

# Meat and Poultry Inspection in North Carolina



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NCDA&CS Meat and Poultry Inspection Division

# NCDA&CS Meat and Poultry Inspection Division

- We are a division of the North Carolina Department of Agriculture & Consumer Services
- NC Agriculture Commissioner Steve Troxler signs annually a Cooperative Agreement with USDA, Food Safety and Inspection Service

# NCD&CS Meat and Poultry Inspection Division

- One of 27 States with a meat inspection program. USDA Food Safety and Inspection Service also operates in North Carolina
- We are an agency of 120 employees, including: 8 Veterinarians, 5 Compliance Officers, 9 Area Supervisors, 3 Trainers, 86 Meat & Poultry Inspectors, Office Staff
- Our headquarter office is in downtown Raleigh, but our employees are stationed across NC

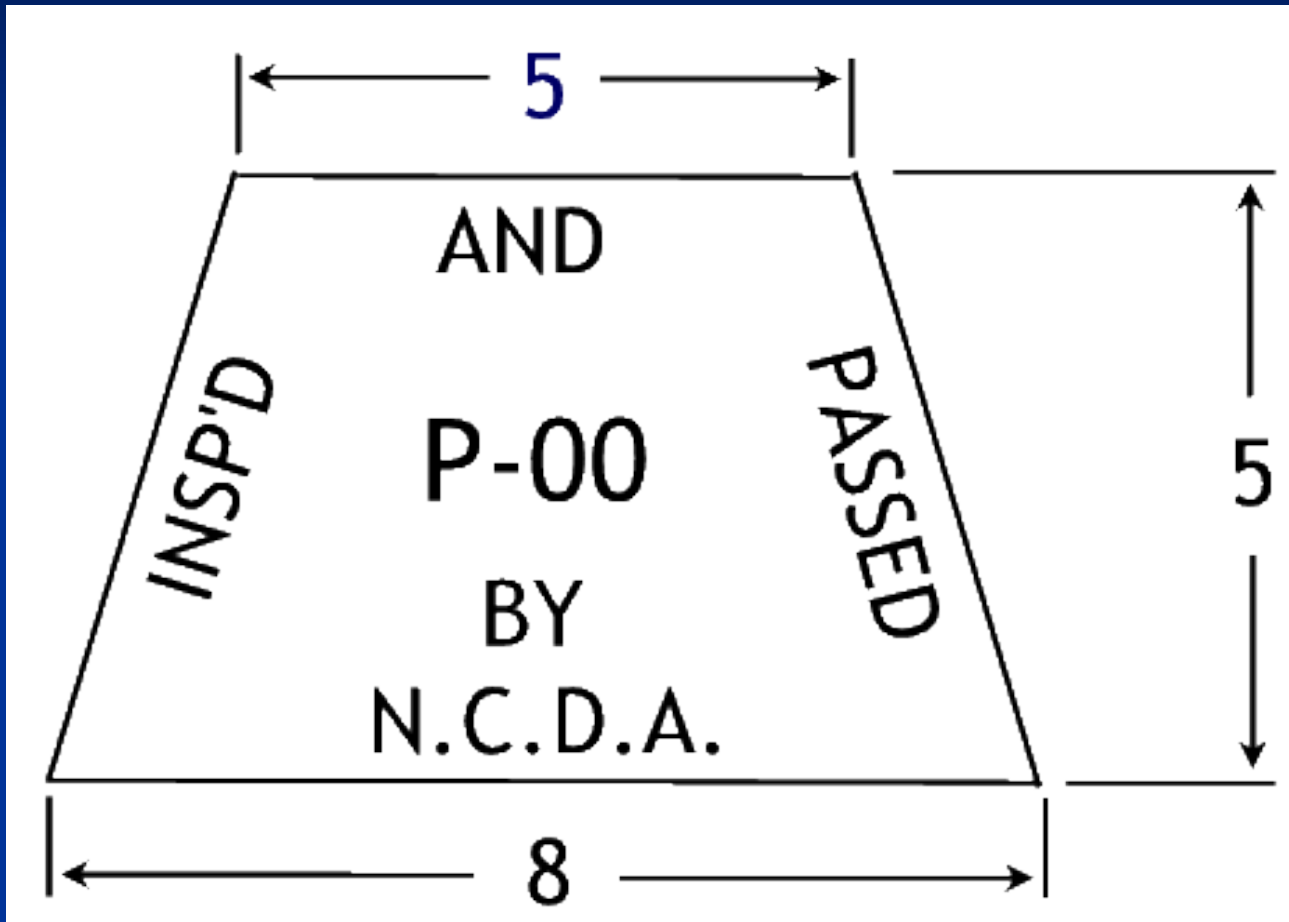
# Agency Mission Statement

- To protect the health and welfare of consumers by enforcing Federal and State laws, rules, regulations and policies designed to ensure that all meat and poultry products distributed to the consumer are wholesome, unadulterated, and properly labeled.

# What We Inspect

- Red meat slaughter and/or further processing establishments and poultry further processing establishments
- Firms that wholesale meat and poultry products or conduct off-site retail sales are required to be inspected by the NCDA or USDA
- USDA inspects all NC poultry slaughter plants

# State Inspection Legend with Dimensions



# USDA Meat Inspection Legend



# USDA Poultry Legend





# “Custom Slaughter” Facility

- No federal or state inspector on duty; therefore the meats from these facilities are not considered inspected meats.
- Inspected for sanitation, but the animals are not inspected for disease or other abnormalities.

# “Custom Slaughter” Facility

- Facility is used by people who want an animal slaughtered or processed for personal use.
- Product is labeled “Not For Sale”.
- Product cannot be sold to the general public.

# “Registered” or “Listed”

- Registered Meat and Poultry Handlers
  - Farmers
  - Others
  
- Poultry Exempt Operators

# What We Do Not Inspect

- Sales of livestock / poultry (Veterinary Division)
- Food products other than those containing meat or poultry (Food and Drug Protection Division)
- Restaurants, Food Stands, Retail Butcher Shops (Health Department) – Note exceptions: retail sales area attached to NCDA inspected establishment; retail slaughter and retort (sterile canning) operations

# Antemortem Inspection





# Postmortem Inspection



# Veterinary Disposition



# Humane Handling

- **Federal Meat Inspection Act of 1978 and North Carolina General Statutes**
- **Inspectors and Regional Veterinary Medical Officers verify that animals are treated kindly while at the slaughter house**
- **And that when they die they do not suffer**
- **Severe consequences for failure to handle animals humanely**



# Preoperational Sanitation

- Establishments are responsible for sanitation. Inspectors check equipment and facilities after the establishment has cleaned and performed their own inspection.



# Operational Sanitation



# Operational Sanitation





# HACCP Procedures

- All products must be produced under a Food Safety Plan called a HACCP plan. Inspectors verify the establishment implements their HACCP plans as written and maintains records proving they produced a safe product.



# Other Consumer Protection

- Net Weight Checks
- Proper Labeling of Product
- Formulation Checks
- Food Defense Procedures
- Safety Procedures



# Sampling

- Animals screened for residue at slaughter (antibiotics, other drugs and chemicals)
- Products tested for food borne pathogens (Salmonella, E. coli, Listeria)





# Hot Dogs



# Hot Dogs





# Country Hams



# Pork Skins





# Bologna



# How to Contact Us

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