



JAI TEMPLETON
COMMISSIONER

Consumer and Industry
Services (CIS)

FARM BASED RETAIL MEAT SALES GUIDELINES

Requires a \$50 retail meat sales permit and CIS inspection. The permit must be visually posted where meat sales occur.

This permit is acceptable for “retail meat” sales only. Product sold for the purpose of resale to restaurants, grocery stores or other retail outlets will be regulated by USDA.

Meat must be processed at a USDA inspected facility which is examined prior to being processed. Labels are approved on site by USDA personnel with a minimum to include 1) common product name, 2) inspection legend and establishment number; 3) handling statement, 4) net weight, 5) ingredients statement, 6) address line, 7) nutrition facts, 8) safe handling statement.

Meat must be transported in a secure manner either with a freezer or refrigerator operated by inverter. Cooler/refrigerator/freezer units used for the storage or transportation must be clean, sanitary and well maintained and in good repair. The storage of meat in the cooler/refrigerator/freezer units must be dedicated to the meat offered for sale. It is to be kept in a secure area away from potential sources of contamination and accessible for inspection by TDA. Thermometers are required for all coolers /refrigerators to verify temperatures are maintained at less than 41°F. All poultry meat must be stored in a separate cooler/refrigerator/freezer to prevent cross-contamination with meats of other species unless all such stored meat is received and maintained hard frozen.

No re-freezing of product, if the product is acquired frozen from the processor it must be maintained in a frozen state from the processing facility to the consumer – refrigerated product must be maintained under 41°F. from the processing facility to the consumer.

Hands and outer clothing must be kept clean when handling meat being offered for sale.

Records of source animal and consumer or place of consumer purchase should be maintained for traceability purposes.