

## RECORD OF custom RED MEAT SLAUGHTER/PROCESS

This animal is intended for the exclusive use of the owner and members of the owner's household and/or nonpaying guest(s) and employee(s).

**This animal will be slaughtered and processed without inspection.** The carcass from this animal, if not inspected, cannot be sold (22 MRSA, Chapter 562-A, Subchapter V, Subsection 2523, Paragraph 1-B, 2). If uninspected meat is sold, the seller may be subject to administrative penalties not to exceed \$1000.00 for each violation (22MRSA, Chapter 562-A, Subchapter V, Subsection 2524, Paragraph 2)

In the case of cattle over 30 months, all Specified Risk Material (SRM) will be removed including, head, eyes, brain, trigeminal ganglia, skull, spinal cord, tonsils, small intestines, dorsal root ganglia, and the vertebral column (remove the "T" portion of the t-bone, porterhouse for example, but not the rest of the cut, or fabricate boneless cuts) .

**For cattle of all ages, small intestines, tonsils and spinal cord must be removed; not to be used for human consumption.**

### FOR ESTABLISHMENT USE

- All custom slaughtered carcasses will be handled and dressed in a sanitary manner.
- For cattle of all ages, small intestines, tonsils and spinal cord must be removed, and in cattle over 30 months, all Specified Risk Material (SRM) will be removed
- All adulteration and misbranding provisions of the Meat and Poultry Inspection Acts, other than the requirements of the inspection legend, shall apply to articles that are exempted from inspection.
- All custom slaughtered carcasses will be stored and processed separate from inspected & passed products.
- Each carcass or part carcass shall be legibly stamped with edible ink, in letters at least 3/8 inches in height, with the words "NOT FOR SALE" immediately after slaughter. Meat product packages should be stamped "NOT FOR SALE" before being placed in storage.
- This record shall be kept for at least two years at the establishment that handles exempt products.
- **Failure to follow the guidelines above may result in withdrawal of establishment exemption.**

	<b>Cattle</b>		<b>Calf</b>		<b>Sheep</b>		<b>Swine</b>		<b>Goat</b>		<b>Other</b>
<b>Cattle age under 30 months</b>								<b>Cattle age over 30 months</b>			
<b>lbs of Raw Ground*</b>	<b>lbs of Raw Not Ground*</b>	<b>lbs of Smoked Products*</b>	<b>lbs of whole carcass*</b>								

\*These weights are approximate

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**Print Name of Owner of Livestock and Products**

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**Street Address**

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**City, State, Zip**

**This document should be completed and given to the owner of the slaughterhouse when the meat is intended as NOT FOR SALE.**

**RECORD OF CUSTOM RED MEAT FURTHER PROCESSING ONLY**

This meat product is intended for the exclusive use of the owner and members of the owner's household and/or nonpaying guest(s) and employee(s), and did not originate from a non-ambulatory, disabled animal.

**This animal will be processed without inspection.** The meat products from this animal, if not inspected, cannot be sold (22 MRSA, Chapter 562-A, Subchapter V, Subsection 2523, Paragraph 1-B, 2). If uninspected meat is sold, the seller may be subject to administrative penalties not to exceed \$1000.00 for each violation (22MRSA, Chapter 562-A, Subchapter V, Subsection 2524, Paragraph 2)

In the case of cattle over 30 months, all Specified Risk Material (SRM) will be removed including, head, eyes, brain, trigeminal ganglia, skull, spinal cord, tonsils, small intestines, dorsal root ganglia, and the vertebral column (remove the "T" portion of the t-bone, porterhouse for example, but not the rest of the cut, or fabricate boneless cuts) .

**For cattle of all ages, small intestines, tonsils and spinal cord must be removed; not to be used for human consumption.**

**FOR ESTABLISHMENT USE**

- All custom slaughtered carcasses will be handled and dressed in a sanitary manner.
- For cattle of all ages, small intestines, tonsils and spinal cord must be removed, and in cattle over 30 months, all Specified Risk Material (SRM) will be removed; circle age on reverse side of this form.
- All adulteration and misbranding provisions of the Meat and Poultry Inspection Acts, other than the requirements of the inspection legend, shall apply to articles that are exempted from inspection.
- All custom slaughtered carcasses will be stored and processed separate from inspected & passed products.
- Each carcass or part carcass shall be legibly stamped with edible ink, in letters at least 3/8 inches in height, with the words "NOT FOR SALE" immediately after slaughter. Meat product packages should be stamped "NOT FOR SALE" before being placed in storage.
- This record shall be kept for at least two years at the establishment that handles exempt products.
- **Failure to follow the guidelines above may result in withdrawal of establishment exemption.**

	<b>Cattle</b>		<b>Calf</b>		<b>Sheep</b>		<b>Swine</b>		<b>Goat</b>		<b>Other</b>	
	<b>Cattle age under 30 months</b>								<b>Cattle age over 30 months</b>			
	<b>lbs of Raw Ground*</b>		<b>lbs of Raw Not Ground*</b>		<b>lbs of Smoked Products*</b>		<b>lbs of whole carcass*</b>					

\*These weights are approximate

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**Print Name of Owner of Livestock and Products**

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**Street Address**

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**City, State, Zip**

**This document should be completed and given to the owner of the processing facility when the meat is intended as NOT FOR SALE..**

## **RECORD OF CUSTOM SLAUGHTER/PROCESS POULTRY**

This lot of poultry is intended for the exclusive use of the owner and members of the owner's household and/or nonpaying guest(s) and employee(s).

**This lot of poultry will be slaughtered and processed without inspection.** Poultry products, if not inspected, cannot be sold (22 MRSA, Chapter 562-A, Subchapter V, Subsection 2523, Paragraph 1-B, 2). If uninspected poultry product is sold, the seller may be subject to administrative penalties not to exceed \$1000.00 for each violation (22MRSA, Chapter 562-A, Subchapter V, Subsection 2524, Paragraph 2)

### **FOR ESTABLISHMENT USE**

- One certificate is required for each lot of poultry.
- Custom poultry slaughterers cannot engage in the business of *buying and selling* any poultry products that are capable of use as human food.
- The term "poultry" means any domesticated bird, alive or processed
- All adulteration and misbranding provisions of the Poultry Inspection Act, other than the requirement of the inspection legend, shall apply to articles that are exempt from inspection.
- All custom slaughtered poultry will be healthy and handled and dressed in a sanitary manner.
- All custom slaughtered poultry will be stored and processed separate from inspected & passed products.
- Upon completion of processing, the shipping containers of such poultry shall be labeled with the owner's name and address and the statement "**NOT FOR SALE**", Custom Exempted-P.L. 90-492.
- This record shall be kept for at least two years at the establishment that handles exempt products.
- **Failure to follow the guidelines above may result in withdrawal of establishment exemption.**

	Number of Chickens		Number of Turkeys		Number of Ducks		Number of Geese		Number of Quail		Number of Other
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**Print Name of Owner of Poultry and Poultry  
Products**

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**Street Address**

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**City, State, Zip**

This document should be completed and given to the owner of the poultry processing facility when the meat is intended as **NOT FOR SALE**..