

**CHAPTER 1540**  
**DEPARTMENT OF AGRICULTURE**  
**MEAT INSPECTION**

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 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.  
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 1540.3690 TESTICLES.  
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**USE OF CERTAIN SUBSTANCES IN PREPARATION OF MEAT FOOD PRODUCTS**

1540.3760 WHOLESOMENESS.  
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 1540.3800 WATER OR ICE IN LUNCHEON MEAT AND MEAT LOAF.  
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 1540.3820 WATER OR ICE IN SAUSAGE.  
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 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.  
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1540.4050 PREPARATION IN EDIBLE PRODUCT DEPARTMENT.  
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 1540.4070 DISTINGUISHING DOG FOOD OR OTHER ANIMAL FOOD FROM HUMAN FOOD.

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1540.4090 CONDEMNATION.  
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**RETAINING CHEMICALS, CEREALS, SPICES, AND THE LIKE**

1540.4140 "MINNESOTA RETAINED" TAG.

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MEAT INSPECTION 1540.0010

	<b>PRODUCT FOR EDUCATIONAL USES, LABORATORY EXAMINATION, AND OTHER PURPOSES</b>		<b>DAIRY AND FOOD LAWS</b>
		1540.4370	COMPLIANCE.
1540.4150	SHIPMENT OR TRANSPORTATION FROM OFFICIAL ESTABLISHMENTS.		<b>CORNEB BEEF HASH</b>
		1540.4380	IDENTITY.
		1540.4390	OPTIONAL INGREDIENTS.
	<b>PRESCRIBED TREATMENT OF PORK AND PRODUCTS CONTAINING PORK TO DESTROY TRICHINAE</b>	1540.4400	FAT AND MOISTURE CONTENT OF FINISHED PRODUCT.
		1540.4410	LABEL.
1540.4160	PRODUCTS CUSTOMARILY WELL COOKED IN THE HOME.		<b>CHOPPED HAM</b>
1540.4170	DESTRUCTION OF POSSIBLE LIVE TRICHINAE.	1540.4420	IDENTITY.
1540.4180	TREATMENT; HEATING.	1540.4430	OPTIONAL INGREDIENTS.
1540.4230	CURING SAUSAGE.	1540.4440	LABEL.
1540.4240	CURING CAPOCCOLO (CAPICOLA, CAPACOLA).		<b>CUSTOM PROCESSED CARCASSES</b>
1540.4250	CURING COPPA.	1540.4450	LABELING.
1540.4260	CURING HAMS.	1540.4455	IDENTIFICATION OF CARCASS.
1540.4280	CURING BONELESS PORK LOINS AND LOIN ENDS.	1540.4460	IDENTIFICATION DURING PROCESSING.
		1540.4470	HANDLING PRODUCT DERIVED FROM FARM SLAUGHTER.
1540.4290	GENERAL INSTRUCTIONS.	1540.4480	IDENTIFYING PRODUCT DERIVED FROM FARM SLAUGHTER.
1540.4300	DUTIES OF INSPECTORS.		PRODUCT DERIVED FROM GAME.
1540.4310	PRODUCTS EXEMPTED FROM INSPECTION.	1540.4490	
1540.4350	REPORTS ON SANITATION.		<b>CONDEMNED ANIMALS AND PRODUCT</b>
	<b>APPEALS</b>		
1540.4360	APPEALS FROM MEAT INSPECTION ACTIONS.	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 28.

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 the commissioner's 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. [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

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. [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

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. [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

Subp. 22. [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

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. [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

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*

**History:** *17 SR 1279; L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1*

#### 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 the person's own animals and the preparation by the person and transportation in intrastate commerce of the carcasses, parts thereof, meat, and meat food products of those animals exclusively for use by the person and members of the person's household and 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 the owner and members of the owner's household and 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*

**History:** *17 SR 1279*

#### **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** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.0070** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.0080** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

#### **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 designa-

tion 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 the commissioner sees fit.

**Statutory Authority:** *MS s 31A.08*

**History:** *17 SR 1279*

**1540.0100** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.0110** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.0120** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.0130** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.0140** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.0150** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.0160** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.0170** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.0180** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.0190** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.0200** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.0210** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.0220** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.0230** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.0240** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**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** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**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 the employee shall not allow to leave the employee's possession. This identification

card shall be sufficient identification to entitle the employee to admittance at all regular entrances and to all parts of the establishment and premises to which assigned.

**Statutory Authority:** *MS s 31A.08*

**History:** *17 SR 1279*

**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 the employee's 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 the inspector's family is employed by any establishment under the inspector's jurisdiction.

**Statutory Authority:** *MS s 31A.08*

**History:** *17 SR 1279*

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

**Statutory Authority:** *MS s 31A.08*

**History:** *17 SR 1279*

**1540.0320** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.0330** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.0340** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.0350** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**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*

**1540.0370** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.0380** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.0390** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.0400** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.0410** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.0420** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**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** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.0450** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.0460** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**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** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.0500** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.0510** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.0520** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**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 livestock 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** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.0780** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**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** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.0810** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**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** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**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, the employee 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*

**History:** *17 SR 1279*

**1540.0880** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.0890** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.0900** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.0910** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

- 1540.0920** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
**1540.0930** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
**1540.0940** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
**1540.0950** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
**1540.0960** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
**1540.0970** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
**1540.0980** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
**1540.0990** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
**1540.1000** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
**1540.1005** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
**1540.1010** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
**1540.1020** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
**1540.1030** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
**1540.1040** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
**1540.1050** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
**1540.1060** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
**1540.1070** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
**1540.1080** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
**1540.1090** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
**1540.1100** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
**1540.1110** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
**1540.1120** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
**1540.1130** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
**1540.1140** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
**1540.1150** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
**1540.1160** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
**1540.1170** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
**1540.1180** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
**1540.1190** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
**1540.1200** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
**1540.1210** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
**1540.1220** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
**1540.1230** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.1240 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.1250 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.1255 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.1260 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**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 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.1290 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.1300 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.1310 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.1320 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.1330 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.1340 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.1350 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.1360 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**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 purpose 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 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**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 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.1410 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.1420 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.1430 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.1440 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.1450 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.1460 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.1470 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**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 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.1500 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.1510 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.1520 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.1530 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.1540 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.1550 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.1560 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.1570 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.1580 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.1590 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.1600 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.1610 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.1620 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.1630 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.1640 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.1650 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.1660 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]



- 1540.1670 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
1540.1680 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
1540.1690 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
1540.1700 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
1540.1710 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
1540.1720 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
1540.1730 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
1540.1740 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
1540.1750 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
1540.1760 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
1540.1770 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
1540.1780 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
1540.1790 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
1540.1800 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
1540.1810 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
1540.1820 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
1540.1830 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
1540.1840 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
1540.1850 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
1540.1860 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
1540.1870 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
1540.1880 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
1540.1890 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
1540.1900 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
1540.1905 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
1540.1910 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
1540.1920 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
1540.1930 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
1540.1940 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
1540.1950 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
1540.1960 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
1540.1970 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]  
1540.1980 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.1990** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.2000** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.2010** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.2015** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.2020** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.2030 ANIMALS SLAUGHTERED WITHOUT ANTEMORTEM AND POST-MORTEM 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** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.2100** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.2110** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.2120** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**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, 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*

**History:** *L 1995 c 233 art 4 s 1; L 1995 c 248 art 4 s 1*

**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, the commissioner 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*

**History:** *17 SR 1279*

**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 establish-

ment 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 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.2190 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.2200 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.2210 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.2220 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.2230 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.2240 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.2250 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.2260 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.2270 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.2280 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.2290 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.2300 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.2310 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.2320 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.2325 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.2330 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.2340 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.2350 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.2360 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.2370 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.2380 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.2390 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.2400 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.2410** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.2420** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.2430** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.2440** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.2450** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**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, lachsschinken, 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** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.2500** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.2510** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**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 loaf-like 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** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.2540** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.2550** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.2560** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.2570** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.2580** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.2590** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

#### **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 work "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** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

#### **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** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.2640** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.2650** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.2660 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**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 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 or lithographed may, with the approval of the commissioner, bear an inspection legend of different design and in abbreviated form.



STATE



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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 extrac-

tives 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 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 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*

**History:** 17 SR 1279

#### 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** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.2730** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.2740** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

#### 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** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.2770** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.2780** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.2790** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.2800** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.2810** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.2820** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.2830** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.2840** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

### 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*

**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 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 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 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 farinaceous 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 DEVILED HAM.**

Deviled 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 deviled ham, deviled 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 DEVILED 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 "CORNED 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 "TRIFE WITH MILK."**

Canned product labeled "trife 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** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.3430** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.3440** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.3450** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.3460** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.3470** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**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 the 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 the action to the commissioner.

**Statutory Authority:** *MS s 31A.08*

**History:** *17 SR 1279*

**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, 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** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**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** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.3610 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.3620 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

1540.3630 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**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*

**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 [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**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** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**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 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*

**1540.3960** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.3970** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.3980** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.3990** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.4000** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.4010** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.4020** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.4030** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.4040** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]



**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 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** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**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,  
ORGANOTHERAPEUTIC, 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** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.4200** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.4210** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.4220** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

#### 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 trichinae 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** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.4330** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**1540.4340** [Repealed, L 1995 c 233 art 3 s 1; L 1995 c 248 art 3 s 1]

**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*

**CORNED 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,

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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*

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### 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*