

CHAPTER 1540
DEPARTMENT OF AGRICULTURE
MEAT INSPECTION

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- 1540.1370 CLEANING OF CARCASSES WITH SKIN OR HIDE LEFT ON.
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- 1540.1430 SKINS FROM DISEASED SWINE.
- 1540.1440 INSPECTION OF CATTLE, CALF, AND SHEEP LUNGS.
- 1540.1450 INSPECTION OF MAMMARY GLANDS.
- 1540.1460 INSPECTION OF COW UDDERS FOR FOOD PURPOSES.
- 1540.1470 LACTATING MAMMARY GLANDS OF SWINE INTENDED FOR EDIBLE PURPOSES.
- 1540.1480 DISPOSAL OF DISEASED CARCASSES AND PARTS.
- 1540.1490 PRINCIPLES FOR GUIDANCE IN PASSING ON CARCASSES AFFECTED WITH TUBERCULOSIS.
- 1540.1500 DISPOSAL OF CARCASSES OF ANIMALS AFFECTED WITH TUBERCULOSIS.
- 1540.1510 PASSAGE FOR FOOD OF CARCASSES SHOWING LESIONS OF TUBERCULOSIS.
- 1540.1520 DISTRIBUTION OF LESIONS SUCH THAT ALL PARTS CONTAINING TUBERCULOSIS LESIONS CAN BE REMOVED.
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- 1540.1550 LESIONS RESEMBLING LESIONS OF HOG CHOLERA.
- 1540.1560 CARCASSES OF SWINE INJECTED WITH HOG CHOLERA VIRUS.
- 1540.1570 CARCASSES OF HYPERIMMUNE SWINE.
- 1540.1580 SWINE ERYSIPELAS.
- 1540.1590 DIAMOND-SKIN DISEASE.
- 1540.1600 ARTHRITIS AND POLYARTHRTIS.
- 1540.1610 CATTLE CARCASSES AFFECTED WITH ANASARCA OR GENERALIZED EDEMA.
- 1540.1620 CONDEMNATION OF CARCASSES OF ANIMALS AFFECTED WITH GENERALIZED ACTINOMYCOSIS AND ACTINOBACILLOSIS.

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| <p>1540.1630 CARCASSES OF ANIMALS SHOWING UNCOMPLICATED LOCALIZED LESIONS OF ACTINOMYCOSIS OR ACTINOBACILLOSIS.</p> <p>1540.1640 HEADS AFFECTED WITH ACTINOMYCOSIS OR ACTINOBACILLOSIS.</p> <p>1540.1650 DISEASE SLIGHT AND CONFINED TO TONGUE.</p> <p>1540.1660 CONDEMNATION OF CARCASSES OF ANIMALS AFFECTED WITH CERTAIN DISEASES OR CONDITIONS.</p> <p>1540.1670 CONDEMNATION OF ORGAN OR PART OF CARCASS AFFECTED WITH CERTAIN DISEASES.</p> <p>1540.1680 EPITHELIOMA OF THE EYE OF CATTLE.</p> <p>1540.1690 CONDEMNATION OF CARCASSES OF ANIMALS SHOWING CERTAIN DISEASES AFFECTING SYSTEM.</p> <p>1540.1700 DISPOSITION OF CARCASSES AND PARTS WITH SUCH FLAWS AS ABRASIONS, BRUISES, TUMORS, ABSCESES, OR PUS.</p> <p>1540.1710 BRUCELLOSIS.</p> <p>1540.1720 CONDEMNATION OF CARCASSES SO INFECTED THAT CONSUMPTION OF MEAT MAY CAUSE FOOD POISONING.</p> <p>1540.1730 CONTAMINATED IMPLEMENTS.</p> <p>1540.1740 NECROBACILLOSIS, PYEMIA, SEPTICEMIA.</p> <p>1540.1750 CASEOUS LYMPHADENITIS.</p> <p>1540.1760 ICTERUS.</p> <p>1540.1770 URINE OR SEXUAL ODOR.</p> <p>1540.1780 MANGE AND OTHER SKIN AFFECTIONS.</p> <p>1540.1790 PARTS OF CATTLE INFECTED WITH TAPEWORM CYSTS (CYSTICERCUS BOVIS).</p> <p>1540.1800 EXCESSIVE INFESTATION WITH TAPEWORM CYSTS.</p> <p>1540.1810 LIMITED INFESTATION WITH TAPEWORM CYSTS.</p> <p>1540.1820 CARCASSES OF CATTLE SHOWING SLIGHT OR MODERATE INFESTATION.</p> <p>1540.1830 EDIBLE VISCERA OF CARCASSES PASSED FOR FOOD OR REFRIGERATION.</p> <p>1540.1840 CALVES UNDER SIX WEEKS OLD.</p> <p>1540.1850 HOGS AFFECTED WITH TAPEWORM CYSTS (CYSTICERCUS CELLULOSAE).</p> <p>1540.1860 DISPOSAL OF CARCASSES, ORGANS, AND PARTS SHOWING EVIDENCE OF INFESTATION WITH PARASITES NOT TRANSMISSIBLE TO MAN.</p> <p>1540.1870 SHEEP CARCASSES AFFECTED WITH TAPEWORM CYSTS.</p> <p>1540.1880 CARCASSES OF ANIMALS INFESTED WITH GID BLADDER WORMS.</p> <p>1540.1890 ORGANS OR PARTS OF CARCASSES INFESTED WITH HYDATID CYSTS.</p> <p>1540.1900 LIVERS INFESTED WITH FLUKES OR FRINGED TAPEWORMS.</p> <p>1540.1905 EMACIATED OR ANEMIC CARCASSES AND THOSE SHOWING SLIMY FAT DEGENERATION OR SEROUS MUSCULAR INFILTRATION.</p> <p>1540.1910 CARCASSES OF ANIMALS IN ADVANCED STAGES OF PREGNANCY AND THOSE HAVING GIVEN BIRTH.</p> <p>1540.1920 SLAUGHTER OF INJURED ANIMALS.</p> <p>1540.1930 CONDEMNATION OF CARCASSES OF YOUNG CALVES, PIGS, KIDS, AND LAMBS.</p> <p>1540.1940 CONDEMNATION OF UNBORN AND STILLBORN ANIMALS.</p> | <p>1540.1950 CONDEMNATION OF ANIMALS SUFFOCATED AND HOGS SCALDED ALIVE.</p> <p>1540.1960 LIVERS AFFECTED WITH CAROTENOSIS.</p> <p>1540.1970 DISPOSAL OF LIVERS DESIGNATED AS "TELANGIECTATIC," "SAWDUST," OR "SPOTTED."</p> <p>1540.1980 DISPOSITION BY DIVISION OF ORGAN INTO BUT TWO PARTS.</p> <p>1540.1990 LIVERS AND PARTS OF LIVERS REQUIRED TO BE COOKED.</p> <p>1540.2000 VESICULAR STOMATITIS.</p> <p>1540.2010 ANAPLASMOSIS.</p> <p>1540.2015 LISTERELLOSIS.</p> <p>1540.2020 LEPTOSPIROSIS.</p> <p>1540.2030 ANIMALS SLAUGHTERED WITHOUT ANTEMORTEM AND POSTMORTEM INSPECTION.</p> <p>1540.2040 SEPARATION OF TANKS, ROOMS, AND EQUIPMENT USED FOR INEDIBLE PRODUCTS FROM THOSE USED FOR EDIBLE PRODUCTS.</p> <p>1540.2050 SUPPRESSION OF ODORS.</p> <p>1540.2060 CONVEYANCE TO INEDIBLE PRODUCT TANK.</p> <p>1540.2070 DEAD ANIMAL CARCASSES.</p> <p>1540.2080 INEDIBLE FATS FROM OUTSIDE OF ESTABLISHMENTS.</p> <p>1540.2090 DISPOSAL OF CONDEMNED CARCASSES BY TANKING.</p> <p>1540.2100 USE OF EQUIPMENT SUCH AS CRUSHERS OR HASHERS.</p> <p>1540.2110 SEALS OF TANKS.</p> <p>1540.2120 RENDERED FAT DERIVED FROM INEDIBLE OR CONDEMNED MATERIAL.</p> <p>1540.2130 INEDIBLE RENDERED FATS.</p> <p>1540.2140 DISPOSITION OF CONDEMNED MEAT OR PRODUCT AT OFFICIAL ESTABLISHMENTS HAVING NO TANKING FACILITIES.</p> <p>1540.2150 SPECIMENS FOR EDUCATIONAL PURPOSES.</p> <p>1540.2160 APPLICATIONS FOR RELEASE OF MATERIAL FOR RESEARCH AND OTHER PURPOSES.</p> <p>1540.2170 COLLECTION AND HANDLING OF SPECIMENS.</p> <p>1540.2180 CONDITIONS UNDER WHICH LIVERS CONDEMNED BECAUSE OF PARASITIC INFESTATION AND FOR OTHER CAUSES MAY BE DISPOSED OF AS FISH FEED.</p> <p>1540.2190 LIVERS CONDEMNED ON ACCOUNT OF HYDATIDS OR FRINGED TAPEWORMS.</p> <p>1540.2200 LIVERS CONDEMNED ON ACCOUNT OF PARASITES OTHER THAN FLUKES, HYDATIDS, OR FRINGED TAPEWORMS.</p> <p>1540.2210 LIVERS CONDEMNED FOR CERTAIN OTHER CONDITIONS.</p> <p>1540.2220 LABELING OF LIVERS FOR FISH FEED.</p> <p>1540.2230 PERMIT FOR DISPOSAL OF INEDIBLE OR CONDEMNED CARCASSES, PARTS, OR PRODUCTS THROUGH RENDERING WORKS NOT UNDER OFFICIAL SUPERVISION.</p> <p>1540.2240 RENDERING CARCASSES AND PARTS PASSED FOR COOKING INTO LARD, RENDERED PORK FAT, OR TALLOW.</p> <p>1540.2250 RENDERING CARCASSES AND PARTS PASSED FOR COOKING INTO LARD, RENDERED PORK FAT, OR TALLOW IN OPEN KETTLES.</p> <p>1540.2260 USE OF CARCASSES AND PARTS PASSED FOR COOKING NOT RENDERED INTO LARD, RENDERED PORK FAT, OR TALLOW FOR FOOD PURPOSES AFTER COOKING.</p> |
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- 1540.2270 DISPOSAL OF PRODUCT PASSED FOR COOKING.
- 1540.2280 APPROVAL OF ABBREVIATIONS OF MARKS OF INSPECTION.
- 1540.2290 LABELS, BRANDS, OR OTHER MARKING DEVICES BEARING INSPECTION LEGEND.
- 1540.2300 AFFIXING OR PLACING INSPECTION LEGEND ON PRODUCT OR CONTAINER.
- 1540.2310 FILLING CONTAINER BEARING INSPECTION LEGEND.
- 1540.2320 USE OF LABEL "MINNESOTA APPROVED."
- 1540.2325 BRANDS AND MARKING DEVICES APPROVED BY COMMISSIONER.
- 1540.2330 CONTROL OF BRANDS AND DEVICES.
- 1540.2340 REMOVAL OF ARTICLES REQUIRED TO BE MARKED.
- 1540.2350 APPLICATION OF MARKS OF INSPECTION.
- 1540.2360 INK FOR MARKING PRODUCT.
- 1540.2370 COLOR OF INK.
- 1540.2380 GREEN INK.
- 1540.2390 CONTROL AND USE OF BRANDS AND MARKING DEVICES FURNISHED BY COMMISSIONER.
- 1540.2400 FALSE OR MISLEADING BRANDS AND MARKING DEVICES.
- 1540.2410 STYLE AND TYPE OF LETTERS AND FIGURES.
- 1540.2420 MARKING CARCASSES, PRIMAL PARTS, AND PRODUCTS WITH INSPECTION LEGEND.
- 1540.2430 MARKING BEEF LIVERS WITH INSPECTION LEGEND AND ESTABLISHMENT NUMBER.
- 1540.2440 MOVING AND HANDLING OF PRIMAL PARTS FROM ONE ESTABLISHMENT TO ANOTHER.
- 1540.2450 MARKING OF MEAT FOOD PRODUCTS IN CASINGS.
- 1540.2460 MEAT FOOD PRODUCTS IN CASINGS, OTHER THAN SAUSAGE, WHICH POSSESS CHARACTERISTICS OF OR RESEMBLE SAUSAGE.
- 1540.2470 MARKING FOR CERTAIN ADDED INGREDIENTS.
- 1540.2480 MARKING FOR ANTIOXIDANTS.
- 1540.2490 MARKING FOR CLOTHBAG, ARTIFICIAL CASING, OR SIMILAR CONTAINER OF SIZE LARGER THAN CUSTOMARILY SOLD AT RETAIL INTACT.
- 1540.2500 PLACEMENT OF MARKINGS.
- 1540.2510 OMISSION OF MARKINGS FOR PRODUCTS PROCESSED IN SEALED CONTAINERS.
- 1540.2520 MARKING PRODUCT WITH THE LIST OF INGREDIENTS.
- 1540.2530 MARKING OF SHIPPING CONTAINERS.
- 1540.2540 STATE MEAT INSPECTION LABEL.
- 1540.2550 INK AND PAPER OR FIBERBOARD.
- 1540.2560 CLOTH WRAPPING AS SHIPPING CONTAINER.
- 1540.2570 CONTAINERS BEARING TRADE LABELS.
- 1540.2580 ESTABLISHMENTS USING "MINNESOTA APPROVED" LABELS.
- 1540.2590 TANK CARS AND TANK TRUCKS OF EDIBLE PRODUCT.
- 1540.2600 MARKING AND DENATURING OF INEDIBLE GREASE.
- 1540.2610 INSPECTED RENDERED ANIMAL FAT CLASSIFIED AS INEDIBLE.
- 1540.2620 UNINSPECTED RENDERED ANIMAL FAT.
- 1540.2630 REQUIRED LABELING.
- 1540.2640 FOLDERS AND SIMILAR COVERINGS.
- 1540.2650 FILLING AND LABELING UNDER SUPERVISION OF DEPARTMENT EMPLOYEE.
- 1540.2660 LABELS.
- 1540.2670 CONTENTS OF LABELS.
- 1540.2680 NAME OF PRODUCT.
- 1540.2690 LIST OF INGREDIENTS.
- 1540.2700 NAME OF MANUFACTURER OR PACKER.
- 1540.2710 STATEMENT OF QUANTITY.
- 1540.2720 DEVICES SUCH AS STENCILS, BOX DIES, INSERTS, AND TAGS.
- 1540.2730 ESTABLISHMENT NUMBER.
- 1540.2740 INSPECTION STICKER.
- 1540.2750 STATEMENT SUCH AS "KEEP REFRIGERATED."
- 1540.2760 CONFORMANCE OF LABELS WITH DEFINITIONS AND STANDARDS OF IDENTITY.
- 1540.2770 APPROVAL OF LABELS BY COMMISSIONER.
- 1540.2780 STATEMENT SHOWING KINDS AND PERCENTAGE OF INGREDIENTS AND MODE OF PREPARATION.
- 1540.2790 LITHOGRAPHED LABELS.
- 1540.2800 FIBER CONTAINERS.
- 1540.2810 INSERTS, TAGS, LINERS, PASTERS, AND LIKE DEVICES.
- 1540.2820 STENCILS, LABELS, BOX DIES, AND BRANDS.
- 1540.2830 MODIFICATIONS OF APPROVED LABELS.
- 1540.2840 LABELS USED ONLY ON APPLICABLE PRODUCTS.
- FALSE OR DECEPTIVE LABELING AND PRACTICES**
- 1540.2850 ESTABLISHED TRADE NAMES.
- 1540.2860 LABEL FOR PRODUCT WHICH IS IN IMITATION OF ANOTHER FOOD.
- 1540.2870 FALSE IMPRESSION OR FALSE INDICATION OF ORIGIN OR QUALITY.
- 1540.2880 TERMS HAVING GEOGRAPHICAL SIGNIFICANCE.
- 1540.2890 SUCH TERMS AS "FARM" AND "COUNTRY."
- 1540.2900 NAME AND PLACE OF BUSINESS OF MANUFACTURER, PACKER, OR DISTRIBUTOR.
- 1540.2910 SPRING LAMB OR GENUINE SPRING LAMB.
- 1540.2920 COVERINGS.
- 1540.2930 FRESH.
- 1540.2940 SPICE, SPICES, AND SPICED.
- 1540.2950 GELATIN.
- 1540.2960 LOAF.
- 1540.2970 BAKED.
- 1540.2980 BROWNED PRODUCT.
- 1540.2990 MEAT.
- 1540.3000 HAM.
- 1540.3010 SHANKLESS AND HOCKLESS.
- 1540.3020 SUCH TERMS AS "MEAT EXTRACT" OR "EXTRACT OF BEEF."
- 1540.3030 CEREAL, VEGETABLE STARCH, STARCHY VEGETABLE FLOUR, SOYA FLOUR, DRIED MILK, OR NONFAT DRY MILK.
- 1540.3040 PACKING SUBSTANCE SUCH AS BRINE, VINEGAR, OR AGAR JELLY.
- 1540.3050 LARD.
- 1540.3060 LEAF LARD.
- 1540.3070 RENDERED PORK FAT.
- 1540.3080 RENDERED PORK FAT OR HARDENED RENDERED PORK FAT.
- 1540.3090 OIL, STEARIN, OR STOCK OBTAINED FROM BEEF OR MUTTON FATS.
- 1540.3100 BEEF FAT, MUTTON FAT, OLEO STEARIN, VEGETABLE STEARIN, OR HARDENED VEGETABLE FAT MIXED WITH LARD OR RENDERED PORK FAT.
- 1540.3110 VEGETABLE FAT, VEGETABLE OIL, AND VEGETABLE STEARIN.

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- 1540.3120 ADDING WATER TO RENDERED EDIBLE ANIMAL FAT OR MIXTURE OF FATS CONTAINING RENDERED EDIBLE ANIMAL FAT.
- 1540.3130 CONTAINERS OF EDIBLE RENDERED ANIMAL FATS AND MIXTURES OF EDIBLE FATS CONTAINING ANIMAL FATS.
- 1540.3140 CHILI CON CARNE.
- 1540.3150 CHILI CON CARNE WITH BEANS.
- 1540.3160 HASH.
- 1540.3170 MEAT STEWS.
- 1540.3180 TAMALES.
- 1540.3190 SPAGHETTI WITH MEAT BALLS AND SAUCE, SPAGHETTI WITH MEAT AND SAUCE.
- 1540.3200 SPAGHETTI SAUCE WITH MEAT.
- 1540.3210 SCRAPPLE.
- 1540.3220 HAMBURGER.
- 1540.3230 LIVER SAUSAGE, LIVER LOAF, LIVER PASTE, LIVER CHEESE, LIVER PUDDING, LIVER SPREAD, AND THE LIKE.
- 1540.3240 HAM SPREAD, TONGUE SPREAD, AND THE LIKE.
- 1540.3250 DEVILED HAM.
- 1540.3260 POTTED MEAT FOOD PRODUCT AND DEVILED MEAT FOOD PRODUCT.
- 1540.3270 PORK SAUSAGE AND BREAKFAST SAUSAGE.
- 1540.3280 COOKED, CURED, OR PICKLED PIGS FEET, PIGS KNUCKLES, AND THE LIKE.
- 1540.3290 CANNED PRODUCT LABELED "CORNED BEEF" AND CANNED PRODUCT LABELED "ROAST BEEF PARBOILED AND STEAM ROASTED."
- 1540.3300 MONOGLYCERIDES AND DIGLYCERIDES ADDED TO RENDERED ANIMAL FAT OR A COMBINATION OF SUCH FAT AND VEGETABLE FAT.
- 1540.3310 CANNED PRODUCT LABELED "TRIPE WITH MILK."
- 1540.3320 BEANS WITH FRANKFURTERS IN SAUCE, SAUERKRAUT WITH WIENERS AND JUICE, AND THE LIKE.
- 1540.3330 LIMA BEANS WITH HAM IN SAUCE, BEANS WITH HAM IN SAUCE, BEANS WITH BACON IN SAUCE, AND THE LIKE.
- 1540.3340 CHOW MEIN VEGETABLES WITH MEAT, CHOP SUEY VEGETABLES WITH MEAT, PORK CHOP SUEY, AND THE LIKE.
- 1540.3350 PORK WITH BARBECUE SAUCE AND BEEF WITH BARBECUE SAUCE.
- 1540.3360 ANIMAL FAT AND MEAT FAT.
- 1540.3370 BEEF WITH GRAVY AND GRAVY WITH BEEF.
- 1540.3380 APPLICATION OF CURING SOLUTION.
- 1540.3390 PRESSED HAM AND PRESSED HAM WITH NATURAL JUICES.
- 1540.3400 USE OF PROTEOLYTIC ENZYMES.
- 1540.3410 LABELING PRODUCT PREPARED WITH ARTIFICIAL COLORING, ARTIFICIAL FLAVORING, ANTIOXIDANTS, OR PRESERVATIVES.
- 1540.3420 REUSE OF INSPECTION LEGEND, STENCILS, MARKS, LABELS, OR OTHER DEVICES.
- 1540.3430 LABELING, FILLING OF CONTAINERS, HANDLING OF LABELED PRODUCTS.
- 1540.3440 RELABELING PRODUCT.
- 1540.3450 DISTRIBUTION OF LABELS BEARING AN INSPECTION LEGEND.
- 1540.3460 RESCINDING LABEL APPROVALS.
- 1540.3470 REINSPECTION OF PRODUCTS.
- 1540.3480 FROZEN PRODUCTS.
- 1540.3490 PRODUCT PACKED IN HERMETICALLY SEALED METAL OR GLASS CONTAINERS.
- 1540.3500 DEFROSTING FROZEN PRODUCT.
- 1540.3510 TANK WATERSOUR CONDITION.
- 1540.3520 TAGGING PRODUCTS "MINNESOTA RETAINED" ON REINSPECTION.
- 1540.3530 PRODUCT ENTERING OFFICIAL ESTABLISHMENTS.
- 1540.3540 DESIGNATION OF PLACES OF RECEIPT OF RETURNED PRODUCTS FOR REINSPECTION.
- STEPS IN PROCESSES OF MANUFACTURE**
- 1540.3550 PREPARATION OF PRODUCT IN OFFICIAL ESTABLISHMENTS.
- 1540.3560 HERMETICALLY SEALED CONTAINERS.
- 1540.3570 DUAL USE OF EQUIPMENT.
- 1540.3580 MANUFACTURE OF OLEOMARGARINE.
- 1540.3590 ANIMAL CASINGS.
- 1540.3600 CERTAIN CONTAINERS OF MEAT FOOD PRODUCT.
- 1540.3610 INFESTED PORTIONS OF CASINGS.
- 1540.3620 FERMENTING, STRIPPING, AND SLIMING OF INTESTINES.
- 1540.3630 HOG AND SHEEP CASINGS.
- 1540.3640 SUBSTANCES AND INGREDIENTS USED IN MANUFACTURE OR PREPARATION OF ANY PRODUCT.
- 1540.3650 DETACHED SPINAL CORDS.
- 1540.3660 BONES AND PARTS OF BONES.
- 1540.3670 HEADS.
- 1540.3680 KIDNEYS.
- 1540.3690 TESTICLES.
- 1540.3700 CATTLE PAUNCHES AND HOG STOMACHS.
- 1540.3710 TONSILS.
- 1540.3720 HOG BLOOD.
- 1540.3730 DYE, ARTIFICIAL COLORING MATTER, PRESERVATIVES, OR CHEMICALS.
- 1540.3740 INTESTINES.
- 1540.3750 CLOTTED BLOOD IN HOG HEARTS.
- USE OF CERTAIN SUBSTANCES IN PREPARATION OF MEAT FOOD PRODUCTS**
- 1540.3760 WHOLESOMENESS.
- 1540.3770 ADDITIONS TO PRODUCT.
- 1540.3780 MONOGLYCERIDES AND DIGLYCERIDES.
- 1540.3790 ANTIOXIDANTS.
- 1540.3800 WATER OR ICE IN LUNCHEON MEAT AND MEAT LOAF.
- 1540.3810 PREPARATION OF SAUSAGE.
- 1540.3820 WATER OR ICE IN SAUSAGE.
- 1540.3830 CERTAIN SUBSTANCES USED IN RENDERED FATS.
- 1540.3840 PREPARATION OF TRIPE.
- 1540.3850 NITRITE IN FINISHED PRODUCT.
- 1540.3860 HARMLESS SYNTHETIC FLAVORING.
- 1540.3870 PREPARATION OF HAM FOR CANNING.
- 1540.3880 CITRIC ACID OR SODIUM CITRATE ADDED TO FRESH BEEF BLOOD.
- 1540.3890 HARMLESS BACTERIAL STARTERS.
- 1540.3900 COLORING ADDED TO MEAT FAT SHORTENING CONTAINING ARTIFICIAL FLAVORING.
- 1540.3910 CORN SYRUP SOLIDS, CORN SYRUP, OR GLUCOSE SYRUP.
- 1540.3920 ADDED PHOSPHATE.
- 1540.3930 ASCORBIC ACID OR SODIUM ASCORBATE.
- 1540.3940 BUTYLATED HYDROXYANISOLE AND CITRIC ACID IN UNSMOKED DRY SAUSAGE.
- 1540.3950 SAMPLES TAKEN FOR EXAMINATION.

1540.0010 MEAT INSPECTION

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	CANNING WITH HEAT PROCESSING AND HERMETICALLY SEALED CONTAINERS		PRESCRIBED TREATMENT OF PORK AND PRODUCTS CONTAINING PORK TO DESTROY TRICHINAE
1540.3960	CLEANING CONTAINERS.		1540.4160 PRODUCTS CUSTOMARILY WELL COOKED IN THE HOME.
1540.3970	PERFECT CLOSURE FOR HERMETICALLY SEALED CONTAINERS.	1540.4170	DESTRUCTION OF POSSIBLE LIVE TRICHINAE.
1540.3980	INSPECTION OF CONTAINERS AFTER CLOSING.	1540.4180	TREATMENT; HEATING.
1540.3990	CONDEMNATION OF CONTENTS OF DEFECTIVE CONTAINERS.	1540.4190	REFRIGERATING.
1540.4000	EXTERNAL CHARACTERISTICS OF SOUND CANS.	1540.4200	SPACING OF PRODUCT IN FREEZER.
1540.4010	IDENTITY OF CONTENTS AND DATE OF CANNING.	1540.4210	PERIOD OF REFRIGERATION.
1540.4020	KEEPING WITHOUT REFRIGERATION.	1540.4220	TRANSFERRING PORK WHICH HAS BEEN REFRIGERATED.
1540.4030	IDENTIFICATION OF PRODUCT DURING HANDLING	1540.4230	CURING SAUSAGE.
	PREPARATORY TO HEAT PROCESSING.	1540.4240	CURING CAPOCOLLO (CAPICOLA, CAPACOLA).
1540.4040	INCUBATION.	1540.4250	CURING COPPA.
	PREPARATION OF DOG FOOD OR SIMILAR UNINSPECTED ARTICLE AT OFFICIAL ESTABLISHMENTS	1540.4260	CURING HAMS.
1540.4050	PREPARATION IN EDIBLE PRODUCT DEPARTMENT.	1540.4280	CURING BONELESS PORK LOINS AND LOIN ENDS.
1540.4060	PREPARATION IN OTHER THAN EDIBLE PRODUCT DEPARTMENT.	1540.4290	GENERAL INSTRUCTIONS.
1540.4070	DISTINGUISHING DOG FOOD OR OTHER ANIMAL FOOD FROM HUMAN FOOD.	1540.4300	DUTIES OF INSPECTORS.
1540.4080	MIXTURES CONTAINING PRODUCT BUT NOT AMENABLE TO MEAT INSPECTION LAW.	1540.4310	PRODUCTS EXEMPTED FROM INSPECTION.
	CONTAMINATION OF PRODUCT BY FLOOD WATER, HARBOR WATER, OR LIKE POLLUTED WATER	1540.4320	INSPECTION REPORTS.
1540.4090	CONDEMNATION.	1540.4330	DAILY REPORTS.
1540.4100	CLEANSING.	1540.4340	INFORMATION FOR REPORTS.
1540.4110	HERMETICALLY SEALED CONTAINERS OF PRODUCT.	1540.4350	REPORTS ON SANITATION.
	GLANDS AND ORGANS FOR USE IN PREPARING PHARMACEUTICAL, ORGANO THERAPEUTIC, OR TECHNICAL PRODUCTS		APPEALS
1540.4120	GLANDS AND ORGANS NOT USED AS FOOD PRODUCTS.	1540.4360	APPEALS FROM MEAT INSPECTION ACTIONS.
1540.4130	GLANDS OR ORGANS REGARDED AS FOOD PRODUCTS.		DAIRY AND FOOD LAWS COMPLIANCE.
	RETAINING CHEMICALS, CEREALS, SPICES, AND THE LIKE	1540.4370	CORNE D BEEF HASH
1540.4140	"MINNESOTA RETAINED" TAG. PRODUCT FOR EDUCATIONAL USES, LABORATORY EXAMINATION, AND OTHER PURPOSES	1540.4380	IDENTITY.
1540.4150	SHIPMENT OR TRANSPORTATION FROM OFFICIAL ESTABLISHMENTS.	1540.4390	OPTIONAL INGREDIENTS.
		1540.4400	FAT AND MOISTURE CONTENT OF FINISHED PRODUCT.
		1540.4410	LABEL.
			CHOPPED HAM
		1540.4420	IDENTITY.
		1540.4430	OPTIONAL INGREDIENTS.
		1540.4440	LABEL.
			CUSTOM PROCESSED CARCASSES
		1540.4450	LABELING.
		1540.4455	IDENTIFICATION OF CARCASS.
		1540.4460	IDENTIFICATION DURING PROCESSING.
		1540.4470	HANDLING PRODUCT DERIVED FROM FARM SLAUGHTER.
		1540.4480	IDENTIFYING PRODUCT DERIVED FROM FARM SLAUGHTER.
		1540.4490	PRODUCT DERIVED FROM GAME.
			CONDEMNED ANIMALS AND PRODUCT
		1540.4500	CONDEMNED ANIMALS.
		1540.4510	CONDEMNED PRODUCT.
		1540.4520	DENATURING CONDEMNED PRODUCT.

1540.0010 DEFINITIONS.

Subpart 1. **Applicability.** For the purposes of parts 1540.0010 to 1540.4520 the following words, phrases, names, and terms shall be construed, respectively, to have the meanings in subparts 2 to 26:

Subp. 2. **Animal.** "Animal" means cattle, sheep, swine, or goat.

Subp. 3. **Approved municipal inspection.** "Approved municipal inspection" means the meat inspection program of a chartered or incorporated city or county that has been approved by the commissioner to enforce provisions of parts 1540.0010 to 1540.4520.

Subp. 4. **Carcass.** "Carcass" means all parts, including viscera, of a slaughtered animal that are capable of being used for human food.

Subp. 5. **Commercial slaughterhouse.** "Commercial slaughterhouse" means an establishment wherein animals are slaughtered and dressed and meat derived from such slaughter is sold or intended for sale as human food.

Subp. 6. **Commissioner.** "Commissioner" means the commissioner of the Minnesota Department of Agriculture or his authorized agent.

Subp. 7. **Custom slaughterhouse.** "Custom slaughterhouse" means an establishment wherein animals are slaughtered and dressed and all meat derived from such slaughter is returned to the owner or owners of the animal.

Subp. 8. **Department.** "Department" means the Minnesota Department of Agriculture.

Subp. 9. **Department employees.** "Department employees" means inspectors and all other individuals employed in or by the department who are authorized by the commissioner to do any work or perform any duty in connection with meat inspection.

Subp. 10. **Division.** "Division" means the Meat Industry Division of the Minnesota Department of Agriculture.

Subp. 11. **Immediate container or true container.** "Immediate container or true container" means the unit, can, pot, tin, canvas, or other receptacle or covering in which any meat or product is customarily shipped.

Subp. 12. **Inspected and passed, or Minnesota inspected and passed, or Minnesota inspected and passed by Department of Agriculture, or any authorized abbreviations thereof.** "Inspected and passed," or "Minnesota inspected and passed," or "Minnesota inspected and passed by the Department of Agriculture," or any authorized abbreviations thereof means that the carcasses, parts of carcasses, meat, meat products, or meat food products so marked have been inspected and passed under these rules, and that at the time they were inspected, passed, and so marked they were found to be sound, healthful, wholesome, and fit for human food.

Subp. 13. **Inspection legend.** "Inspection legend" means a mark or a statement, authorized by these parts, on a product or on the container of a product, indicating that the product has been inspected and passed for food by an inspector.

Subp. 14. **Inspector.** "Inspector" means an inspector of the department.

Subp. 15. **Meat.** "Meat" means the edible part of the muscle of cattle, sheep, swine, or goats which is skeletal or which is found in the tongue, in the diaphragm, in the heart, or in the esophagus, with or without the accompanying and overlying fat, and the portions of bone, skin, sinew, nerve, and blood vessels which normally accompany the muscle tissue and which are not separated from it in the process of dressing. It does not include the muscle found in the lips, snout, or ears.

Subp. 16. **Meat by-product.** "Meat by-product" means any edible part other than meat which has been derived from one or more cattle, sheep, swine, or goats.

Subp. 17. **Meat food product.** "Meat food product" means any article of food, or any article intended for or capable of being used as human food which is derived or prepared, in whole or in substantial and definite part, from any portion of any cattle, sheep, swine, or goat, except such articles as organotherapeutic substances, meat juice, meat extract, and the like, which are only for medicinal purposes and are advertised only to the medical profession.

Subp. 18. **Minnesota condemned.** "Minnesota condemned" means the animal so marked has been inspected and found to be in a dying condition, or to be affected with any other condition or disease that would require condemnation of its carcass.

Subp. 19. **Minnesota inspected and condemned, or any authorized abbreviation thereof.** "Minnesota inspected and condemned" or any authorized abbreviation thereof means that the carcasses, parts of carcasses, meat, meat products, or meat food products so marked are unsound, unhealthful, unwholesome, or otherwise unfit for human food.

Subp. 20. **Minnesota meat inspection act.** "Minnesota meat inspection act" means Minnesota Statutes 1969, chapter 31A-1.

Subp. 21. **Minnesota passed for cooking.** "Minnesota passed for cooking" means that the carcasses and parts of carcasses so marked have been inspected and passed on condition that they shall be rendered into lard, rendered pork fat, or tallow, as prescribed by Article 15, or otherwise sterilized by methods approved by the department.

Subp. 22. **Minnesota passed for refrigeration.** "Minnesota passed for refrigeration" means the meat and meat by-product so identified have been inspected and passed on condition that they be refrigerated or otherwise handled as prescribed by Article II of these rules, or by a method approved by the department.

Subp. 23. **Minnesota retained.** "Minnesota retained" means the carcass, viscera, part of carcass, meat, meat by-products, meat food product, or other article so marked or identified is held for further examination by an inspector to determine its disposal.

Subp. 24. **Minnesota suspect.** "Minnesota suspect" means the animal so marked is suspected of being affected with a disease or condition which may require its condemnation, in whole or in part, when slaughtered, and is subject to further examination by an inspector to determine its disposal.

Subp. 25. **Official establishment.** "Official establishment" means any premises of a commercial slaughterhouse, retail meat market, wholesale processing establishment or sausage plant and similar place which has been designated as an official establishment by the commissioner wherein inspection and identification of animals slaughtered and of meat processed is maintained under these parts.

Subp. 26. **Person.** "Person" means natural persons, individuals, firms, partnerships, corporations, companies, societies, and associations, and every agent, officer, or employee of any thereof. This term shall import both the singular and the plural as the case may be.

Subp. 27. **Product.** "Product" means any part or all of meat, meat by-product, and meat food product.

Subp. 28. **Shipping container or outside container.** "Shipping container or outside container" means the box, bag, barrel, crate, or other receptacle or covering enclosing any product packed in one or more immediate or true containers.

Statutory Authority: *MS s 31A.08*

1540.0020 EXEMPTIONS.

Provisions of parts 1540.0010 to 1540.4520 shall apply to all slaughtering, packing, meat canning, rendering, or similar establishments in this state, in which carcasses or parts are prepared solely for intrastate commerce and which includes but is not limited to slaughterhouses, retail meat markets, wholesale meat processing establishments, frozen food processing plants, and sausage plants; provided that except as provided in item B the parts of this chapter requiring mandatory antemortem and postmortem inspection of the slaughtering of animals in the preparation of carcasses shall apply to all commercial slaughterhouses and shall not apply:

A. to the slaughtering by any person of his own animals and the preparation by him and transportation in intrastate commerce of the carcasses, parts thereof, meat, and meat food products of his own animals exclusively for use by him and members of his household and his nonpaying guests and employees; nor

B. to the custom slaughter by any person of cattle, sheep, swine, or goats delivered by the owner for slaughter, and the preparation by a slaughterer and transportation in intrastate commerce of the carcasses, parts thereof, meat, and meat food products of animals, exclusively for use in the household of the owner, by him and members of his household and his nonpaying guests and employees;

provided, that all meat derived from custom slaughter of cattle, sheep, swine, or goats shall be identified and handled as required by the commissioner, during all phases of slaughtering, chilling, cooling, freezing, preparation, storage, and transportation; provided further, that the custom slaughterer does not engage in the business of buying or selling any carcasses, parts of carcasses, meat, or meat food products of any animals capable of use as human food unless the carcasses, parts of carcasses, meat, or meat food products have been inspected and passed and are identified as having been inspected and passed by the Minnesota Department of Agriculture or the United States Department of Agriculture.

Statutory Authority: *MS s 31A.08*

1540.0030 EXAMINATION AND INSPECTION.

The commissioner may cause to be made, by inspectors, an examination and inspection of any animal in a slaughterhouse including custom slaughterhouses and any animals found on inspection in any custom slaughterhouse to show symptoms of disease shall be disposed of in the same manner as is prescribed for such animals in an official establishment.

Statutory Authority: *MS s 31A.08*

1540.0040 SANITATION, ADULTERATION, AND MISBRANDING PROVISIONS.

The sanitation, adulteration, and misbranding provisions of parts 1540.0010 to 1540.4520 shall apply to articles which are exempted from mandatory inspection under parts 1540.0010 to 1540.4520.

Statutory Authority: *MS s 31A.08*

1540.0050 SALE OF INSPECTED MEAT ONLY.

No person shall sell, offer for sale, or have in possession with intent to sell any meat or meat food products unless such products have been inspected and passed by the USDA or by the Minnesota Department of Agriculture.

Statutory Authority: *MS s 31A.08*

1540.0060 REQUIREMENT FOR DESIGNATION AS OFFICIAL ESTABLISHMENT.

No person shall operate a commercial slaughterhouse unless such establishment is first designated as an official establishment under provisions of parts 1540.0010 to 1540.4520.

Statutory Authority: *MS s 31A.08*

1540.0070 INSPECTION.

The commissioner shall cause to be made by inspectors or other department employees, surveillance inspection of operations conducted in any establishment under the purview of part 1540.0020. Such inspection shall include but is not limited to antemortem and postmortem inspection of all animals commercially slaughtered in each commercial slaughterhouse.

Statutory Authority: *MS s 31A.08*

1540.0080 OFFICIAL ESTABLISHMENTS.

Designation as an official establishment may be issued by the commissioner to any reputable person applying and who is the owner or operator of a meat processing establishment located in Minnesota, who makes written application to the department requesting designation as an official establishment, and who is found to be in compliance with parts 1540.0010 to 1540.4520.

Statutory Authority: *MS s 31A.08*

1540.0090 MEAT INSPECTION

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1540.0090 FEDERALLY INSPECTED ESTABLISHMENTS.

Parts 1540.0010 to 1540.4520 shall not apply to a federally inspected establishment provided, however, that federally inspected establishments may also apply for designation as an official establishment, under these rules. In determining the qualification for designation of a federally inspected establishment the commissioner shall approve the facilities and inspectional procedures of such federally inspected establishments as being in full compliance with these parts.

When necessary funds and personnel are not available to render service under these parts to all applicants the commissioner shall consider the best interests of the state and shall designate state approved municipal or county inspection service and designate official processing establishments as he sees fit.

Statutory Authority: *MS s 31A.08*

1540.0100 ANIMALS AND PRODUCT ENTERING OFFICIAL ESTABLISHMENTS.

All cattle, sheep, swine, and goats and all meat and products entering an establishment at which inspection is furnished by parts 1540.0010 to 1540.4520, and all products prepared, in whole or in part, therein, shall be inspected, handled, prepared, marked, and labeled as required by these parts.

Statutory Authority: *MS s 31A.08*

1540.0110 APPOINTMENTS OF EMPLOYEES.

Meat inspection is conducted under the direction of the commissioner of agriculture. All permanent employees engaged in the work of meat inspection are appointed upon certification of the Department of Employee Relations.

Statutory Authority: *MS s 31A.08*

1540.0120 APPLICATION FOR DESIGNATION AS OFFICIAL ESTABLISHMENT.

The proprietor or operator of any commercial slaughterhouse, wholesale meat processing establishment, or sausage plant shall make application to the commissioner of agriculture for designation as an official establishment. Every application under this part shall be made on a form furnished by the department. In cases of change of ownership or change of location, a new application shall be made.

Statutory Authority: *MS s 31A.08*

1540.0130 DRAWINGS TO ACCOMPANY APPLICATIONS FOR INSPECTION.

Triplicate copies of complete drawings, with specifications, consisting of floor plans showing the locations of such features as the principal pieces of equipment, floor drains, principal drainage lines, hand washing basins, and hose connections for cleanup purposes; roof plans; elevations; cross and longitudinal sections of the various buildings showing such features as principal pieces of equipment, heights of ceilings, conveyor rails, and character of floors and ceilings; and a plot plan showing such features as the limits of the plant's premises, locations in outline of buildings on the premises, cardinal points of the compass, and roadways and railroads serving the plant, properly drawn to scale, shall accompany applications for inspection. Applicants for inspection may request information from the department concerning the requirements before submitting plans.

Statutory Authority: *MS s 31A.08*

1540.0140 SUBSIDIARIES FOR WHICH INSPECTION REQUESTED.

Each application shall specify the names, addresses, and forms of organization of subsidiaries for which inspection is requested.

Statutory Authority: *MS s 31A.08*

1540.0150 NOTICE OF GRANT OF INSPECTION.

Notice in writing shall be given to each applicant granted inspection, specifying the establishment to which the same applies.

Statutory Authority: *MS s 31A.08*

1540.0160 FALSE STATEMENTS.

The commissioner is hereby authorized to determine whether applications for designation as official establishment shall be granted or refused and to revoke his prior approval of any application if he determines that any false statement was made in such application.

Statutory Authority: *MS s 31A.08*

1540.0170 OFFICIAL NUMBERS.

To each establishment granted inspection an official number shall be assigned. Such number shall be used to identify all inspected and passed meat and products prepared in the establishment. More than one number shall not be assigned to an establishment.

Statutory Authority: *MS s 31A.08*

1540.0180 TWO OR MORE OFFICIAL ESTABLISHMENTS UNDER SAME OWNERSHIP OR CONTROL.

Two or more official establishments under the same ownership or control may be granted the same official number, provided a serial letter is added in each case to identify each establishment and the products thereof.

Statutory Authority: *MS s 31A.08*

1540.0190 INSPECTION GRANTED TO ONE PERSON PER ESTABLISHMENT.

When inspection has been granted to a person at an establishment, it shall not be granted to any other person at the same establishment.

Statutory Authority: *MS s 31A.08*

1540.0200 SEPARATION OF ESTABLISHMENTS.

Each official establishment shall be separate and distinct from any other official establishment, from any unofficial establishment in which any product is handled, and from any other unofficial establishment at the discretion of the commissioner.

Statutory Authority: *MS s 31A.08*

1540.0210 BUILDING ANY PART OF WHICH IS USED AS LIVING QUARTERS.

Inspection shall not be inaugurated in any building any part of which is used as living quarters, unless the part for which inspection is requested shall be so constructed that the floors, walls, and ceilings are of solid concrete, brick, or similar material, and the floors, walls, and ceilings are without opening that directly or indirectly communicates with any part of the building used as living quarters.

Statutory Authority: *MS s 31A.08*

1540.0220 SANITATION AND ADEQUATE FACILITIES.

Inspection service shall not be begun under provisions of parts 1540.0080, 1540.0090, 1540.0120, and 1540.0230, if an establishment is not in a sanitary condition nor unless the establishment provides and agrees to maintain adequate facilities for conducting such inspection.

Statutory Authority: *MS s 31A.08*

1540.0230 INAUGURATION OF INSPECTION.

When an application for inspection service is granted, the commissioner shall, at or prior to the inauguration of inspection, inform the proprietor or operator of the establishment of the requirements of parts 1540.0010 to 1540.4520. The establishment shall adopt and enforce all necessary measures, and shall comply with all such directions as the commissioner may prescribe, for carrying out the purposes of these parts.

Statutory Authority: *MS s 31A.08*

1540.0240 SUSPENSION OF INSPECTION FOR VIOLATIONS OF RULES.

Inspection may be suspended from any official establishment which violates or fails to comply with any provision of the Minnesota dairy and food laws or of these parts.

Statutory Authority: *MS s 31A.08*

1540.0250 REPORTS OF VIOLATIONS OF RULES.

Inspectors and other department employees shall report all violations and failure of which they have knowledge, to the commissioner.

Statutory Authority: *MS s 31A.08*

1540.0260 DESIGNATION OF INSPECTOR AND ASSISTANTS.

The commissioner shall designate an inspector at each official establishment and assign to said inspector such assistants as may be necessary.

Statutory Authority: *MS s 31A.08*

1540.0270 ACCESS TO ESTABLISHMENTS.

For the purpose of any examination or inspection necessary to enforce any of the provisions of these parts, department employees shall have access at all times, by day or night, whether the establishment is operated or not, to every part of any official establishment to which they are assigned.

Statutory Authority: *MS s 31A.08*

1540.0280 IDENTIFICATION OF INSPECTORS.

Each department employee will be furnished an official identification card which he shall not allow to leave his possession. This identification card shall be sufficient identification to entitle him to admittance at all regular entrances and to all parts of the establishment and premises to which he is assigned.

Statutory Authority: *MS s 31A.08*

1540.0290 ASSIGNMENT OF INSPECTORS WHERE FAMILY MEMBERS EMPLOYED.

Except as specifically authorized by the commissioner, no department employee shall be detailed for duty at an establishment where any member of his family is employed by the establishment, nor shall any inspector acting in a supervisory capacity be continued on duty at an official district where any member of his family is employed by any establishment under his jurisdiction.

Statutory Authority: *MS s 31A.08*

1540.0300 SOLICITING EMPLOYMENT.

Department employees are forbidden to solicit, for any person, employment at any official establishment, or by any officer, manager, or employee thereof.

Statutory Authority: *MS s 31A.08*

1540.0310 INTERFERENCE WITH OR ABUSE OF INSPECTORS.

No person shall resist, intimidate, delay, obstruct, hamper, abuse, or interfere with any inspector in the discharge or attempt to discharge any duty of his

office, nor shall any person attempt by means of any threat or violence to deter or prevent any inspector from performing his duty.

Statutory Authority: *MS s 31A.08*

1540.0320 FACILITIES FOR DEPARTMENT EMPLOYEES.

Furnished office space, including light, heat, and janitor service, shall be provided by official establishment, rent free, for the exclusive use, for official purposes, of the inspector and other department employees assigned thereto. The space or rooms set apart for this purpose shall meet with the approval of the commissioner and shall be conveniently located, properly ventilated, and provided with lockers suitable for protection and storage of department supplies and with facilities suitable for the dressing of department employees.

Statutory Authority: *MS s 31A.08*

1540.0330 HOURS OF OPERATION OF OFFICIAL ESTABLISHMENTS.

Each official establishment shall inform the inspector when work in each department has been concluded for the day, and of the day and hour when work will be resumed therein. Whenever any product is to be overhauled or otherwise handled in an official establishment during unusual hours, the establishment shall, a reasonable time in advance, notify the inspector of the day and hour when such work will be commenced, and such articles shall not be so handled except after such notice has been given. No department of an official establishment shall be operated except under the supervision of a department employee. All slaughtering of animals and preparation of products shall be done within reasonable hours and with reasonable speed, the facilities of the establishment being considered. No shipment of any product shall be made from an official establishment until after due notice has been given to the inspector.

Statutory Authority: *MS s 31A.08*

1540.0340 DESIGNATION OF DAYS AND HOURS OF OPERATION AND REVIEW.

When an inspector is detailed to conduct work at an official establishment where few animals are slaughtered, the commissioner may designate the hours and days of the week during which slaughtering may be conducted under parts 1540.0010 to 1540.4520 at such establishments. The owner or operator of such establishment upon a showing that such a time restriction causes undue hardship upon his business may petition the commissioner for a review of the necessity and reasonableness of such time allocation which review shall be in the nature of a contested hearing.

Statutory Authority: *MS s 31A.08*

1540.0350 OVERTIME WORK OF MEAT INSPECTION EMPLOYEES.

The management of an official establishment desiring to work under conditions which will require the services of an employee of the department on any Saturday, Sunday, or holiday, or for more than eight hours on any other day, shall, sufficiently in advance of the period of overtime, request the inspector to furnish inspection service during such overtime period, and shall pay the department therefor an amount sufficient to reimburse the department for the cost of the inspection services so furnished.

Statutory Authority: *MS s 31A.08*

1540.0360 FACILITIES AND CONDITIONS TO BE PROVIDED BY ESTABLISHMENT.

When required by the commissioner, the following facilities and conditions, and such others as may be essential to efficient conduct of inspection and maintenance of sanitary conditions shall be provided by each establishment.

Statutory Authority: *MS s 31A.08*

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1540.0370 PENS, EQUIPMENT, AND ASSISTANTS.

Satisfactory pens, equipment, and assistants for conducting antemortem inspection and for separating, marking, and holding apart from passed animals those marked "Minnesota suspect" and those marked "Minnesota condemned." Pens, alleys, and runways shall be paved, drained, and supplied with adequate hose connections for cleanup purposes. Sufficient light shall be provided for the inspection. Sufficient natural light and abundant artificial light at all places and such times of the day when natural light may not be adequate for proper conduct of inspection.

Statutory Authority: *MS s 31A.08*

1540.0380 STEAM AND VAPORS.

Rooms shall be kept sufficiently free of steam and vapors for inspection to be properly made.

Statutory Authority: *MS s 31A.08*

1540.0390 GASES OR ODORS.

Equipment or substances which generate gases or odors shall not be used except as specifically permitted by the commissioner.

Statutory Authority: *MS s 31A.08*

1540.0400 RACKS, RECEPTACLES, TRUCKS, AND DEVICES.

Racks, receptacles, or other suitable devices for retaining such parts as the head, tongue, tail, thymus gland, and viscera, and all parts and blood to be used in the preparation of meat food products or medical products, until after the post-mortem examination is completed, in order that they may be identified in case of condemnation of the carcass; equipment, trucks, and receptacles for the handling of viscera of slaughtered animals so as to prevent contact with the floor; trucks, racks, marked receptacles, tables, or other necessary equipment for the separate and sanitary handling of carcasses or parts passed for cooking.

Statutory Authority: *MS s 31A.08*

1540.0410 TABLES, BENCHES, AND OTHER EQUIPMENT.

Tables, benches, and other equipment on which inspection is performed, of such design, material, and construction as to enable department employees to conduct their inspection in a ready, efficient, and cleanly manner.

Statutory Authority: *MS s 31A.08*

1540.0420 TRUCKS OR RECEPTACLES FOR DISEASED CARCASSES AND PARTS.

Sanitary, watertight metal trucks or receptacles for holding and handling diseased carcasses and parts, so constructed as to be readily cleaned; such trucks or receptacles to be marked in a conspicuous manner with the phrase "Minnesota condemned," in letters not less than two inches high, and, when required by the commissioner, to be equipped with facilities for locking or sealing.

Statutory Authority: *MS s 31A.08*

1540.0430 CLEANSING, DISINFECTING, AND STERILIZING.

Adequate arrangements, including liquid soap and cleansers, for cleansing and disinfecting hands, for sterilizing all implements used in dressing diseased carcasses, floors, and such other articles and places as may be contaminated by diseased carcasses or otherwise.

Statutory Authority: *MS s 31A.08*

1540.0440 FINAL INSPECTION PLACES.

In establishments in which slaughtering is done, rooms, compartments, or

specially prepared open places, to be known as "final inspection places," at which the final inspection of retained carcasses may be conducted. Competent assistants for handling retained carcasses and parts shall be provided by the establishment. Final inspection place shall be adequate in size and their rail arrangement and other equipment shall be sufficient to prevent carcasses and parts, passed for food or cooking, from being contaminated by contact with condemned carcasses or parts. They shall be equipped with hot water, lavatory, sterilizer, tables, and other equipment required for ready, efficient, and sanitary conduct of the inspection. The floors shall be of such construction as to facilitate the maintenance of sanitary conditions and shall have proper drainage connections, and when the final inspection place is part of a larger floor, it shall be separated by a curb, railing, or otherwise.

Statutory Authority: *MS s 31A.08*

1540.0450 ROOM OR COMPARTMENT FOR CONDEMNED ARTICLE.

In each establishment in which any condemned article is held until a day subsequent to its condemnation, a suitably located room or compartment in which the same shall be placed. This room or compartment shall be secure, rat proof, and susceptible of being kept clean, including a sanitary disposal of the floor liquids. It shall be equipped for secure locking, and shall be held under a lock furnished by the department, the key of which shall not leave the custody of a department employee. The door or doors of such room or compartment shall be conspicuously marked with the phrase "Minnesota condemned," in letters not less than two inches high.

Statutory Authority: *MS s 31A.08*

1540.0460 ROOMS, COMPARTMENTS, AND RECEPTACLES IN WHICH CARCASSES AND PRODUCTS MAY BE HELD FOR FURTHER INSPECTION.

When deemed necessary by the commissioner, rooms, compartments, and receptacles in such number and in such locations as the needs of the inspection in the establishment may require, in which carcasses and products may be held for further inspection. These shall be equipped for secure locking and shall be held under locks furnished by the department, the keys of which shall not leave the custody of department employees. Every such room, compartment, or receptacle shall be conspicuously marked with the phrase "Minnesota retained," in letters not less than two inches high.

Statutory Authority: *MS s 31A.08*

1540.0470 FACILITIES FOR DISPOSAL OF CONDEMNED ARTICLES.

Adequate facilities, including denaturing materials, for the proper disposal of condemned articles in accordance with these rules. Tanks or other rendering equipment which, under these rules, must be sealed, shall be properly equipped for sealing as may be specified by the commissioner.

Statutory Authority: *MS s 31A.08*

1540.0480 DOCKS AND RECEIVING ROOMS FOR RECEIPT AND INSPECTION OF MEAT AND PRODUCTS.

Docks and receiving rooms, to be designated by the establishment, with the approval of the inspector, for the receipt and inspection of all meat and products as provided in part 1540.4140.

Statutory Authority: *MS s 31A.08*

1540.0490 LOCKERS.

Suitable lockers in which brands bearing the inspection legend shall be kept locked when not in use. All such lockers shall be equipped for locking with locks

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to be supplied by the department, the keys of which shall not leave the custody of department employees.

Statutory Authority: *MS s 31A.08*

1540.0500 DUTY OF INSPECTORS TO FURNISH IMPLEMENTS AND MAINTAIN HANDS AND IMPLEMENTS IN SANITARY CONDITION.

Inspectors shall furnish their own work clothing and implements, such as knives; steels; flashlights, and triers, for conducting inspection and shall cleanse their hands and implements as prescribed by part 1540.0730.

Statutory Authority: *MS s 31A.08*

1540.0510 EXAMINATION AND SPECIFICATIONS FOR EQUIPMENT AND SANITATION PRIOR TO GRANTING INSPECTION.

Prior to the inauguration of inspection, an examination of the establishment and premises shall be made by a department employee and the requirements for sanitation and the necessary facilities for inspection specified.

Statutory Authority: *MS s 31A.08*

1540.0520 DRAWINGS AND SPECIFICATIONS TO BE FURNISHED IN ADVANCE OF CONSTRUCTION.

Triplicate copies of drawings and specifications, complete as contemplated in parts 1540.0130 to 1540.0160, for remodeling plans of official establishments and for new structures shall be submitted to the department and approval obtained for the plans in advance of construction.

Statutory Authority: *MS s 31A.08*

1540.0530 REQUIREMENTS FOR SANITARY CONDITIONS FOR ESTABLISHMENTS AND PREMISES.

Establishments and premises on or in which animals are slaughtered or in which any meat or product is prepared or handled, shall be maintained in sanitary condition, and to this end the requirements of parts 1540.0540 to 1540.0630 shall be complied with.

Statutory Authority: *MS s 31A.08*

1540.0540 LIGHT AND VENTILATION.

There shall be abundant light, both natural and artificial, of good quality and well distributed, and sufficient ventilation for all rooms and compartments, to insure sanitary condition.

Statutory Authority: *MS s 31A.08*

1540.0550 DRAINAGE AND PLUMBING.

There shall be an efficient drainage and plumbing system for the establishment and premises, and all drains and gutters shall be properly installed with approved traps and vents.

Statutory Authority: *MS s 31A.08*

1540.0560 WATER SUPPLY.

The water supply shall be ample, clean, and potable, with adequate facilities for its distribution in the plant and its protection against contamination and pollution. Every establishment shall make known and, whenever required, shall afford opportunity for inspection of the source of its water supply, the storage facilities, and the distribution system. Equipment using potable water shall be so installed as to prevent back-siphonage into the potable water system. Nonpotable water is permitted only in those parts of the establishments where no edible product is handled or prepared, and then only for limited purposes such as on ammonia condensers not connected with the potable water supply, in vapor lines

serving inedible product rendering tanks, in connection with equipment used for hashing and washing inedible products preparatory to tanking, and in sewer lines moving heavy solids in the sewage. Nonpotable water is not permitted for washing floors, areas, or equipment involved in trucking materials to and from edible products departments, nor is it permitted in hog scalding vats, dehairing machines, or vapor lines serving edible product rendering equipment, or for cleanup of shackling pens, bleeding areas, or runways within the slaughtering department. In all cases, nonpotable water lines shall be clearly identified and shall not be cross-connected with the potable water supply unless this is necessary for fire protection and such connection is of a type with an adequate break to assure against accidental contamination, and is approved by the commissioner.

Statutory Authority: *MS s 31A.08*

1540.0570 REUSE OF WATER.

Inspectors may permit the reuse of water in vapor lines leading from deodorizers used in the preparation of lard and similar edible products and in equipment used for the chilling of canned products after retorting, provided the reuse is for the identical original purpose and the following precautions are taken to protect the water that is reused:

A. All pipe lines, reservoirs, tanks, cooling towers, and like equipment employed in handling the reused water are so constructed and installed as to facilitate their cleaning inspection.

B. Complete draining and disposal of the reused water, effective cleaning of the equipment, and renewal with fresh, potable water is accomplished at such intervals as may be necessary to assure an acceptable supply of water for the purpose intended.

C. Effective chlorination (not less than approximately one part per million of residual chlorine at any point within the cooling system) of the reused water utilized for cooling canned product is maintained but with the understanding that chlorination alone is not to be relied upon entirely or to be accepted in lieu of the requirements listed in items A and B.

Statutory Authority: *MS s 31A.08*

1540.0580 WATER NOT LESS THAN 180 DEGREES FAHRENHEIT.

An ample supply of water at not less than 180 degrees Fahrenheit shall be furnished and used for the cleaning of inspection equipment and other equipment, floors, walls, and the like, which are subject to contamination by the dressing or handling of diseased carcasses, their viscera, and parts. Whenever necessary to determine compliance with this requirement, conveniently located thermometers shall be installed to show the temperature of the water at the point of use.

Statutory Authority: *MS s 31A.08*

1540.0590 HOT WATER UNDER PRESSURE.

Hot water for cleaning rooms and equipment other than those mentioned in part 1540.0580 shall be delivered under pressure to sufficient convenient outlets and shall be of such temperature as to accomplish a thorough cleanup.

Statutory Authority: *MS s 31A.08*

1540.0600 PARTS OF STRUCTURES.

The floors, walls, ceilings, partitions, posts, doors, and other parts of all structures shall be of such materials, construction, and finish as will make them susceptible of being readily and thoroughly cleaned. The floors shall be kept watertight. The rooms and compartments used for edible products shall be separate and distinct from those used for inedible products.

Statutory Authority: *MS s 31A.08*

1540.0610 ROOMS AND COMPARTMENTS.

The rooms and compartments in which any meat or product is prepared or handled shall be free from dust and odors from dressing and toilet rooms, catch basins, hide cellars, casing rooms, inedible tank and fertilizer rooms, and live-stock pens.

Statutory Authority: *MS s 31A.08*

1540.0620 EXCLUSION OF FLIES, RATS, MICE, AND OTHER VERMIN.

Every practicable precaution shall be taken to exclude flies, rats, mice, and other vermin from establishments. The use of poisons for any purpose in rooms or compartments where any unpacked product is stored or handled is forbidden, except under such restrictions and precautions as the commissioner may prescribe. The use of bait poisons in hide cellars, inedible compartments, outbuildings, or similar places, or in storerooms containing canned or tierced products is not forbidden, but only those approved by the commissioner may be used. So-called rat viruses shall not be used in any part of an establishment or the premises thereof.

Statutory Authority: *MS s 31A.08*

1540.0630 EXCLUSION OF DOGS AND CATS.

Dogs and cats shall be excluded from establishments.

Statutory Authority: *MS s 31A.08*

1540.0635 SANITARY FACILITIES AND ACCOMMODATIONS.

Adequate sanitary facilities and accommodations shall be furnished by every establishment. Of these the following are specifically required.

Statutory Authority: *MS s 31A.08*

1540.0640 DRESSING ROOMS, TOILET ROOMS, AND URINALS.

Dressing rooms, toilet rooms, and urinals shall be sufficient in number, ample in size, and conveniently located. The rooms shall be provided with windows to admit direct, natural light and shall have adequate facilities for artificial light. They shall be properly ventilated and meet all requirements as to sanitary construction and equipment. They shall be separate from the rooms and compartments in which products are prepared, stored, or handled. Where both sexes are employed, separate facilities shall be provided.

Statutory Authority: *MS s 31A.08*

1540.0650 LAVATORY ACCOMMODATIONS.

Modern lavatory accommodations, including running hot and cold water, soap, towels, etc. These shall be placed in or near toilet and urinal rooms and also at such other places in the establishment as may be essential to assure cleanliness of all persons handling any meat or product.

Statutory Authority: *MS s 31A.08*

1540.0660 TOILET SOIL LINES.

Toilet soil lines shall be separate from house drainage lines to a point outside the buildings and drainage from toilet bowls and urinals shall not be discharged into a grease catch basin.

Statutory Authority: *MS s 31A.08*

1540.0670 FACILITIES FOR DISINFECTING AND CLEANSING UTENSILS AND HANDS.

Properly located facilities for disinfecting and cleansing utensils and hands of all persons handling any meat or product.

Statutory Authority: *MS s 31A.08*

1540.0680 EASILY CLEANABLE EQUIPMENT.

Equipment and utensils used for preparing, processing, and otherwise handling any product shall be of such materials and construction as will make them susceptible of being readily and thoroughly cleaned and such as will insure strict cleanliness in the preparation and handling of all products. So far as is practicable, such equipment shall be made of metal or other impervious material. Trucks and receptacles used for inedible materials shall be of similar construction and shall bear some conspicuous and distinctive mark, and shall not be used for handling edible products.

Statutory Authority: *MS s 31A.08*

1540.0690 SCABBARDS FOR KNIVES.

Scabbards and similar devices for the temporary retention of knives, steels, triers, etc., by workers and others at inspected establishments shall be constructed of rust-resisting metal or other impervious material, shall be of a type that may be readily cleaned, and shall be kept clean.

Statutory Authority: *MS s 31A.08*

1540.0700 CLEANLINESS AND SANITATION OF PARTS OF ESTABLISHMENT.

Rooms, compartments, places, equipment, and utensils used for preparing, storing, or otherwise handling any product, and all other parts of the establishment, shall be kept clean and in sanitary condition. There shall be no handling or storing of materials which create an objectionable condition in rooms, compartments, or places where product is prepared, stored, or otherwise handled.

Statutory Authority: *MS s 31A.08*

1540.0710 CLEANLY AND SANITARY METHODS FOR OPERATIONS AND PROCEDURES.

Operations and procedures involving the preparation, storing, or handling of any product shall be strictly in accord with cleanly and sanitary methods.

Statutory Authority: *MS s 31A.08*

1540.0720 STEAM, VAPORS, AND MOISTURE.

Rooms and compartments in which inspections are made and those in which animals are slaughtered or any product is processed or prepared shall be kept sufficiently free of steam and vapors to enable department employees to make inspections and to insure cleanly operations. The walls, ceilings, and overhead structures of rooms and compartments in which product is prepared, handled, or stored shall be kept reasonably free from moisture.

Statutory Authority: *MS s 31A.08*

1540.0730 CLEANLINESS OF HANDS AND IMPLEMENTS.

Butchers and others who dress or handle diseased carcasses or parts shall, before handling or dressing other carcasses or parts, cleanse their hands with liquid soap and hot water, and rinse them in clean water. Implements used in dressing diseased carcasses shall be thoroughly cleansed in boiling water or in a prescribed disinfectant, followed by rinsing in clean water. The employees of the establishment who handle any product shall keep their hands clean and in all cases after visiting the toilet rooms or urinals shall wash their hands before handling any product or implement used in the preparation of product.

Statutory Authority: *MS s 31A.08*

1540.0740 APRONS, FROCKS, AND OTHER OUTER CLOTHING.

Aprons, frocks, and other outer clothing worn by persons who handle any product shall be of material that is readily cleansed and only clean garments shall be worn.

Statutory Authority: *MS s 31A.08*

1540.0750 PROHIBITED PRACTICES.

Such practices as spitting on whetstones; spitting on the floor; placing skewers, tags, or knives in the mouth; inflating lungs or casings; or testing with air from the mouth such receptacles as tierces, kegs, casks, and the like, containing or intended as containers of any product, are prohibited. Only mechanical means may be used for testing. Care shall be taken to prevent the contamination of products with perspiration, hair, cosmetics, medicaments, and the like.

Statutory Authority: *MS s 31A.08*

1540.0760 PROTECTIVE COVERINGS FOR PRODUCTS.

Inspectors shall require the use of such protective coverings for product as it is distributed from establishments as will afford adequate protection for the product against dust, dirt, insects, and the like, considering the means intended to be employed in transporting the product from the establishment.

Statutory Authority: *MS s 31A.08*

1540.0770 SLACK BARRELS AND SIMILAR CONTAINERS AND CARS FOR PRODUCT.

When necessary to avoid contamination of product with wood splinters and the like, slack barrels and similar containers and vehicles and cars shall be lined with suitable material of good quality before packing. Slack barrels and similar containers and vehicles and cars in which any product is transported shall be kept in a clean and sanitary condition.

Statutory Authority: *MS s 31A.08*

1540.0780 PAPER USED FOR COVERING OR LINING SLACK BARRELS AND SIMILAR CONTAINERS.

Paper used for covering or lining slack barrels and similar containers and cars shall be of a kind which does not tear during use but remains intact when moistened by the product and does not disintegrate.

Statutory Authority: *MS s 31A.08*

1540.0790 INSPECTION AND SANITATION OF VEHICLES.

Vehicles used by establishments in transporting meat and product shall be regularly inspected for cleanliness and shall be kept free of all soil, accumulated grease, or debris. When required such vehicles shall be thoroughly cleansed with hot water or steam and suitable detergent, followed by rinsing with clean water. Should any such vehicle or the meat or product being transported therein become soiled or otherwise insanitary due to accident, adverse weather, or any other causes, then such vehicle and cargo shall be restored to a sanitary condition and shall be reinspected by an inspector stationed at an official establishment before final delivery is made of cargo affected. No unwrapped or unpackaged meat or product shall be permitted to contact the floor of such vehicles.

Statutory Authority: *MS s 31A.08*

1540.0800 IDENTIFICATION OF VEHICLES.

Vehicles regularly used by official establishments in transporting meat or product shall be identified by the name and address of the establishment in letters not less than four inches in height on the right side of the vehicle.

Statutory Authority: *MS s 31A.08*

1540.0810 BURLAP WRAPPING FOR MEAT.

Since burlap used without any other material as a wrapping for meat deposits lint on the meat and does not sufficiently protect it from outside contamination, the use of burlap as a wrapping for meat will not be permitted unless the meat is first wrapped with a good grade of paper or cloth of a kind which will prevent contamination with lint or other foreign matter.

Statutory Authority: *MS s 31A.08*

1540.0820 INSPECTION AND CLEANING OF SECONDHAND TUBS, BARRELS, AND BOXES.

Secondhand tubs, barrels, and boxes intended for use as containers of any meat or product shall be inspected when received at the establishment and before they are cleaned. Those showing evidence of misuse rendering them unfit to serve as containers for food products shall be rejected. The use of those showing no evidence of previous misuse may be allowed after they have been thoroughly and properly cleaned. Steaming, after thorough scrubbing and rinsing, is essential to cleaning tubs and barrels.

Statutory Authority: *MS s 31A.08*

1540.0830 INSPECTION AND CLEANING OF INTERIORS OF TANK CARS.

Interiors of tank cars about to be used for the transportation of any meat food products shall be carefully inspected for cleanliness even though the last previous content was edible. Lye and soda solution used in cleaning must be thoroughly removed by rinsing with clean water. In their examinations department employees shall enter the tank with a light and examine all parts of the interior.

Statutory Authority: *MS s 31A.08*

1540.0840 INEDIBLE OPERATING AND STORAGE ROOMS, OUTER PREMISES.

All operating and storage rooms and departments of establishments used for inedible materials shall be maintained in acceptably clean condition. The outer premises of every establishment, embracing docks and areas where cars and vehicles are loaded, and the driveways, approaches, yards, pens, and alleys, shall be properly paved and drained, and kept in clean and orderly condition.

Statutory Authority: *MS s 31A.08*

1540.0850 CATCH BASINS; NUISANCE.

All catch basins on the premises shall be of such construction and location and shall be given such attention as will insure their being kept in acceptable condition as regards odors and cleanliness. Catch basins shall not be located in departments where product is prepared, handled, or stored. The accumulation on the premises of establishments of any material in which flies may breed, such as hog hair, bones, paunch contents, or manure, is forbidden. No nuisance shall be allowed in any establishment or on its premises.

Statutory Authority: *MS s 31A.08*

1540.0860 EMPLOYMENT OF PERSONS WITH DISEASES.

No establishment shall employ, in any department where any meat or meat product is handled or prepared, any person affected with tuberculosis or other communicable disease in a transmissible stage.

Statutory Authority: *MS s 31A.08*

1540.0870 REJECTION OF INSANITARY EQUIPMENT, UTENSILS, ROOMS, OR COMPARTMENTS.

When, in the opinion of a department employee, any equipment, utensil, or room at any slaughterhouse, retail meat market, wholesale meat processing plant, frozen food processing plant, or sausage plant is unclean or its use would be in violation of any of parts 1540.0010 to 1540.4520, he will attach a "Minnesota rejected" tag thereto. No equipment, utensil, or room so tagged shall be used until made acceptable and the tag removed. Such tag so placed shall not be removed by anyone until the equipment, utensil, or room so tagged has been placed in acceptable condition.

Statutory Authority: *MS s 31A.08*

1540.0880 ANTEMORTEM EXAMINATION AND INSPECTION.

An antemortem examination and inspection shall be made of all cattle, sheep, swine, and goats about to be slaughtered in an official establishment before their slaughter shall be allowed. Such antemortem inspection shall be made on the day of slaughter. Such antemortem inspection shall be made in pens on the premises of the establishment in which the animals are about to be slaughtered. When the holding pens of an official establishment are located in a public stockyard and are reserved for the exclusive use of the establishment, such pens shall be regarded as part of the premises of that establishment, and the establishment shall be responsible therein for all requirements of parts 1540.0010 to 1540.4520.

Statutory Authority: *MS s 31A.08*

1540.0890 SUSPECT OF ANTEMORTEM INSPECTION.

Every animal required to be marked as a suspect of antemortem inspection in the pens of an official establishment shall be set apart, and, except as hereinafter provided, shall be slaughtered separately from other animals at that establishment unless disposed of as otherwise provided.

Statutory Authority: *MS s 31A.08*

1540.0900 ANIMALS SUSPECTED OF BEING DISEASED.

Any animal which, on antemortem inspection, does not plainly show, but is suspected of being affected with, any disease or condition that, under parts 1540.0880 to 1540.1230, may cause condemnation of the carcass on postmortem inspection, and any animal which shows, on antemortem inspection, any disease or condition that, under parts 1540.0880 to 1540.1230, would cause condemnation of only part of the carcass on postmortem inspection, shall be so marked as to retain its identity as a suspect until final postmortem inspection, when the carcass shall be marked and disposed of as provided elsewhere in parts 1540.0880 to 1540.1230, or until disposed of as otherwise provided for in this chapter.

Statutory Authority: *MS s 31A.08*

1540.0910 MARKING SUSPECTS.

All animals required by parts 1540.0010 to 1540.4520 to be treated as suspects, or to be marked as suspects, or to be marked so as to retain their identity as suspects, shall be marked by or under the supervision of a department employee "Minnesota suspect," or with other distinctive mark or marks to indicate that they are suspects as the commissioner may adopt, such as provided under part 1540.1140. No such mark shall be removed except by a state or program employee.

Statutory Authority: *MS s 31A.08*

1540.0920 SUSPECT TEMPERATURES.

Any swine having a temperature of 106 degrees Fahrenheit or higher and any cattle, sheep, or goats having a temperature of 105 degrees Fahrenheit or higher shall be marked "Minnesota condemned." In case of doubt as to the cause of the high temperature, or when for other reasons such action appears warranted, any such animals may be held for a reasonable time, under the supervision of a department employee, for further observation and taking of temperature before final disposition of such animals is determined.

Statutory Authority: *MS s 31A.08*

1540.0930 RELEASE OF TAGGED ANIMAL.

When any animal tagged "Minnesota suspect" is released for any purpose or reason, as provided in this part, the tag shall be removed by a department employee and his action reported to the commissioner.

Statutory Authority: *MS s 31A.08*

1540.0940 MARKING ANIMALS "MINNESOTA CONDEMNED."

All animals plainly showing on antemortem inspection any disease or condition that under these rules would cause condemnation of their carcasses on post-mortem inspection shall be marked "Minnesota condemned" and disposed of in accordance with part 1540.1200.

Statutory Authority: *MS s 31A.08*

1540.0950 ANIMALS FOUND IN DYING CONDITION.

Animals received for slaughter and found in a dying condition on premises of an official establishment shall be marked "Minnesota condemned" and disposed of in accordance with part 1540.1200.

Statutory Authority: *MS s 31A.08*

1540.0960 REACTORS TO TUBERCULIN TEST.

Reactors to the tuberculin test, required by parts 1540.0940, 1540.0950, and 1540.0970 to be condemned, should be autopsied and the findings made the subject of a special report.

Statutory Authority: *MS s 31A.08*

1540.0970 ANIMAL FOUND IN COMATOSE OR SEMICOMATOSE CONDITION.

Any animal found in a comatose or semicomatose condition or affected with any condition not otherwise covered in this part, which would not warrant release of the animal for slaughter for food shall be marked "Minnesota condemned" and disposed of in accordance with part 1540.1200 except that such animals may be set apart and held for further observation or treatment under department or other responsible official supervision.

Statutory Authority: *MS s 31A.08*

1540.0980 CRIPPLES AND DOWNERS.

All seriously crippled animals and animals commonly termed "downers," if not marked "Minnesota condemned," as required elsewhere in this chapter, shall be marked and treated as suspects in accordance with parts 1540.0900 to 1540.0930.

Statutory Authority: *MS s 31A.08*

1540.0990 BOARS AND SWINE STAGS.

All boars which are sexually mature, and swine stags which show evidence of recent castration shall be marked and treated as suspects in accordance with parts 1540.0900 to 1540.0930.

Statutory Authority: *MS s 31A.08*

1540.1000 IMMATURE ANIMALS.

Animals which are offered for antemortem inspection under this part, and which are regarded as immature, shall be marked "Minnesota suspect," and, if slaughtered, the disposition of their carcasses shall be determined by the post-mortem findings in connection with the antemortem conditions. If not slaughtered as suspect, such animals shall be held under department or other responsible official supervision, and after sufficient development may be released for slaughter, or may be released for any other purpose, provided they have not been exposed to any infectious or contagious disease.

Statutory Authority: *MS s 31A.08*

1540.1005 ANIMALS SHOWING SYMPTOMS OF CERTAIN DISEASES.

All animals showing on antemortem inspection symptoms of anaplasmosis, leptospirosis, listerellosis, parturient paresis, rabies, railroad sickness, or tetanus

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shall be marked "Minnesota condemned" and disposed of in accordance with part 1540.1200, except that cattle showing symptoms of anaplasmosis, leptospirosis, listerellosis, parturient paresis, or railroad sickness may be set apart and held for treatment under department or other responsible official supervision. If, at the expiration of the treatment period, animals upon examination are found to be free from disease, they may be released for any purpose in accordance with part 1540.1200, except that when released for slaughter at the official establishment, animals which have been previously affected with listerellosis shall be marked "Minnesota suspect." Animals which have reacted to a test for leptospirosis, but which show no symptoms of the disease shall be marked "Minnesota suspect."

Statutory Authority: *MS s 31A.08*

1540.1010 HOG CHOLERA.

All hogs plainly showing on antemortem inspection that they are affected with hog cholera, shall be marked "Minnesota condemned," and disposed of in accordance with part 1540.1200.

Statutory Authority: *MS s 31A.08*

1540.1020 REPORTING HOG CHOLERA.

When any inspector determines or suspects the presence of swine affected with hog cholera he shall immediately report to the meat industry division.

Statutory Authority: *MS s 31A.08*

1540.1030 HOGS OF LOTS ONE OR MORE OF WHICH HAVE BEEN CONDEMNED OR MARKED AS SUSPECT.

All hogs, even though not themselves marked as suspects which are of lots one or more of which have been condemned or marked as suspects under parts 1540.0900 to 1540.0930 for hog cholera, shall, so far as possible, be slaughtered separately and apart from all other animals passed on antemortem inspection.

Statutory Authority: *MS s 31A.08*

1540.1040 HOGS SUSPECTED OF BEING AFFECTED WITH HOG CHOLERA.

A hog suspected of being affected with hog cholera may be set apart for and held for treatment under department or other responsible official supervision. If at the expiration of the treatment period the animal, upon examination, is found to be free from disease, it may be released for any purpose, including slaughter.

Statutory Authority: *MS s 31A.08*

1540.1050 SWINE INJECTED WITH HOG CHOLERA VIRUS.

Swine, other than hyperimmune swine, shall be condemned on antemortem inspection if offered for slaughter within 28 days after injection with cholera virus. Swine, other than hyperimmune swine, offered for slaughter after 28 days following injection with hog cholera virus shall be given antemortem inspection in conformity with these parts without reference to the injected virus.

Statutory Authority: *MS s 31A.08*

1540.1060 HYPERIMMUNE SWINE.

Hyperimmune swine shall be condemned on antemortem inspection if offered for slaughter within ten days after hyperimmunization. Hyperimmune swine offered for slaughter after ten days following hyperimmunization shall be given antemortem inspection in conformity with these parts without reference to the injected virus.

Statutory Authority: *MS s 31A.08*

1540.1070 EPITHELIOMA OF THE EYE OF CATTLE.

Any animal found on antemortem inspection to be affected with epithelioma of the eye and of the orbital region in which the eye has been destroyed or obscured by enoplastic tissue and which shows extensive infection, suppuration, and necrosis, usually accompanied with foul odor, or any animal affected with epithelioma of the eye or of the orbital region which, regardless of extent, is accompanied with cachexia shall be marked "Minnesota condemned" and disposed of in accordance with part 1540.1200. Any animal found on antemortem inspection to be affected with epithelioma of the eye or of the orbital region to a lesser extent than above shall be marked "Minnesota suspect" and disposed of as provided in parts 1540.0010 to 1540.4520.

Statutory Authority: *MS s 31A.08*

1540.1080 ANIMALS AFFECTED WITH ANTHRAX.

Any animal found on antemortem inspection to be affected with anthrax shall be marked "Minnesota condemned" and disposed of in accordance with part 1540.1200.

Statutory Authority: *MS s 31A.08*

1540.1090 ANIMAL OF LOT IN WHICH ANTHRAX IS FOUND.

Subpart 1. Delay of postmortem inspection. No animal of a lot in which anthrax is found on antemortem inspection shall be presented for postmortem inspection until it has been determined by a careful antemortem inspection that no infected animal remains in the lot. Apparently healthy animals other than hogs shall be held as provided for in subpart 2. If desired, all apparently healthy animals of the lot may be segregated and held for treatment by a competent veterinarian under department or other responsible official supervision. No anthrax vaccine (live organisms) shall be used on the premises of an official establishment.

Subp. 2. Apparently healthy animals. Apparently healthy animals of a lot of cattle, calves, sheep, or goats in which anthrax is detected, and animals which have been treated with anthrax biologicals which do not contain living anthrax organisms, shall not be presented for postmortem inspection in less than 21 days following the last treatment or the last death. Treatment with anthrax vaccine (live organisms) must be elsewhere than on the official premises and subject to the conditions stated in part 1540.1100.

Statutory Authority: *MS s 31A.08*

1540.1100 ANIMALS WHICH HAVE BEEN INJECTED WITH ANTHRAX VACCINES WITHIN SIX WEEKS.

Animals which have been injected with anthrax vaccines (live organisms) within six weeks, and those bearing evidence of reaction to such treatment, such as inflammation, tumefaction, or edema at the site of the injection, shall be condemned on antemortem inspection, or such animals may be held under department or other responsible official supervision until the expiration of the six-week period and the disappearance of any reaction to the treatment.

Statutory Authority: *MS s 31A.08*

1540.1110 CLEANING AND DISINFECTION OF EXPOSED LIVESTOCK PENS AND DRIVEWAYS.

When animals are found on antemortem inspection to be affected with anthrax, the cleaning and disinfection of exposed livestock pens and driveways of the official establishment shall consist of promptly and thoroughly removing and burning all straw, litter, and manure. This should be followed immediately by a thorough disinfection of the exposed premises by soaking the ground, fences, gates, and all exposed material with a five percent solution of sodium hydroxide or commercial lye prepared as outlined in part 1540.1340, or other disinfectant approved by the commissioner specifically for this purpose.

Statutory Authority: *MS s 31A.08*

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1540.1120 CATTLE AFFECTED WITH ANASARCA OR GENERALIZED EDEMA.

All cattle found on antemortem inspection to be affected with anasarca in advanced stages and characterized by an extensive and generalized edema shall be marked "Minnesota condemned" and disposed of in accordance with part 1540.1200. Cattle found on antemortem inspection to be affected with anasarca to a lesser extent than above shall be marked "Minnesota suspect" and disposed of as provided elsewhere in parts 1540.0010 to 1540.4520.

Statutory Authority: *MS s 31A.08*

1540.1130 ANIMAL SUSPECTED OF BEING AFFECTED WITH ANASARCA.

An animal suspected of being affected with anasarca may be set apart and held for treatment under department or other responsible official supervision. If at the expiration of the treatment period the animal upon examination is found to be free from disease, it may be released for any purpose.

Statutory Authority: *MS s 31A.08*

1540.1140 TUBERCULIN TEST REACTORS.

Animals which are known to have reacted to the tuberculin test and which are to be slaughtered at an official establishment shall be marked and treated as suspects in accordance with parts 1540.0900 to 1540.0930, except that animals bearing an official "USADE reacted" or similar state reactor tag should not be tagged "Minnesota suspect."

Statutory Authority: *MS s 31A.08*

1540.1150 SWINE ERYSIPELAS.

All hogs plainly showing on antemortem inspection that they are affected with acute swine erysipelas shall be marked "Minnesota condemned" and disposed of in accordance with part 1540.1200.

Statutory Authority: *MS s 31A.08*

1540.1160 HOGS SUSPECTED OF BEING AFFECTED WITH SWINE ERYSIPELAS.

All hogs suspected on antemortem inspection of being affected with swine erysipelas shall be marked and treated as suspects and disposed of in accordance with parts 1540.0010 to 1540.4520. A hog suspected of being affected with swine erysipelas may be set apart and held under department or other responsible official supervision for treatment. If at the expiration of the treatment period the animal upon examination is found to be free from disease, it may be released for any purpose.

Statutory Authority: *MS s 31A.08*

1540.1170 ONSET OF PARTURITION.

Any livestock showing signs of the onset of parturition shall be withheld from slaughter until after parturition and passage of the placenta. Slaughter or other disposition may then be permitted if the animal is otherwise acceptable.

Statutory Authority: *MS s 31A.08*

1540.1180 VACCINE ANIMALS.

Vaccine animals with unhealed lesions of vaccinia, accompanied with fever, which have not been exposed to any other infectious or contagious disease, are not required to be slaughtered and may be reversed for removal from the premises.

Statutory Authority: *MS s 31A.08*

1540.1190 INSPECTION PRIOR TO EMERGENCY SLAUGHTER.

In all cases of emergency slaughter, except as provided in part 1540.1920, the animals shall be inspected immediately before slaughter, whether theretofore inspected or not. When the necessity for emergency slaughter exists, the establishment shall notify the inspector so that such inspection may be made.

Statutory Authority: MS s 31A.08

1540.1200 DISPOSITION OF CONDEMNED ANIMALS.

Except as otherwise provided in this chapter, animals marked "Minnesota condemned" shall be killed by the official establishment, if not already dead. Such animals shall not be taken into an establishment to be slaughtered or dressed; nor shall they be conveyed into any department of the establishment used for edible products; but they shall be disposed of and tanked in the manner provided for condemned carcasses in parts 1540.2280 to 1540.2430. The "Minnesota condemned" tag shall not be removed from, but shall remain on, the carcass until it goes into the tank at which time the tag may be removed by a department employee only. The number of such tag shall be reported by the inspector who affixed it, and also by the inspector who supervised the tanking of the carcass. Any animal condemned on account of swine erysipelas, vesicular stomatitis, railroad sickness, parturient paresis, anasarca, anaplasmosis, leptospirosis, listerellosis, or inflammatory condition including pneumonia, enteritis, and peritonitis, may be set apart and held for treatment under department or other responsible official supervision. The "Minnesota condemned" tag will be removed by a department employee either when the animal is released to a responsible official for treatment, or following treatment under department supervision if the animal is found to be free from disease. When an animal under the provisions of this chapter is to be released for a purpose other than slaughter, the official establishment or the owner of the animal shall first obtain permission for the movement of such animal from the department.

Statutory Authority: MS s 31A.08

1540.1210 BRUCELLOSIS REACTOR GOATS.

Goats which have reacted to a test for brucellosis shall not be slaughtered in an official establishment.

Statutory Authority: MS s 31A.08

1540.1220 VESICULAR DISEASES.

Immediate notification shall be given to the state and federal livestock sanitary officials having jurisdiction when an animal is found to be affected with a vesicular disease. No animal under quarantine by state or federal livestock sanitary officials on account of a vesicular disease will be given antemortem inspection.

Statutory Authority: MS s 31A.08

1540.1230 ANTEMORTEM INSPECTION OF ANIMAL AFFECTED WITH VESICULAR STOMATITIS.

If no quarantine is invoked, or if a quarantine is invoked and later lifted, antemortem inspection shall be as follows: any animal affected with vesicular stomatitis in the acute stages, as evidenced by acute and active lesions or an elevated temperature, shall be marked "Minnesota condemned" and disposed of in accordance with part 1540.1200.

Any animal affected with vesicular stomatitis, but which has recovered to the extent that the lesions are in the process of healing, the temperature is within normal range, and the animal shows a return to normal appetite and activity, shall be marked "Minnesota suspect" and disposed of in accordance with parts 1540.0900 to 1540.0930, except that if desired, such animal may be set apart and

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held under department or other responsible official supervision for treatment. If the animal is set aside for treatment, the "Minnesota suspect" tag will be removed by a department employee, either when the animal is released for treatment to a responsible official, or following treatment while under the custody of a department employee if the animal is found to be free from disease. Such animal, found to be free from disease, may be released for slaughter or for purposes other than slaughter, provided that in the latter instance, the official establishment or the owner of the animal shall first obtain permission from the department.

Statutory Authority: *MS s 31A.08*

1540.1240 POSTMORTEM INSPECTION.

A careful postmortem examination and inspection shall be made of the carcasses and parts thereof of all cattle, sheep, swine, and goats slaughtered at official establishments. Such inspection and examination shall be made at the time of slaughter, except in cases of emergencies provided for in part 1540.1920.

Statutory Authority: *MS s 31A.08*

1540.1250 ORGANS AND PARTS HELD PENDING FINAL INSPECTION OF CARCASSES.

The head, tongue, tail, thymus gland, and all viscera, and all parts and blood to be used in the preparation of meat food products or medical products, shall be held in such manner as to preserve their identity until after postmortem examination has been completed, in order that they may be identified in case the carcass is condemned, passed for cooking, or held for refrigeration.

Statutory Authority: *MS s 31A.08*

1540.1255 RETENTION OF CARCASSES AND PARTS.

Each carcass, including all parts and detached parts and organs thereof, in which any lesion of disease or other condition is found that might render the meat or any organ unfit for food purposes, and which for that reason would require a subsequent inspection, shall be retained by the department employee at the time of inspection. The identity of every such retained carcass, detached part, and detached organ thereof shall be maintained until the final inspection has been completed. Retained carcasses shall not be washed or trimmed unless authorized by the inspector.

Statutory Authority: *MS s 31A.08*

1540.1260 IDENTIFICATION OF RETAINED CARCASSES, PARTS, OR ORGANS.

Such devices and methods as may be approved by the commissioner may be used for the temporary identification of retained carcasses, parts, or organs. In all cases the identification shall be further established by affixing "Minnesota retained" tags as soon as practicable and before final inspection. These tags shall not be removed except by a department employee.

Statutory Authority: *MS s 31A.08*

1540.1270 CONDEMNED CARCASSES AND PARTS.

Each carcass or part which is found on final inspection to be unsound, unhealthful, unwholesome, or otherwise unfit for human food shall be conspicuously marked on the surface tissues thereof by a department employee at the time of inspection, "Minnesota inspected and condemned." Condemned detached organs and parts of such character that they cannot be so marked shall be placed immediately in trucks or receptacles which shall be kept plainly marked "Minnesota inspected and condemned" in letters not less than two inches high. All condemned carcasses, parts, and organs shall remain in the custody of a department employee and shall be tanked as required in this chapter at or before the close

of the day on which they are condemned, or be locked in the "Minnesota condemned" room or compartment. Condemned articles shall not be allowed to accumulate unnecessarily in the condemned room or compartment.

Statutory Authority: *MS s 31A.08*

1540.1280 CARCASSES AND PARTS PASSED FOR COOKING.

Carcasses and parts passed for cooking shall be marked conspicuously on the surface tissues thereof by a department employee at the time of inspection, "Minnesota passed for cooking." All such carcasses and parts shall be cooked in accordance with parts 1540.2440 to 1540.2580 and until so cooked shall remain in the custody of a department employee. In all cases where carcasses showing localized lesions are passed for food or for cooking the diseased parts shall be removed before the "Minnesota retained" tag is taken from the carcass, and such parts shall be condemned. Spermatic cords shall be removed from hog carcasses, and pizzles from all carcasses.

Statutory Authority: *MS s 31A.08*

1540.1290 PASSING AND MARKING OF CARCASSES AND PARTS.

Carcasses and parts found to be sound, healthful, wholesome, and fit for human food shall be passed and marked as provided in this chapter.

Statutory Authority: *MS s 31A.08*

1540.1300 CARCASSES FOUND BEFORE EVISCERATION TO BE AFFECTED WITH ANTHRAX.

Carcasses found before evisceration to be affected with anthrax shall not be eviscerated but shall be retained, condemned, and immediately tanked or otherwise disposed of as provided in parts 1540.2280 to 1540.2430.

Statutory Authority: *MS s 31A.08*

1540.1310 CARCASSES AND PARTS FOUND TO BE AFFECTED WITH ANTHRAX.

All carcasses and all parts, including hides, hoofs, horns, hair, viscera and contents, blood, and fat, found to be affected with anthrax shall be condemned and immediately disposed of as provided in parts 1540.2280 to 1540.2430, except that the blood may be handled through the usual blood cooking and drying equipment.

Statutory Authority: *MS s 31A.08*

1540.1320 PART OF CARCASS CONTAMINATED WITH ANTHRAX-INFECTED MATERIAL.

The part of any carcass contaminated with anthrax-infected material through contact with soiled instruments or otherwise shall be immediately condemned and disposed of as provided in parts 1540.2280 to 1540.2430.

Statutory Authority: *MS s 31A.08*

1540.1330 SCALDING VAT AND WATER.

The scalding vat water through which hog carcasses affected with anthrax have passed shall be immediately drained into the sewer and all parts of the scalding vat shall be cleaned and disinfected as provided in parts 1540.1340 to 1540.1360.

Statutory Authority: *MS s 31A.08*

1540.1340 DISINFECTANT SOLUTION.

That portion of the slaughtering department (bleeding area, scalding vat, gambrelling bench, floors, walls, posts, platforms, saws, cleavers, knives, hooks, and the like), as well as employees' boots and aprons contaminated through con-

tact with anthrax-infected material, shall, except as provided in part 1540.1350, be cleaned immediately and disinfected with one of the following disinfectants or other disinfectant approved specifically for this purpose by the commissioner: a solution of sodium hypochlorite containing approximately one-half of one percent (5,000 parts per million) of available chlorine; the solution should be freshly prepared; a five percent solution of sodium hydroxide or commercial lye containing at least 94 percent of sodium hydroxide. The solution should be prepared freshly immediately before use by dissolving two and one-half pounds of sodium hydroxide or lye in five and one-half gallons of hot water and should be applied as near scalding hot as possible to be most effective. Owing to the extreme caustic nature of sodium hydroxide solution, precautionary measures such as the wearing of rubber gloves and boots to protect the hands and feet, and goggles to protect the eyes, should be taken by those engaged on the disinfection job. It is also advisable to have an acid solution, such as vinegar, in readiness in case any of the sodium hydroxide solution should come in contact with any part of the body.

When a disinfectant solution has been applied to equipment which will afterwards contact meat, the equipment shall be rinsed with clean water before again being used.

Statutory Authority: *MS s 31A.08*

1540.1350 ANTHRAX INFECTION FOUND IN HOG SLAUGHTERING DEPARTMENT.

In case anthrax infection is found in the hog slaughtering department, an immediate preliminary disinfection shall extend from the head-dropper's station to the point where the disease is detected, and the affected carcasses shall be cut down and removed from the room. Upon completion of the slaughtering of the lot of hogs of which the anthrax-infected animals were part, slaughtering operations shall cease, and a thorough cleanup and disinfection shall be made, as provided in part 1540.1340. If the slaughter of the lot has not been completed by close of the day, the cleanup and disinfection shall not be deferred beyond the close of the day on which anthrax was detected.

Statutory Authority: *MS s 31A.08*

1540.1360 PRECAUTIONS FOR PERSONS WHO HAVE HANDLED ANTHRAX MATERIAL.

The first and indispensable precautionary step for persons who have handled anthrax material is thorough cleansing of the hands and arms with liquid soap and running hot water. It is important that this step be taken immediately after exposure, before vegetative anthrax organisms have had time to form spores. In the cleansing, a brush or other appropriate appliance should be used to insure the removal of all contaminating material from under and about the fingernails. This process of cleansing is most effective when performed in repeated cycles of lathering and rinsing, rather than spending the same amount of time in scrubbing with a single lathering. After the hands have been cleansed thoroughly and rinsed free of soap they may, if desired, be immersed for about one minute in a 1:1,000 solution of bichloride of mercury, followed by thorough rinsing in clean running water. Supplies of bichloride of mercury for the purpose must be held in the custody of the inspector. As a precautionary measure, all persons exposed to anthrax infection should report promptly any suspicious condition (sore or carbuncle) or symptom to a physician, in order that antianthrax serum or other treatment may be administered as indicated.

Statutory Authority: *MS s 31A.08*

1540.1370 CLEANING OF CARCASSES WITH SKIN OR HIDE LEFT ON.

When a carcass is to be dressed with the skin or hide left on, the skin or hide shall be thoroughly washed and cleaned before any incision is made for the pur-

pose of removing any part thereof or evisceration, except that where calves are slaughtered by the kosher method, the heads shall be removed from the carcasses before washing of the carcasses. All hair, scurf, and dirt, including all hoofs and claws, shall be removed from hog carcasses, and the carcasses thoroughly washed and cleaned, before any incision is made for inspection or evisceration.

Statutory Authority: *MS s 31A.08*

1540.1380 CALF CARCASS INFECTED WITH LARVAE OF "OX WARBLE" FLY.

The skin shall be removed at the time of postmortem inspection from any calf carcass infested with the larvae of the ox-warble fly (*Hypoderma lineata* and *Hypoderma bovis*).

Statutory Authority: *MS s 31A.08*

1540.1390 STERNUM SPLIT AND ABDOMINAL AND THORACIC VISCERA REMOVED.

The sternum of each carcass shall be split and the abdominal and thoracic viscera removed at the time of slaughter in order to allow proper inspection.

Statutory Authority: *MS s 31A.08*

1540.1400 INFLATION OF CARCASSES OR PARTS OF CARCASSES.

Carcasses or parts of carcasses shall not be inflated with air.

Statutory Authority: *MS s 31A.08*

1540.1410 TRANSFERRING CAUL OR OTHER FAT.

Transferring the caul or other fat from a fat to a lean carcass is prohibited.

Statutory Authority: *MS s 31A.08*

1540.1420 HANDLING OF BRUISED PARTS.

When only a portion of a carcass is to be condemned on account of slight bruises, either the bruised portion shall be removed immediately and disposed of in accordance with parts 1540.2280 to 1540.2430, or the carcass shall be promptly placed in a retaining room and kept until chilled and the bruised portion then removed and disposed of as provided in these parts.

Statutory Authority: *MS s 31A.08*

1540.1430 SKINS FROM DISEASED SWINE.

The skins from swine condemned for tuberculosis or any disease communicable to man or other animal may be removed from the establishment except as provided in parts 1540.1300 to 1540.1360 for tanning or other industrial use, but they shall be removed for these uses only after they have been disinfected as follows: each skin shall be immersed for not less than five minutes in a five percent solution of liquor cresolis compositus, or a five percent solution of carbolic acid, or shall be otherwise treated as prescribed by the commissioner. The process of skinning and disinfecting shall be conducted in a specially prepared place approved by the commissioner.

Statutory Authority: *MS s 31A.08*

1540.1440 INSPECTION OF CATTLE, CALF, AND SHEEP LUNGS.

All cattle, calf, and sheep lungs intended for food purposes shall be inspected to determine whether foreign matter is present in the air passages. The main bronchi and branches shall be slit by employees of the establishment as required by the inspector, and, if ingesta or other objectionable foreign matter has entered these passages, the lungs shall be condemned. Hog lungs shall not be saved as edible product.

Statutory Authority: *MS s 31A.08*

1540.1450 INSPECTION OF MAMMARY GLANDS.

Lactating mammary glands and diseased mammary glands of cattle, sheep, swine, and goats shall be removed without opening the milk ducts or sinuses. If pus or other objectionable material is permitted to come in contact with the carcass, the parts of the carcass thus contaminated shall be removed and condemned.

Statutory Authority: *MS s 31A.08*

1540.1460 INSPECTION OF COW UDDERS FOR FOOD PURPOSES.

Cow udders may be saved for food purposes, provided suitable facilities for handling and inspecting them are provided. The inspection of udders from cows which have been kept for breeding purposes only shall consist of examination by palpation and, when necessary, by incision. The inspection of udders from cows which have been used for dairy purposes shall include slicing in sections about two inches in thickness. This slicing shall be done by establishment employees. The udders in the sliced condition shall be given a careful examination by department employees. The inspector will designate the udders which are to be sliced. When there is any doubt as to whether the udder is from a cow which has been used for breeding purposes only, then the udder shall be sliced and inspected as provided for udders from cows used for dairy purposes. Each udder shall be properly identified with its respective carcass and kept separate and apart from other udders until its disposal has been determined, when it may be further handled as the conditions warrant. The udders from cows officially designated as "Bang's disease reactors" or as "mastitis elimination cows" shall not be utilized for edible purposes.

Statutory Authority: *MS s 31A.08*

1540.1470 LACTATING MAMMARY GLANDS OF SWINE INTENDED FOR EDIBLE PURPOSES.

Lactating mammary glands of swine intended for edible purposes shall be handled and inspected in the same manner as provided in part 1540.1460 for the udders of cows used for dairy purposes, except that the sliced sections shall be about one inch in thickness. Glands that are passed may be distributed as such but their use in meat food products is limited to the preparation of rendered pork fat.

Statutory Authority: *MS s 31A.08*

1540.1480 DISPOSAL OF DISEASED CARCASSES AND PARTS.

The carcasses or parts of carcasses of all animals slaughtered at an official establishment and found at the time of slaughter or at any subsequent inspection to be affected with any of the diseases or conditions named in parts of this chapter shall be disposed of according to the parts of this chapter pertaining to the disease or condition. Owing to the fact that it is impracticable to formulate rules covering every case and to designate at just what stage a process becomes loathsome or a disease noxious, the decision as to the disposal of all carcasses, parts, or organs not specifically covered by parts 1540.0010 to 1540.4520 shall be left to the inspector. In cases of doubt as to a condition, a disease, or the cause of a condition, or to confirm a diagnosis, representative specimens of the affected tissues properly prepared and packaged should be sent to the department laboratories for examination.

Statutory Authority: *MS s 31A.08*

1540.1490 PRINCIPLES FOR GUIDANCE IN PASSING ON CARCASSES AFFECTED WITH TUBERCULOSIS.

Subpart 1. In general. The following principles are declared for guidance in passing on carcasses affected with tuberculosis.

Subp. 2. **Principle A.** No meat should be passed for food if it contains tubercle bacilli, or if there is a reasonable possibility that it may contain tubercle bacilli, or if it is impregnated with toxic substance of tuberculosis or associated septic infections.

Subp. 3. **Principle B.** Meat should not be destroyed if the lesions are localized and not numerous, if there is no evidence of distribution of tubercle bacilli through the blood or by other means to the muscles or to parts that may be eaten with the muscles, and if the animal is well nourished and in good condition, since in this case there is no proof, or even reason to suspect, that the flesh is unwholesome.

Subp. 4. **Principle C.** Evidences of generalized tuberculosis are to be sought in such distribution and number of tuberculosis lesions as can be explained only upon the supposition of the entrance of tubercle bacilli in considerable number into the systemic circulation. Significant of such generalization is the presence of numerous uniformly distributed tubercles throughout both lungs, also tubercles in the spleen, kidneys, bones, joints, and sexual glands, and in the lymph glands connected with these organs and parts, or in the splenic, renal, prescapular, popliteal, and inguinal glands, when several of these organs and parts are coincidentally affected.

Subp. 5. **Principle D.** Localized tuberculosis is tuberculosis limited to a single or several parts or organs of the body without evidence of recent invasion of numerous bacilli into the systemic circulation.

Statutory Authority: *MS s 31A.08*

1540.1500 DISPOSAL OF CARCASSES OF ANIMALS AFFECTED WITH TUBERCULOSIS.

Subpart 1. **General.** The carcasses of animals affected with tuberculosis shall be disposed of as follows.

Subp. 2. **Condemnation of entire carcass.** The entire carcass shall be condemned if any of the following conditions occur: when it was observed before the animal was killed that it was suffering with fever; when there is a tuberculous or other cachexia; when the lesions of tuberculosis are found in the muscles or intermuscular tissue or bones or joints, or in the body lymph glands as a result of draining the muscles, bones, or joints; when the lesions are extensive in one or both body cavities; when the lesions are multiple, acute, and actively progressive (evidence of active progress consists of signs of acute inflammation about the lesions, or liquefaction necrosis, or the presence of young tubercles); when the lesions of tuberculosis are generalized, as shown by their presence not only at the usual seats of primary infection but also in parts of the carcass or in the organs that may be reached by the bacilli of tuberculosis only when they are carried in the systemic circulation. Tuberculosis lesions in any two of the following mentioned organs are to be accepted as evidence of generalization when they occur in addition to local tuberculosis lesions in the digestive or respiratory tracts including the lymph glands connected therewith: spleen, kidney, uterus, udder, ovary, testicle, adrenal gland, and brain or spinal cord or their membranes. Numerous tubercles uniformly distributed throughout both lungs also afford evidence of generalization.

Subp. 3. **Condemnation of organ or part of carcass.** An organ or a part of a carcass shall be condemned under any of the following conditions: when it contains lesions of tuberculosis; when it has been contaminated by tuberculous material through contact with the floor or a soiled knife or otherwise; when the lesion is localized but immediately adjacent to the flesh as in the case of tuberculosis of the parietal pleura or peritoneum. In this case not only the membrane or part affected but also the adjacent thoracic or abdominal wall is to be condemned. Heads showing lesions of tuberculosis shall be condemned, except that when a head is from a carcass passed for food or for cooking and the lesions are slight,

or calcified, or encapsulated, and are confined to lymph glands in which not more than two glands are involved, the head may be passed for cooking after the diseased tissues have been removed and condemned. An organ shall be condemned when the corresponding lymph gland is tuberculous. Intestines and mesenteries showing lesions of tuberculosis shall be condemned, except that when the lesions are slight and confined to the lymph glands and the carcass is passed without restriction, the intestines may be passed for use as casings and the fat passed for rendering after the corresponding lymph glands have been removed and condemned; provided, that the fat and intestines have not been contaminated with tuberculous material.

Statutory Authority: *MS s 31A.08*

1540.1510 PASSAGE FOR FOOD OF CARCASSES SHOWING LESIONS OF TUBERCULOSIS.

Carcasses showing lesions of tuberculosis should be passed for food when the lesions are slight, localized, and calcified or encapsulated, or are limited to a single or several parts or organs of the body (except as noted in part 1540.1500, subpart 2, and there is no evidence of recent invasion of tubercle bacilli into the systemic circulation. Under this rule carcasses showing such lesions as the following examples may be passed, after the parts containing the lesions are removed and condemned in accordance with part 1540.1500, subpart 3): in the cervical lymph glands and two groups of visceral lymph glands in a single body cavity, such as the cervical, bronchial, and mediastinal glands, or the cervical, hepatic, and mesenteric glands; in the cervical lymph glands and one group of visceral lymph glands and one organ in a single body cavity, such as the cervical and bronchial glands and the lungs, or the cervical and hepatic glands and the liver; in two groups of visceral lymph glands and one organ in a single body cavity, such as the bronchial and mediastinal glands and the lungs, or the hepatic and mesenteric glands and the liver; in two groups of visceral lymph glands in the thoracic cavity and one group in the abdominal cavity, or in one group of visceral lymph glands in the thoracic cavity and two groups in the abdominal cavity, such as the bronchial, mediastinal, and hepatic glands, or the bronchial, hepatic, and mesenteric glands; in the cervical lymph glands and one group of visceral lymph glands in each body cavity, such as the cervical, bronchial, and hepatic glands; in the cervical lymph glands and one group of visceral lymph glands in each body cavity, together with the liver when the latter contains but few localized foci. In this class of carcasses, which will be chiefly those of hogs, the lesions of the liver are considered to be primary, as the disease is practically always of alimentary origin.

Statutory Authority: *MS s 31A.08*

1540.1520 DISTRIBUTION OF LESIONS SUCH THAT ALL PARTS CONTAINING TUBERCULOSIS LESIONS CAN BE REMOVED.

Carcasses which reveal lesions more severe or more numerous than those described for carcasses to be passed in part 1540.1510 but not so severe, nor so numerous as the lesions described for carcasses to be condemned in part 1540.1500, subpart 2, may be rendered into lard, rendered pork fat, or tallow, or otherwise cooked in accordance with part 1540.2440 to 1540.2580 if the distribution of the lesions is such that all parts containing tuberculous lesions can be removed.

Statutory Authority: *MS s 31A.08*

1540.1530 CONDEMNATION OF CARCASSES OF HOGS AFFECTED WITH ACUTE HOG CHOLERA.

The carcasses of all hogs affected with acute hog cholera shall be condemned.

Statutory Authority: *MS s 31A.08*

1540.1540 INCONCLUSIVE BUT SUSPICIOUS SYMPTOMS OF HOG CHOLERA.

Inconclusive but suspicious symptoms of hog cholera observed during the antemortem inspection shall be duly considered in connection with postmortem findings and when the carcass of such a "suspect" shows lesions in the kidneys and the lymph glands which resemble lesions of hog cholera, they shall be regarded as those of hog cholera and the carcass shall be condemned.

Statutory Authority: *MS s 31A.08*

1540.1550 LESIONS RESEMBLING LESIONS OF HOG CHOLERA.

Inasmuch as lesions resembling lesions of hog cholera occur in the kidneys and lymph glands of hogs not affected with hog cholera, carcasses of hogs in the kidneys or lymph glands of which appear any lesions resembling lesions of hog cholera shall be carefully further inspected for corroborative lesions. If on such further inspection the carcass shows such lesions in the kidneys or in the lymph glands or in both, accompanied by characteristic lesions in some organ or tissue, then all lesions shall be regarded as those of hog cholera and the carcass shall be condemned.

Statutory Authority: *MS s 31A.08*

1540.1560 CARCASSES OF SWINE INJECTED WITH HOG CHOLERA VIRUS.

Carcasses of swine, other than hyperimmune swine, if presented for inspection after 28 days following injection with hog cholera virus shall be given postmortem inspection in conformity with this chapter without reference to the injected virus.

Statutory Authority: *MS s 31A.08*

1540.1570 CARCASSES OF HYPERIMMUNE SWINE.

Carcasses of hyperimmune swine if presented for inspection after ten days following hyperimmunization shall be given postmortem inspection in conformity with this chapter without reference to the injected virus.

Statutory Authority: *MS s 31A.08*

1540.1580 SWINE ERYSIPELAS.

Carcasses affected with swine erysipelas which is acute or generalized, or which show systemic change, shall be condemned.

Statutory Authority: *MS s 31A.08*

1540.1590 DIAMOND-SKIN DISEASE.

Carcasses of hogs affected with diamond-skin disease when localized and not associated with systemic change may be passed for food after removal and condemnation of the affected parts, provided such carcasses are otherwise in good condition.

Statutory Authority: *MS s 31A.08*

1540.1600 ARTHRITIS AND POLYARTHRITIS.

Carcasses affected with arthritis or polyarthritis when localized and not associated with systemic change may be passed for food after removal and condemnation of all affected parts, provided the carcasses are otherwise in good condition. Affected joints with corresponding lymph glands shall be removed and condemned. In order to avoid contamination of the meat which is passed a joint capsule shall not be opened until after the affected joint is removed.

Carcasses affected with arthritis or polyarthritis characterized by the presence of periarticular abscesses which may or may not be connected with similar suppurative foci within the epiphyses of the bones shall be condemned in cases

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manifesting suppurative lesions in more than one joint. Otherwise, the condemnations shall be restricted to the affected parts if such carcasses are otherwise in good condition.

Statutory Authority: *MS s 31A.08*

1540.1610 CATTLE CARCASSES AFFECTED WITH ANASARCA OR GENERALIZED EDEMA.

Subpart 1. **Extensive.** Carcasses of cattle found on postmortem inspection to be affected with anasarca in advanced stages and characterized by an extensive or well marked generalized edema shall be condemned.

Subp. 2. **Less extensive.** Carcasses of cattle, including their detached parts and organs, found on postmortem inspection to be affected with anasarca to a lesser extent than in subpart 1 of this section may be passed for food after removal and condemnation of the affected tissues provided the lesion is localized.

Statutory Authority: *MS s 31A.08*

1540.1620 CONDEMNATION OF CARCASSES OF ANIMALS AFFECTED WITH GENERALIZED ACTINOMYCOSIS AND ACTINOBACILLOSIS.

The definition of generalization as outlined for tuberculosis in part 1540.1490 shall apply for actinomycosis and actinobacillosis, and carcasses of animals so affected shall be condemned.

Statutory Authority: *MS s 31A.08*

1540.1630 CARCASSES OF ANIMALS SHOWING UNCOMPLICATED LOCALIZED LESIONS OF ACTINOMYCOSIS OR ACTINOBACILLOSIS.

Carcasses of animals in a well-nourished condition showing uncomplicated localized lesions of actinomycosis or actinobacillosis, may be passed after the infected organs or parts have been removed and condemned, except as provided in parts 1540.1640 and 1540.1650.

Statutory Authority: *MS s 31A.08*

1540.1640 HEADS AFFECTED WITH ACTINOMYCOSIS OR ACTINOBACILLOSIS.

Heads affected with actinomycosis or actinobacillosis, including the tongue, shall be condemned, except that when the disease of the jaw is slight, strictly localized, and without suppuration, fistulous tracts, or lymph gland involvement, the tongue, if free from disease, may be passed, or, when the disease is slight and confined to the lymph glands, the head, including the tongue, may be passed after the affected glands have been removed and condemned.

Statutory Authority: *MS s 31A.08*

1540.1650 DISEASE SLIGHT AND CONFINED TO TONGUE.

When the disease is slight and confined to the tongue, with or without involvement of the corresponding lymph glands, the head may be passed after removal and condemnation of the tongue and corresponding lymph glands.

Statutory Authority: *MS s 31A.08*

1540.1660 CONDEMNATION OF CARCASSES OF ANIMALS AFFECTED WITH CERTAIN DISEASES OR CONDITIONS.

Carcasses of animals affected with or showing lesions of any of the following-named diseases or conditions shall be condemned: anthrax; bacillary hemoglobinuria in cattle; blackleg; hemorrhagic septicemia; icterohematuria in sheep; malignant epizootic catarrh; piroplasmosis; pyemia; septicemia; unhealed vaccine lesions (vaccinia).

Statutory Authority: *MS s 31A.08*

1540.1670 CONDEMNATION OF ORGAN OR PART OF CARCASS AFFECTED WITH CERTAIN DISEASES.

Any individual organ or part of a carcass affected with a malignant neoplasm shall be condemned. In case the malignant neoplasm involves any internal organ to a marked extent, or affects the muscles, skeleton, or body lymph glands, even primarily, the carcass shall be condemned, except as provided in part 1540.1680. In case of metastasis to any other organ or part of a carcass, or if metastasis has not occurred but there are present secondary changes in the muscles (serous infiltration, flabbiness, or the like), the carcass shall be condemned. Carcasses of cattle affected with epithelioma of the eye shall be disposed of according to part 1540.1680.

Statutory Authority: *MS s 31A.08*

1540.1680 EPITHELIOMA OF THE EYE OF CATTLE.

Subpart 1. Complete condemnation. Carcasses of animals affected with epithelioma of the eye, of the orbital region, and/or of the corresponding parotid lymph gland shall be condemned in their entirety if one of the following three conditions exists:

A. the affection has involved the osseous structures of the head with extensive infection, suppuration, and necrosis;

B. there is metastasis from the eye, the orbital region, and/or the corresponding parotid lymph gland to other lymph glands, internal organs, muscles, skeleton, or other structures, regardless of the extent of the primary tumor; or

C. the affection, regardless of extent, is associated with cachexia or evidence of absorption or secondary changes.

Subp. 2. Partial condemnation. Carcasses of animals affected with epithelioma of the eye, of the orbital region, and/or of the corresponding parotid lymph gland to a lesser extent than in subpart 1 may be passed for food after removal and condemnation of the head, including the tongue, provided the carcass is otherwise in good condition.

Statutory Authority: *MS s 31A.08*

1540.1690 CONDEMNATION OF CARCASSES OF ANIMALS SHOWING CERTAIN DISEASES AFFECTING SYSTEM.

Carcasses of animals showing any disease such as generalized melanosis, leukemia, pseudoleukemia, lymphoma, and the like, which affects the system of the animal, shall be condemned.

Statutory Authority: *MS s 31A.08*

1540.1700 DISPOSITION OF CARCASSES AND PARTS WITH SUCH FLAWS AS ABRASIONS, BRUISES, TUMORS, ABSCESSSES, OR PUS.

All slight, well-limited abrasions on the tongue and inner surface of the lips and mouth, when without lymph involvement, shall be carefully excised, leaving only sound, normal tissue, which may be passed. Any organ or part of a carcass which is badly bruised or which is affected by a tumor, an abscess, or a suppurating sore, shall be condemned; and when the lesions are of such character or extent as to affect the whole carcass, the whole carcass shall be condemned. Parts of carcasses which are contaminated by pus shall be condemned.

Statutory Authority: *MS s 31A.08*

1540.1710 BRUCELLOSIS.

Carcasses affected with localized lesions of brucellosis may be passed for food after the affected parts are removed and condemned.

Statutory Authority: *MS s 31A.08*

1540.1720 CONDEMNATION OF CARCASSES SO INFECTED THAT CONSUMPTION OF MEAT MAY CAUSE FOOD POISONING.

All carcasses of animals so infected that consumption of the products thereof may give rise to food poisoning shall be condemned. This includes all carcasses showing signs of: acute inflammation of the lungs, pleura pericardium, peritoneum, or meninges; septicemia or pyemia, whether puerperal, traumatic, or without any evident cause; gangrenous or severe hemorrhagic enteritis or gastritis; acute diffuse metritis or mammitis; phlebitis of the umbilical veins; septic or purulent traumatic pericarditis; any acute inflammation, abscess, or suppurating sore, if associated with acute nephritis, fatty and degenerated liver, swollen soft spleen, marked pulmonary hypermia, general swelling of lymph glands, diffuse redness of the skin, cachexia, icteric discoloration of the carcass, or the like, either singly or in combination.

Statutory Authority: *MS s 31A.08*

1540.1730 CONTAMINATED IMPLEMENTS.

Implements contaminated by contact with carcasses affected with any of the diseased conditions mentioned in parts 1540.1720 and 1540.1730 shall be thoroughly cleaned and disinfected as prescribed elsewhere in these parts. The equipment used in the dressing of such carcasses, such as viscera trucks, inspection tables, and the like, shall be disinfected with hot water having a minimum temperature of 180 degrees Fahrenheit. Carcasses or parts of carcasses contaminated by contact with such diseased carcasses shall be condemned unless all contaminated tissues are removed within two hours.

Statutory Authority: *MS s 31A.08*

1540.1740 NECROBACILLOSIS, PYEMIA, SEPTICEMIA.

From the standpoint of meat inspection, necrobacillosis may be regarded as a local affection at the beginning, and carcasses in which the lesions are so localized may be passed for food if in a good state of nutrition, after removing and condemning those portions affected with necrotic lesions. On the other hand, when emaciation, cloudy swelling of the glandular organs, or enlargement and discoloration of the lymph glands are associated with the affection, it is evident that the disease has progressed beyond the condition of localization to a state of toxemia, and the entire carcass should therefore be condemned as both unwholesome and noxious. Pyemia or septicemia may intervene as a complication of the local necrosis, and when present the carcass shall be condemned in accordance with parts 1540.1720 and 1540.1730.

Statutory Authority: *MS s 31A.08*

1540.1750 CASEOUS LYMPHADENITIS.

A thin carcass showing well-marked lesions in the viscera and the skeletal lymph glands, or such a carcass showing extensive lesions in any part, shall be condemned. A thin carcass showing well-marked lesions in the viscera with only slight lesions elsewhere or showing well-marked lesions in the skeletal lymph glands with only slight lesions elsewhere may be passed for cooking. A thin carcass showing only slight lesions in the skeletal lymph glands and in the viscera may be passed without restriction. A well-nourished carcass showing well-marked lesions in the viscera and with only slight lesions elsewhere or showing well-marked lesions confined to the skeletal lymph glands with only slight lesions elsewhere may be passed without restriction. A well-nourished carcass showing well-marked lesions in the viscera and the skeletal lymph glands may be passed for cooking, but where the lesions in a well-nourished carcass are both numerous and extensive, it shall be condemned. All affected organs and glands of carcasses passed without restriction or passed for cooking shall be removed and condemned. The term "thin" as used in this part shall not be held applicable to a carcass which is anemic or emaciated.

Statutory Authority: *MS s 31A.08*

1540.1760 ICTERUS.

Carcasses showing any degree of icterus with a parenchymatous degeneration of organs, the result of infection or intoxication, and those which show an intense yellow or greenish yellow discoloration without evidence of infection or intoxication, shall be condemned. Carcasses affected with icteric-like discoloration, the result of conditions other than those before stated in this part, but which lose such discoloration on chilling, shall be passed for food, while those which do not lose such discoloration may be passed for cooking. No carcass retained under this part may be passed for food unless the final inspection thereof is completed under natural light. Carcasses passed for cooking under this part shall not be processed other than by rendering.

Statutory Authority: *MS s 31A.08*

1540.1770 URINE OR SEXUAL ODOR.

Carcasses which give off the odor of urine or a sexual odor shall be condemned. When the final inspection of such carcasses is deferred until they have been chilled, the disposal shall be determined by the heating test.

Statutory Authority: *MS s 31A.08*

1540.1780 MANGE AND OTHER SKIN AFFECTIONS.

Carcasses of animals affected with mange or scab in advanced stages, showing cachexia or extensive inflammation of the flesh, shall be condemned. When the disease is slight, the carcass may be passed after removal of the affected portion. Carcasses of hogs affected with urticaria (nettle rash), tinea tonsurans, demodex folliculorum, or erythema may be passed after detaching and condemning the affected skin if the carcass is otherwise fit for food.

Statutory Authority: *MS s 31A.08*

1540.1790 PARTS OF CATTLE INFECTED WITH TAPEWORM CYSTS (CYSTICERCUS BOVIS).

Subpart 1. Head. Prior to inspection the tongue shall be detached sufficiently from the head bones, by an employee of the establishment, to allow a proper inspection to be made of the internal muscles of mastication. These muscles shall be inspected after incising them in such manner as to split the muscles in a plane parallel with the lower jawbone. The masseter muscles also shall be incised, splitting the entire external layer between the outer and intermediate fasciae.

Subp. 2. Heart. The preparation inspection of hearts shall conform to one of the following methods: the surface of the heart shall be examined, and a longitudinal incision made extending from base to apex through the wall of the left ventricle and the interventricular septum, after which the cut surfaces and the inner surfaces of the auricles shall be examined. After the external surface of the heart has been inspected the organ shall be prepared for further inspection by an establishment employee severing its attachments and cutting through the interventricular septum and such other tissues as will permit him to evert the organ completely. The inspector shall then examine the interior surfaces and make not more than four deep, lengthwise incisions into the muscles of the septum and left ventricular well, unless the presence of cysts is suspected, when more incisions shall be made. Under this method care shall be taken not to cut completely through the walls of hearts to be passed without restriction. If necessary to maintain the identity of hearts, the establishment shall provide consecutively numbered tags and appropriately mark the carcasses and hearts.

Subp. 3. Final inspection of retained carcasses. The external and internal muscles of mastication, the heart, and the muscular portion of the diaphragm including its pillars, should be carefully and thoroughly sliced to insure the finding of all cysts. Prior to the inspection of the diaphragm its peritoneum shall be removed. The tongue shall be carefully inspected by palpation, and if the pres-

ence of cysts in the muscles of this organ is suspected, the tongue shall be thoroughly sliced and all parts closely examined for cysts. In addition to the foregoing, the muscles of the oesophagus, the exposed muscles, and cut muscular surfaces of the split carcass shall be examined. Incisions may be made to expose additional surfaces for examination, but unnecessary mutilation of carcasses which may be passed shall be avoided.

Statutory Authority: *MS s 31A.08*

1540.1800 EXCESSIVE INFESTATION WITH TAPEWORM CYSTS.

Carcasses of cattle (including the viscera) infested with tapeworm cysts known as *cysticercus bovis* shall be condemned if the infestation is excessive or if the meat is watery or discolored. Carcasses shall be considered excessively infested if incisions in various parts of the musculature expose on most of the cut surfaces two or more cysts within an area the size of the palm of the hand.

Statutory Authority: *MS s 31A.08*

1540.1810 LIMITED INFESTATION WITH TAPEWORM CYSTS.

A carcass in which infestation with *cysticercus bovis* is limited to one dead and degenerated cyst may be passed for food after removal and condemnation of the cyst.

Statutory Authority: *MS s 31A.08*

1540.1820 CARCASSES OF CATTLE SHOWING SLIGHT OR MODERATE INFESTATION.

Carcasses of cattle showing a slight or moderate infestation other than that indicated in part 1540.1810, but not so extensive as indicated in part 1540.1800, as determined by a careful examination of the heart, muscles of mastication, diaphragm and its pillars, tongue, and of portions of the carcass rendered visible by the process of dressing, may be passed for food after removal and condemnation of the cysts, with the surrounding tissues: provided, that the carcasses and parts, appropriately identified by retained tags, are held in cold storage at a temperature not higher than 15 degrees Fahrenheit continuously for a period of not less than ten days: and provided further, that the boned meat from such carcasses when in boxes, tierces, or like containers, appropriately identified by retained tags, is held at a temperature of not higher than 15 degrees Fahrenheit continuously for a period of not less than 20 days. As an alternative to retention in cold storage as herein provided, such carcasses and parts may be heated throughout to a temperature of at least 140 degrees Fahrenheit.

Statutory Authority: *MS s 31A.08*

1540.1830 EDIBLE VISCERA OF CARCASSES PASSED FOR FOOD OR REFRIGERATION.

The edible viscera (except the lungs, fat, muscles of the oesophagus, and heart, which shall take the same disposition as the carcasses), of carcasses passed for food or for refrigeration under the provisions of part 1540.1820 may be passed for food without refrigerating or heating, provided they are found to be free from infestation upon final inspection. The intestines, weasands, and bladders from beef carcasses affected with *cysticercus bovis*, which have been passed for food or for refrigeration, may be used for casings after they have been subjected to the usual methods of preparation and may be passed for such purpose upon completion of the final inspection.

Statutory Authority: *MS s 31A.08*

1540.1840 CALVES UNDER SIX WEEKS OLD.

The inspection for *cysticercus bovis* may be omitted in the case of calves under six weeks old. The routine inspection of calves over six weeks old for cysti-

cercus bovis may be limited to a careful examination of the surface of the heart and such other surfaces as are rendered visible by the process of dressing.

Statutory Authority: *MS s 31A.08*

1540.1850 HOGS AFFECTED WITH TAPEWORM CYSTS (CYSTICERCUS CELLULOSAE).

Carcasses of hogs affected with tapeworm cysts (*cysticercus cellulosae*) may be passed for cooking, but if the infestation is excessive the carcass shall be condemned.

Statutory Authority: *MS s 31A.08*

1540.1860 DISPOSAL OF CARCASSES, ORGANS, AND PARTS SHOWING EVIDENCE OF INFESTATION WITH PARASITES NOT TRANSMISSIBLE TO MAN.

In the disposal of carcasses, edible organs, and parts of carcasses showing evidence of infestation with parasites not transmissible to man, the following general rules shall govern: if the lesions are localized in such manner and are of such character that the parasites and the lesions caused by them may be radically removed, the nonaffected portion of the carcass, organ, or part of the carcass may be passed for food after removal and condemnation of the affected portions. If an organ or part of a carcass shows numerous lesions caused by parasites, or if the character of the infestation is such that complete extirpation of the parasites and lesions is difficult and uncertainly accomplished, or if the parasitic infestation or invasion renders the organ or part in any way unfit for food, the affected organ or part shall be condemned. If parasites are found to be distributed in a carcass in such a manner or to be of such a character that their removal and the removal of the lesions caused by them are impracticable, no part of the carcass shall be passed for food. If the infestation is excessive the carcass shall be condemned. If the infestation is moderate the carcass may be passed for cooking, but in case such carcass is not cooked as required by parts 1540.2240 to 1540.2270 it shall be condemned.

Statutory Authority: *MS s 31A.08*

1540.1870 SHEEP CARCASSES AFFECTED WITH TAPEWORM CYSTS.

In the case of sheep carcasses affected with tapeworm cysts located in the muscles (*cysticercus ovis*, so-called sheep measles, not transmissible to man) the carcass may be passed after the removal and condemnation of the affected portions: provided, however, that if upon the final inspection of sheep carcasses retained on account of measles the total number of cysts found embedded in muscle or in immediate relation with muscular tissue, including the heart, exceeds five, this shall be taken to indicate that the cysts are so generally distributed and so numerous that their removal would be impracticable, and the entire carcass shall be condemned or passed for cooking, according to the degree of infestation. If not to exceed five cysts are found upon final inspection, the carcass may be passed after the removal and condemnation of the affected portions.

Statutory Authority: *MS s 31A.08*

1540.1880 CARCASSES OF ANIMALS INFESTED WITH GID BLADDER WORMS.

Carcasses of animals found infested with gid bladder worms (*coenrus cerebralis*, *multiceps multiceps*) may be passed after condemnation of the affected organ (brain or spinal cord).

Statutory Authority: *MS s 31A.08*

1540.1890 ORGANS OR PARTS OF CARCASSES INFESTED WITH HYDATID CYSTS.

Organs or parts of carcasses infested with hydatid cysts (echinococcus) shall be condemned.

Statutory Authority: *MS s 31A.08*

1540.1900 LIVERS INFESTED WITH FLUKES OR FRINGED TAPEWORMS.

Livers infested with flukes or fringed tapeworms shall be condemned.

Statutory Authority: *MS s 31A.08*

1540.1905 EMACIATED OR ANEMIC CARCASSES AND THOSE SHOWING SLIMY FAT DEGENERATION OR SEROUS MUSCULAR INFILTRATION.

Carcasses of animals too emaciated or anemic to produce wholesome meat, and carcasses which show a slimy degeneration of the fat or a serous infiltration of muscles, shall be condemned. Mere leanness should not be classed as emaciation.

Statutory Authority: *MS s 31A.08*

1540.1910 CARCASSES OF ANIMALS IN ADVANCED STAGES OF PREGNANCY AND THOSE HAVING GIVEN BIRTH.

Carcasses of animals in advanced stages of pregnancy showing signs of parturition, also carcasses of animals which have within ten days given birth to young and in which there is no evidence of septic infection, may be passed for cooking and handled as provided in parts 1540.2440 to 1540.2580; otherwise, they shall be condemned.

Statutory Authority: *MS s 31A.08*

1540.1920 SLAUGHTER OF INJURED ANIMALS.

When it is necessary for humane reasons to slaughter an injured animal at night or on Sunday or a holiday when the inspector cannot be obtained, the carcass and all parts shall be kept for inspection, with the head and all viscera except the stomach, bladder, and intestines held by the natural attachments. If all parts are not so kept for inspection, the carcass shall be condemned. If on inspection of a carcass slaughtered in the absence of an inspector any lesion or condition is found indicating that the animal was sick or diseased, or if there is lacking evidence of the condition which rendered emergency slaughter necessary, the carcass shall be condemned.

Statutory Authority: *MS s 31A.08*

1540.1930 CONDEMNATION OF CARCASSES OF YOUNG CALVES, PIGS, KIDS, AND LAMBS.

Carcasses of young calves, pigs, kids, and lambs are unwholesome and shall be condemned if: the meat has the appearance of being water-soaked, is loose, flabby, tears easily, and can be perforated with the fingers; or its color is grayish red; or good muscular development as a whole is lacking, especially noticeable on the upper shank of the leg, where small amounts of serous infiltrates or small edematous patches are sometimes present between muscles; or the tissue which later develops as the fat capsule of the kidneys is edematous, dirty yellow or grayish red, tough, and intermixed with islands of fat.

Statutory Authority: *MS s 31A.08*

1540.1940 CONDEMNATION OF UNBORN AND STILLBORN ANIMALS.

All unborn and stillborn animals shall be condemned, and no hide or skin thereof shall be removed from the carcass within a room in which edible products are handled.

Statutory Authority: *MS s 31A.08*

1540.1950 CONDEMNATION OF ANIMALS SUFFOCATED AND HOGS SCALDED ALIVE.

All animals which have been suffocated in any way and hogs which have entered the scalding vat alive shall be condemned.

Statutory Authority: *MS s 31A.08*

1540.1960 LIVERS AFFECTED WITH CAROTENOSIS.

Livers affected with carotenosis shall be condemned.

Statutory Authority: *MS s 31A.08*

1540.1970 DISPOSAL OF LIVERS DESIGNATED AS "TELANGIECTATIC," "SAWDUST," OR "SPOTTED."

Cattle livers and calf livers showing the conditions sometimes designated as "telangiectatic," sawdust," or "spotted" shall be disposed of as follows: when any or all of the conditions are extensive and involve one-half or more of an organ, the whole organ shall be condemned; when any or all of the conditions are slight in an organ, the whole organ shall be passed without restriction; when any or all of the conditions involve the whole organ, and are less severe than extensive, but more severe than slight, the whole organ shall be cooked; when any or all of the conditions are less severe than extensive, but more severe than slight in a portion of an organ, while in the remainder of the organ the conditions are slight the remainder shall be passed without restriction and the other portion shall be cooked; when any or all of the conditions are extensive and involve less than one-half of the organ, while in the remainder of the organ the conditions are slight, the remainder shall be passed without restriction and the other portion shall be condemned; when any or all of the conditions are extensive and involve less than one-half of the organ, while in any or all of the remainder of the organ the conditions are more severe than slight yet less severe than extensive, all of the remainder shall be cooked and the extensively involved portion shall be condemned.

Statutory Authority: *MS s 31A.08*

1540.1980 DISPOSITION BY DIVISION OF ORGAN INTO BUT TWO PARTS.

The division of an organ into but two parts as herein contemplated for disposition shall be accomplished by one cut through the organ. This, of course, does not prohibit incisions which are necessary for inspection.

Statutory Authority: *MS s 31A.08*

1540.1990 LIVERS AND PARTS OF LIVERS REQUIRED TO BE COOKED.

Livers and parts of livers which are required to be cooked shall be held and cooked in the establishment where produced. They shall be cooked sufficiently to impart a cooked appearance throughout the liver. After cooking, the liver may be released for any purpose.

Statutory Authority: *MS s 31A.08*

1540.2000 VESICULAR STOMATITIS.

Subpart 1. Extensive. Any carcass affected with vesicular stomatitis shall be condemned if the condition is acute or if the extent of the condition is such that affects the entire carcass or there is evidence of absorption or secondary change.

Subp. 2. Less extensive. Any carcass affected with vesicular stomatitis to a lesser extent than in subpart 1 may be passed after removal and condemnation of affected parts if the carcass is otherwise in good condition.

Statutory Authority: *MS s 31A.08*

1540.2010 ANAPLASMOSIS.

Carcasses of cattle and calves found on postmortem inspection to be affected

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with anaplasmosis shall be condemned. Carcasses of cattle and calves which are classed as recovered cases of anaplasmosis evidenced by the absence of abnormal symptoms on antemortem inspection but which show slight yellow coloration of tissues on postmortem examination shall be passed for food provided the yellow coloration disappears on chilling. Those carcasses which do not lose such yellow coloration on chilling shall be condemned.

Statutory Authority: *MS s 31A.08*

1540.2015 LISTERELLOSIS.

Carcasses of animals marked "Minnesota suspect" because of a history of listerellosis shall be passed for food after condemnation of the head if the carcass is otherwise in good condition.

Statutory Authority: *MS s 31A.08*

1540.2020 LEPTOSPIROSIS.

Carcasses of animals affected with leptospirosis shall be condemned. Carcasses of animals which have reacted to a test for leptospirosis and have been marked "Minnesota suspect" on an antemortem inspection shall be passed for food when no evidence of the disease is found on postmortem examination provided the carcasses are otherwise in good condition.

Statutory Authority: *MS s 31A.08*

1540.2030 ANIMALS SLAUGHTERED WITHOUT ANTEMORTEM AND POSTMORTEM INSPECTION.

Except as provided under provisions for custom processing in parts 1540.4450 to 1540.4490; no carcass of an animal which has not had antemortem and postmortem inspection in accordance with these parts shall be brought into an official establishment.

Statutory Authority: *MS s 31A.08*

1540.2040 SEPARATION OF TANKS, ROOMS, AND EQUIPMENT USED FOR INEDIBLE PRODUCTS FROM THOSE USED FOR EDIBLE PRODUCTS.

All tanks and equipment used for rendering, preparing, or storing inedible products shall be in rooms or compartments separate from those used for rendering, preparing, or storing edible products. There shall be no connection between rooms or compartments containing inedible products and those containing edible products, except that there may be one connecting doorway between the slaughtering or viscera separating department and the tank charging room of the inedible products rendering department. Pipes and chutes installed in accordance with the requirements of the commissioner may be used to convey inedible and condemned material from edible product departments to inedible product departments.

Statutory Authority: *MS s 31A.08*

1540.2050 SUPPRESSION OF ODORS.

Tanks, fertilizer dryers, and other equipment used in the preparation of inedible products shall be properly equipped with condensers and other appliances which will acceptably suppress odors incident to such preparation.

Statutory Authority: *MS s 31A.08*

1540.2060 CONVEYANCE TO INEDIBLE PRODUCT TANK.

In conveying to the inedible product tank carcasses of animals which have been condemned on antemortem inspection, they shall not be taken through rooms or compartments in which product is prepared, handled, or stored.

Statutory Authority: *MS s 31A.08*

1540.2070 DEAD ANIMAL CARCASSES.

With the exception of dead animals which have died en route and are received with animals for slaughter at an establishment, no dead animal may be brought on the premises of an establishment unless advance permission therefor is obtained from the commissioner. Under no circumstances shall the carcass of any animal which has died otherwise than by slaughter be brought into any room or compartment in which any product is prepared, handled, or stored.

Statutory Authority: *MS s 31A.08*

1540.2080 INEDIBLE FATS FROM OUTSIDE OF ESTABLISHMENTS.

Inedible fats from outside the premises of an official establishment shall not be received except into the tank room provided for inedible products, and then only when their receipt into the tank room produces no insanitary condition on the premises nor shall such fats be received in such volume as interferes with prompt disposal of inedible or condemned material produced at the establishment. When received, they shall not enter any room or compartment used for edible products.

Statutory Authority: *MS s 31A.08*

1540.2090 DISPOSAL OF CONDEMNED CARCASSES BY TANKING.

Condemned carcasses and products at official establishments having facilities for tanking shall be disposed of by tanking as follows: the lower opening of the tank shall first be sealed securely by a department employee, except when permanently connected with a blow line. Then the condemned carcasses and product shall be placed in the tank in his presence, after which the upper opening shall also be sealed securely by such employee, who shall then see that the contents of the tank are subjected to sufficient heating for sufficient time to effectively destroy the contents for food purposes.

Statutory Authority: *MS s 31A.08*

1540.2100 USE OF EQUIPMENT SUCH AS CRUSHERS OR HASHERS.

The use of equipment such as crushers or hashers for pretanking preparation of condemned carcasses and product in the inedible products department has been found to give inedible character and appearance to the material. Accordingly, if condemned carcasses and product are so crushed or hashed, conveying systems, rendering tanks, and other equipment used in the further handling of the crushed or hashed material need not be locked or sealed during the tanking operation. If the rendering tanks or other equipment contain condemned material not so crushed or hashed, the equipment shall be sealed as prescribed in part 1540.2090. If the crushed or hashed material is not rendered in the establishment where produced it shall be denatured as provided for in part 1540.2140.

1540.2110 SEALS OF TANKS.

The seals of tanks shall be broken only by a department employee after the contents of the tanks have been treated as provided in parts 1540.2090 and 1540.2100.

Statutory Authority: *MS s 31A.08*

1540.2120 RENDERED FAT DERIVED FROM INEDIBLE OR CONDEMNED MATERIAL.

The rendered fat derived from condemned material shall be held until department employees shall have an opportunity to determine whether it conforms with the requirements of parts 1540.2090 to 1540.2110. Samples shall be taken by department employees as often as is necessary to determine whether the rendered fat is effectually denatured.

Statutory Authority: *MS s 31A.08*

1540.2130 INEDIBLE RENDERED FATS.

Rendered animal fat derived from inedible or condemned materials and possessing the physical characteristics of color, odor, and taste of an edible product shall be denatured to effectually distinguish it from an edible product either with low grade offal during the rendering or by adding to, mixing thoroughly with, such fat denaturing oil, No. 2 fuel oil, or brucine dissolved in a mixture of alcohol and pine oil or oil of rosemary.

Statutory Authority: *MS s 31A.08*

1540.2140 DISPOSITION OF CONDEMNED MEAT OR PRODUCT AT OFFICIAL ESTABLISHMENTS HAVING NO TANKING FACILITIES.

Any carcass or product condemned at an official establishment which has no facilities for tanking shall be denatured with crude carbolic acid, cresylic disinfectant, or other prescribed agent, or be destroyed by incineration under the supervision of a department employee. When such carcass or product is not incinerated it shall be slashed freely with a knife, before the denaturing agent is applied.

Carcasses and products condemned on account of anthrax, and the materials identified in parts 1540.1300 to 1540.1360, which are derived therefrom at establishments which are not equipped with tanking facilities shall be disposed of by complete incineration, or by thorough denaturing with a prescribed denaturant, and then disposed of in accordance with the requirements of the Board of Animal Health, who shall be notified immediately by the inspector in charge.

Statutory Authority: *MS s 31A.08*

1540.2150 SPECIMENS FOR EDUCATIONAL PURPOSES.

Specimens of diseased, condemned, and inedible materials, including pig or lamb embryos and specimens of animal parasites, may be released for educational purposes by the commissioner; provided, that the party desiring such specimens makes a written application for same, stating the use to be made of them; and provided further, that the applicant arranges with and receives permission from the official establishment to obtain the specimens. If the application is satisfactory to the commissioner, he shall issue a permit authorizing the removal of the specimens. Such permits shall be numbered and issued for not beyond the then current calendar year.

Statutory Authority: *MS s 31A.08*

1540.2160 APPLICATIONS FOR RELEASE OF MATERIAL FOR RESEARCH AND OTHER PURPOSES.

Specimens of diseased, condemned, and inedible materials, including pig or lamb embryos and specimens of animal parasites, may be released for research and other purposes when authorized by the commissioner; provided, that the applicant for such specimens shall have arranged with and received permission from the official establishment to obtain them. The application to the department for the release of such material for research purposes should include the following information: the name of the organization or individual conducting the research; the name of the official establishment from which the material is to be obtained; and the kind and amount of material desired. In addition, the application should contain a statement that the material will be used for research purposes only and that the organization or individual conducting the research assumes full responsibility for the results of research involving this material.

Statutory Authority: *MS s 31A.08*

1540.2170 COLLECTION AND HANDLING OF SPECIMENS.

The collection and handling of the specimens referred to in parts 1540.2150 and 1540.2160 shall be at such time and place and in such manner as not to interfere with the inspection or to cause any objectionable condition.

Statutory Authority: *MS s 31A.08*

1540.2180 CONDITIONS UNDER WHICH LIVERS CONDEMNED BECAUSE OF PARASITIC INFESTATION AND FOR OTHER CAUSES MAY BE DISPOSED OF AS FISH FEED.

Livers condemned on account of fluke infestation may be forwarded as fish feed if they are first freely slashed, then denatured, and then frozen. The denaturing shall be accomplished by dipping the slashed livers in a hot solution composed of one part of FD & C Green #3 or Methyl Violet to 5,000 parts of water, followed by washing in fresh water until the washings are no longer colored, or by the application of finely powdered charcoal. Freezing shall be preceded by chilling the livers to a temperature not above 40 degrees Fahrenheit. Livers packed in containers not more than seven inches thick shall then be held for a period of not less than ten days at a temperature not higher than 15 degrees Fahrenheit, or for a period of not less than five days at a temperature not higher than ten degrees Fahrenheit. Livers packed in containers over seven inches but less than 27 inches thick shall be held not less than 20 days at a temperature not higher than 15 degrees Fahrenheit, or for not less than ten days at a temperature not higher than ten degrees Fahrenheit. In lieu of freezing, the livers may be thoroughly cooked and then slashed and denatured in the manner indicated above. It is essential that the livers be sufficiently denatured through discoloration by the dye or charcoal to preclude their use as human food. Freezing may be accomplished in the regular freezer in a properly separated compartment or receptacle held under department lock.

Statutory Authority: *MS s 31A.08*

1540.2190 LIVERS CONDEMNED ON ACCOUNT OF HYDATIDS OR FRINGED TAPEWORMS.

Livers condemned on account of hydatids or fringed tapeworms may not be forwarded as fish feed unless thoroughly cooked, slashed, and denatured as indicated in part 1540.2180.

Statutory Authority: *MS s 31A.08*

1540.2200 LIVERS CONDEMNED ON ACCOUNT OF PARASITES OTHER THAN FLUKES, HYDATIDS, OR FRINGED TAPEWORMS.

Livers condemned on account of parasites other than flukes, hydatids, or fringed tapeworms may be forwarded as fish feed without refrigeration or cooking after slashing and denaturing as indicated in part 1540.2180.

Statutory Authority: *MS s 31A.08*

1540.2210 LIVERS CONDEMNED FOR CERTAIN OTHER CONDITIONS.

Livers condemned for telangiectasis, angioma, "sawdust" condition, cirrhosis, or other nonmalignant change, benign abscesses, or contamination when these conditions are not associated with infectious disease in the carcasses, may be forwarded as fish feed without refrigeration or cooking; provided, all tissue affected with abscesses is removed and destroyed within the establishment; and provided further, that all livers are slashed and denatured as indicated in part 1540.2180.

Statutory Authority: *MS s 31A.08*

1540.2220 LABELING OF LIVERS FOR FISH FEED.

Livers specified in the foregoing parts shall be placed in containers plainly marked "fish feed — inedible."

Statutory Authority: *MS s 31A.08*

1540.2230 PERMIT FOR DISPOSAL OF INEDIBLE OR CONDEMNED CARCASSES, PARTS, OR PRODUCTS THROUGH RENDERING WORKS NOT UNDER OFFICIAL SUPERVISION.

Official establishments not equipped for the proper disposition of inedible or condemned carcasses or products in accordance with these parts or those desiring to dispose of such inedible or condemned carcasses, parts or products through reduction or rendering plants not under official supervision may do so after obtaining a written permit from the commissioner. When applying for such a permit the applicant shall designate the name and location of such reduction or rendering plant whereupon, if the designated plant is approved by the commissioner, a permit will be granted. Such permit may be revoked at any time when it is found that said reduction or rendering plant is conducted in an insanitary or obnoxious manner, or if said inedible or condemned carcasses, parts, or products are not disposed of in accordance with parts 1540.0010 to 1540.4520.

Statutory Authority: *MS s 31A.08*

1540.2240 RENDERING CARCASSES AND PARTS PASSED FOR COOKING INTO LARD, RENDERED PORK FAT, OR TALLOW.

Carcasses and parts passed for cooking may be rendered into lard or rendered pork fat (in accordance with parts 1540.3050 and 1540.3070) or rendered into tallow; provided, such rendering is done in the following manner. When closed rendering equipment is used, the lower opening, except when permanently connected with a blow line, shall first be sealed securely by a department employee. Then the carcasses or parts shall be placed in such equipment in his presence, after which the upper opening will be securely sealed by such employee; when the product passed for cooking in the tank does not consist of a carcass or whole primal part, the requirements for sealing shall be at the discretion of the commissioner. Such carcasses and parts shall be cooked for a time sufficient to render them effectually into lard, rendered pork fat, or tallow; provided, all parts of the product are heated to a temperature not lower than 170 degrees Fahrenheit for a period of not less than 30 minutes.

Statutory Authority: *MS s 31A.08*

1540.2250 RENDERING CARCASSES AND PARTS PASSED FOR COOKING INTO LARD, RENDERED PORK FAT, OR TALLOW IN OPEN KETTLES.

Establishments not equipped with steam rendering tanks or other closed equipment for rendering carcasses and parts into lard, rendered pork fat, or tallow, as provided in part 1540.2240, may render such carcasses or parts in open kettles under the direct supervision of a department employee. Such rendering shall be done during regular hours of work and in compliance with the requirements as to temperature and time specified in part 1540.2240.

Statutory Authority: *MS s 31A.08*

1540.2260 USE OF CARCASSES AND PARTS PASSED FOR COOKING NOT RENDERED INTO LARD, RENDERED PORK FAT, OR TALLOW FOR FOOD PURPOSES AFTER COOKING.

Subpart 1. Heating. Carcasses and parts passed for cooking, except as specified in part 1540.1760, may be used for the preparation of such products as canned meat, sausage, cooked or boiled meat, meat loaves, and similar products, provided all parts of such carcasses and parts which are so used are heated at a temperature not lower than 170 degrees Fahrenheit for a period of not less than 30 minutes, either before being used in or during the preparation of the finished product.

Subp. 2. Content. When the product passed for cooking is used as an ingredient of a meat food product as contemplated in subpart 1 at least 50 percent of

the meat and meat by-product ingredient shall consist of product passed for cooking. This requirement shall not apply when the product passed for cooking has been previously cooked as specified in subpart 1 before being used as an ingredient of a meat food product.

Statutory Authority: *MS s 31A.08*

1540.2270 DISPOSAL OF PRODUCT PASSED FOR COOKING.

Product passed for cooking if not handled and processed under the provisions of this part, shall be disposed of in accordance with part 1540.2090 to 1540.2230.

Statutory Authority: *MS s 31A.08*

1540.2280 APPROVAL OF ABBREVIATIONS OF MARKS OF INSPECTION.

The commissioner may approve and authorize the use of abbreviations of marks of inspection under parts 1540.2325 to 1540.2350. Such abbreviations shall have the same force and effect as the respective marks for which they are authorized abbreviations.

Statutory Authority: *MS s 31A.08*

1540.2290 LABELS, BRANDS, OR OTHER MARKING DEVICES BEARING INSPECTION LEGEND.

Except for the purposes of submitting a sample or samples of the same to the commissioner for approval, no person shall procure, make, or prepare, or cause to be procured, made, or prepared, labels, brands, or other marking devices bearing the inspection legend or any abbreviations, copy or representation thereof, for use on any product, without the written authority therefor of the commissioner. However, when any sample label, brand, or other marking device is approved by the commissioner, new supplies of such labels and new brands and other marking devices of a character exactly similar to such approved sample may be procured, made, or prepared, for use in accordance with this chapter, without further approval by the commissioner.

Statutory Authority: *MS s 31A.08*

1540.2300 AFFIXING OR PLACING INSPECTION LEGEND ON PRODUCT OR CONTAINER.

No person shall affix or place, or cause to be affixed or placed, the inspection legend, or any abbreviation, copy, or representation thereof, to or on any product or container thereof, except under the supervision of a department employee.

Statutory Authority: *MS s 31A.08*

1540.2310 FILLING CONTAINER BEARING INSPECTION LEGEND.

No person shall fill or cause to be filled, in whole or in part, with any product, any container bearing, or intended to bear, the inspection legend, or any abbreviation, copy, or representation thereof, except under the supervision of a department employee.

Statutory Authority: *MS s 31A.08*

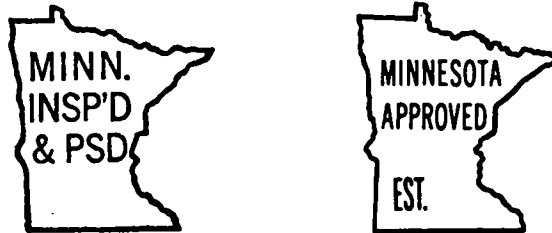
1540.2320 USE OF LABEL "MINNESOTA APPROVED."

The commissioner may authorize the use of the label, "Minnesota approved," or a facsimile thereof, in accordance with Minnesota Statutes, section 31.632 for use in accredited establishments which are operated in accordance with parts 1540.0010 to 1540.4520.

Statutory Authority: *MS s 31A.08*

1540.2325 BRANDS AND MARKING DEVICES APPROVED BY COMMISSIONER.

Official establishments shall furnish such ink brands, burning brands, and like devices for marking product as the commissioner may require. The mark of inspection on such a device shall be a facsimile of one of the official brands in the form shown herewith, using the size best suited for the purpose intended:



In advance of manufacture, complete and accurate descriptions and designs of the same shall be submitted to and approved by the commissioner.

Statutory Authority: *MS s 31A.08*

1540.2330 CONTROL OF BRANDS AND DEVICES.

Every such brand and device which bears the inspection legend shall be delivered into custody of the inspector of the establishment, and shall be used only under his supervision. When not in use for marking inspected and passed product, all such brands and devices bearing the inspection legend shall be kept locked in properly equipped lockers or compartments, the keys of which shall not leave the possession of the inspector.

Statutory Authority: *MS s 31A.08*

1540.2340 REMOVAL OF ARTICLES REQUIRED TO BE MARKED.

No person shall remove or cause to be removed from an official establishment any article which parts 1540.0010 to 1540.4520 require to be marked in any way unless the same is clearly and legibly marked in compliance with these parts.

Statutory Authority: *MS s 31A.08*

1540.2350 APPLICATION OF MARKS OF INSPECTION.

All marks of inspection shall be carefully applied and securely affixed.

Statutory Authority: *MS s 31A.08*

1540.2360 INK FOR MARKING PRODUCT.

Official establishments shall furnish all ink for marking product. Such ink must be made with harmless ingredients that are approved for the purpose by the department. Samples of ink shall be submitted to the department laboratory from time to time as may be deemed necessary by the inspector.

Statutory Authority: *MS s 31A.08*

1540.2370 COLOR OF INK.

Only purple ink approved for the purpose shall be used to apply ink brands bearing the marks of inspection to carcasses and fresh meat cuts derived therefrom. Ink brands bearing the marks of inspection used for purposes other than in this part may be applied with branding ink of any color and composition that will assure ready legibility and permanence of marking, except as provided in part 1540.2380. The color of the ink shall provide acceptable contrast with the color of the product to which it is applied.

Statutory Authority: *MS s 31A.08*

1540.2380 GREEN INK.

Product shall not be marked with green ink except that, if desired by the establishment, such ink may be used for holiday markings and designs.

Statutory Authority: MS s 31A.08

1540.2390 CONTROL AND USE OF BRANDS AND MARKING DEVICES FURNISHED BY COMMISSIONER.

All brands and devices furnished by the department for marking articles with the inspection legend, including self-locking seals, shall be used only under the supervision of a department employee, and, when not in use for marking, shall be kept locked in properly equipped lockers or compartments, the keys of which shall not leave the possession of a department employee.

Statutory Authority: MS s 31A.08

1540.2400 FALSE OR MISLEADING BRANDS AND MARKING DEVICES.

No brand or device shall be false or misleading.

Statutory Authority: MS s 31A.08

1540.2410 STYLE AND TYPE OF LETTERS AND FIGURES.

The letters and figures thereon shall be of such style and type as will make a clear and legible impression.

Statutory Authority: MS s 31A.08

1540.2420 MARKING CARCASSES, PRIMAL PARTS, AND PRODUCTS WITH INSPECTION LEGEND.

Each carcass which has been inspected and passed in an official establishment shall be marked at the time of inspection with the inspection legend and with the number of the establishment. Except as provided otherwise in this chapter, each primal part of a carcass, the beef cod fat and beef kidney fat, and each liver, beef tongue, beef heart, and tail, which has been inspected and passed shall be marked with the inspection and the number of the establishment before it leaves the establishment in which it is first inspected and passed, and each inspected and passed product susceptible of being marked shall be marked with the inspection legend and the number of the establishment where it was last processed; provided, the skinned bacon intended for slicing need not be so marked if packed in properly marked containers. Additional marks of inspection may be applied as desired to meet local conditions.

Statutory Authority: MS s 31A.08

1540.2430 MARKING BEEF LIVERS WITH INSPECTION LEGEND AND ESTABLISHMENT NUMBER.

Beef livers shall be marked with the inspection legend and the establishment number on the convex surface of the thickest portion of the organ.

Statutory Authority: MS s 31A.08

1540.2440 MOVING AND HANDLING OF PRIMAL PARTS FROM ONE ESTABLISHMENT TO ANOTHER.

Primal parts of carcasses which have been inspected and passed but do not bear the inspection legend may be transported from one official establishment to another official establishment for further processing in a car, truck, or other closed container, if the car, truck, or container be sealed with a department seal bearing the inspection legend in compliance with this chapter.

Statutory Authority: MS s 31A.08

1540.2450 MARKING OF MEAT FOOD PRODUCTS IN CASINGS.

Inspected and passed sausage and other products in casings of the ordinary

“ring” variety or larger shall be marked with the inspection legend and the number of the establishment. Inspected and passed sausage and other products in casings, of the smaller varieties shall bear one or more inspection marks to each chain or two or more of such marks to each bunch, except in cases where such smaller varieties of sausage and products leave establishments completely enclosed in properly labeled cartons or wrappers having a capacity of ten pounds or less and containing a single kind of product; provided, that the mark of inspection need appear only twice throughout the contents of containers exceeding a capacity of ten pounds of sausages of the smaller varieties shipped to another official establishment for further processing. When such products are shipped to another official establishment for further processing, the inspector at the point of origin shall identify the shipment to the inspector at destination.

Statutory Authority: *MS s 31A.08*

1540.2460 MEAT FOOD PRODUCTS IN CASINGS, OTHER THAN SAUSAGE, WHICH POSSESS CHARACTERISTICS OF OR RESEMBLE SAUSAGE.

Meat food products in casings, other than sausage, which possess the characteristics of or resemble sausage, shall bear on each link or piece the word “imitation” prominently displayed; provided, that such products in casings as coppa, capocollo, lachschinken, bacon, pork loins, pork shoulder butts, and similar cuts of meat which are prepared without added substances other than curing materials or condiments, and that meat rolls, bockwurst, and similar products in casings which do not contain cereal or vegetables, and that headcheese, souse, sulze, scrapple, blood pudding, and liver pudding in casings need not be so marked; other products in casings such as loaves, chili con carne, and meat and cheese products when prepared with sufficient cheese to give definite characteristics to the finished products, may bear on each link or piece the true name of the product in lieu of the word “imitation”; and imitation sausage packed in properly labeled containers having a capacity of one pound or less and of a kind usually sold at retail intact, need not bear the word “imitation” on each link or piece if no other marking or labeling is applied to the product.

Statutory Authority: *MS s 31A.08*

1540.2470 MARKING FOR CERTAIN ADDED INGREDIENTS.

When cereal, vegetable starch, starchy vegetable flour, soya flour, dried milk, or nonfat dry milk is added to sausage within the limits prescribed under part 1545.0010, the product shall be marked with the name of each of such added ingredients, as for example, “cereal added,” “potato flour added,” “cereal and potato flour added,” “soya flour added,” “nonfat dry milk added,” “cereal and nonfat dry milk added,” etc., as the case may be. On sausage of the smaller varieties, the marking prescribed in this part may be limited to links bearing the inspection legend.

Statutory Authority: *MS s 31A.08*

1540.2480 MARKING FOR ANTIOXIDANTS.

When approved antioxidants are added to unsmoked dried sausage in casings the product shall be legibly and conspicuously marked in an approved manner to show their presence and the purpose for which they are added, for example, with the statement “oxygen interceptor added to improve stability.”

Statutory Authority: *MS s 31A.08*

1540.2490 MARKING FOR CLOTHBAG, ARTIFICIAL CASING, OR SIMILAR CONTAINER OF SIZE LARGER THAN CUSTOMARILY SOLD AT RETAIL INTACT.

A cloth bag, artificial casing, or similar container of sausage or other product

of a size larger than that customarily sold at retail intact shall be printed with the mark of inspection and any other marks required under parts 1540.2460 to 1540.2480, near each end of the product, so as to be clearly visible to the consumer; provided, that such articles which are printed with a label in conformity with parts 1540.2630 to 1540.3460 need not, in addition, show markings other than the mark of inspection near each end.

Statutory Authority: *MS s 31A.08*

1540.2500 PLACEMENT OF MARKINGS.

The markings indicated in part 1540.2490 shall be branded near each end of sausage or similar product prepared in animal casings when the article is of a size larger than that customarily sold at retail intact.

Statutory Authority: *MS s 31A.08*

1540.2510 OMISSION OF MARKINGS FOR PRODUCTS PROCESSED IN SEALED CONTAINERS.

All markings may be omitted from sausage and other meat food products in casings when these articles are to be processed in sealed containers.

Statutory Authority: *MS s 31A.08*

1540.2520 MARKING PRODUCT WITH THE LIST OF INGREDIENTS.

A product fabricated from two or more ingredients shall bear a list of the ingredients, giving the common or usual names of the ingredients arranged in the order of their predominance, except that spices may be designated as "spices" or "flavorings," and flavorings (including essential oils, oleoresins, and other spice extractives) may be designated as "flavorings" without naming each. The list of ingredients shall be applied legibly and securely to the product by means approved by the commissioner, such as stamping, printing, or the use of paper bands, tags, or tied-in paper or fabric flaps on stuffed sausage, or tissue strips on loaflike articles; provided, that product for which a definition and standard of identity has been prescribed which conforms to such definition and standard, and which bears the name specified in the definition and standard, together with such declaration of optional ingredients and other labeling features as are required by the applicable definition and standard, need not bear a list of ingredients; provided further, that bockwurst and sausages of the smaller varieties, such as frankfurters and pork sausage, shall bear the list of ingredients at least once on each two pounds of product; provided further, that when such product is distributed from an official establishment in an immediate or true container of a type and size customarily sold at retail intact, the list of ingredients on the label of the package shall be sufficient; and provided further, that when sausages of the smaller varieties are shipped to another official establishment for further processing, the list of ingredients need appear only twice throughout the contents of containers and when so shipped may be omitted from the contents of containers of ten-pound size or less. When such products are shipped to another official establishment for further processing, the inspector at the point of origin shall identify the shipment to the inspector at destination.

Statutory Authority: *MS s 31A.08*

1540.2530 MARKING OF SHIPPING CONTAINERS.

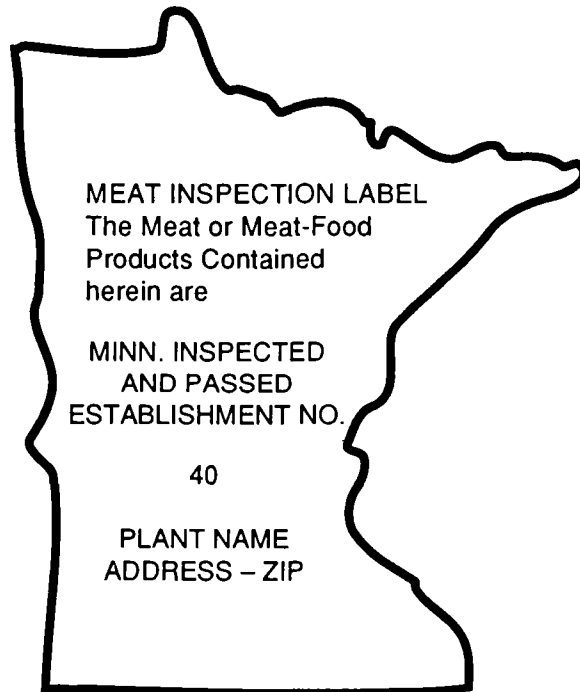
Except as provided in parts 1540.2560 to 1540.2580, when any inspected and passed product of such character or so small that it cannot be marked is moved from an official establishment the shipping container shall bear a meat inspection label which has been submitted to and received the approval of the commissioner, and conforms to the following specifications.

Statutory Authority: *MS s 31A.08*

1540.2540 STATE MEAT INSPECTION LABEL.

The label shall be either square or rectangular and may include a design to conform with the outline of the state boundaries of Minnesota. The design shall not be less than three inches by three inches in size. The phrase "meat inspection label" shall be printed within the state boundary design, if used, and occupy the uppermost portion and followed by the phrases "the meat or meat-food products contained herein are "Minnesota inspected and passed," establishment No. ." The name and address of the firm or the name only may be printed on the label within the border and shall occupy the lower portion thereof.

No word or statement except as permitted by this section, and no picture or other advertising matter, device, or design shall appear upon the meat inspection label which in form and substance shall be as follows:



Statutory Authority: *MS s 31A.08*

1540.2550 INK AND PAPER OR FIBERBOARD.

The meat inspection label shall be printed with black ink on white paper of good quality, except that in the case of fiberboard shipping containers it may be printed directly on such containers in black ink on any color background, except green, which offers sufficient contrast so that it is prominently and informatively displayed.

Statutory Authority: *MS s 31A.08*

1540.2560 CLOTH WRAPPING AS SHIPPING CONTAINER.

When any product prepared in an official establishment has been inspected and passed and is enclosed in a cloth wrapping as a shipping container, such wrapping may bear, in lieu of the meat inspection label, the inspection legend and establishment number applied by the approved 2-1/2 inch rubber brand; provided, the meat inspection label or rubber brand may be omitted in those cases in which the inspection legend and establishment number on the articles them-

selves are clearly legible through the wrapping or the wrapping is labeled in accordance with part 1540.2520; provided, further, that plain unprinted wrappings such as stockinettes, cheese cloth, paper, and crinkled paper bags for properly marked fresh meat, including carcasses, and primal parts thereof, which are used solely to protect the product against soiling or excessive drying during transportation or storage need not bear the marks of inspection.

Statutory Authority: *MS s 31A.08*

1540.2570 CONTAINERS BEARING TRADE LABELS.

The use of meat inspection labels is not required on containers bearing trade labels which have been approved by the department and on which the inspection legend appears in plain view after the package is prepared for shipment.

Statutory Authority: *MS s 31A.08*

1540.2580 ESTABLISHMENTS USING "MINNESOTA APPROVED" LABELS.

Establishments using "Minnesota approved" labels under provisions of part 1540.2320 may use the words "Minnesota approved" in place of the words "Minnesota inspected and passed" on labels prescribed under parts 1540.2530 to 1540.2580.

Statutory Authority: *MS s 31A.08*

1540.2590 TANK CARS AND TANK TRUCKS OF EDIBLE PRODUCT.

Each tank car and each tank truck carrying inspected and passed product from an official establishment shall bear a label containing the true name of the product, the inspection legend, the establishment number, and the words "date of loading," followed by a suitable space for the insertion of the date. The label shall be located conspicuously and shall be printed on material of such character and so affixed as to preclude detachment or effacement upon exposure to the weather. Before the car or truck is removed from the place where it is unloaded, the carrier shall remove or obliterate such label.

Statutory Authority: *MS s 31A.08*

1540.2600 MARKING AND DENATURING OF INEDIBLE GREASE.

Inedible grease, inedible tallow, or other inedible animal fat, or mixture containing such fat, having the physical characteristics of an edible product shall be denatured or otherwise destroyed for food purposes. Containers of such inedible grease, inedible tallow, or other inedible fat shall be marked conspicuously with the word "inedible." Such containers as tierces, barrels, and half barrels shall have both ends painted white with durable paint, if necessary, to provide a contrasting background, and the word "inedible" marked thereon in letters not less than two inches high, while on tank cars the letters shall not be less than four inches high.

Statutory Authority: *MS s 31A.08*

1540.2610 INSPECTED RENDERED ANIMAL FAT CLASSIFIED AS INEDIBLE.

Inspected rendered animal fat which for any reason it is desired to classify as inedible may be shipped if handled as provided in part 1540.2600 for inedible fat having the physical characteristics of an edible product.

Statutory Authority: *MS s 31A.08*

1540.2620 UNINSPECTED RENDERED ANIMAL FAT.

Uninspected rendered animal fat, or mixtures containing such fat, having the physical characteristics of an edible product may be shipped if handled as provided in part 1540.2600 for inedible fat having the physical characteristics of an edible product.

Statutory Authority: *MS s 31A.08*

1540.2630 REQUIRED LABELING.

When, in an official establishment, any inspected and passed product is placed or packed in any can, pot, tin, canvas, or other receptacle or covering constituting an immediate or true container, there shall be affixed to such container or covering a label as hereinafter described in parts 1540.2630 to 1540.2650; provided, that plain wrappings for fresh meat such as dressed carcasses and primal parts thereof, which are used solely to protect the product against soiling or excessive drying during transportation or storage need not bear a label; provided further, that uncolored transparent coverings, such as cellophane, which bear no printed or graphic matter and which enclose any unpackaged or packaged product bearing all required markings need not bear a label if the required markings are clearly legible through such coverings; provided further, that animal and transparent artificial casings bearing no marks or printed features other than those required under parts 1540.2450 to 1540.2510 need not bear additional labeling; and provided further, that stockinettes used as "operative devices," such as those applied to cured meats in preparation for smoking, need not bear labels whether or not such stockinettes are removed following completion of the operations for which they were applied.

Statutory Authority: *MS s 31A.08*

1540.2640 FOLDERS AND SIMILAR COVERINGS.

Folders and similar coverings made of paper or like material, which do not completely enclose the product, and which bear any printed word or statement, shall bear all features required on a label for an immediate or true container.

Statutory Authority: *MS s 31A.08*

1540.2650 FILLING AND LABELING UNDER SUPERVISION OF DEPARTMENT EMPLOYEE.

No container or covering which bears or is to bear a label shall be filled, in whole or in part, except with product which has been inspected and passed in compliance with these parts, which is sound, healthful, wholesome, and fit for human food, and which is strictly in accordance with the statements on the label. No such container or covering shall be filled, in whole or in part, and no label shall be affixed thereto, except under the supervision of a department employee.

Statutory Authority: *MS s 31A.08*

1540.2660 LABELS.

Labels within the meaning of parts 1540.2660 to 1540.2750 shall include any printing, lithographing, embossing, or other markings on labels, stickers, seats, wrappers, or receptacles.

Statutory Authority: *MS s 31A.08*

1540.2670 CONTENTS OF LABELS.

Labels shall contain, prominently and informatively displayed: the true name of the product; the word "ingredients" followed by a list of the ingredients when the product is fabricated from two or more ingredients, except in the case of products for which definitions and standards of identity have been prescribed under these parts; the name and place of business of the manufacturer, packer, or person for whom the product is prepared; an accurate statement of the quantity of contents; and an inspection legend and the number of the establishment in the form shown herewith, on that portion of the label featuring the name of the product, or when there are two or more panels, then on the principal display panels; provided, that in lieu of showing the inspection legend and the establishment number in such form, in the case of large size fiberboard immediate containers, a meat inspection label may be printed directly on such containers in size, form, and substance as provided in parts 1540.2530 to 1540.2550 for use on

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fiberboard shipping containers; provided further, that the name and place of business of the manufacturer, packer, or person for whom the product was prepared may be omitted from labels for product not required to be labeled under part 1540.2520; provided further, that the establishment number may be omitted from labels on cartons used as outer containers of edible fats, such as lard and oleomargarine, when such articles are enclosed in wrappers which bear an inspection legend and establishment number; and from a label lithographed directly on a can bearing the embossed or lithographed establishment number; and provided further, that a metal container on which an inspection legend is embossed or lithographed may, with the approval of the commissioner, bear an inspection legend of different design and in abbreviated form.



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Statutory Authority: *MS s 31A.08*

1540.2680 NAME OF PRODUCT.

The name of a product shall be the common name, if any, and one which clearly and completely identifies the article. Product which has been prepared by salting, smoking, drying, cooking, chopping, and the like shall be so described on the label unless the name on the article implies, or the manner of packaging shows, that the product was subjected to such procedure or procedures. The unqualified terms "meat," "meat by-product," "meat food product," and terms common to the meat industry but not to consumers such as "picnic," "butt," "cala," "square," "loaf," "spread," "delight," "roll," "plate," "luncheon," and "daisy" shall not be used as names of articles unless accompanied with terms descriptive of the product or with a list of ingredients.

Statutory Authority: *MS s 31A.08*

1540.2690 LIST OF INGREDIENTS.

The list of ingredients shall appear as part of or in addition to the true name of the product and shall show the common or usual name of the ingredients arranged in the order of their predominance, except that spices may be designated as "spices" or "flavorings," and flavorings including essential oils, oleoresins, and other spice extractives may be designated as "flavorings" without naming each. The name of an ingredient shall not be a collective name but shall be a specific name, as, for example, "beef," "pork," "beef tripe," "sheep livers," "pork snouts," "flour," "corn flour," "potato flour," "water," "nonfat dry milk," "tomato puree," and "beef broth"; provided, that when a product is coated with pork fat, gelatin, or other approved substance and a specific declaration of such coating appears in connection with the name of the product, the ingredient statement

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need not make reference to the ingredients of such coating; and provided further, that when the label bears the designation "compound" or "shortening" the term "animal and vegetable fats" or "vegetable and animal fats" may be employed to designate the ingredients of mixtures of such edible fats. "Animal fats" as used herein means inspected and passed fat derived from cattle, sheep, swine, or goats.

Statutory Authority: *MS s 31A.08*

1540.2700 NAME OF MANUFACTURER OR PACKER.

The name of the manufacturer or packer may appear without qualification on the label or the container of product. When the name of the manufacturer or packer is not that under which inspection is granted at the establishment but is the name of a tenant operating in the establishment, full information identifying the tenant and the scope of his operations shall be furnished to the commissioner. When the product is not prepared by the person whose name appears on the label, the name shall be qualified by a phrase which reveals the connection such person has with such product, as for example, "prepared for _____."

Statutory Authority: *MS s 31A.08*

1540.2710 STATEMENT OF QUANTITY.

The statement of quantity shall represent in terms of avoirdupois weight or liquid measure the quantity of product in the package exclusive of materials packed with it. When no general consumer usage to the contrary exists, the statement shall be in terms of liquid measure if the product is liquid or in terms of weight if the product is solid, semisolid, viscous, or a mixture of solid and liquid. Unless the statement is so qualified as to show that it expresses the minimum quantity, it shall be taken to express the actual quantity. When the statement expresses the minimum quantity, no variation below the stated minimum shall be permitted, and variations above the stated minimum shall be no greater than consistent with filling the container to the stated minimum in accordance with good commercial practice. When the statement expresses actual quantity, variations incident to packing in accordance with good commercial practice shall be allowed but the average shall not be less than the quantity stated; provided, that packages of product having a capacity of less than one-half avoirdupois or less than one-half fluid ounce shall not be required to be labeled with the statement of the quantity of contents.

Statutory Authority: *MS s 31A.08*

1540.2720 DEVICES SUCH AS STENCILS, BOX DIES, INSERTS, AND TAGS.

Stencils, box dies, inserts, tags, and like devices shall not bear an inspection legend or any abbreviation or representation thereof; provided, that with the approval of the commissioner, box dies including the inspection legend and establishment number may be used in marking wooden boxes of light material having a maximum capacity of five pounds, fiberboard containers, and wood wirebound boxes and crates with at least 90 percent of the total wood surfaces being veneer wood not over one-sixth of an inch thick and of such quality that matter imprinted on it is legible.

Statutory Authority: *MS s 31A.08*

1540.2730 ESTABLISHMENT NUMBER.

The establishment number shall be either embossed or lithographed on all sealed metal containers of inspected and passed product filled in an official establishment, except that such containers which bear labels lithographed directly on the can and in which the establishment number is incorporated need not have the establishment number embossed or lithographed thereon. Labels shall not be affixed to containers so as to obscure the embossed or lithographed establishment number.

Statutory Authority: *MS s 31A.08*

1540.2740 INSPECTION STICKER.

When any product is placed in a carton or in a wrapper of paper or cloth or in such other labeled container or covered as the commissioner may approve, an inspection legend and the establishment number, in form and substance as specified in parts 1540.2670 to 1540.2710, may be embodied on a sticker to be securely and prominently affixed, along with the name of product, at a place on the label reserved and designated for the purpose. In case there are two or more display panels featuring the name of product, the inspection sticker shall be affixed to the principal panel or panels. The inspection sticker shall not be used without the approval of the commissioner and shall be affixed to the label under the supervision of a department employee.

Statutory Authority: *MS s 31A.08*

1540.2750 STATEMENT SUCH AS "KEEP REFRIGERATED."

Meat and meat food products packaged in consumer-size impervious film containers which are usually displayed in self-service refrigerated counters shall have a statement such as "keep refrigerated" prominently displayed on the principal display panel of the label.

Statutory Authority: *MS s 31A.08*

1540.2760 CONFORMANCE OF LABELS WITH DEFINITIONS AND STANDARDS OF IDENTITY.

When inspected and passed products are labeled with the names of, or are represented as, articles for which definitions and standards of identity have been prescribed by rule, the labels shall conform to such definitions and standards.

Statutory Authority: *MS s 31A.08*

1540.2770 APPROVAL OF LABELS BY COMMISSIONER.

Except as provided in part 1540.2820 no label shall be used on any product until it has been approved in its final form by the commissioner. For the convenience of the establishment sketches or proofs of new labels may be submitted in duplicate through the inspector to the department for approval and the preparation of finished labels deferred until such approval is obtained. All finished labels shall be submitted in duplicate through the inspector to the department for approval.

Statutory Authority: *MS s 31A.08*

1540.2780 STATEMENT SHOWING KINDS AND PERCENTAGE OF INGREDIENTS AND MODE OF PREPARATION.

Each copy of any sketch, proof, photostat, or finished label for a meat or product fabricated from two or more ingredients, when submitted to the department for approval, shall be accompanied by a statement showing the kinds and percentage of the ingredients and mode of preparation. Approximate percentages may be given when the percentages of ingredients may vary from time to time, if the limits of variation are stated.

Statutory Authority: *MS s 31A.08*

1540.2790 LITHOGRAPHED LABELS.

In case of lithographed labels, paper take-offs in lieu of sections of the metal containers shall be submitted for approval. Such paper take-offs shall not be in the form of a negative but shall be a complete reproduction of the label as it will appear on the package, including any color scheme involved.

Statutory Authority: *MS s 31A.08*

1540.2800 FIBER CONTAINERS.

In case of fiber containers, printed layers, such as the craft paper sheet, shall be submitted for approval in lieu of the complete container.

Statutory Authority: *MS s 31A.08*

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1540.2810 INSERTS, TAGS, LINERS, PASTERS, AND LIKE DEVICES.

Inserts, tags, liners, pasters, and like devices containing printed or graphic matter and for use on, or to be placed within, containers and coverings of product shall be submitted for approval in the same manner as provided for labels in part 1540.2770.

Statutory Authority: *MS s 31A.08*

1540.2820 STENCILS, LABELS, BOX DIES, AND BRANDS.

Stencils, labels, box dies, and brands may be used on shipping containers and on such immediate containers as tierces, barrels, drums, boxes, crates, and large-size fiberboard containers provided the markings are applicable to the product, are not false or deceptive, and are used with the approval of the inspector. The inspection legend for use in combination with such markings shall be approved by the commissioner whether the legend is applied in the form illustrated in parts 1540.2660 to 1540.2750 or by means of a meat inspection label.

Statutory Authority: *MS s 31A.08*

1540.2830 MODIFICATIONS OF APPROVED LABELS.

The inspector may permit the use of approved labels or other markings modified as follows provided the labeling or marking as modified is so used as not to be false or deceptive:

A. When all features of the label or marking are proportionately enlarged and the color scheme remains the same.

B. When changes are made in the figures denoting the quantity of contents or when there is substitution of such abbreviations as "lb." for "pound," "oz." for "ounce," or the word "pound" or "ounce" is substituted for the abbreviation.

C. When a master or stock label is approved from which the name and address of the distributor are omitted and such name and address are applied before being used. The words "prepared for" or similar statement must be shown together with the blank space reserved for the insertion of the name and address when such labels are offered for approval.

D. When, during Christmas and other holiday seasons, wrappers, or other covers bearing floral or foliage designs or illustrations of rabbits, chicks, fireworks, or other emblematic holiday designs are used with approved labels or markings. The use of such designs will not make necessary the application of labeling not otherwise required.

E. When there is a slight change in arrangement of directions pertaining to the opening of cans or the serving of the product.

F. When there is a change in the order of predominance of the ingredients on the label corresponding with a change in the formula used to prepare the product provided that no new ingredients are added and none are omitted. Nothing in this item shall be construed to modify any requirement of these parts which provides either minimum or maximum limits for the use of certain ingredients.

Statutory Authority: *MS s 31A.08*

1540.2840 LABELS USED ONLY ON APPLICABLE PRODUCTS.

Labels shall be used only on products for which they are approved. They shall not be applied to any product, the container or covering of which bears any statement that is false or misleading or is so made, formed, or filled as to be deceptive or misleading.

Statutory Authority: *MS s 31A.08*

FALSE OR DECEPTIVE LABELING AND PRACTICES**1540.2850 ESTABLISHED TRADE NAMES.**

No product, and no container thereof, shall be labeled with any false or deceptive name, but established trade names which are usual to such articles and are not false or deceptive and which have been approved by the commissioner may be used.

Statutory Authority: *MS s 31A.08*

1540.2860 LABEL FOR PRODUCT WHICH IS IN IMITATION OF ANOTHER FOOD.

A label for product which is in imitation of another food shall bear the word "imitation" immediately preceding the name of the food imitated and in the same size and style of lettering as in that name and immediately thereafter the word "ingredients" and the names of the ingredients arranged in the order of their predominance.

Statutory Authority: *MS s 31A.08*

1540.2870 FALSE IMPRESSION OR FALSE INDICATION OF ORIGIN OR QUALITY.

No statement, word, picture, design, or device which conveys any false impression or gives any false indication of origin or quality shall appear on any label. For examples, see parts 1540.2880 to 1540.3400.

Statutory Authority: *MS s 31A.08*

1540.2880 TERMS HAVING GEOGRAPHICAL SIGNIFICANCE.

Terms having geographical significance with reference to a locality other than that in which the product is prepared may appear on the label only when qualified by the word "style," "type," or "brand," as the case may be, in the same size and style of lettering as in the geographical term and accompanied with a prominent qualifying statement identifying the country, state, territory, or locality in which the product is prepared, using terms appropriate to effect the qualification. When the word "style" or "type" is used, there must be a recognized style or type of product identified with and peculiar to the locality represented by the geographical term and the product must possess the characteristics of such style or type. The word "brand" shall not be used in such a way as to be false or deceptive; provided, that a geographical term which has come into general usage as a trade name and which has been approved by the commissioner as being a generic term may be used without the qualifications provided for in this part. The terms "frankfurter," "Vienna," "bologna," "Lebanon bologna," "braunschweiger," "thuringer," "Genoa," "Leona," "Berliner," "Holstein," "Goteborg," "Milan," "Polish," and their modifications, as applied to sausages, the terms "Brunswick," and "Irish" as applied to stews, and the term "Boston" as applied to pork shoulder butts, need not be accompanied with the word "style," "type," or "brand" or a statement identifying the locality in which the product is prepared.

Statutory Authority: *MS s 31A.08*

1540.2890 SUCH TERMS AS "FARM" AND "COUNTRY."

Such terms as "farm," "country," and the like shall not be used on labels in connection with products unless such products are actually prepared on the farm or in the country; provided, that if the product is prepared in the same way as on the farm or in the country these terms, if qualified by the word "style" in the same size and style of lettering, may be used; provided further, that the term "farm" may be used as part of a brand designation when qualified by the word "brand" in the same size and style of lettering, and followed with a statement identifying the locality in which the product is prepared. Sausage containing cereal shall not be labeled "farm style" or "country style," and lard not rendered in an open kettle shall not be designated as "farm style" or "country style."

Statutory Authority: *MS s 31A.08*

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1540.2900 NAME AND PLACE OF BUSINESS OF MANUFACTURER, PACKER, OR DISTRIBUTOR.

The requirement that the label shall contain the name and place of business of the manufacturer, packer, or distributor shall not be considered to relieve any establishment from the requirement that its label shall not be misleading in any particular.

Statutory Authority: *MS s 31A.08*

1540.2910 SPRING LAMB OR GENUINE SPRING LAMB.

The term "spring lamb" or "genuine spring lamb" is applicable only to carcasses of new-crop lambs slaughtered during the period beginning in March and terminating not beyond the close of the week containing the first Monday in October.

Statutory Authority: *MS s 31A.08*

1540.2920 COVERINGS.

Coverings shall not be of such color, design, or kind as to be misleading or deceptive with respect to color, quality, or kind of product to which they are applied. For example, transparent or semitransparent coverings for such articles as sliced bacon or pork sausage shall not bear lines or other designs of red or other color which give a false impression of leanness of the meat or product.

Statutory Authority: *MS s 31A.08*

1540.2930 FRESH.

The word "fresh" shall not be used on labels to designate a product which contains any sodium nitrate, sodium nitrite, potassium nitrate, potassium nitrite, or which has been salted for preservation.

Statutory Authority: *MS s 31A.08*

1540.2940 SPICE, SPICES, AND SPICED.

The words "spice," "spices," and "spiced," without qualification, shall not be used unless they refer to genuine natural spices.

Statutory Authority: *MS s 31A.08*

1540.2950 GELATIN.

As used on labels of meat or product, the term "gelatin" shall mean the jelly prepared in official establishments by cooking pork skins, tendons, or connective tissue from an inspected and passed product, and dry commercial gelatin or the jelly resulting from its use.

Statutory Authority: *MS s 31A.08*

1540.2960 LOAF.

Product other than canned product labeled with the term "loaf" as its name or part of its name shall be prepared in loaf form.

Statutory Authority: *MS s 31A.08*

1540.2970 BAKED.

The term "baked" shall apply only to the product which has been cooked by the direct action of dry heat and for a sufficient time to permit the product to assume the characteristics of a baked article, such as the formation of a brown crust on the surface, rendering out of surface fat, and the caramelization of the sugar if applied. Baked loaves shall be heated to a temperature of at least 160 degrees Fahrenheit and baked pork cuts shall be heated to an internal temperature of at least 170 degrees Fahrenheit.

Statutory Authority: *MS s 31A.08*

1540.2980 BROWNE D PRODUCT.

When product such as loaves is browned by dipping in hot edible oil or by a flame, its label shall state such fact, the words "browned in hot cottonseed oil" or "browned by a flame," as the case may be, appearing as part of the name of product.

Statutory Authority: *MS s 31A.08*

1540.2990 MEAT.

The term "meat" and the names of particular kinds of meat, such as beef, veal, mutton, lamb, and pork, shall not be used in such manner as to be misleading or deceptive.

Statutory Authority: *MS s 31A.08*

1540.3000 HAM.

The word "ham," without any prefix indicating the species of animal from which derived, shall be used on labels only in connection with pork hams. Ham shanks as such or ham shank meat as such or the trimmings accruing in the trimming and shaping of hams shall not be labeled "ham" or "ham meat" without qualification. When used in connection with a chopped product the term "ham" or "ham meat" shall not include the skin.

Statutory Authority: *MS s 31A.08*

1540.3010 SHANKLESS AND HOCKLESS.

The terms "shankless" and "hockless" shall apply only to hams and pork shoulders from which the shank or hock has been completely removed, thus eliminating the entire tibia and fibula, or radius and ulna, respectively, together with the overlying muscle, skin, and other tissue.

Statutory Authority: *MS s 31A.08*

1540.3020 SUCH TERMS AS "MEAT EXTRACT" OR "EXTRACT OF BEEF."

Such terms as "meat extract" or "extract of beef" without qualification shall not be used on labels in connection with products prepared from organs or parts of the carcass other than fresh meat. Extracts prepared from any parts of the carcass other than fresh meat shall not be labeled "meat extract" but may be properly labeled with the true name of the parts from which prepared. In the case of extract in fluid form, the word "fluid" shall also appear on the label, as, for example, "fluid extract of beef." Meat extract shall contain not more than 25 percent of moisture. Fluid extract of meat shall contain not more than 50 percent of moisture.

Statutory Authority: *MS s 31A.08*

1540.3030 CEREAL, VEGETABLE STARCH, STARCHY VEGETABLE FLOUR, SOYA FLOUR, DRIED MILK, OR NONFAT DRY MILK.

When cereal, vegetable starch, starchy vegetable flour, soya flour, dried milk, or nonfat dry milk is added to sausage within the limits prescribed under part 1545.0010, there shall appear on the label in a prominent manner, contiguous to the name of the product the name of each such added ingredients, as for example, "cereal added," "potato flour added," "cereal and potato flour added," "soya flour added," "nonfat dry milk added," "cereal and nonfat dry milk added," as the case may be.

Statutory Authority: *MS s 31A.08*

1540.3040 PACKING SUBSTANCE SUCH AS BRINE, VINEGAR, OR AGAR JELLY.

When any product is enclosed in a container along with a packing substance

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such as brine, vinegar, or agar jelly, a declaration of the packing substance shall be printed prominently on the label in connection with the name of the product, as, for example, "frankfurters packed in brine," "lamb tongue packed in vinegar," or "beef tongue packed in agar jelly," as the case may be. The statement of the quantity of contents shall represent the weight of the drained product when removed from the container to the exclusion of the packing substance. The packing substance shall not be used in such a manner as will result in the container being so filled as to be misleading.

Statutory Authority: *MS s 31A.08*

1540.3050 LARD.

The term "lard" is applicable only to the fat rendered from fresh, clean, sound, fatty tissues from hogs in good health at the time of slaughter, with or without lard stearin or hydrogenated lard. The tissues do not include bones, detached skin, head skin, ears, tails, organs, windpipes, large blood vessels, scrap fat, skimmings, settlings, pressings, and the like, and are reasonably free from muscle tissue and blood.

Statutory Authority: *MS s 31A.08*

1540.3060 LEAF LARD.

The term "leaf lard" is applicable only to lard prepared from fresh leaf fat.

Statutory Authority: *MS s 31A.08*

1540.3070 RENDERED PORK FAT.

The term "rendered pork fat" is applicable to the fat other than lard, rendered from clean, sound carcasses, parts of carcasses, or edible organs from hogs in good health at the time of slaughter, except that stomachs, bones from the head, and bones from cured or cooked pork are not included. The tissues rendered are usually fresh, but may be cured, cooked, or otherwise prepared and may contain some meat food products. Rendered pork fat may be hardened by the use of lard stearin and/or hydrogenated lard and/or rendered pork fat stearin and/or hydrogenated rendered pork fat.

Statutory Authority: *MS s 31A.08*

1540.3080 RENDERED PORK FAT OR HARDENED RENDERED PORK FAT.

When lard or hardened lard is mixed with rendered pork fat or hardened rendered pork fat, the mixture shall be designated as "rendered pork fat" or "hardened rendered pork fat," as the case may be.

Statutory Authority: *MS s 31A.08*

1540.3090 OIL, STEARIN, OR STOCK OBTAINED FROM BEEF OR MUTTON FATS.

Oil, stearin, or stock obtained from beef or mutton fats rendered at a temperature above 170 degrees Fahrenheit shall not be designated as "oleo oil," "oleo stearin," or "oleo stock," respectively.

Statutory Authority: *MS s 31A.08*

1540.3100 BEEF FAT, MUTTON FAT, OLEO STEARIN, VEGETABLE STEARIN, OR HARDENED VEGETABLE FAT MIXED WITH LARD OR RENDERED PORK FAT.

When not more than 20 percent of beef fat, mutton fat, oleo stearin, vegetable stearin, or hardened vegetable fat is mixed with lard or with rendered pork fat, there shall appear on the label, contiguous to and in the same size and style of lettering as the name of product, the words "beef fat added," "mutton fat added," "oleo stearin added," "vegetable stearin added," or "hardened vegetable fat added," as the case may be.

Statutory Authority: *MS s 31A.08*

1540.3110 VEGETABLE FAT, VEGETABLE OIL, AND VEGETABLE STEARIN.

The designation "vegetable fat" is applicable to vegetable oil, vegetable stearin, or a combination of such oil and stearin, whereas the designations "vegetable oil" and "vegetable stearin" shall be applicable only to the oil and the stearin respectively.

Statutory Authority: *MS s 31A.08*

1540.3120 ADDING WATER TO RENDERED EDIBLE ANIMAL FAT OR MIXTURE OF FATS CONTAINING RENDERED EDIBLE ANIMAL FAT.

No rendered edible animal fat or mixture of fats containing rendered edible animal fat other than oleomargarine and puff pastry shortening, shall contain added water. Puff pastry shortening shall not contain more than ten percent water.

Statutory Authority: *MS s 31A.08*

1540.3130 CONTAINERS OF EDIBLE RENDERED ANIMAL FATS AND MIXTURES OF EDIBLE FATS CONTAINING ANIMAL FATS.

Containers of edible rendered animal fats and mixtures of edible fats containing animal fats shall, before or immediately after filling, be legibly marked with the true name of the product.

Statutory Authority: *MS s 31A.08*

1540.3140 CHILI CON CARNE.

Product labeled "chili con carne" shall contain not less than 40 percent of meat computed on the weight of the fresh meat. Head meat, cheek meat, and heart meat exclusive of the heart cap may be used to the extent of 25 percent of the meat ingredient under specific declaration on the label. The mixture may contain not more than eight percent, individually or collectively, of cereal, vegetable starch, starchy vegetable flour, soya flour, dried milk, or nonfat dry milk.

Statutory Authority: *MS s 31A.08*

1540.3150 CHILI CON CARNE WITH BEANS.

Product labeled "chili con carne with beans" shall contain not less than 25 percent of meat computed on the weight of the fresh meat. Head meat, cheek meat, and heart meat exclusive of the heart cap may be used to the extent of 25 percent of the meat ingredient under specific declaration on the label.

Statutory Authority: *MS s 31A.08*

1540.3160 HASH.

Product labeled "hash" shall contain not less than 35 percent of meat computed on the weight of the cooked and trimmed meat. The weight of the cooked meat used in this calculation shall not exceed 70 percent of the weight of the uncooked fresh meat.

Statutory Authority: *MS s 31A.08*

1540.3170 MEAT STEWS.

Products labeled as meat stews, for example, "beef stew," "lamb stew," and the like, shall contain not less than 25 percent of meat computed on the weight of the fresh meat.

Statutory Authority: *MS s 31A.08*

1540.3180 TAMALES.

Tamales shall contain not less than 25 percent of meat computed on the weight of the fresh meat in relation to all ingredients of the tamales. When tamales are packed in gravy or sauce, that constituent shall be declared prominently

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as part of the name of the product; for example, "tamales with sauce" or "tamales with gravy." An article labeled "tamales with sauce" or "tamales with gravy" shall contain not less than 20 percent meat computed on the weight of the uncooked fresh meat in relation to the total ingredients making up the tamales with sauce or tamales with gravy.

Statutory Authority: *MS s 31A.08*

1540.3190 SPAGHETTI WITH MEAT BALLS AND SAUCE, SPAGHETTI WITH MEAT AND SAUCE.

Spaghetti with meat balls and sauce, spaghetti with meat and sauce, and similar product, shall contain not less than 12 percent of meat computed on the weight of the fresh meat. The presence of the sauce or gravy constituent shall be declared prominently on the label as part of the name of the product. Meat balls may be prepared with not more than 12 percent, singly or collectively of farinaeous material, soya flour, nonfat dry milk, and the like.

Statutory Authority: *MS s 31A.08*

1540.3200 SPAGHETTI SAUCE WITH MEAT.

Spaghetti sauce with meat shall contain not less than six percent of meat computed on the weight of the fresh meat.

Statutory Authority: *MS s 31A.08*

1540.3210 SCRAPPLE.

Scrapple shall contain not less than 40 percent of meat and/or meat by-products computed on the basis of the fresh weight, exclusive of bone. The meal or flour used may be derived from grain and/or soybeans.

Statutory Authority: *MS s 31A.08*

1540.3220 HAMBURGER.

Hamburger shall consist of chopped fresh beef with or without the addition of beef fat as such and/or of seasoning and shall not contain more than 30 percent of fat.

Statutory Authority: *MS s 31A.08*

1540.3230 LIVER SAUSAGE, LIVER LOAF, LIVER PASTE, LIVER CHEESE, LIVER PUDDING, LIVER SPREAD, AND THE LIKE.

Liver sausage, liver loaf, liver paste, liver cheese, liver pudding, liver spread, and the like shall contain not less than 30 percent of liver computed on the weight of the fresh liver.

Statutory Authority: *MS s 31A.08*

1540.3240 HAM SPREAD, TONGUE SPREAD, AND THE LIKE.

Product labeled "ham spread," "tongue spread," and the like shall contain not less than 50 percent of the meat ingredient names computed on the weight of the fresh meat. Other meat and fat may be used to give the desired spreading consistency provided it does not detract from the character of the named spread.

Statutory Authority: *MS s 31A.08*

1540.3250 DEVEILED HAM.

Deveiled ham may contain added ham fat; provided, that the total fat content shall not exceed 35 percent of the finished product. The moisture content of deveiled ham, deveiled tongue, and the like shall not exceed that of the fresh unprocessed meat.

Statutory Authority: *MS s 31A.08*

1540.3260 POTTED MEAT FOOD PRODUCT AND DEVEILED MEAT FOOD PRODUCT.

Potted meat food product and deviled meat food product shall not contain cereal, vegetable flour, nonfat dry milk, or similar substance. The amount of water added to potted meat food product and deviled meat food product shall be limited to that necessary to replace moisture lost during processing.

Statutory Authority: *MS s 31A.08*

1540.3270 PORK SAUSAGE AND BREAKFAST SAUSAGE.

Pork sausage and breakfast sausage, whether fresh, smoked, or canned, shall not be made with product which, in the aggregate for each lot, contains more than 50 percent total fat.

Statutory Authority: *MS s 31A.08*

1540.3280 COOKED, CURED, OR PICKLED PIGS FEET, PIGS KNUCKLES, AND THE LIKE.

Cooked, cured, or pickled pigs feet, pigs knuckles, and the like, shall be labeled to show that the bones remain in the product, if such is the case. The designation "semiboneless" shall not be used if less than 50 percent of the total weight of bones has been removed.

Statutory Authority: *MS s 31A.08*

1540.3290 CANNED PRODUCT LABELED "CORNEB BEEF" AND CANNED PRODUCT LABELED "ROAST BEEF PARBOILED AND STEAM ROASTED."

Canned product labeled "corned beef" and canned product labeled "corned beef" and canned product labeled "roast beef parboiled and steam roasted" shall be prepared so that the weight of the finished product shall not exceed 70 percent by weight of the fresh beef, plus salt and flavoring material included in the product. Beef cheek meat and beef head meat from which the overlying glandular and connective tissues have been removed, and beef heart meat, exclusive of the heart cap, may be used individually or collectively to the extent of five percent of the meat ingredient in the preparation of canned product labeled "corned beef" and canned product labeled "roast beef parboiled and steam roasted." When beef cheek meat, beef head meat, and beef heart meat are used in the preparation of these products, their presence shall be reflected in the statement of ingredients as required by part 1540.2520.

Statutory Authority: *MS s 31A.08*

1540.3300 MONOGLYCERIDES AND DIGLYCERIDES ADDED TO RENDERED ANIMAL FAT OR A COMBINATION OF SUCH FAT AND VEGETABLE FAT.

When monoglycerides and diglycerides are added to rendered animal fat or a combination of such fat and vegetable fat, there shall appear on the label in a prominent manner and contiguous to the name of the product a statement such as "with monoglycerides and diglycerides," "monoglycerides and diglycerides added," "with diglycerides and monoglycerides," or "diglycerides and monoglycerides added" as the case may be.

Statutory Authority: *MS s 31A.08*

1540.3310 CANNED PRODUCT LABELED "TRIPE WITH MILK."

Canned product labeled "tripe with milk" shall be prepared so that the finished canned article will contain at least 65 percent tripe, exclusive of the cooked-out juices and milk. The product shall be prepared with not less than ten percent milk.

Statutory Authority: *MS s 31A.08*

1540.3320 BEANS WITH FRANKFURTERS IN SAUCE, SAUERKRAUT WITH WIENERS AND JUICE, AND THE LIKE.

Product labeled "beans with frankfurters in sauce," "sauerkraut with wieners and juice," and the like, shall contain not less than 20 percent frankfurters or wieners computed on the weight of the smoked and cooked sausage prior to its inclusion with the beans or sauerkraut.

Statutory Authority: *MS s 31A.08*

1540.3330 LIMA BEANS WITH HAM IN SAUCE, BEANS WITH HAM IN SAUCE, BEANS WITH BACON IN SAUCE, AND THE LIKE.

Product labeled "lima beans with ham in sauce," "beans with ham in sauce," "beans with bacon in sauce," and the like, shall contain not less than 12 percent ham or bacon computed on the weight of the smoked ham or bacon prior to its inclusion with the beans and sauce.

Statutory Authority: *MS s 31A.08*

1540.3340 CHOW MEIN VEGETABLES WITH MEAT, CHOP SUEY VEGETABLES WITH MEAT, PORK CHOP SUEY, AND THE LIKE.

Product labeled "chow mein vegetables with meat"; "chop suey vegetables with meat"; "pork chop suey"; etc., shall contain not less than 12 percent meat computed on the weight of the fresh, uncooked meat prior to its inclusion with the other ingredients.

Statutory Authority: *MS s 31A.08*

1540.3350 PORK WITH BARBECUE SAUCE AND BEEF WITH BARBECUE SAUCE.

Products labeled "pork with barbecue sauce" and "beef with barbecue sauce" shall contain not less than 50 percent meat computed on the weight of the cooked and trimmed meat. The weight of the cooked meat used in this calculation shall not exceed 70 percent of the uncooked weight of the meat. If uncooked meat is used in formulating the products, they shall contain at least 72 percent meat computed on the weight of the fresh uncooked meat. When cereal, vegetable flour, nonfat dry milk, or similar substances are used in preparing the products, such fact shall be prominently stated as a part of the name of the product.

Statutory Authority: *MS s 31A.08*

1540.3360 ANIMAL FAT AND MEAT FAT.

The terms "animal fat" and "meat fat" may be used synonymously to identify rendered fats obtained from cattle, sheep, swine, or goats in the name of product and ingredient statement for such meat products as shortening and uncolored oleomargarine. The terms "animal fat" or "meat fat" shall not be used to identify such well known single commodities as lard, rendered pork fat, oleo oil, oleo stearin, oleo stock, and the like when prepared and packed as such.

Statutory Authority: *MS s 31A.08*

1540.3370 BEEF WITH GRAVY AND GRAVY WITH BEEF.

"Beef with gravy" and "gravy with beef" shall not be made with beef which, in the aggregate for each lot contains more than 30 percent trimmable fat, that is fat which can be removed by thorough practical trimming and sorting.

Statutory Authority: *MS s 31A.08*

1540.3380 APPLICATION OF CURING SOLUTION.

The application of curing solution to beef briskets shall not result in an increase in the weight of the finished cured product of more than 20 percent over the weight of the fresh uncured briskets. The application of curing solution to other beef cuts, such as navels, clods, middle ribs, rumps, and the like, which are

intended for bulk corned beef shall not result in an increase in the weight of the finished cured product of more than ten percent over the weight of the fresh uncured meat.

Statutory Authority: *MS s 31A.08*

1540.3390 PRESSED HAM AND PRESSED HAM WITH NATURAL JUICES.

Product labeled "pressed ham" and "pressed ham with natural juices," may contain finely chopped ham shank meat to the extent of 25 percent over that normally present in the boneless ham. The weight of the cured chopped ham prior to processing shall not exceed the weight of the fresh uncured ham, exclusive of the bones and that removed in boning operations, plus the weight of the curing ingredients and three percent moisture.

Statutory Authority: *MS s 31A.08*

1540.3400 USE OF PROTEOLYTIC ENZYMES.

When approved proteolytic enzymes are used on steaks or other meat cuts which are frozen or cooked within the official establishment where they are produced, there shall appear on the labels of the frozen or cooked cuts, contiguous to the name of the products, a prominent descriptive statement such as "Dipped in a Solution of Papain," to indicate the use of such enzymes.

Statutory Authority: *MS s 31A.08*

1540.3410 LABELING PRODUCT PREPARED WITH ARTIFICIAL COLORING, ARTIFICIAL FLAVORING, ANTIOXIDANTS, OR PRESERVATIVES.

Product which bears or contains any artificial coloring, artificial flavoring, antioxidants, or preservatives, as permitted under these parts, shall bear labeling stating that fact. When any artificial flavoring is permitted to be added to product there shall appear on the label in prominent letters and contiguous to the name of the product the words "artificially flavored" and the ingredient statement shall identify it as an artificial flavoring. When any antioxidant is added to product as permitted under these parts there shall appear on the label in prominent letters and contiguous to the name of the product, a statement showing that fact and the purpose for which it is added, such as, "oxygen interceptor added to improve stability."

Statutory Authority: *MS s 31A.08*

1540.3420 REUSE OF INSPECTION LEGEND, STENCILS, MARKS, LABELS, OR OTHER DEVICES.

No inspection legend which has been previously used shall be used again for the identification of any product, except as provided in this part.

All stencils, marks, labels, or other devices on previously used containers, whether relating to any product or otherwise, shall be removed or obliterated before such containers are used for any product, unless such stencils, marks, labels, or devices correctly indicate the article to be packed therein and such containers are refilled under the supervision of a department employee.

Statutory Authority: *MS s 31A.08*

1540.3430 LABELING, FILLING OF CONTAINERS, HANDLING OF LABELED PRODUCTS.

All labeling of products required to be inspected by department employees shall be in compliance with parts 1540.0010 to 1540.4520. No person shall apply or affix, or cause to be applied or affixed, any label to any product prepared or received in an official establishment, or to any container thereof, except in compliance with these parts. No person shall, in an official establishment, fill or cause

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to be filled, in whole or in part, any container with any product required by these parts to bear a label, except in compliance therewith. No person shall remove or cause to be removed from an official establishment any product bearing a label unless such label be in compliance with these parts.

Statutory Authority: *MS s 31A.08*

1540.3440 RELABELING PRODUCT.

When it is claimed by an official establishment that some of its labeled product which has been transported to a location other than an official establishment is in need of relabeling on account of the labels having become mutilated or otherwise damaged, the requests for relabeling the product shall be sent to the department and accompanied by a statement of the reasons therefor. Labeling material intended for relabeling inspection and passed product shall not be transported from an official establishment until permission has been received from the department. The relabeling of inspected and passed product with official labels shall be done under the supervision of an inspector of the department.

Statutory Authority: *MS s 31A.08*

**1540.3450 DISTRIBUTION OF LABELS BEARING AN INSPECTION LEG-
END.**

Labels, wrappers, and cartons bearing an inspection legend with or without the establishment number may be transported from one official establishment to another; provided, such shipments are made with the permission and under the supervision of the inspector at the establishment of origin, who will notify the inspector at destination concerning the date of shipment of the labeling material and the character and quantity of the materials involved. No such material shall be used at the establishment to which it is shipped unless it conforms with the requirements of this chapter.

Statutory Authority: *MS s 31A.08*

1540.3460 RESCINDING LABEL APPROVALS.

Once a year or oftener if necessary, each official establishment should submit to the department, in quadruplicate, a list of approvals for labels that have become obsolete, accompanied with a statement that such approvals are no longer desired. The approvals shall be identified by the number, the date of approval, and the name of product or other designation showing the class of material.

Statutory Authority: *MS s 31A.08*

1540.3470 REINSPECTION OF PRODUCTS.

All products, whether fresh or cured or otherwise prepared, even though previously inspected and passed, shall be reinspected by department employees as often as may be necessary in order to ascertain whether they are sound, healthful, wholesome, and fit for human food at the time they leave official establishments. If upon reinspection any article is found to have become unsound, unhealthful, unwholesome, or in any way unfit for human food, the original mark, stamp, or label thereon shall be removed or defaced and the article condemned; provided, that: if an article becomes soiled or unclean by falling on the floor or in any other accidental way, it may be cleaned including trimming if necessary and presented for reinspection; when an article is found to be affected by an unsound or unwholesome condition designated by the commissioner as being capable of rehandling by approved methods for food purposes, the official establishment may be permitted to rehandle if necessary steps are immediately taken in a manner prescribed by him. Included are such conditions as articles found to have absorbed a foreign odor, to contain mold or similar substance, and rendered animal fats in which there is present tank water in first stages of sourness. If upon final inspection the article is found to be sound and wholesome it shall be passed for human food; otherwise it shall be condemned.

Statutory Authority: *MS s 31A.08*

1540.3480 FROZEN PRODUCTS.

Care shall be taken to see that product is in good condition when placed in freezers. If there is doubt as to the soundness of any frozen product, the inspector will require the defrosting and reinspection of a sufficient quantity thereof to determine its actual condition.

Statutory Authority: *MS s 31A.08*

1540.3490 PRODUCT PACKED IN HERMETICALLY SEALED METAL OR GLASS CONTAINERS.

Product, such as pork tenderloins, brains, sweetbreads, stews, chop suey, etc., shall not be packed in hermetically sealed metal or glass containers, unless subsequently heat processed or otherwise treated to preserve the product in a manner approved by the commissioner.

Statutory Authority: *MS s 31A.08*

1540.3500 DEFROSTING FROZEN PRODUCT.

Frozen product may be defrosted in water or pickle in a manner and with the use of facilities which are acceptable to the inspector. Before such product is defrosted, a careful examination shall be made to determine its condition. If necessary, this examination shall include defrosting of representative samples by means other than in water or pickle.

Statutory Authority: *MS s 31A.08*

1540.3510 TANK WATERSOUR CONDITION.

Attention should be given particularly to the first draw-off from the bottoms of tank cars where a tank watersour condition is sometimes found.

Statutory Authority: *MS s 31A.08*

1540.3520 TAGGING PRODUCTS "MINNESOTA RETAINED" ON REINSPECTION.

A "Minnesota retained" tag shall be placed by a department employee at the time of reinspection on all products or the containers thereof which are suspected on reinspection at an official establishment or in the possession of such establishment of being unsound, unhealthful, unwholesome, or in any way unfit for human food. The employee who affixes the tag shall record the tag number and the kind and amount of the article retained. Such tag shall accompany such article to the retaining room or other special place for final inspection. When the final inspection is made, if the article is condemned, the original mark, stamp, or label thereon shall be removed or defaced and the inspector shall stamp on or write across the face of the retained tag the phrase "Minnesota inspected and condemned" and this tag shall accompany such article into the tank. The inspector shall make a complete record of the transaction and shall report his action to the commissioner. If, however, upon final inspection the article is passed for food, the inspector shall remove the retained tag, record the transaction, and report his action to the commissioner.

Statutory Authority: *MS s 31A.08*

1540.3530 PRODUCT ENTERING OFFICIAL ESTABLISHMENTS.

Except as provided in parts 1540.2030 and 1540.4440 to 1540.4510, no product shall be brought into an official establishment unless it has been federally inspected, state inspected, or state approved inspected and passed, nor unless it can be identified by marks, seals, brands, or labels as having been so inspected and passed. All products brought into an official establishment in compliance with this chapter shall be identified and reinspected at the time of receipt, and be subjected to further reinspection in such manner and at such times as may be deemed necessary. If upon such reinspection any article is found to be unsound,

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unhealthful, unwholesome, or otherwise unfit for human food, the original mark, stamp, or label shall be removed or defaced and the article condemned.

Statutory Authority: MS s 31A.08

1540.3540 DESIGNATION OF PLACES OF RECEIPT OF RETURNED PRODUCTS FOR REINSPECTION.

Every official establishment shall designate, with the approval of the inspector, a dock or place at which returned products shall be received, and such products shall be received only at such docks or places and shall be there inspected by a department employee before entering the establishment.

Statutory Authority: MS s 31A.08

STEPS IN PROCESSES OF MANUFACTURE**1540.3550 PREPARATION OF PRODUCT IN OFFICIAL ESTABLISHMENTS.**

All processes used in curing, pickling, rendering, canning, or otherwise preparing any product in official establishments shall be supervised by a department employee. No fixtures or appliances, such as tables, trucks, trays, tanks, vats, machines, implements, cans, or containers of any kind, shall be used unless they are of such materials and construction as will not contaminate the product and are clean and sanitary. All steps in the processes of manufacture shall be conducted carefully and with strict cleanliness in rooms or compartments separate from those used for inedible products.

Statutory Authority: MS s 31A.08

1540.3560 HERMETICALLY SEALED CONTAINERS.

All containers which are intended to be hermetically sealed shall be washed as required under parts 1540.3960 to 1540.4040 immediately before filling, except that the hermetically sealed cans in which lard is shipped may be examined immediately before being filled and if found to be acceptably clean, need not be washed.

Statutory Authority: MS s 31A.08

1540.3570 DUAL USE OF EQUIPMENT.

Equipment may be used interchangeably for the preparation of lard and rendered pork fat which are to be labeled as such. The commissioner may grant permission for the restricted dual use of such equipment for the preparation of other products. The pipes and equipment used for edible fats shall be so arranged that the identity of the product will be maintained until the product is properly labeled.

Statutory Authority: MS s 31A.08

1540.3580 MANUFACTURE OF OLEOMARGARINE.

Pumps, pipes, conductors, and fittings used to conduct milk, skim milk, cream, or mixtures of these in the manufacture of oleomargarine shall be of sanitary construction, with smooth inner and outer surfaces of noncorrosive material or coated with nickel, tin, or other approved material, readily demountable for cleaning, and shall be kept clean and sanitary.

Statutory Authority: MS s 31A.08

1540.3590 ANIMAL CASINGS.

The only animal casings that may be used as containers of product are those from cattle, sheep, swine, or goats. Casings for products shall be carefully inspected by department employees. Only those casings which have been carefully washed and thoroughly flushed with clean water immediately before stuffing, are suitable for containers, are clean, and are passed on such inspection shall

be used, except that preflushed animal casings packed in salt or salt and glycerine solution or other approved medium may be used without additional flushing provided they are found to be clean and otherwise acceptable and are thoroughly rinsed before use.

Statutory Authority: *MS s 31A.08*

1540.3600 CERTAIN CONTAINERS OF MEAT FOOD PRODUCT.

Beef rounds, beef bungs, beef middles, beef bladders, calf rounds, hog bungs, hog middles, and hog stomachs which are to be used as containers of meat food product shall be presented for inspection turned with the fat surface exposed.

Statutory Authority: *MS s 31A.08*

1540.3610 INFESTED PORTIONS OF CASINGS.

Portions of casings which show infestation with *Oesophagostomum* or other nodule-producing parasite, and weasands infested with the larvae of *Hypoderma lineatum*, shall be rejected, except that when the infestation is slight and the nodules and larvae are removed, the casing or weasand may be passed.

Statutory Authority: *MS s 31A.08*

1540.3620 FERMENTING, STRIPPING, AND SLIMING OF INTESTINES.

The fermenting of intestines is not permitted in official establishments. The stripping and sliming of intestines shall be performed in a clean manner.

Statutory Authority: *MS s 31A.08*

1540.3630 HOG AND SHEEP CASINGS.

Hog and sheep casings intended for use as containers of products may be treated by soaking in or applying thereto sound, fresh pineapple juice or a sound solution containing fresh pineapple juice or papain or bromelin or pancreatic extract to permit the enzymes contained in these substances to act on the casings to make them less resistant. The casings shall be handled in a clean and sanitary manner throughout and the treatment shall be followed by washing and flushing the casings with water sufficiently to effectively remove the substance used and terminate the enzymatic action.

Statutory Authority: *MS s 31A.08*

1540.3640 SUBSTANCES AND INGREDIENTS USED IN MANUFACTURE OR PREPARATION OF ANY PRODUCT.

All substances and ingredients used in the manufacture or preparation of any product shall be clean, sound, healthful, wholesome, and otherwise fit for human food.

Statutory Authority: *MS s 31A.08*

1540.3650 DETACHED SPINAL CORDS.

On account of the invariable presence of bone splinters, detached spinal cords shall not be used in the preparation of edible product other than for rendering where they constitute a suitable raw material.

Statutory Authority: *MS s 31A.08*

1540.3660 BONES AND PARTS OF BONES.

Care shall be taken to remove bones and parts of bones from product which is intended for chopping.

Statutory Authority: *MS s 31A.08*

1540.3670 HEADS.

Heads for use in the preparation of meat food products shall be split and the bodies of the teeth, the tubinated and ethmoid bones, ear tubes, and horn butts removed, and the heads then thoroughly cleaned.

Statutory Authority: *MS s 31A.08*

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1540.3680 KIDNEYS.

Kidneys for use in the preparation of meat food products shall first be freely sectioned and then thoroughly soaked and washed. All detached kidneys, including beef kidneys detached with kidney fat, shall be inspected before being used in or shipped from the establishment.

Statutory Authority: MS s 31A.08

1540.3690 TESTICLES.

Testicles if handled as an edible product may be shipped from the establishment as such, but they shall not be used as an ingredient of a meat food product.

Statutory Authority: MS s 31A.08

1540.3700 CATTLE PAUNCHES AND HOG STOMACHS.

Cattle paunches and hog stomachs for use in the preparation of meat food products shall be thoroughly cleaned on all surfaces and parts immediately after being emptied of their contents, which shall follow promptly their removal from the carcasses.

Statutory Authority: MS s 31A.08

1540.3710 TONSILS.

Tonsils shall be removed and shall not be used as ingredients of meat food products.

Statutory Authority: MS s 31A.08

1540.3720 HOG BLOOD.

Hog blood shall not be used as an ingredient of meat food product. No blood which comes in contact with the surface of the body of an animal or is otherwise contaminated shall be collected for food purposes. Only blood from animals the carcasses of which are inspected and passed may be used for meat food products. The defibrination of blood intended for food purposes shall not be performed with the hands.

Statutory Authority: MS s 31A.08

1540.3730 DYE, ARTIFICIAL COLORING MATTER, PRESERVATIVES, OR CHEMICALS.

No dye or artificial coloring matter, or preservatives, or chemicals, other than those permitted under parts 1540.3760 to 1540.3940, shall be brought into, or kept in an official establishment, or used as an ingredient in meat or product.

Statutory Authority: MS s 31A.08

1540.3740 INTESTINES.

Intestines shall not be used as ingredients of meat food products.

Statutory Authority: MS s 31A.08

1540.3750 CLOTTED BLOOD IN HOG HEARTS.

Clotted blood shall be removed from hog hearts before they are shipped from the establishment or used in the preparation of a meat food product.

Statutory Authority: MS s 31A.08

USE OF CERTAIN SUBSTANCES IN PREPARATION OF MEAT FOOD PRODUCTS**1540.3760 WHOLESOMENESS.**

No product shall contain any substance which impairs its wholesomeness or which is not approved by the commissioner.

Statutory Authority: MS s 31A.08

1540.3770 ADDITIONS TO PRODUCT.

There may be added to product, with appropriate declaration as required under labeling provisions of these parts, common salt, approved sugars (sucrose (cane or beet sugar), maple sugar, dextrose, invert sugar, honey, corn syrup solids, corn syrup, and glucose syrup), wood smoke, vinegar, flavorings, spices, sodium nitrate, sodium nitrite, potassium nitrate (saltpeter), and potassium nitrite.

Statutory Authority: *MS s 31A.08*

1540.3780 MONOGLYCERIDES AND DIGLYCERIDES.

Monoglycerides and diglycerides may be added to rendered animal fat or a combination of such fat and vegetable fat with appropriate declaration as required in parts 1540.2630 to 1540.3460.

Statutory Authority: *MS s 31A.08*

1540.3790 ANTIOXIDANTS.

With appropriate declaration, as provided in part 1540.2520, the following antioxidants may be added, in the amounts indicated, to rendered animal fat or a combination of such fat and vegetable fat:

A. resin guaiac not to exceed one-tenth of one percent; or

B. nordihydroguaiaretic acid not to exceed 1/100 of one percent; or

C. tocopherols not to exceed 3/100 of one percent (a 30 percent concentration of tocopherols in vegetable oils shall be used when added as an antioxidant to products designated as "lard" or "rendered pork fat"); or

D. lecithin; provided, that nothing in this paragraph shall prevent the use of this substance as an emulsifier as approved by the commissioner; or

E. butylated hydroxyanisole (a mixture of 2-tertiary butyl 4-hydroxyanisole and 3-tertiary butyl 4-hydroxyanisole) not to exceed 1/100 of one percent; or

F. butylated hydroxytoluene (2,6 di-tertiary butyl paracresol) (2,6 di-tertiary butyl 4-methyl phenol) not to exceed 1/100 of one percent; or

G. propyl gallate not to exceed 1/100 of one percent; or

H. combinations of two or more of the antioxidants listed in items B, E, F, and G not to exceed 2/100 of one percent; or

I. citric acid and/or phosphoric acid and/or monoisopropyl citrate not to exceed 1/100 of one percent, either alone or in combination with the antioxidants listed in item B, E, F, G, or H.

Statutory Authority: *MS s 31A.08*

1540.3800 WATER OR ICE IN LUNCHEON MEAT AND MEAT LOAF.

To facilitate chopping and/or to dissolve the usual curing ingredients, water or ice may be used in the preparation of luncheon meat and meat loaf. However, the total amount of water used shall not exceed three percent of the ingredients going into the preparation of the product and its presence shall be declared as required under part 1540.2520.

Statutory Authority: *MS s 31A.08*

1540.3810 PREPARATION OF SAUSAGE.

Except as otherwise provided, sausage shall be prepared with meat, or meat and meat by-product, seasoned with condimental proportions of condimental substances. Under appropriate declaration as required in part 1540.2520, sausage may contain not more than 3-1/2 percent, individually or collectively, of cereal, vegetable starch, starchy vegetable flour, soya flour, nonfat dry milk, or dried milk.

Statutory Authority: *MS s 31A.08*

1540.3820 WATER OR ICE IN SAUSAGE.

For the purpose of facilitating chopping and mixing, and under appropriate declaration as required under part 1540.2520, water or ice may be used in the preparation of sausage which is not cooked, in an amount not to exceed three percent of the total ingredients used. Sausage of the kind which is cooked, such as frankfurter, vienna, and bologna, may contain not more than ten percent of added water or moisture.

Statutory Authority: *MS s 31A.08*

1540.3830 CERTAIN SUBSTANCES USED IN RENDERED FATS.

Bicarbonate of soda, caustic soda, sodium carbonate, diatomaceous earth, fuller's earth, carbon, acetic acid, tannic acid, agents used exclusively as catalyzers such as nickel preparations, and such other substances as may be approved by the commissioner, may be used in the preparation of rendered fats; provided, that they are eliminated during the process of manufacturing.

Statutory Authority: *MS s 31A.08*

1540.3840 PREPARATION OF TRIPE.

Caustic soda, sodium carbonate (soda ash or sal soda), trisodium phosphate, or sodium metasilicate, or a combination of these substances, or lime, or a combination of lime and sodium carbonate, and/or a solution of hydrogen peroxide, may be used in the preparation of tripe; provided, that immediately following the treatment the tripe is thoroughly washed with clear water and the added substances removed.

Statutory Authority: *MS s 31A.08*

1540.3850 NITRITE IN FINISHED PRODUCT.

The use of sodium nitrite, potassium nitrite, sodium nitrate, or potassium nitrate, or combinations of nitrite and nitrate, shall not result in the presence of more than 200 parts per million of nitrite in the finished product. Supplies of sodium nitrite and potassium nitrite and mixtures containing them must be kept securely under the care of a responsible employee of the establishment. The specific nitrite content of such supplies must be known and clearly marked accordingly. The maximum amounts of sodium nitrite and/or potassium nitrite which may be used are as follows: two pounds in 100 gallons of pickle; one ounce for each 100 pounds of meat in dry salt, dry cure, or box cure; one-fourth ounce in 100 pounds of chopped meat and/or meat by-products.

Statutory Authority: *MS s 31A.08*

1540.3860 HARMLESS SYNTHETIC FLAVORING.

Harmless synthetic flavoring may be added to products for which they are approved by the commissioner, and declared as artificial flavoring, as required under part 1540.2520.

Statutory Authority: *MS s 31A.08*

1540.3870 PREPARATION OF HAM FOR CANNING.

The preparation of a ham for canning shall not result in an increase in weight of more than eight percent over the weight of the fresh uncured ham; that is, the weight of the boneless cured ham at the time of canning, plus the weight of the skin, bones, fat, and trimmings removed from the ham, shall not exceed 108 percent of the weight of the fresh uncured ham.

Statutory Authority: *MS s 31A.08*

1540.3880 CITRIC ACID OR SODIUM CITRATE ADDED TO FRESH BEEF BLOOD.

For the purpose of preventing coagulation, citric acid or sodium citrate, with

or without water, may be added to fresh beef blood in an amount not to exceed two-tenths of one percent of the total mixture. When water is used to make a solution of the citric acid or sodium citrate added to the beef blood, not more than two parts of water to one part of citric acid or sodium citrate shall be used.

Statutory Authority: *MS s 31A.08*

1540.3890 HARMLESS BACTERIAL STARTERS.

Harmless bacterial starters of the acidophilus type may be used in the preparation of such kinds of sausage as thuringer, lebanon bologna, cervelat, salami, and pork roll in the amount not to exceed one-half of one percent. When used, the harmless bacterial starter shall be included in the list of ingredients in the order of its predominance as required by part 1540.2520.

Statutory Authority: *MS s 31A.08*

1540.3900 COLORING ADDED TO MEAT FAT SHORTENING CONTAINING ARTIFICIAL FLAVORING.

When coloring matter is added to meat fat shortening containing artificial flavoring, the product shall be packed in conventional round shortening containers having a capacity no greater than three pounds.

Statutory Authority: *MS s 31A.08*

1540.3910 CORN SYRUP SOLIDS, CORN SYRUP, OR GLUCOSE SYRUP.

Corn syrup solids, corn syrup, or glucose syrup shall not be used individually or collectively in an amount exceeding two percent calculated on a dry basis of all the ingredients used in preparing such meat food products as sausage, meat loaf, luncheon meat, chopped ham, or pressed ham.

Statutory Authority: *MS s 31A.08*

1540.3920 ADDED PHOSPHATE.

Disodium phosphate, sodium hexametaphosphate, sodium tripolyphosphate, sodium pyrophosphate, and sodium acid pyrophosphate, may be added to the pumping pickle for cured hams and pork shoulder picnics and may be used in the preparation of canned chopped ham, provided such use shall not result in more than one-half of one percent of added phosphate in the finished product and provided that the maximum amount of such phosphate which may be so used is as follows: pumping pickle shall not contain more than five percent of such phosphate. When dissolved in pumping pickle, a small quantity of a crystalline precipitate material may be formed. Such pickle shall be filtered or the precipitate allowed to settle so that only the clear solution is injected into the product. With appropriate declaration as required under the labeling provisions of these rules, such phosphate may be used in the preparation of canned chopped ham in an amount not to exceed eight ounces for each 100 pounds of the fresh uncured comminuted ham.

Statutory Authority: *MS s 31A.08*

1540.3930 ASCORBIC ACID OR SODIUM ASCORBATE.

Ascorbic acid or sodium ascorbate may be used in the preparation of cured pork and beef products and comminuted meat food products as follows: pickle used for pumping, curing, or packing pork and beef products shall not contain more than seven and one-half ounces of ascorbic acid or sodium ascorbate to each 100 gallons of pickle. With appropriate declaration as required under part 1540.2520, ascorbic acid or sodium ascorbate may be used in the preparation of cooked, cured, comminuted meat food products in amounts not to exceed three-fourths ounce of ascorbic acid or seven-eighths ounce of sodium ascorbate for each 100 pounds fresh meat or meat food product. A solution containing not more than five percent acid or sodium ascorbate in water or brine may be applied

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to the outer surface of sliced or unsliced cured pork and beef products and comminuted meat food products prior to packaging. The use of such solution shall not result in the addition of a significant amount of moisture to the product.

Statutory Authority: *MS s 31A.08*

1540.3940 BUTYLATED HYDROXYANISOLE AND CITRIC ACID IN UNSMOKED DRY SAUSAGE.

With appropriate declaration as required under part 1540.2520, not more than 3/1000 of one percent of butylated hydroxyanisole and 1/1000 of one percent of citric acid may be used in unsmoked dry sausage which is held during preparation in a drying room for purposes of trichinae treatment for the periods prescribed in this chapter.

Statutory Authority: *MS s 31A.08*

1540.3950 SAMPLES TAKEN FOR EXAMINATION.

Samples of products, water, chemicals, spices, or other articles in any official establishment shall be taken, without cost to the department, for examination, as often as may be deemed necessary for the efficient conduct of the inspection.

Statutory Authority: *MS s 31A.08*

CANNING WITH HEAT PROCESSING AND HERMETICALLY SEALED CONTAINERS**1540.3960 CLEANING CONTAINERS.**

Containers shall be cleaned thoroughly immediately before filling, and precaution must be taken to avoid soiling the inner surfaces subsequently. Containers of metal, glass, or other material shall be washed in an inverted position with running water at a temperature of at least 180 degrees Fahrenheit. The container-washing equipment shall be provided with a thermometer to register the temperature of the water used for cleaning the containers.

Statutory Authority: *MS s 31A.08*

1540.3970 PERFECT CLOSURE FOR HERMETICALLY SEALED CONTAINERS.

Nothing less than perfect closure is acceptable for hermetically sealed containers. Heat processing shall follow promptly after closing.

Statutory Authority: *MS s 31A.08*

1540.3980 INSPECTION OF CONTAINERS AFTER CLOSING.

Careful inspection shall be made of the containers by competent establishment employees immediately after closing, and containers which are defectively filled, defectively closed, or those showing inadequate vacuum, shall not be processed until the defect has been corrected. The containers shall again be inspected by establishment employees when they have cooled sufficiently for handling after processing by heating.

Statutory Authority: *MS s 31A.08*

1540.3990 CONDEMNATION OF CONTENTS OF DEFECTIVE CONTAINERS.

The contents of defective containers shall be condemned unless correction of the defect is accomplished within six hours following the sealing of the containers or completion of the heat processing, as the case may be, except that if the defective condition is discovered during an afternoon run the cans of product may be held in coolers at a temperature not exceeding 38 degrees Fahrenheit under conditions that will promptly and effectively chill them until the following day when the defect may be corrected; short vacuum or overstuffed cans of product which have not been handled in accordance with the above may be incubated

under department supervision, after which the cans shall be opened and the sound product passed for food; and short vacuum or overstuffed cans of product of a class permitted to be labeled "perishable, keep under refrigeration" and which have been kept under adequate refrigeration since processing may be opened and the sound product passed for food.

Statutory Authority: *MS s 31A.08*

1540.4000 EXTERNAL CHARACTERISTICS OF SOUND CANS.

Canned products shall not be passed unless after cooling to atmospheric temperature, they show the external characteristics of sound cans; that is, the cans shall not be overfilled; they shall have concave sides, excepting the seam side, and all ends shall be concave; there shall be no bulging; the sides and ends shall conform to the product; and there shall be no slack or loose tin.

Statutory Authority: *MS s 31A.08*

1540.4010 IDENTITY OF CONTENTS AND DATE OF CANNING.

All canned products shall be plainly and permanently marked on the containers by code or otherwise with the identity of the contents and date of canning. The code used and its meaning shall be on record in the office of the inspector.

Statutory Authority: *MS s 31A.08*

1540.4020 KEEPING WITHOUT REFRIGERATION.

Canned product must be processed at such temperature and for such period of time as will assure keeping without refrigeration under usual conditions of storage and transportation when heating is relied on for preservation, with the exception of those canned products which are processed without steam-pressure cooking by permission of the commissioner and labeled "perishable, keep under refrigeration."

Statutory Authority: *MS s 31A.08*

1540.4030 IDENTIFICATION OF PRODUCT DURING HANDLING PREPARATORY TO HEAT PROCESSING.

Lots of canned product shall be identified during their handling preparatory to heat processing by tagging the baskets, cages, or cans with a tag which will change color on going through the heat processing or by other effective means so as to positively preclude failure to heat process after closing.

Statutory Authority: *MS s 31A.08*

1540.4040 INCUBATION.

Facilities shall be provided to incubate at least representative samples of the product of fully processed canned product. The incubation shall consist of holding the canned product for at least ten days at about 98 degrees Fahrenheit.

Statutory Authority: *MS s 31A.08*

PREPARATION OF DOG FOOD OR SIMILAR UNINSPECTED ARTICLE AT OFFICIAL ESTABLISHMENTS

1540.4050 PREPARATION IN EDIBLE PRODUCT DEPARTMENT.

When dog food or similar uninspected article is prepared in an edible product department, there shall be sufficient space allotted and adequate equipment provided so that the preparation of the uninspected article in no way interferes with the handling or preparation of products. Where necessary, separate equipment shall be provided for the uninspected article. To assure the maintenance of sanitary conditions in the edible product departments, the operations incident to the preparation of the uninspected article will be subject to the same sanitary requirements that apply to all operations in edible product departments. The preparation of the uninspected article shall be limited to those hours during

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which the establishment generally operates under inspectional supervision. That is, there shall be no handling, other than receiving at the establishment, of any of the meat, meat by-products, or meat food product ingredient of the uninspected article, other than during the regular hours of inspection. The materials used in the preparation of the uninspected article shall not be such as would interfere with the inspection of product or the maintenance of sanitary conditions in the department. The uninspected article may be stored in, and distributed from, edible product department; provided, that adequate facilities are furnished, that there is no interference with the maintenance of sanitary conditions, and that it is properly identified.

Statutory Authority: *MS s 31A.08*

1540.4060 PREPARATION IN OTHER THAN EDIBLE PRODUCT DEPARTMENT.

When dog food or similar uninspected article is prepared in a part of an official establishment other than an edible product department, the area in which the dog food is prepared shall be separated from edible product departments in a manner similar to that required for separation between edible product departments and inedible product departments. Sufficient space must be allotted and adequate equipment provided so that the preparation of the uninspected article does not interfere with the proper functioning of the other operations at the establishment. Nothing in this part shall be construed as permitting any deviation from the requirement that inedible materials, dead animals, and the like, of whatever origin, must be placed in the inedible product rendering equipment, and without undue delay. The preparation of the uninspected product must be such as not to interfere with the maintenance of general sanitary conditions on the premises, and it shall be subject to inspectional supervision similar to that exercised over inedible product departments. There shall be no return of any product to edible product departments. Trucks, barrels, and other equipment shall be cleaned before being returned to edible product departments from inedible product departments. Unoffensive material prepared outside edible product departments may be stored in, and distributed from, edible product departments only if packaged in clean, properly identified, sealed containers.

Statutory Authority: *MS s 31A.08*

1540.4070 DISTINGUISHING DOG FOOD OR OTHER ANIMAL FOOD FROM HUMAN FOOD.

Dog food or other animal food prepared in whole or in part from materials derived from cattle, sheep, swine, goats, or horses, shall be distinguished from articles of human food so as to avoid the distribution of such animal food as human food. To accomplish this, labeling of hermetically sealed, retort processed, conventional retail size containers as, for example, "dog food" will be considered sufficient. If not in such containers, the product must not only be properly identified, but it must be of such character or so treated (denatured or decharacterized) as to be readily distinguishable from an article of human food. Dog food shall not be represented as being a human food.

Statutory Authority: *MS s 31A.08*

1540.4080 MIXTURES CONTAINING PRODUCT BUT NOT AMENABLE TO MEAT INSPECTION LAW.

Mixtures containing product, but not classed as coming under the provisions of the Minnesota Meat Inspection Act shall not bear the inspection legend or any abbreviation or representation thereof. When such article is prepared in any part of an official establishment, the sanitation of that part of the establishment shall be supervised by department employees and the preparation of such article shall not cause any deviation from the requirement that no uninspected product be brought into the establishment.

Statutory Authority: *MS s 31A.08*

CONTAMINATION OF PRODUCT BY FLOOD WATER, HARBOR WATER, OR LIKE POLLUTED WATER

1540.4090 CONDEMNATION.

Any product which has been contaminated by flood water, harbor water, or like polluted water, shall be condemned.

Statutory Authority: *MS s 31A.08*

1540.4100 CLEANSING.

After flood water has receded, the establishment shall, under the supervision of a department employee, thoroughly cleanse all walls, ceilings, posts, and floors of the rooms and compartments involved, including the equipment therein. An adequate supply of hot water, under pressure, is essential for effective cleansing of the rooms and equipment. After cleansing, a solution of sodium hypochlorite containing approximately one-half of one percent available chlorine (5,000 parts per million), or other disinfectant approved by the commissioner should be applied to the surface of the rooms. Where the solution has been applied to equipment which will afterwards contact meat, the equipment shall be rinsed with clean water before being used. All metal should be rinsed with clean water to prevent corrosion.

Statutory Authority: *MS s 31A.08*

1540.4110 HERMETICALLY SEALED CONTAINERS OF PRODUCT.

Hermetically sealed containers of product which have been submerged or otherwise contaminated as in part 1540.4090 shall be rehandled promptly under supervision of a department employee as follows:

A. Separate and condemn all product, the containers of which show extensive rusting or corrosion, such as might materially weaken the container, as well as any swollen, leaky, or otherwise suspicious container.

B. Remove paper labels and wash the containers in warm soapy water, using a brush where necessary to remove rust or other foreign material, immerse in a solution of sodium hypochlorite containing not less than 100 parts per million of available chlorine or other disinfectant approved specifically for this purpose by the commissioner, and rinse in clean fresh water and dry thoroughly.

C. After handling as in item B, the containers may be relacquered, if necessary, and then relabeled with approved labels applicable to the product therein.

D. The identity of the canned product shall be maintained throughout all stages of the rehandling operations, to insure correct labeling of the containers.

Statutory Authority: *MS s 31A.08*

GLANDS AND ORGANS FOR USE IN PREPARING PHARMACEUTICAL, ORGANO THERAPEUTIC, OR TECHNICAL PRODUCTS

1540.4120 GLANDS AND ORGANS NOT USED AS FOOD PRODUCTS.

Glands and organs which are not used as food products, such as cotyledons, ovaries, prostate glands, tonsils, spinal cords, and detached lymphatic, pineal, pituitary, parathyroid, suprarenal, and thyroid glands, may be saved and prepared by establishments operating under inspection; provided, that the containers shall be plainly marked "for pharmaceutical purposes," "for organotherapeutic purposes," or "for technical purposes," without any reference to inspection. Organs in this category may be brought into and stored in edible product departments of inspected establishments or shipped with edible product if packaged in suitable containers which will in no way interfere with the maintenance of sanitary conditions or constitute an interference with inspection.

Statutory Authority: *MS s 31A.08*

1540.4130 GLANDS OR ORGANS REGARDED AS FOOD PRODUCTS.

Glands or organs which are regarded as food products, such as pancreatic glands, livers, testicles, and thymus may be shipped or brought into official establishments for pharmaceutical, organotherapeutic, or technical purposes, only if federally inspected, state inspected, or state approved inspected and passed and so identified.

Statutory Authority: *MS s 31A.08*

RETAINING CHEMICALS, CEREALS, SPICES, AND THE LIKE**1540.4140 "MINNESOTA RETAINED" TAG.**

When any chemical, cereal, spice, or other substance is presented for use in an official establishment, it shall be examined by a department employee, and if found to be unfit or otherwise unacceptable for the use intended, or if final decision regarding acceptance is deferred pending laboratory or other examination, the employee shall attach a "Minnesota retained" tag to the substance or container thereof. The substance so tagged shall be kept separate from other substances as the inspector may require, shall not be used until the tag is removed, and such removal shall be only by a department employee after finding that the substance can be accepted, or, in the case of an unacceptable substance, when it is removed from the establishment.

Statutory Authority: *MS s 31A.08*

PRODUCT FOR EDUCATIONAL USES, LABORATORY EXAMINATION, AND OTHER PURPOSES**1540.4150 SHIPMENT OR TRANSPORTATION FROM OFFICIAL ESTABLISHMENTS.**

When authorized by the commissioner, product of special type or kind may be shipped or transported from official establishments for educational uses, laboratory examination, and other purposes.

Statutory Authority: *MS s 31A.08*

PRESCRIBED TREATMENT OF PORK AND PRODUCTS CONTAINING PORK TO DESTROY TRICHINAE**1540.4160 PRODUCTS CUSTOMARILY WELL COOKED IN THE HOME.**

All forms of fresh pork, including fresh unsmoked sausage containing pork muscle tissue, and pork such as bacon and jowls, other than those covered by part 1540.4170, are classed as products that are customarily well cooked in the home or elsewhere before being served to the consumer. Therefore, the treatment of such products for the destruction of trichinae is not required.

Statutory Authority: *MS s 31A.08*

1540.4170 DESTRUCTION OF POSSIBLE LIVE TRICHINAE.

Products named in this part, and products of the character thereof, containing pork muscle tissue including hearts, pork stomachs, and pork livers, or the pork muscle tissue which forms an ingredient of such products, shall be effectively heated, refrigerated, or cured to destroy any possible live trichinae: bologna; frankfurts; viennas; smoked sausage; knoblauch sausage; mortadella; all forms of summer or dried sausage, including mettwurst; cooked loaves; roasted, baked, boiled, or cooked hams, pork shoulders, or pork shoulder picnics; Italian-style hams; Westphalia-style hams; smoked boneless pork shoulder butts; cured meat rolls; panchetta (rolled bacon); capocollo (capicola, capacola); coppa; fresh or cured boneless pork shoulder butts, hams, loins, shoulders, shoulder picnics, and similar pork cuts, in casings or other containers in which ready-to-eat delicatessen articles are customarily enclosed (excepting Scotch-style hams); frozen breaded pork products over one-half inch in thickness; cured boneless pork loins;

boneless back bacon, smoked pork cuts such as hams, shoulders, loins and pork shoulder picnics. Cured boneless pork loins shall be subjected to prescribed treatment for destruction of trichinae prior to being shipped from the establishment where cured. The treatment shall consist of heating, refrigerating, or curing, as follows in parts 1540.4180 to 1540.4280.

Statutory Authority: *MS s 31A.08*

1540.4180 TREATMENT; HEATING.

All parts of the pork muscle tissue shall be heated to a temperature not lower than 137 degrees Fahrenheit and the method used shall be one known to insure such a result. On account of differences in methods of heating and in weights of products undergoing treatment it is impracticable to specify details of procedures for all cases. Procedures which insure the proper heating of all parts of the product shall be adopted. It is important that each piece of sausage, each ham, and other product treated by heating in water be kept entirely submerged throughout the heating period; and that the largest pieces in a lot, the innermost links of bunched sausage or other massed articles, and pieces placed in the coolest part of a heating cabinet or compartment or vat be included in the temperature tests.

Statutory Authority: *MS s 31A.08*

1540.4190 REFRIGERATING.

Subpart 1. Parts subject to refrigeration. At any stage of preparation and after preparatory chilling to a temperature of not above 40 degrees Fahrenheit or preparatory freezing, all parts of the muscle tissue of pork or product containing such tissue shall be subjected continuously to a temperature not higher than one of those specified in subpart 2, the duration of such refrigeration at the specified temperature being dependent on the thickness of the meat or inside dimensions of the container.

Subp. 2. Table 1; Required period of freezing at temperature indicated.

Temperature degrees Fahrenheit	Group 1 Days	Group 2 Days
5	20	30
-10	10	20
-20	6	12

Subp. 3. Group 1. Group 1 comprises product in separate pieces not exceeding six inches in thickness, or arranged on separate racks with the layers not exceeding six inches in depth, or stored in crates or boxes not exceeding six inches in depth, or stored as solidly frozen blocks not exceeding six inches in thickness.

Subp. 4. Group 2. Group 2 comprises product in pieces, layers, or within containers, the thickness of which exceeds six inches but not 27 inches, and product in containers including tierces, barrels, kegs, and cartons having a thickness not exceeding 27 inches.

Statutory Authority: *MS s 31A.08*

1540.4200 SPACING OF PRODUCT IN FREEZER.

The product undergoing such refrigeration or the containers thereof shall be so spaced while in the freezer as will insure a free circulation of air between the pieces of meat, layers, blocks, boxes, barrels, and tierces in order that the temperature of the meat throughout will be promptly reduced to not higher than five degrees Fahrenheit, -10 degrees Fahrenheit, or -20 degrees Fahrenheit, as the case may be.

Statutory Authority: *MS s 31A.08*

1540.4210 PERIOD OF REFRIGERATION.

During the period of refrigeration the product shall be kept separate from other products and in the custody of the department. Rooms or compartments equipped for being made secure with department lock or seal shall be provided. The rooms or compartments containing product undergoing freezing shall be equipped with accurate thermometers placed at or above the highest level at which the product undergoing treatment is stored and away from refrigerating coils. After completion of the prescribed freezing of pork to be used in the preparation of the product covered by part 1540.4170, the pork shall be kept under close supervision of an inspector until it is prepared in finished form as one of the articles enumerated in 1540.4170, or until it is transferred under department control to another establishment for preparation in such finished form.

Statutory Authority: *MS s 31A.08*

1540.4220 TRANSFERRING PORK WHICH HAS BEEN REFRIGERATED.

Pork which has been refrigerated as specified in parts 1540.4190 to 1540.4220 may be transferred in sealed railroad cars, sealed motortrucks, sealed trailers, or sealed closed containers to another official establishment, for use in the preparation of product covered by part 1540.4170. The sealing of closed containers, such as boxes and slack barrels, shall be effected by cording and affixing thereto department seals, and such containers as tierces and kegs shall be held in department custody by sealing with wax impressed with a department metal brand. Railroad cars, motortrucks, and trailers shall, when necessary, be sealed with department car seals. Properly sealed and marked closed containers may be shipped with other meat in unsealed railroad cars, motortrucks, and trailers. Containers such as boxes, barrels, and tierces shall be plainly and conspicuously marked with a label or stencil furnished by the establishment, as follows: "Pork product _ degrees Fahrenheit _ days' refrigeration," indicating the temperature at which the product was refrigerated and length of time so treated. For each consignment there shall be promptly issued and forwarded to the inspector at destination a report showing the character of the containers, and that the contents are "pork product _degrees Fahrenheit _ days' refrigeration." A duplicate copy shall be forwarded to the St. Paul office of the department.

Statutory Authority: *MS s 31A.08*

1540.4230 CURING SAUSAGE.

Subpart 1. Coverings for stuffing. Sausage may be stuffed in animal casings, hydrocellulose casings, or cloth bags. During any stage of treating the sausage for the destruction of live trichinae, except as provided in Method 5, these coverings shall not be coated with paraffin or like substance, nor shall any sausage be washed during any prescribed period of drying. In the preparation of sausage, one of the following methods may be used.

Subp. 2. Method No. 1. The meat shall be ground or chopped into pieces not exceeding three-fourths of an inch in diameter. A dry-curing mixture containing not less than 3-1/3 pounds of salt to each hundredweight of the unstuffed sausage shall be thoroughly mixed with the ground or chopped meat. After being stuffed, sausage having a diameter not exceeding 3-1/2 inches, measured at the time of stuffing, shall be held in a drying room not less than 20 days at a temperature not lower than 45 degrees Fahrenheit, except that in sausage of the variety known as pepperoni, if in casings not exceeding 1-3/8 inches in diameter measured at the time of stuffing, the period of drying may be reduced to 15 days. In no case, however, shall the sausage be released from the drying room in less than 25 days from the time the curing materials are added, except that sausage of the variety known as pepperoni, if in casings not exceeding the size specified, may be released at the expiration of 20 days from the time the curing materials are added. Sausage in casings exceeding 3-1/2 inches, but not exceeding four inches, in diameter at the

time of stuffing, shall be held in a drying room not less than 35 days at a temperature not lower than 45 degrees Fahrenheit, and in no case shall the sausage be released from the drying room in less than 40 days from the time the curing materials are added to the meat.

Subp. 3. Method No. 2. The meat shall be ground or chopped into pieces not exceeding three-fourths of an inch in diameter. A dry-curing mixture containing not less than 3-1/3 pounds of salt to each hundredweight of the unstuffed sausage shall be thoroughly mixed with the ground or chopped meat. After being stuffed, the sausage having a diameter not exceeding 3-1/2 inches, measured at the time of stuffing, shall be smoked not less than 40 hours at a temperature not lower than 80 degrees Fahrenheit, and finally held in a drying room not less than ten days at a temperature not lower than 45 degrees Fahrenheit. In no case, however, shall the sausage be released from the drying room in less than 18 days from the time the curing materials are added to the meat. Sausage exceeding 3-1/2 inches, but not exceeding four inches, in diameter at the time of stuffing, shall be held in a drying room, following smoking as above indicated, not less than 25 days at a temperature not lower than 45 degrees Fahrenheit, and in no case shall the sausage be released from the drying room in less than 33 days from the time the curing materials are added to the meat.

Subp. 4. Method No. 3. The meat shall be ground or chopped into pieces not exceeding three-fourths of an inch in diameter. A dry-curing mixture containing not less than 3-1/3 pounds of salt to each hundredweight of the unstuffed sausage shall be thoroughly mixed with the ground or chopped meat. After admixture with the salt and other curing materials and before stuffing, the ground or chopped meat shall be held at a temperature not lower than 34 degrees Fahrenheit for not less than 36 hours. After being stuffed the sausage shall be held at a temperature not lower than 34 degrees Fahrenheit for an additional period of time sufficient to make a total of not less than 144 hours from the time the curing materials are added to the meat, or the sausage shall be held for the time specified in a pickle-curing medium of not less than 50 strength (salometer reading) at a temperature not lower than 44 degrees Fahrenheit. Finally, the sausage having a diameter not exceeding 3-1/2 inches, measured at the time of stuffing, shall be smoked for not less than 12 hours. The temperature of the smokehouse during this period at no time shall be lower than 90 degrees Fahrenheit; and for four consecutive hours of this period the smokehouse shall be maintained at a temperature not lower than 128 degrees Fahrenheit. Sausage exceeding 3-1/2 inches, but not exceeding four inches, in diameter at the time of stuffing shall be smoked, following the prescribed curing, for not less than 15 hours. The temperature of the smokehouse during the 15-hour period shall at no time be lower than 90 degrees Fahrenheit, and for seven consecutive hours of this period the smokehouse shall be maintained at a temperature not lower than 128 degrees Fahrenheit. In regulating the temperature of the smokehouse for the treatment of sausage under this method, the temperature of 128 degrees Fahrenheit shall be attained gradually during a period of not less than four hours.

Subp. 5. Method No. 4. The meat shall be ground or chopped into pieces not exceeding one-fourth of an inch in diameter. A dry-curing mixture containing not less than 2-1/2 pounds of salt to each hundredweight of the unstuffed sausage shall be thoroughly mixed with the ground or chopped meat. After admixture with the salt and other curing materials and before stuffing, the ground or chopped sausage shall be held as a compact mass, not more than six inches in depth, at a temperature not lower than 36 degrees Fahrenheit for not less than ten days. At the termination of the holding period, the sausage shall be stuffed in casings of cloth bags not exceeding 3-1/2 inches in diameter, measured at the time of stuffing. After being stuffed, the sausage shall be held in a drying room at a temperature not lower than 45 degrees Fahrenheit for the remainder of a 35-day period, measured from the time the curing materials are added to the meat.

At any time after stuffing, if a concern deems it desirable, the product may be heated in a water bath for a period not to exceed three hours at a temperature not lower than 85 degrees Fahrenheit, or subjected to smoking at a temperature not lower than 80 degrees Fahrenheit, or the product may be both heated and smoked as specified. The time consumed in heating and smoking, however, shall be in addition to the 35-day holding period specified.

Subp. 6. **Method No. 5.** The meat shall be ground or chopped into pieces not exceeding three-fourths of an inch in diameter. A dry-curing mixture containing not less than 3-1/3 pounds of salt to each hundredweight of the unstuffed sausage shall be thoroughly mixed with the ground or chopped meat. After being stuffed the sausage shall be held for not less than 65 days at a temperature not lower than 45 degrees Fahrenheit. The coverings for sausage prepared according to this method may be coated at any stage of the preparation before or during the holding period with paraffin or other substance approved by the commissioner.

Statutory Authority: *MS s 31A.08*

1540.4240 CURING CAPOCOLLO (CAPICOLA, CAPACOLA).

Boneless pork butts for capocollo shall be cured in a dry-curing mixture containing not less than 4-1/2 pounds of salt per hundredweight of meat for a period of not less than 25 days at a temperature not lower than 36 degrees Fahrenheit. If the curing materials are applied to the butts by the process known as churning, a small quantity of pickle may be added. During the curing period the butts may be overhauled according to any of the usual processes of overhauling, including the addition of pickle or dry salt if desired. The butt shall not be subjected during or after curing to any treatment designed to remove salt from the meat, except that superficial washing may be allowed. After being stuffed, the product shall be smoked for a period of not less than 30 hours at a temperature not lower than 80 degrees Fahrenheit, and shall finally be held in a drying room not less than 20 days at a temperature not lower than 45 degrees Fahrenheit.

Statutory Authority: *MS s 31A.08*

1540.4250 CURING COPPA.

Boneless pork butts for coppa shall be curing in a dry-curing mixture containing not less than 4-1/2 pounds of salt per hundredweight of meat for a period of not less than 18 days at a temperature not lower than 36 degrees Fahrenheit. If the curing mixture is applied to the butts by the process known as churning, a small quantity of pickle may be added. During the curing period the butts may be overhauled according to any of the usual processes of overhauling, including the addition of pickle or dry salt if desired. The butts shall not be subjected during or after curing to any treatment designed to remove salt from the meat, except that superficial washing may be allowed. After being stuffed, the product shall be held in a drying room not less than 35 days at a temperature not lower than 45 degrees Fahrenheit.

Statutory Authority: *MS s 31A.08*

1540.4260 CURING HAMS.

Subpart 1. **Methods.** In the curing of hams either of the following methods may be used.

Subp. 2. **Method No. 1.** The hams shall be cured by a dry-salt curing process not less than 40 days at a temperature not lower than 36 degrees Fahrenheit. The hams shall be laid down in salt, not less than four pounds to each hundredweight of hams, the salt being applied in a thorough manner to the lean meat of each ham. When placed in cure the hams may be pumped with pickle if desired. At least once during the curing process the hams shall be overhauled and additional salt applied, if necessary, so that the lean meat of each ham is thoroughly covered. After removal from cure the hams may be soaked in water at a temperature not

higher than 70 degrees Fahrenheit for not more than 15 hours, during which time the water may be changed once; but they shall not be subjected to any other treatment designed to remove salt from the meat, except that superficial washing may be allowed. The hams shall finally be dried or smoked not less than ten days at a temperature not lower than 95 degrees Fahrenheit.

Subp. 3. Method No. 2. The hams shall be cured by a dry-salt curing process at a temperature not lower than 36 degrees Fahrenheit for a period of not less than three days for each pound of weight (green) of the individual hams. The time of cure of each lot of hams placed in cure should be calculated on a basis of the weight of the heaviest ham of the lot. Hams cured by this method, before they are placed in cure, shall be pumped with pickle solution of not less than 100 strength (salometer), with four ounces of the solution being injected into the shank and a like quantity along the flank side of the body bone (femur). The hams shall be laid down in salt, not less than four pounds of salt to each hundredweight of hams, the salt being applied in a thorough manner to the lean meat of each ham. At least once during the curing process the hams shall be overhauled and additional salt applied, if necessary, so that the lean meat of each ham is thoroughly covered. After removal from the cure the hams may be soaked in water at a temperature not higher than 70 degrees Fahrenheit for not more than four hours, but shall not be subjected to any other treatment designed to remove salt from the meat, except that superficial washing may be allowed. The hams shall then be dried or smoked not less than 48 hours at a temperature not lower than 80 degrees Fahrenheit, and finally shall be held in a drying room not less than 20 days at a temperature not lower than 45 degrees Fahrenheit.

Statutory Authority: *MS s 31A.08*

1540.4280 CURING BONELESS PORK LOINS AND LOIN ENDS.

Subpart 1. Destroying of trichinae. In lieu of heating or refrigerating to destroy trichinae in boneless loins, the loins shall be cured for a period of not less than 25 days at a temperature not lower than 36 degrees Fahrenheit by the use of one of the following methods:

Subp. 2. Method No. 1. A dry-salt curing mixture containing not less than five pounds of salt to each hundredweight of meat.

Subp. 3. Method No. 2. A pickle solution of not less than 80 strength (salometer) on the basis of not less than 60 pounds of pickle to each hundredweight of meat.

Subp. 4. Method No. 3. A pickle solution added to the approved dry-salt cure provided the pickle solution is not less than 80 strength (salometer).

Subp. 5. Removal from cure. After removal from cure, the loins may be soaked in water for not more than one hour at a temperature not higher than 70 degrees Fahrenheit or washed under a spray but shall not be subjected, during or after the curing process, to any other treatment designed to remove salt.

Subp. 6. Smoking. Following curing, the loins shall be smoked for not less than 12 hours. The minimum temperature of the smokehouse during this period at no time shall be lower than 100 degrees Fahrenheit, and for four consecutive hours of this period the smokehouse shall be maintained at a temperature not lower than 125 degrees Fahrenheit.

Subp. 7. Drying. Finally, the product shall be held in a drying room for a period of not less than 12 days at a temperature not lower than 45 degrees Fahrenheit.

Statutory Authority: *MS s 31A.08*

1540.4290 GENERAL INSTRUCTIONS.

When necessary to comply with these instructions; the smokehouses, drying rooms, and other compartments used in the treatment of pork to destroy trichi-

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nae shall be suitably equipped, by the establishment, with accurate automatic recording thermometers. Inspectors are authorized to approve for use in sausage smokehouses, drying rooms, and other compartments, such automatic recording thermometers as are found to give satisfactory service.

Statutory Authority: *MS s 31A.08*

1540.4300 DUTIES OF INSPECTORS.

To ensure the effective administration of the foregoing, inspectors who supervise the handling and treatment of pork to destroy live trichinae shall: recognize the importance of safeguarding the consumer and follow carefully the instructions concerning the treatment of pork to destroy trichinae; check the internal temperatures, with department thermometers, of all products subjected to the heating method; test frequently, with department thermometers, the reliability of establishment thermometers including automatic recording thermometers and reject for use any found to be inaccurate and unreliable; observe department thermometers carefully in order that none be used which have become defective or of questionable accuracy; supervise in a methodical manner the handling, in drying, refrigerating, and curing departments, of pork product under treatment for the destruction of live trichinae, and keep conveniently available, at the official establishment for department use, such records as may be necessary and informative of each lot of product under treatment.

Statutory Authority: *MS s 31A.08*

1540.4310 PRODUCTS EXEMPTED FROM INSPECTION.

The requirements of parts 1540.4160 to 1540.4280 to destroy possible live trichinae in the products of a kind enumerated in part 1540.4170 apply to products which are exempted from inspection.

Statutory Authority: *MS s 31A.08*

1540.4320 INSPECTION REPORTS.

Reports of the work of inspection carried on in every official establishment and elsewhere shall be forwarded to the department by the inspector and approved municipal inspection departments on such forms and in such manner as may be specified by the commissioner.

Statutory Authority: *MS s 31A.08*

1540.4330 DAILY REPORTS.

Department employees shall make daily reports of the amounts of articles handled or prepared in the subdivisions of the establishments to which they are assigned, and of such other things as the commissioner may require.

Statutory Authority: *MS s 31A.08*

1540.4340 INFORMATION FOR REPORTS.

Each official establishment shall furnish to the inspector accurate information as to all matters needed by him for making his reports pursuant to part 1540.4330.

Statutory Authority: *MS s 31A.08*

1540.4350 REPORTS ON SANITATION.

Reports on sanitation shall be made by the department employees assigned to the various departments of official establishments to the commissioner.

Statutory Authority: *MS s 31A.08*

APPEALS**1540.4360 APPEALS FROM MEAT INSPECTION ACTIONS.**

When the action of an inspector in condemning any meat or product is questioned, appeal may be made to the commissioner whose decision shall be final.

Statutory Authority: *MS s 31A.08*

DAIRY AND FOOD LAWS

1540.4370 COMPLIANCE.

Inspected and passed meat and products, like uninspected meat and products, shall comply with the provisions of the Minnesota dairy and food laws in every respect.

Statutory Authority: *MS s 31A.08*

CORNERD BEEF HASH**1540.4380 IDENTITY.**

Subpart 1. Definition of corned beef hash. Corned beef hash is the semisolid meat food product in the form of a compact mass which is prepared with beef, potatoes, curing agents, seasoning, and any of the optional ingredients listed under part 1540.4390, in accordance with the provisions of subparts 2 to 5 and the provisions of part 1540.4400.

Subp. 2. Beef. Either fresh beef, cured beef, or canned corned beef, or a mixture of two or more of these ingredients may be used, and the finished product shall contain not less than 35 percent of beef computed on the weight of the cooked and trimmed beef. The weight of the cooked meat used in this calculation shall not exceed 70 percent of the weight of the uncooked fresh meat.

Subp. 3. Potatoes. Potatoes refers to fresh potatoes, dehydrated potatoes, cooked dehydrated potatoes, or a mixture of two or more of these ingredients.

Subp. 4. Curing agents. Curing agents refers to either salt, sodium nitrate, sodium nitrite, potassium nitrate, or potassium nitrite, or a combination of two or more of these ingredients. When sodium nitrate, sodium nitrite, potassium nitrate, or potassium nitrite is used it shall be used in amounts not exceeding those specified in part 1540.3850.

Subp. 5. Seasoning. Seasoning refers to salt, sugar (sucrose or dextrose), spice, and/or flavoring, including essential oils, oleoresins, and other spice extractives.

Statutory Authority: *MS s 31A.08*

1540.4390 OPTIONAL INGREDIENTS.

Corned beef hash may contain one or more of the following optional ingredients:

A. beef cheek meat and beef head meat from which the overlying glandular and connective tissues have been removed, and beef heart meat exclusive of the heart cap, may be used individually or collectively to the extent of five percent of the meat ingredient;

B. onions, including fresh onions, dehydrated onions, or onion powder;

C. garlic, including fresh garlic, dehydrated garlic, or garlic powder;

D. water;

E. beef broth or beef stock;

F. monosodium glutamate;

G. hydrolyzed plant protein;

H. beef fat.

Statutory Authority: *MS s 31A.08*

1540.4400 FAT AND MOISTURE CONTENT OF FINISHED PRODUCT.

The finished product shall not contain more than 15 percent fat nor more than 72 percent moisture.

Statutory Authority: *MS s 31A.08*

1540.4410 LABEL.

The label shall bear the name "corned beef hash." When any ingredient specified in part 1540.4390, item A is used, the label shall bear the following applicable statement: "beef cheek meat constitutes five percent of the meat ingredient," or "beef head meat constitutes five percent of the meat ingredient," or "beef heart meat constitutes five percent of the meat ingredient." When two or more of the ingredients are used the word "constitutes five percent of meat ingredient" need only appear once. Whenever the words "corned beef hash" are featured on the label so conspicuously as to identify the contents, the statements prescribed in this part shall immediately and conspicuously precede or follow such name without intervening written, printed, or other graphic matter.

Statutory Authority: *MS s 31A.08*

CHOPPED HAM**1540.4420 IDENTITY.**

Subpart 1. Definition of chopped ham. Chopped ham is the semisolid meat food product, in the form of a compact mass with a limited amount of cooked out juices, which is prepared with ham, curing agents, seasonings and any of the optional ingredients listed in part 1540.4430, in accordance with the provisions of subparts 2 to 4.

Subp. 2. Ham. Fresh ham, cured ham, or smoked ham, or a mixture of two or more of such meat components may be used. The weight of the cured chopped ham prior to processing shall not exceed the weight of the fresh uncured ham and fresh uncured ham shank meat if any is used, exclusive of the bones and fat removed in the boning operations, plus the weight of the curing ingredients and three percent moisture.

Subp. 3. Curing agents. The curing agents which may be used, singly or in combination, are salt, sodium nitrate, sodium nitrite, potassium nitrate, and potassium nitrite. When sodium nitrate, sodium nitrite, potassium nitrate, or potassium nitrite is used, singly or in combination, the amount thereof shall not exceed that permitted in part 1540.3850.

Subp. 4. Seasonings. The seasonings which may be used, singly or in combination, are salt, sugar (sucrose or dextrose), spice and flavoring, including essential oils, oleoresins, and other spice extractives.

Statutory Authority: *MS s 31A.08*

1540.4430 OPTIONAL INGREDIENTS.

Chopped ham may contain one or more of the following optional ingredients: finely chopped ham shank meat (fresh, cured, or smoked, or a combination thereof) to the extent of not more than 25 percent over that normally present in the boneless ham; water, for the purpose of dissolving the curing agents, and not in excess of the amount permitted in part 1540.4420, subpart 2; monosodium glutamate; hydrolyzed plant protein; corn syrup solids, corn syrup, and glucose syrup, singly or in combination, in an amount not to exceed two percent (calculated on a dry basis) of all the ingredients used in preparing the chopped ham; disodium phosphate, sodium hexametaphosphate, sodium tripolyphosphate, sodium pyrophosphate, and sodium acid pyrophosphate, singly or in combination, in an amount not to exceed that permitted in part 1540.3850; ascorbic acid, sodium ascorbate, isoascorbic acid or sodium isoascorbate in an amount not to exceed that permitted in part 1540.3930; dehydrated onions or onion powder; dehydrated garlic or garlic powder.

Statutory Authority: *MS s 31A.08*

1540.4440 LABEL.

The label shall bear the name "chopped ham."

Statutory Authority: *MS s 31A.08*

CUSTOM PROCESSED CARCASSES**1540.4450 LABELING.**

Subpart 1. **Requirement.** Each carcass and all edible parts of custom slaughtered animals shall be clearly marked, tagged, branded, or stamped to include the statement, "Minnesota custom processed," "not for sale," and the establishment number assigned to the establishment by the commissioner or the name and address of the establishment.

Subp. 2. **Example of required mark, tag, or brand.**

MINNESOTA
CUSTOM PROCESSED
NOT FOR SALE
EST. 40

Statutory Authority: *MS s 31A.08*

1540.4455 IDENTIFICATION OF CARCASS.

In state licensed establishments each custom processed carcass must be identified as described in part 1540.4450 immediately after being slaughtered, eviscerated, and rinsed. Such identification must be made of each carcass and part of carcass prior to being moved from the slaughter room to the drip cooler or elsewhere.

Statutory Authority: *MS s 31A.08*

1540.4460 IDENTIFICATION DURING PROCESSING.

All product on hand which is being or has been custom processed must be clearly identified as required in part 1540.4450 during all stages of processing, cooling, packaging, freezing, storage, and shipment. Each batch of custom processed product being ground, chopped, mixed, or cut up must be identified as required in part 1540.4450 by using a tag or other approved device placed directly on the product or the container, table, shelf, or equipment holding such product.

Statutory Authority: *MS s 31A.08*

1540.4470 HANDLING PRODUCT DERIVED FROM FARM SLAUGHTER.

All meat products received at a state licensed establishment shall be carefully examined by the plant management and any product showing evidence of spoilage, disease, or filth shall not be accepted into the establishment. All meat derived from slaughter operations which are not state licensed or federally inspected must be carefully handled, kept segregated, and clearly identified and may not be legally sold.

Statutory Authority: *MS s 31A.08*

1540.4480 IDENTIFYING PRODUCT DERIVED FROM FARM SLAUGHTER.

Any product received at a state licensed establishment which does not bear the federal or state meat inspection legend must be immediately identified and kept marked and identified as required by parts 1540.4450 to 1540.4460.

Statutory Authority: *MS s 31A.08*

1540.4490 PRODUCT DERIVED FROM GAME.

Venison and other product derived from game animals received for custom processing or storage at a state licensed establishment must be handled and identified in the same manner as is specified for products under parts 1540.4450 to 1540.4460.

Statutory Authority: *MS s 31A.08*

CONDEMNED ANIMALS AND PRODUCT

1540.4500 CONDEMNED ANIMALS.

In a licensed establishment, any animal which has died other than by slaughter or an animal which has been inspected and found to be affected with any condition or disease that would cause the meat derived therefrom to be unfit for human food shall be condemned and denatured in a manner approved by the commissioner so as to prevent such product being used as human food.

Statutory Authority: *MS s 31A.08*

1540.4510 CONDEMNED PRODUCT.

In a licensed establishment any carcass or product which is found to be unsound, unhealthful, unwholesome, or otherwise unfit for human food shall be condemned and denatured in a manner approved by the commissioner so as to prevent such product being used for human food.

Statutory Authority: *MS s 31A.08*

1540.4520 DENATURING CONDEMNED PRODUCT.

Condemned product may be denatured by slashing with a knife and adding crude carbolic acid, cresylic disinfectant, or other prescribed agent, or may be destroyed by incineration.

Statutory Authority: *MS s 31A.08*