

FSIS Mobile Slaughter Unit Compliance Guide



NICHE MEAT PROCESSOR
ASSISTANCE NETWORK

July 13, 2010 Webinar



www.nichemeatprocessing.org

Outline

1. Draft Compliance Guide

- Overview of the Guide
- NMPAN Comments and Questions
- Q&A with Dr. Harvey Hunter, FSIS Policy

II. Report from June 24 MSU session in MD

III. Brief overview of NMPAN MSU Manual

Definition of an MSU

"A mobile slaughter unit (MSU) is a self-contained slaughter facility that can travel from site to site."



Why a Compliance Guide?

Target Audience: owners and managers of a new or existing red meat or poultry MSU who want USDA inspection.

MSUs are subject to the same regulatory requirements that apply to a fixed facility.

The guide covers:

- How to apply for Federal grant of inspection
- Concerns unique to MSUs
- Links to requirements/resources



Federal Grant of Inspection

Standard application procedure: 7 steps

[http://www.extension.org/pages/
How_to_apply_for_Meat_and_Poultry_Inspection](http://www.extension.org/pages/How_to_apply_for_Meat_and_Poultry_Inspection)

MSU Operating in Multiple USDA Districts?

1. File application in primary district
2. District assigns primary establishment #
3. MSU then applies to other districts
4. Same est. # w/letter suffix (00A, 00B, etc.)
5. Liaison/case specialist may coordinate

Scheduling & Communication

Good communication with District Office (DO) is essential:

- Notify DO when moving to a new location;
- Provide DO w/schedule of days/hours of operation;
- 2 to 4 weeks advance notice recommended.

Seasonal operation possible

Sanitation: Unique Considerations for MSUs: Water

1. All water sources must be certified potable:
 - Municipal water supply
 - Fabrication facility
 - Private well
2. For private wells at recurring slaughter locations, renew certification 2x/yr
3. MSU may transport water from certified source in tank to slaughter location.

Sanitation: Unique Considerations for MSUs: Sewage and waste water disposal

MSU provides letter of approval from local health authority for each slaughter site.

Possible disposal strategies:

- Holding tank to carry off-site for disposal;
- Discharge blood & waste water on-site (e.g. at farm/ranch), away from streams/drainage;
- Private septic on-site (not typical)



Sanitation: Unique Considerations for MSUs
Grounds & Facilities

1. Walls, floors, ceilings: durable, impervious; can be cleaned/sanitized
2. Pest prevention required; options include:
 - Doors/windows closed as possible
 - High output fans
 - Spray/bait for flies before slaughter day
 - Spray hide w/surfactant before skinning
 - Control rodents around docking/storage areas
3. Pest control substances must be EPA-approved for food processing areas

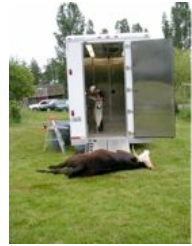
Sanitation: Unique Considerations for MSUs
Grounds & Facilities (2)

4. Maintain grounds around operational site to prevent unsanitary conditions.

Suggestions:

- Park MSU on concrete/gravel pad;
- Bleed animals on sloped concrete pad w/lines to drain field;
- Bleed on gravel bed that allows draining, prevents pooling.

5. Adequate ventilation inside MSU



Sanitation: Unique Considerations for MSUs
Sanitary Facilities & Inspector Offices

- Hand washing/toilet facilities within “reasonable” distance – not required in MSU
- Portable toilet/hand sanitizer outside + hand washing inside unit
 - Farm toilet facilities
 - Public building/associated facilities

DO will determine if option is “reasonable.”

Sanitation: Unique Considerations for MSUs
Sanitary Facilities & Inspector Offices (2)

1. Inspector office not required inside MSU.
2. Office can be in associated inspected fabrication facility. Recommended:
 - Desk, chair, adequate light
 - Cooler/refrigerator space for samples
 - Cabinet that can be padlocked
3. DO will determine what is “acceptable” for office, phone, lab sample shipment.

Sanitation: Unique Considerations for MSUs Sanitary Facilities & Inspector Offices (3)



USDA's "office" – a locking file box – on IGFC's MSU

HACCP/SOPs/SSOPs

All *inspected* MSUs must have:

- Hazard Analysis Critical Control Point plan
- Standard Operating Procedures
- Sanitation Standard Operating Procedures

Special considerations:

- Chilling and cold storage can be in the MSU or in an associated fabrication facility;
- MSU can produce more than whole/half carcasses but all further processing must be in HACCP plan.

Slaughter Regulatory Concerns

FSIS Humane Slaughter regulations apply

If firearm used, can't save head for edible product except tongue

Need at each site:

- Ante-mortem pen
- Holding pen for suspects
- Covered pen for diseased/disabled livestock

Adequate separation or protective wraps to separate carcasses of different species and custom-exempt from inspected

Inedibles: denatured & handled as w/fixed facility

QUESTION: does this allow stunning cattle in trailer?

Carcass and offal disposal

- "...may be accomplished in a variety of ways."
- Example: on-farm composting
- Contact local health regulatory authority for options in your area

QUESTION: is the MSU or the rancher responsible for offal disposal? Does FSIS now require the MSU operator to research options and obtain permits?



Other Questions

- Does this guidance resolve inconsistencies among districts?
- If the guidance appears to allow a practice/ procedure, must all districts allow it?
- If a district still doesn't allow the practice, does the MSU operator have any recourse?

YOUR TURN

Comments Due July 24

Go to: www.regulations.gov

- Under Doc Type select “Notices” and search for “**FSIS-2010-0004**”
- Next to the rule name, under Actions, choose “Submit a Comment.”
- **WARNING:** make sure you are commenting on the notice itself, not on someone else's comment.

Comments By Mail

- Send to:
Docket Clerk
USDA-FSIS
Room 2-2127 George Washington Carver Center
5601 Sunnyside Avenue
Beltsville, MD 20705
- **Must Include** – “Docket No. FSIS-2010-0004” in the subject of the letter.

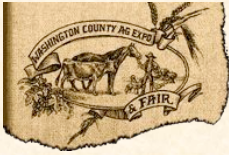


***Red Meat Mobile Slaughter Unit
Information Session Recap
Boonsboro, MD – 6/24***



The Event

**Washington County Agricultural
Education Center
Boonsboro, MD – 6/24**



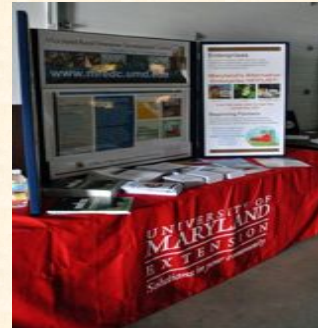
Turnout



Vendors



UME





Keynote Speaker



Topics

- “Know Your Farmer, Know Your Food”
- Grant of Inspection
- Unique Considerations
- Marketing Your Grass Fed Product
- AMS National Organic Program
- RD Grant and Loan Options



Photo: Hayley Thomas

Paso Robles, CA – 1/22



Small Plant Help Desk

For more details about available FSIS resources, please contact:

FSIS' *Small Plant Help Desk*

InfoSource@fsis.usda.gov or

1-877-FSISHelp (374-7435)



NMPAN MSU Manual

- Model HACCP plan, SSOPs, & SOPs
- State/local government regulations
- Food Safety Assessments & Food Defense Plans
- Humane Handling
- Product Labeling

Go to: www.nichemeatprocessing.org

Click on: “Mobile Slaughter/Processing Units”

Click on: “Mobile Slaughter Unit Manual”

Plus videos, case studies, cost calculators