

Non meat or poultry foods and nonamenable species may require inspection if they are offered for sale. Different government agencies may regulate these products depending on the type of food, where it is prepared or where it is consumed. To find out more about requirements for these products contact your local health department or the Office of Food Safety (804)786-3520.

For individuals considering selling meat and poultry products,

1. Check with your local city or county for zoning requirements.
2. Consider writing a business plan or having someone help you write one before investing money to purchase equipment and facilities.
3. Contact OMPS to receive a directory of existing facilities. Some of these offer slaughter and processing services.

HELPFUL LINKS

Business One Stop provides guidance to persons wanting to start, grow or expand a business. www.bos.virginia.gov/index.shtml

Niche Meat Processor Assistance Network provides guide to small scale producers. www.nichemeatprocessing.org/get-started

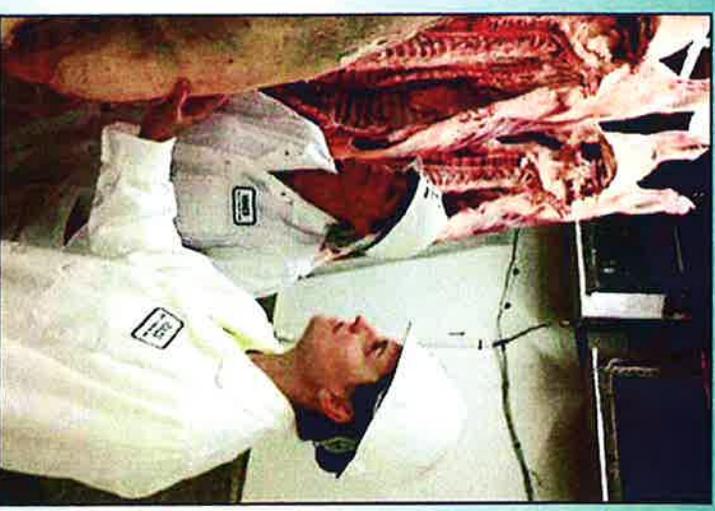


*VIRGINIA DEPARTMENT
OF AGRICULTURE AND
CONSUMER SERVICES*

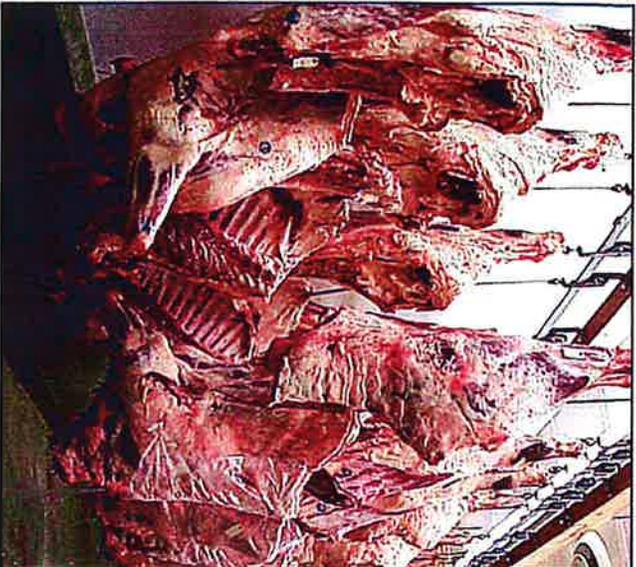
Office of Meat and Poultry Services

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**A Guide to
Virginia's Meat and Poultry
Inspection Program**



The goal of the **Office of Meat and Poultry Services** (OMPS) is to ensure the production of safe, wholesome, and truthfully labeled meat and poultry products as well as humane treatment of the livestock that is processed. OMPS provides inspection service to individuals or companies that slaughter and/or process meat and poultry products.



WHAT MEAT AND POULTRY PRODUCTS NEED TO BE INSPECTED BY OMPS?

All “amenable” species – cattle, swine, sheep, goats and poultry (including ratites).

All food products containing at least three percent raw or two percent cooked meat and/or poultry offered for sale.

WHO CAN SELL MEAT OR POULTRY AT FARMERS’ MARKETS, TO RESTAURANTS, TO RETAIL STORES AND ON THE INTERNET?

Anyone who has had their products processed at a USDA/FSIS or Virginia OMPS inspected facility. **Products only inspected by the state cannot cross state lines.**

HOW CAN I TELL IF PRODUCTS HAVE BEEN INSPECTED?

Meat and poultry products produced under inspection will have labels with inspection legends that indicate that the product was passed and inspected. The legend also indicates

if the product was produced at a federally inspected or state inspected facility. The number in the legend is specific to the facility where the product was produced.

Producers of nonamenable species such as rabbits or bison may request voluntary inspection for their animals. This is a fee-based service and certain regulatory requirements would have to be met. For a complete list of nonamenable species, contact OMPS.

Wild harvested game birds and animals cannot be sold for food. Only meat from farm raised game birds and animals may be sold. For more information on raising game animals contact the Virginia Department of Game and Inland Fisheries at **804.367.1000**.

POULTRY MAY BE SOLD WITHOUT INSPECTION.

Specific exemptions to the Poultry Products Inspection Act that allow for individuals or firms to sell their poultry without undergoing inspection. The following statement should be on the labels of exempt poultry, “Exempt P.L. 90-492”. For more information on the poultry exemptions please contact our office. While these operations are not conducted under inspection, other requirements must be met.

HOW CAN I GET MY FACILITY INSPECTED BY OMPS?

Before inspection service is provided, several regulatory requirements must be met. The operator of the slaughter or processing facility must submit an application for a grant of inspection. By submitting the application, the operator is agreeing to follow all regulatory guidelines applicable to their operation. Basic requirements for a grant of inspection can be found at this website or you may contact our office. www.vdacs.virginia.gov/meat&poultry/index.shtml

WHAT REQUIREMENTS DOES MY FACILITY NEED TO MEET IN ORDER TO GET INSPECTION BY OMPS?

Facility requirements can be found in title 9 of the Code of Federal Regulations. OMPS can provide basic guidance for construction of processing and slaughter plants.

Regulations require a physical separation from living quarters without openings that directly or indirectly communicate with any part of the building used as living quarters. In order to operate under a grant of inspection from your home, you must comply with this requirement.

