

Nevada State Meat and Poultry Inspection Program

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Background

- USDA's Food Safety and Inspection Service (FSIS) is responsible for ensuring the safety and wholesomeness of meat and poultry products.
- States can enter a cooperative inspection program and act as the regulatory authority.
 - These programs are equal to federal inspection and are overseen by the USDA FSIS.
 - Currently, 29 states have cooperative inspection programs.

Meat Processing Overview

Current Inspection Options for Meat Processors in Nevada				
	Personal Use	Custom	State	Federal
Follow good food safety practices?	✓	✓	✓	✓
Facility inspected to meet USDA food safety guidelines at minimum?	✗	✓	✓	✓
Continuous animal inspection?	✗	✗	✓	✓
Able to sell meat products in state?	✗	✗ *	✓	✓
Able to sell meat products out of state?	✗	✗	✗	✓
Currently offered in Nevada?	✓	✓	✗ **	✓

*There is an exception under federal law, which allows for the sale of custom processed poultry food products in certain quantities and situations.

**Currently in development to be offered in the future.

USDA FSIS “at least equal to”

- States have the option to enter into an agreement with USDA FSIS to operate a State Meat and Poultry Inspection Program.
 - State programs must enforce requirements “at least equal to” those imposed under the:
 - Federal Meat Inspection Act (FMIA)
 - Poultry Products Inspection Act (PPIA)
 - Humane Methods of Slaughter Act of 1978 (HMSA)
- Product produced under state inspection is limited to intrastate commerce, unless the state enters an additional program with USDA FSIS.

“At Least Equal To” Definition

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.

Federal Meat Inspection Act

- The Federal Meat Inspection Act (FMIA) requires that all meat sold commercially be inspected to ensure that it is safe, wholesome, and properly labeled.
- The FMIA requires inspection for any product intended for human consumption, wholly or in part, from the carcass or parts of any cattle, sheep, swine, and goat.

Poultry Products Inspection Act

- The Poultry Products Inspection Act (PPIA) requires the USDA FSIS to inspect all domesticated birds when slaughtered and processed into products for human consumption.
- The goal of the law is to prevent adulterated or misbranded poultry and products from being sold.

Humane Methods of Slaughter Act of 1978

- The Humane Methods of Slaughter Act (HMSA) requires the humane treatment and handling of food animals at the slaughter plant while also providing a quick and effective death.
- The Act allows for inspectors to stop slaughter activities if they think an animal is being handled inhumanely.
 - Poultry operations must follow good commercial practices.

Benefits of a State Meat & Poultry Inspection Program

- Nevada's inspection program will be aimed at small businesses that USDA FSIS does not have the capacity for.
 - The Nevada Department of Agriculture (NDA) will serve as a more localized point of contact.
 - This program's aim is to provide technical assistance to help facilities expand their product marketability.
- Additional facilities can:
 - Allow consumers to have more options for locally produced meat and poultry.
 - Allow producers to have better control of the pricing of their products.
 - Reduce transportation costs.
 - Improve accessibility for producers in rural areas.

USDA Acknowledgment

- USDA FSIS has acknowledged Nevada's interest in starting an "at least equal to" MPI program.
 - Nevada has been assigned a USDA Program Auditor
 - Regular conversation with USDA has been maintained and discussions continue for
 - The requirements for state IT equipment to be used in this program.
 - The requirements for state employee training.

Current Work

- Revisions to the language in Nevada Administrative Code (NAC 583) are currently being drafted to fulfill USDA Food Safety and Inspection Services (FSIS) requirements of “at least equal to”.
 - Upon completion of the draft, USDA Federal State Audit staff will review to ensure that the updated language fulfills USDA requirements.
- Have begun writing of Nevada state plan and a breakdown on how each of the 9 required components shall be fulfilled.
 - Well written state plan and breakdown of how each component shall be fulfilled helps to minimize the number of questions that may come from FSIS management. Additionally, the plan may provide Federal State Audit staff with the ability to provide direction if needed.

Next Steps

- Hire program staff and begin training.
- Develop related policies and procedures.
- Perform outreach with interested communities to identify opportunities and assist those that may be interested.
- Going to workshop to solicit comments from the public and completing Nevada's rulemaking procedures.
- Enter into a cooperative agreement with USDA FSIS to enable state inspection to begin.

Contact Information

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