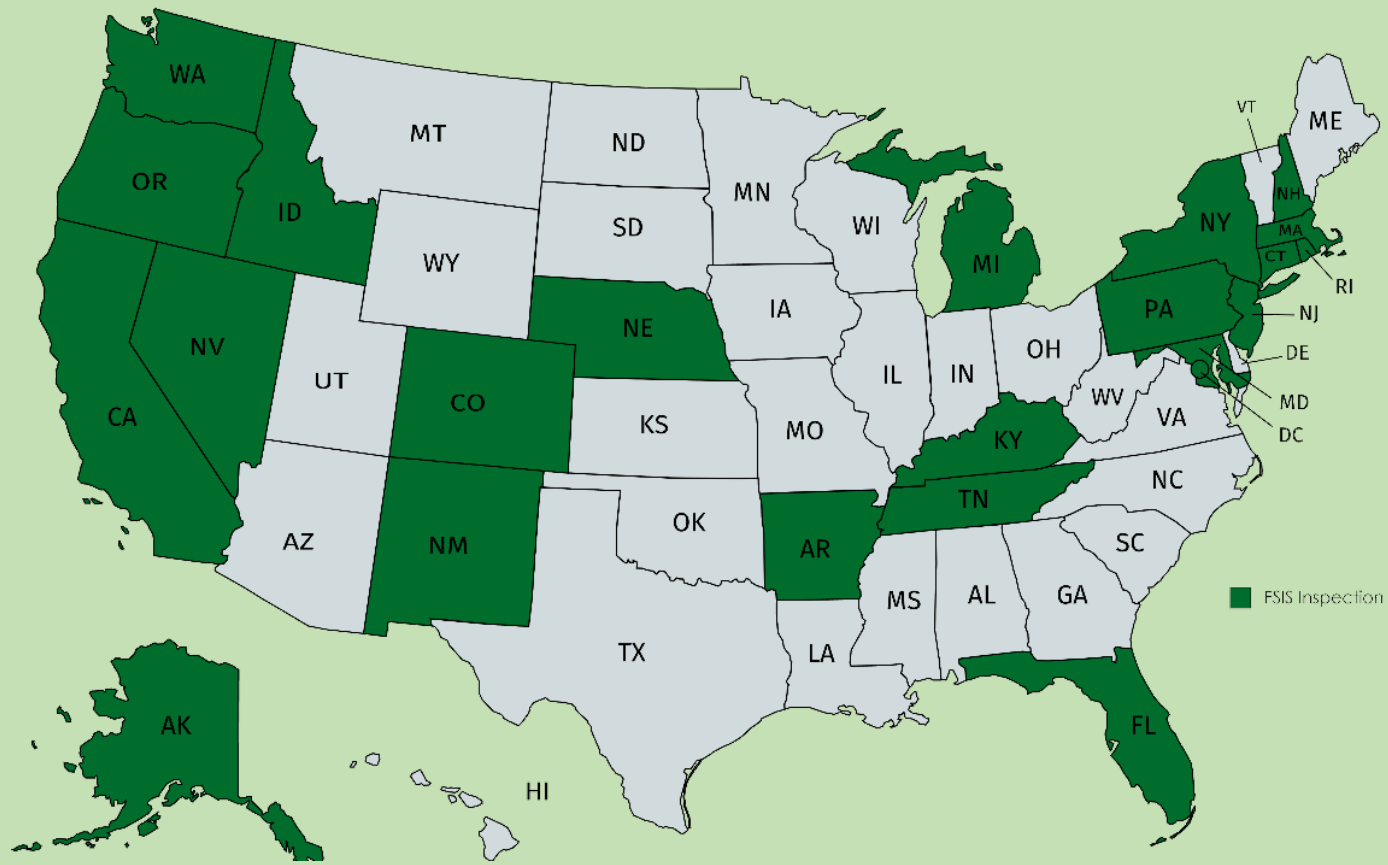


Inspection mark on poultry that is raw or processed.



Inspection mark on packaged and processed meat containing beef, pork, lamb and/or goat.





Types of Plants:

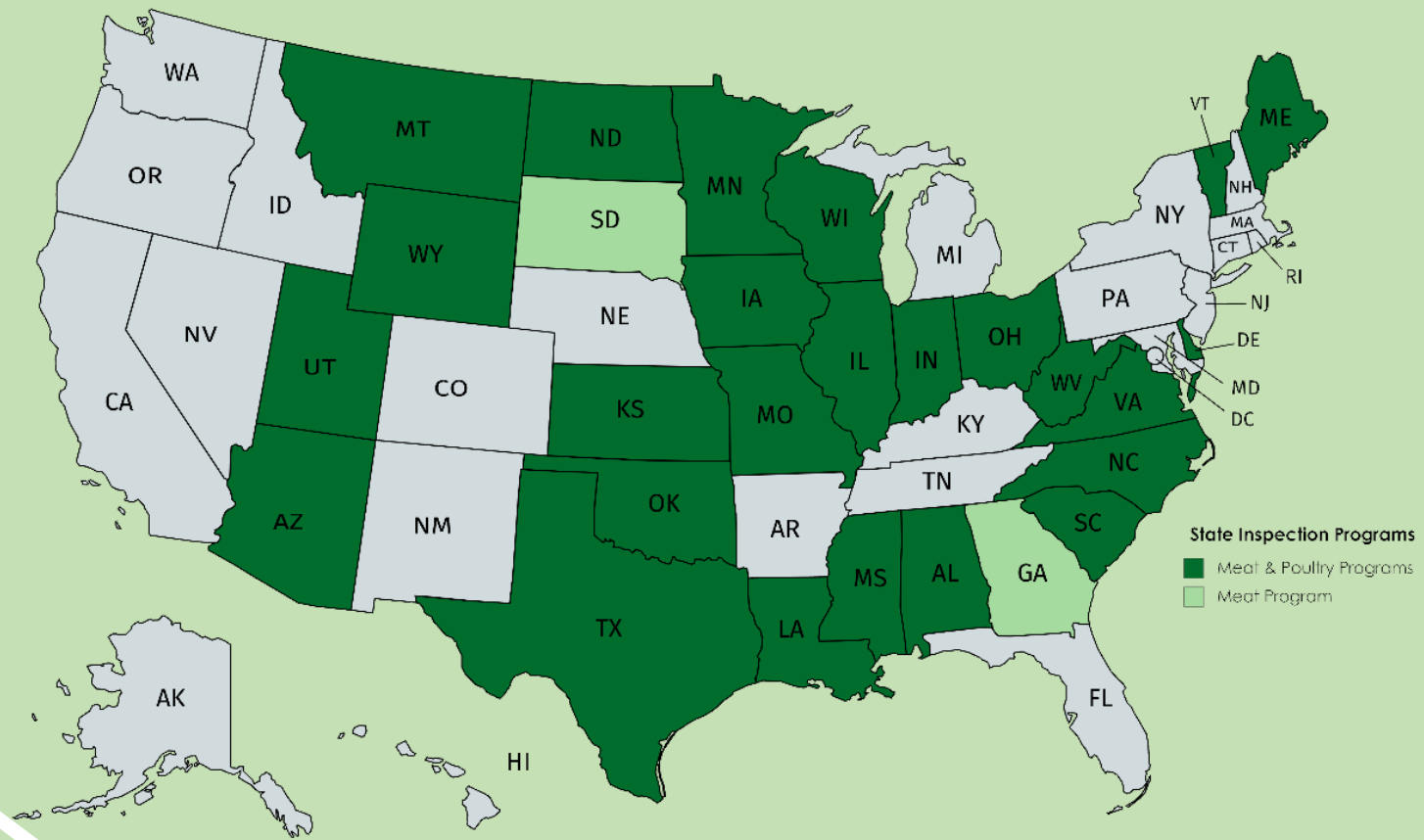
FSIS Inspected



General State Inspected (“MPI”)

- Effect:
 - State-inspected meat and poultry products may be sold in intrastate commerce
- Eligible establishments:
 - Meet appropriate facility/food safety standards
 - Request state inspection in a state with a MPI program
- Oversight: [State officials](#)
- Expenses:
 - Inspectors employed by/paid with state funds, 50% federal reimbursement
- Requirements
 - State enters into cooperative agreement with FSIS creating MPI program
 - Inspection must meet “at least equal to” standard vs federal requirements
 - State inspector present at all times while plant is in operation
 - State stamp of inspection
- [More general information](#)





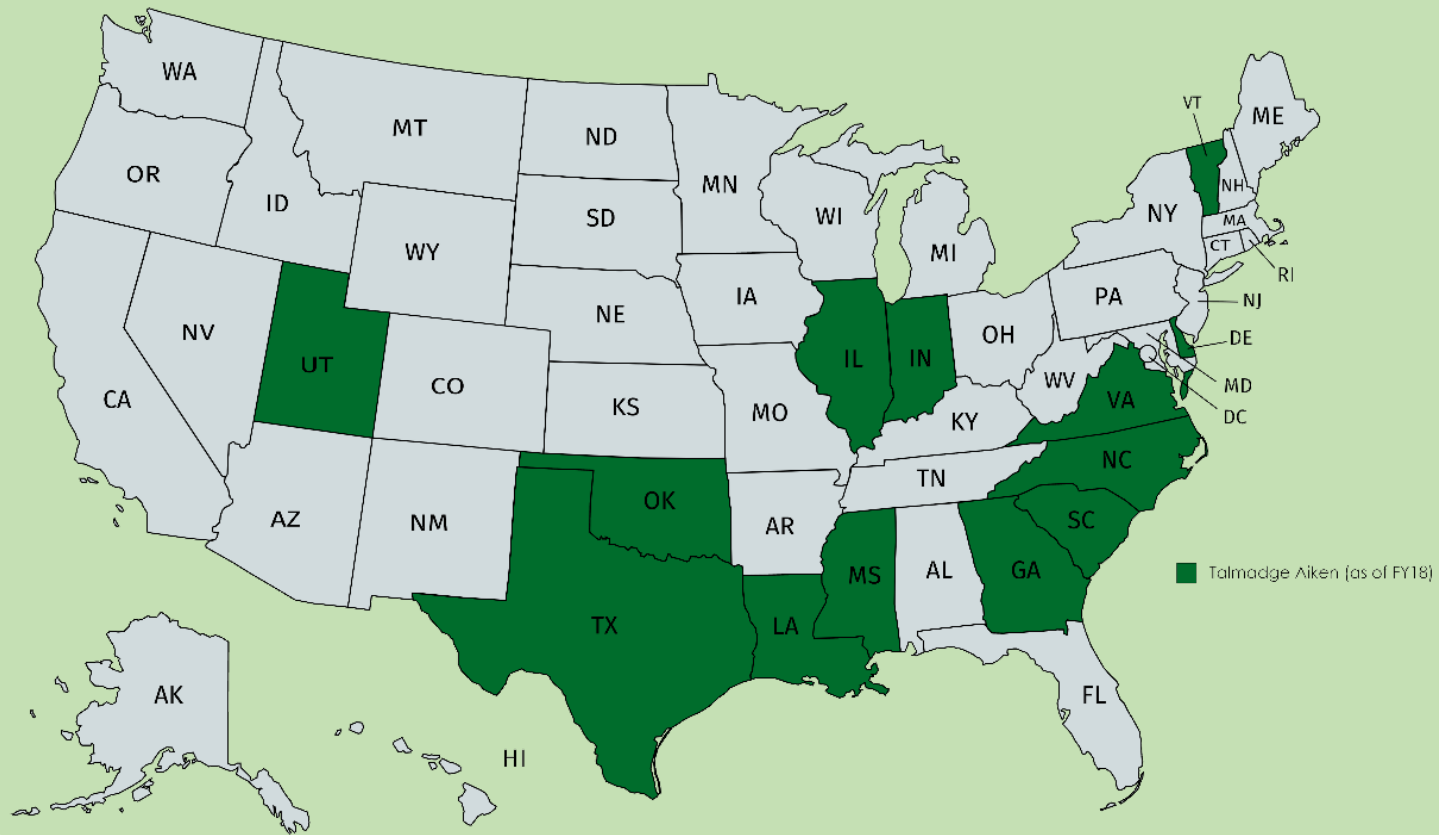
General State Inspection



Federal-State Cooperative Inspection Program

- AKA “Talmadge-Aiken” or “cross-utilization agreement” plants
 - Originally separate programs, in 2004 FSIS began recognizing no substantive difference in inspection oversight and standards between the two.
- Effect:
 - Under federal inspection, but operating with state inspection personnel.
 - Products may be sold in interstate commerce
- Eligible establishments:
 - Meet appropriate facility/food safety standards
 - Request federal inspection in a state with a MPI program, FSIS assigns it to state inspector
 - [Contact information](#) (Office of Field Operations)
- Expenses:
 - Inspectors employed by state/paid with state funds, 100% federal reimbursement
- Requirements
 - State enters into additional cooperative agreement with FSIS
 - Inspection requirements are federal requirements
 - Inspector present at all times while plant is in operation
 - Federal stamp of inspection
- As of FY 2019, there were 412 Talmadge Aiken facilities within MPI states
- [More general information](#)





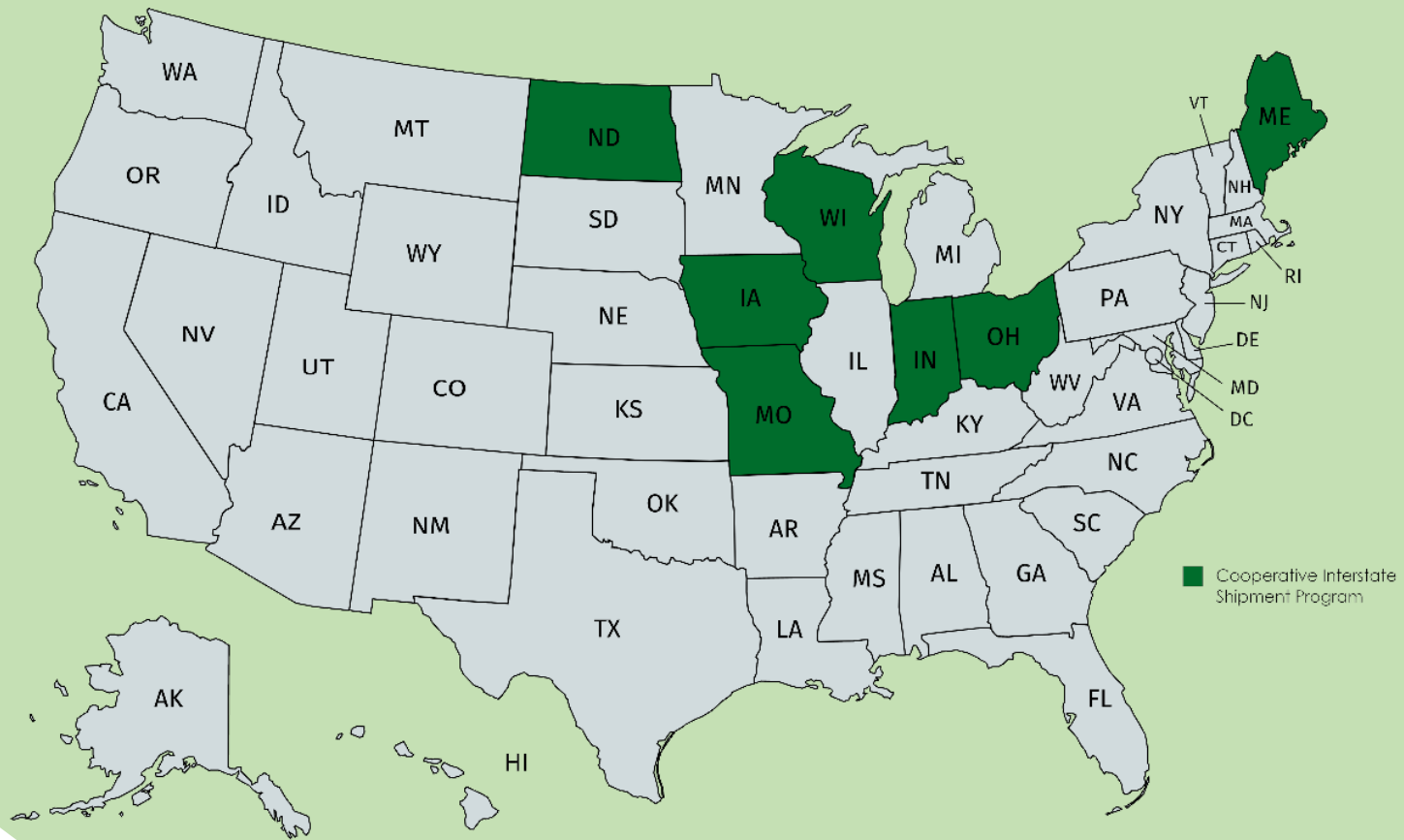
*Federal-State
Cooperative
Inspection Program*



Cooperative Interstate Shipment

- Effect :
 - Participating facilities may ship state-inspected meat and poultry products in interstate/international commerce
- Eligible establishments:
 - Located in a state with a MPI program
 - 25 or fewer employees (on average)
 - Does not already ship in interstate commerce
 - Meet appropriate facility/food safety standards
- Expenses:
 - State inspectors/state funds, 60% federal reimbursement
- Requirements
 - State enters into additional cooperative agreement with FSIS
 - Inspection must meet “same as” standard to federal requirements
 - Federally employed coordinator supervises and oversees training/inspection of state inspectors
 - [Establishments themselves apply and are approved to participate](#)
 - Federal stamp of inspection with “SE” and state abbreviation
- [More general information](#)





Cooperative Interstate Shipment

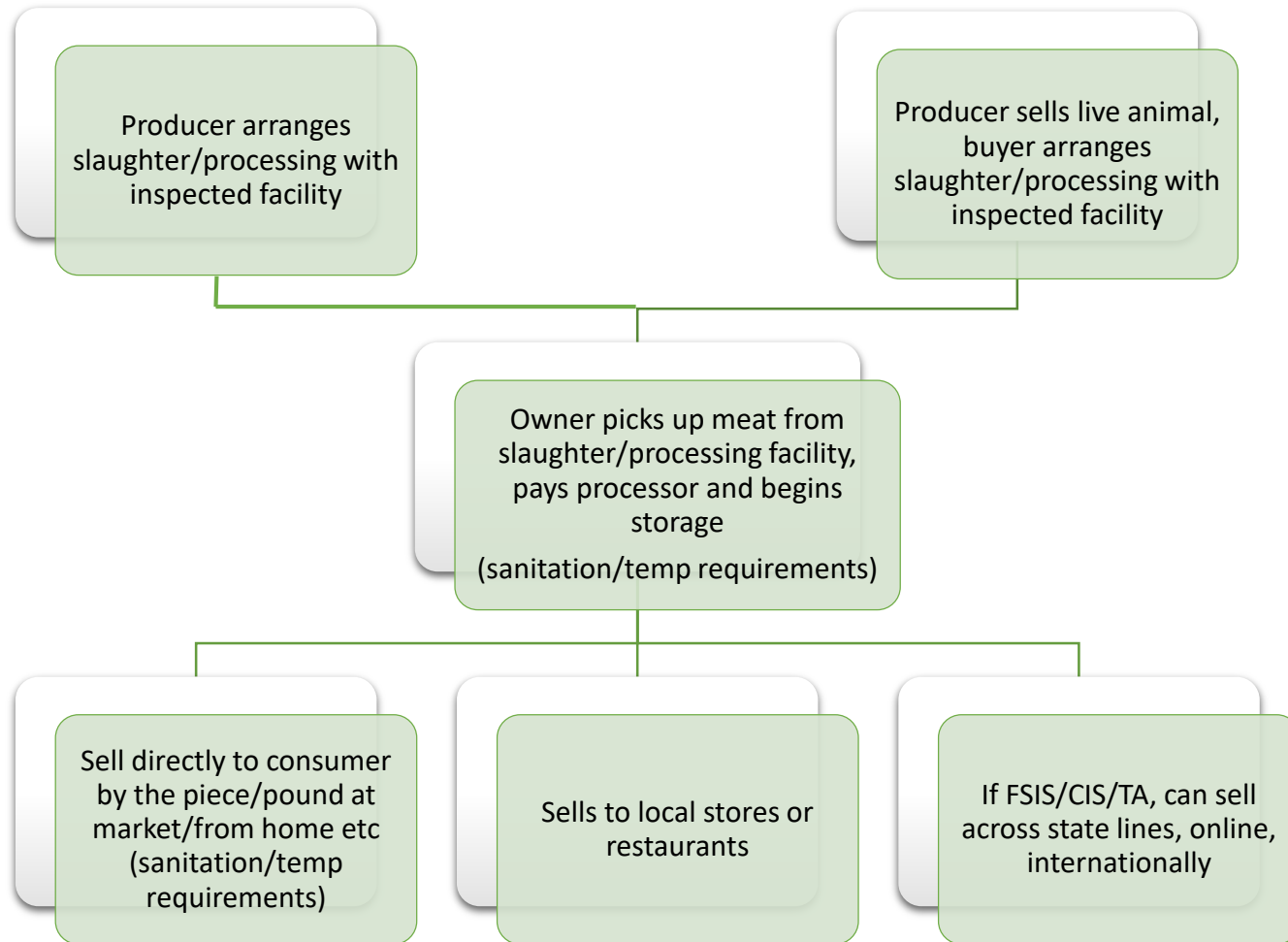


Comparison Chart

	Agency Contact	Inspection Requirements	Inspector Employer	Inspector Funding Source	Available Markets	Potential Facility Size
FSIS	FSIS Office of Field Operations	Federal requirements	Federal	Federal *User fees for overtime/holiday	Interstate International	Any
MPI	State program	“At least equal to”	State	50% state, 50% federal	Intrastate	Any
TA	FSIS Office of Field Operations	Federal requirements	State, on behalf of FSIS	Federal *User fees for overtime/holiday	Interstate International	Any
CIS	State program	“Same as”	State	40% state, 60% federal	Interstate International	Under 25 employees



Inspected Slaughter: For Producers/Consumers



Types of Plants:

Not Inspected



Personal Slaughter

- Effect:
 - Inspection and other requirements do not apply when an owner of an animal personally slaughters and processes the animal for private use
 - Exemption for both livestock and poultry
- Who can use the resulting meat?
 - The owner raising the livestock
 - Members of their household
 - Household nonpaying guests
 - Household employees
- Requirements:
 - Slaughter/processing must be performed by the owner of the livestock/poultry
 - No limit on the number of animals
 - Owners may/may not reside at the same physical location as the animal.
 - The animal must be healthy/fit for human consumption
 - The carcass and parts may not be prepared, packed, or held under insanitary conditions
 - Products may not be sold or donated
 - Poultry products must have the owner's name/address/exempt statement



Custom Slaughter: Generally

- Effect:
 - Very limited requirements apply when a facility slaughters and processes animals for the owner's private use
 - aka "custom exempt"
 - Exemption for both livestock and poultry
- Who can use the resulting meat?
 - The owner raising the livestock
 - Members of their household
 - Household nonpaying guests
 - Household employees
- Requirements:
 - Slaughter/processing of the livestock/poultry is performed by a custom exempt facility acting on behalf of the owner of the animal
 - Facility providing a service, not producing/selling a product
 - May be more than one owner of a live animal (livestock)
 - Products may not be sold or donated
 - Products must be stamped/marked "Not for Sale" (livestock) or have the owner's name/address/exempt statement
- Oversight:
 - Initial determination: [Made by business owner](#)
 - Periodic review: [FSIS-OIEA\(Office of Investigation, Enforcement and Audit\) or State agency](#)



Custom Slaughter: Facility Requirements

Not Required

- Continuous inspection
- Compliance with full FSIS sanitation/building/maintenance regulations

Required

- Facility operated and maintained sufficient to prevent insanitary conditions and ensure product is not adulterated.
- Recordkeeping requirements, including
 - Number, species, quantities of animals
 - Contact information of the owner(s)
 - Documentation of implementation and monitoring of Sanitation SOPs
 - Observations that the animal is free of conditions that would make the animal unfit for human food consumption
 - whether cattle are ambulatory at time of delivery and slaughter
 - Documentation that livestock handled and slaughtered in compliance with the Humane Methods of Slaughter Act.
- Label custom exempt products with “not for sale”

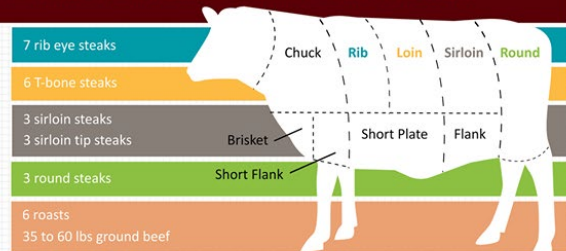


Custom Slaughter: For Producers/Consumers

Preparing to Buy a Quarter of Beef

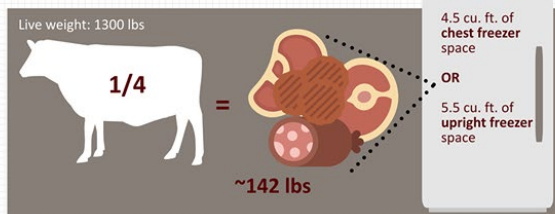
How much meat is a quarter of a beef?

Meat from a typical quarter of a beef with a live weight of 1300 lbs:



Cuts and quantities of meat will depend on the animal and processor.

How much cooler/freezer space do you need?



What costs should you expect?

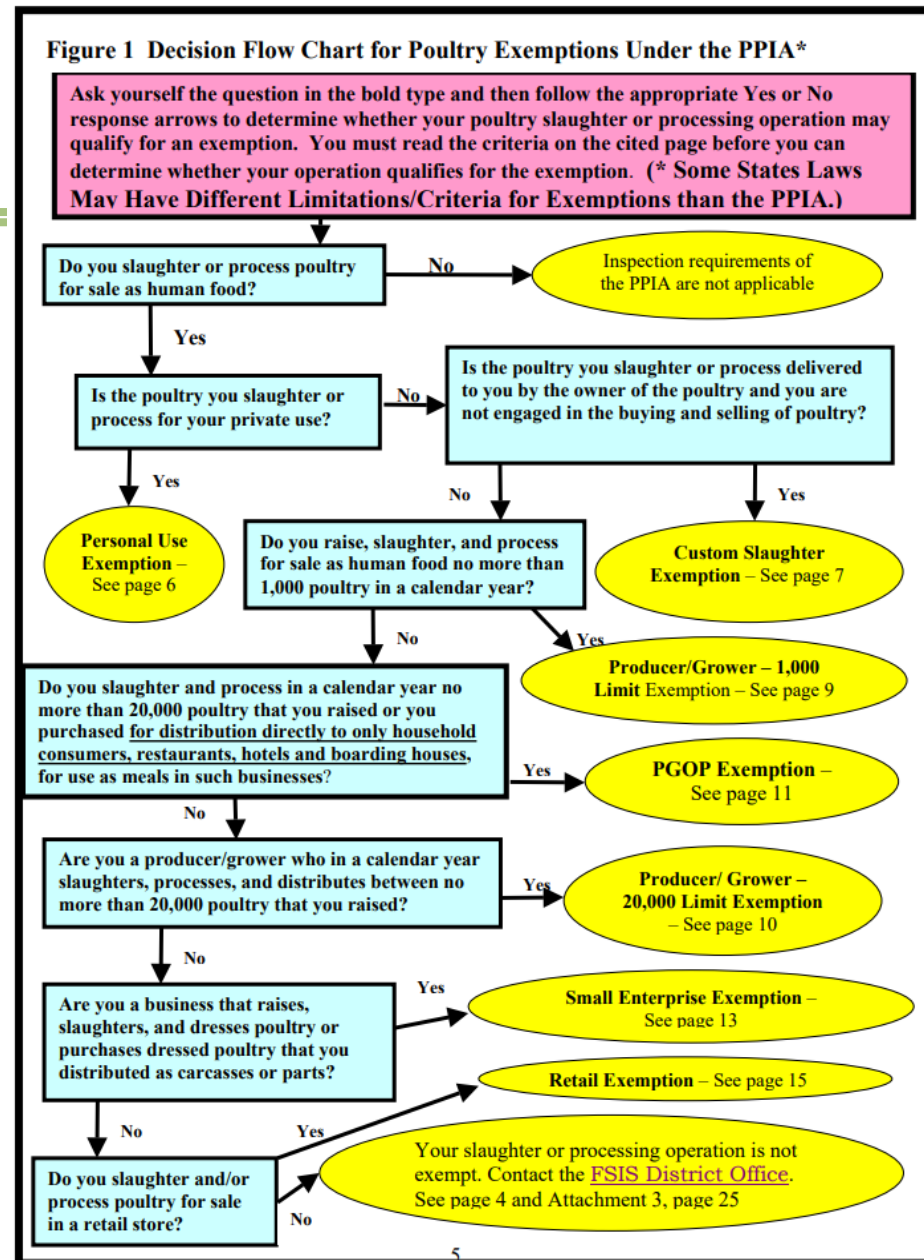


- Producer sells the animal or portions of the animal to consumer(s) while it is still alive
 - Ex: 1/4 beef, 1/2 pig
- After animal is completely sold, the producer acts as an agent to arrange transportation to the custom exempt facility
- Each individual consumer/owner is responsible for choosing how their portion of the animal should be processed
- Costs: Consumer/owner is responsible for paying:
 - Producer (for the animal)
 - Custom exempt facility (for processing)
- *Note:* [Wyoming Stat. 11-49-104](#) (passed March, 2020)
 - In practice: expands definition of “owner” to include herd shares/smaller portions of the animal
 - “Animal share” means an ownership interest in an animal or herd of animals created by a written contract between an informed end consumer and a farmer or rancher that includes a bill of sale to the consumer for an ownership interest in the animal or herd and a boarding provision under which the consumer boards the animal or herd with the farmer or rancher for care and processing and the consumer is entitled to receive a share of meat from the animal or herd’
- First of its kind



Poultry Exemptions

- Eligibility:
 - Growers and/or processors who slaughter no more than 20,000 poultry in a calendar year
- Effect on eligible operations:
 - Birds are processed under specific sanitary standards
 - Facility is exempt from continuous inspection and other typical USDA-FSIS requirements
 - Poultry products under this exemption may be sold intrastate
- Notes:
 - [Additional limitations and requirements](#) apply for each exemption
 - Some states have passed additional requirements limiting/altering exemptions
 - Labeling and recordkeeping requirements apply
- Oversight: Initial determination & periodic review
 - [FSIS-OFO \(Office of Field Operations\) or State agency](#)
 - Column labeled “inspected facilities.”



Note: Combining Slaughter Types

- Livestock processing plants can process some animals that are custom exempt and others that are federal inspected
 - Must meet existing sanitary standards for each type of slaughter
 - Additional requirement: keep products/containers/meat from each category separated at all times
 - Separation can be achieved by time or space.
 - In practice: provide services on different days of the week, specific times of the month, or one after a complete conclusion, shut-down and sanitation of the other
- Poultry plants are prohibited from processing both custom exempt and federally inspected products



[Photo credit: Dr. Casey Hanning](#)



Note: Mobile Slaughter Units

Mobile slaughterhouse unit up and running

By IVY ASHE Hawaii Tribune-Herald | Monday, May 15, 2017, 9:20 p.m.

KEALAKEKUA — After years of planning and months of delay, the Hawaii Island Meat Cooperative has started processing local meat at its mobile slaughterhouse unit.



Regular operations at the unit began April 20 and are scheduled to take place once every two weeks.

The mobile slaughterhouse, one of about 25 in the country and the first one in the state of Hawaii, is considered an important component to the long-term goal of achieving food sustainability on the Big Island.

"It's just one little piece of the infrastructure that supports the whole infrastructure," said Teresa Young, cooperative business development specialist for the Kohala Center. "We're trying to increase that production to have more meat that is produced here, especially for the smaller family farms. This will allow them to have more access to that."

The mobile slaughterhouse project was set in motion in 2011 after the creation of a task force focusing on bringing more options for locally-raised meat to the island.

The co-op itself formed in 2014. A year and \$500,000 in grants later, the mobile slaughterhouse arrived.]

[Link](#)

- Units may be either custom exempt or inspected
 - Same requirements/regulations as fixed plants
- Typically used in remote areas with large distances between traditional processing facilities.
 - Expense
- Capacity: Depends on unit size, but “one butcher can normally process 20-25 goats or sheep per day and two butchers can process around 10 cows per day.”
- Additional Resources:
 - [Mobile Slaughter Compliance Guide](#) (FSIS, 2010)
 - [Mobile Slaughtering and/or Processing](#) (Cornell Small Farms Program, 2012)
 - [Mobile Slaughter and Processing](#) (Niche Meat Processor Assistance Network)



Q&A:

“Rumley Farms sells an animal to Patsy Purchaser.”

After the sale, Patsy asks to slaughter and process the animal by herself, using Rumley Farms facilities and equipment.

After the sale, Rusty offers to show Patsy how to slaughter and dress the animal.

After the sale, Patsy asks to slaughter and process the animal by herself, using Rumley Farms facilities and equipment. She asks Rusty to dispose of the resulting offal/waste.

What type of slaughter is this? What requirements are there?

- [FSIS](#) guidelines: personal slaughter.
- State requirements: laws will vary, and it might be considered custom slaughter, requiring compliance with custom exempt regulations.
 - Ex: [NC](#)

- [FSIS](#) guidelines: Custom slaughter, because of the producer’s assistance and involvement.

- FSIS: Uncertain!
 - The line between personal and custom is crossed when the seller “assists” in the slaughter or processing of the animal. No clear definition of that phrase.
- State requirements: Laws vary greatly!
 - [State law compilation](#)



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- ✓ Proposed Changes



Agency Request: User Fees

- Current structure:
 - Generally: Industry does not pay for inspection
 - Exception: User fees for overtime/holiday inspector pay
- FSIS 2021 proposal:
 - Charge user fees to compensate inspection time
 - “FSIS is proposing a user fee to cover all domestic inspection, import re-inspection, and most of the central operations costs for Federal, State, and International inspection programs for meat, poultry, and egg products. The fee would not cover Federal functions such as investigation, enforcement, risk analysis, and emergency response. FSIS would implement this user fee beginning in 2022.”
 - Estimated \$660 million in FY21
- Background:
 - Part of FSIS’s appropriations request for decades, but Congress has consistently refused to make the change
- Resources:
 - [User-Fee Financing of USDA Meat and Poultry Inspection](#) (USDA-ERS, 1999)
 - [USDA-FSIS FY2021 Explanatory Notes/Budget Justification](#)



Small Packer Overtime and Holiday Fee Relief for COVID-19 Act of 2020

- Sponsors:

- [S. 3797](#) Sen. Jerry Moran (R-KS)
 - Introduced 5/21/20
 - As of 6/2/20: 3 cosponsors, referred to ag committee
 - Language of [S. 3797](#)
- [H.R. 6977](#) Rep. Dusty Johnson (R-SD)
 - Introduced 5/22/20
 - As of 6/2/20: 3 cosponsors, referred to ag committee
 - Language of [H.R. 6977](#)

- Summary:

- A bill to provide overtime and holiday fee relief for small meat, poultry, and egg processing plants, and for other purposes.

- Provisions:

- Discount user fees for small/very small plants
 - Small plants: Discount of at least 30% of the overtime/holiday rate
 - “Small” = 10-499 employees
 - Very small plants: Discount of at least 75% of the overtime/holiday rate
 - “Very small” = >10 employees or less than \$2.5m in annual sales
- Allocate additional \$58m to USDA to carry out provisions



Processing Revival and Interstate Meat Exemption Act (“PRIME Act”)

- Sponsors:

- [S. 1620](#) Sen. Angus King (I-ME)
 - As of 6/2/20: 6 cosponsors, referred to ag committee
- [H.R. 2859](#) Rep. Thomas Massie (R-KY)
 - As of 6/2/20: 46 cosponsors, referred to subcommittee on livestock/foreign ag

- Specific Language:

(A) the slaughtering and preparation carried out at such custom slaughter facility is carried out in accordance with the law of the State in which the custom slaughter facility is located; and

(B) the animals are so slaughtered and the carcasses, parts thereof, meat and meat food products of such animals are so prepared exclusively for distribution to—

(i) household consumers within the State; and

(ii) restaurants, hotels, boarding houses, grocery stores, or other establishments located in such State that—

(I) are involved in the preparation of meals served directly to consumers; or

(II) offer meat and meat food products for sale directly to consumers in the State.

- Practical effect:

- Allow meat slaughtered/processed at *custom exempt facility* (ie: without continuous inspection and other requirements) to be sold to consumers and businesses (restaurants, grocery stores etc) within the state.

- Questions remaining:

- Does (A) require that a state must have a specific state law allowing custom slaughter and outlining requirements OR does it mean that the facilities must comply with zoning/waste disposal etc facility requirements?
- Food safety?
- Affect on [international trade](#)?



New Markets for State-Inspected Meat and Poultry Act of 2019

- Sponsor:
 - [S. 1720](#) Sen. Mike Rounds (R-SD)
 - As of 6/2/20: 10 cosponsors, referred to ag committee
- Specific Language:

(I) IN GENERAL.—Notwithstanding any other provision of this Act, the Secretary may allow the shipment in interstate commerce of carcasses, parts of carcasses, meat, and meat food products inspected under the State meat inspection program described in clause (i).

(II) ACCEPTANCE OF INTERSTATE SHIPMENTS OF MEAT AND MEAT FOOD PRODUCTS.—Notwithstanding any provision of State law, a State or local government shall not prohibit or restrict the movement or sale of meat or meat food products that have been inspected and passed in accordance with this Act for interstate commerce.”
- Practical effect:
 - Allow meat/poultry slaughtered/processed at *state inspected facility* (ie: by an approved state program following “at least equal to” standard) to be sold across state lines.
- Question/Issues:
 - Affect on international trade?
 - Affect on states with/without state programs



Comparison Chart

	Inspection Requirements	Inspector Employer	Inspector Funding Source	Available Markets	Potential Facility Size
FSIS	Federal requirements	Federal	Federal *User fees for overtime/holiday	Interstate International	Any
MPI	“At least equal to”	State	50% state, 50% federal	Intrastate	Any
TA	Federal requirements	State, on behalf of FSIS	Federal *User fees for overtime/holiday	Interstate International	Any
CIS	“Same as”	State	40% state, 60% federal	Interstate International	Under 25 employees
<i>*PRIME</i>	<i>No continuous inspection; custom exempt requirements only</i>	<i>No inspector</i>	<i>No inspector</i>	<i>Intrastate</i>	<i>Any</i>
<i>*New Markets</i>	<i>“At least equal to”</i>	<i>State</i>	<i>50% state, 50% federal (presumably)</i>	<i>Interstate International</i>	<i>Any</i>



Conclusion?

- Will changes in federal/state law immediately open up more capacity?
- How long would the changes take to implement?
 - Sustained changes in consumer/market behavior?
- Is the issue one of capacity or markets?
- Are additional state MPI programs the answer?



State Inspection/Funding:

	State *	Custom *	TA *	CIS **	State Funds ***	Fed. Funds ***	Other Funds ***
Alabama	19	23	21		4,291,196	4,291,196	
Arizona	25	48					
Delaware	1	5	9		240,000	240,000	
Georgia	34	72	59		1,575,583	1,575,583	
Illinois	13	36	60		6,992,000	6,992,000	
Indiana	75	39	10	14	1,496,206	1,496,206	
Iowa	68	78		0	2,055,228	2,055,228	
Kansas	52	33			1,434,042	1,319,954	21,256
Louisiana	46	25	2		2,000,000	2,000,000	
Maine	5	87		3	417,456	379,088	
Minnesota	54	231			1,600,000	1,600,000	
Mississippi	16	10	21		1,036,589	1,090,189	
Missouri	37	160		1	43,158	43,158	
Montana	40	122			1,531,204	1,486,923	
North Carolina	54	21	108		4,327,226	4,327,226	
North Dakota	10	78		4			
Ohio	181	82	12	26	4,567,547	5,194,424	
Oklahoma	21	55	7				
South Carolina	55	15	8		1,350,619	1,674,924	
South Dakota	37	43			433,831	433,831	
Texas	220	153	15				
Utah	16	69	14		2,399,000		
Vermont	11	30	14		597,913	884,297	1,537,333
Virginia	9	50	39		4,083,362		
West Virginia	22	22			709,098	722,641	
Wisconsin	226	51	13	18	4,259,405	5,078,508	145,228
Wyoming	11	27					

*: [As of FY 2019](#)

** : [As of May 2020](#)

***: [For FY 2018](#)

Other Resources:

- Videos:
 - [Glass Walls Project](#) (NAMI, feat. Dr. Temple Grandin)
- Reports/Guides:
 - [Retail Beef Production Practices: A survey of beef processing capacity in Arkansas](#) (Higgins, University of Arkansas Division of Agriculture Public Policy Center)
 - [Guide to Designing a Small Red Meat Plant](#) (IA State University Extension)
 - [Beginner's Guide to Local Meat Processing](#) (Niche Meat Processor Assistance Network)
- Websites:
 - [Small and Very Small Plant Outreach](#) (FSIS)
 - [Meat Processing Laws in the United States: A State Compilation](#) (NALC)
- Webinars:
 - [Farm to Freezer- Direct Marketing Arkansas Beef](#) (UA Division of Agriculture)
 - *Upcoming 6/4/20 6:30-8 pm CDT*



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