

CHAPTER 1540
DEPARTMENT OF AGRICULTURE
MEAT INSPECTION

1540 0010	DEFINITIONS	1540 3030	CEREAL, VEGETABLE STARCH, STARCHY
1540 0020	EXEMPTIONS		VEGETABLE FLOUR, SOYA FLOUR, DRIED
1540 0590	HOT WATER UNDER PRESSURE		MILK, OR NONFAT DRY MILK
1540 2030	ANIMALS SLAUGHTERED WITHOUT ANTEMORTEM AND POSTMORTEM INSPECTION	1540 3530	PRODUCT ENTERING OFFICIAL ESTABLISHMENTS
1540 2470	MARKING FOR CERTAIN ADDED INGREDIENTS	1540 4455	IDENTIFICATION OF CARCASS
1540 2870	FALSE IMPRESSION OR FALSE INDICATION OF ORIGIN OR QUALITY	1540 4460	IDENTIFICATION DURING PROCESSING
		1540 4480	IDENTIFYING PRODUCT DERIVED FROM FARM SLAUGHTER
		1540 4490	PRODUCT DERIVED FROM GAME

1540.0010 DEFINITIONS.

[For text of subpart 1, see MR]

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

Subp. 3 [Repealed, 27 SR 168]

[For text of subs 4 to 14, see MR]

Subp 15 **Meat.** "Meat" means the edible part of the muscle of cattle, sheep, swine, cervidae, bison, 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.

[For text of subs 16 to 28, see MR.]

Statutory Authority: *MS s 31 101; 31A.08*

History: *27 SR 168*

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

[For text of item A, see M.R.]

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, cervidae, bison, 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 31 101; 31A 08*

History: *27 SR 168*

1540.0580 [Repealed, 27 SR 260]

1540.0590 HOT WATER UNDER PRESSURE.

Hot water for cleaning rooms and equipment 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 31 101, 31A 08*

History: *27 SR 260*

1540.1390 [Repealed, 27 SR 260]

1540.2030 ANIMALS SLAUGHTERED WITHOUT ANTEMORTEM AND POST-MORTEM INSPECTION.

Except as provided under provisions for custom processing in parts 1540 4455 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 31 101, 31A 08*

History: *27 SR 260*

1540.2460 [Repealed, 27 SR 260]

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, 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 31 101, 31A 08*

History: *27 SR 260*

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 1540.3130

Statutory Authority: *MS s 31 101; 31A 08*

History: *27 SR 260*

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, there shall appear on the label in a prominent manner, contiguous to the name of the product the name of each such added ingredient, 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 31 101, 31A 08*

History: *27 SR 260*

1540.3140 [Repealed, 27 SR 260]

1540.3150 [Repealed, 27 SR 260]

1540.3530 MEAT INSPECTION

- 1540.3160 [Repealed, 27 SR 260]
- 1540.3170 [Repealed, 27 SR 260]
- 1540.3180 [Repealed, 27 SR 260]
- 1540.3190 [Repealed, 27 SR 260]
- 1540.3200 [Repealed, 27 SR 260]
- 1540.3210 [Repealed, 27 SR 260]
- 1540.3220 [Repealed, 27 SR 260]
- 1540.3230 [Repealed, 27 SR 260]
- 1540.3240 [Repealed, 27 SR 260]
- 1540.3250 [Repealed, 27 SR 260]
- 1540.3260 [Repealed, 27 SR 260]
- 1540.3270 [Repealed, 27 SR 260]
- 1540.3280 [Repealed, 27 SR 260]
- 1540.3290 [Repealed, 27 SR 260]
- 1540.3300 [Repealed, 27 SR 260]
- 1540.3310 [Repealed, 27 SR 260]
- 1540.3320 [Repealed, 27 SR 260]
- 1540.3330 [Repealed, 27 SR 260]
- 1540.3340 [Repealed, 27 SR 260]
- 1540.3350 [Repealed, 27 SR 260]
- 1540.3360 [Repealed, 27 SR 260]
- 1540.3370 [Repealed, 27 SR 260]
- 1540.3380 [Repealed, 27 SR 260]
- 1540.3390 [Repealed, 27 SR 260]
- 1540.3400 [Repealed, 27 SR 260]
- 1540.3410 [Repealed, 27 SR 260]
- 1540.3510 [Repealed, 27 SR 260]

1540.3530 PRODUCT ENTERING OFFICIAL ESTABLISHMENTS.

Except as provided in parts 1540 2030 and 1540 4455 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

MINNESOTA RULES 2002

25

MEAT INSPECTION 1540.3530

food, the original mark, stamp, or label shall be removed or defaced and the article condemned

Statutory Authority: *MS s 31 101, 31A 08*

History: *27 SR 260*

1540.3580 [Repealed, 27 SR 260]

1540.3590 [Repealed, 27 SR 260]

1540.3650 [Repealed, 27 SR 260]

1540.3660 [Repealed, 27 SR 260]

1540.3670 [Repealed, 27 SR 260]

1540.3680 [Repealed, 27 SR 260]

1540.3690 [Repealed, 27 SR 260]

1540.3710 [Repealed, 27 SR 260]

1540.3720 [Repealed, 27 SR 260]

1540.3730 [Repealed, 27 SR 260]

1540.3740 [Repealed, 27 SR 260]

1540.3750 [Repealed, 27 SR 260]

1540.3770 [Repealed, 27 SR 260]

1540.3790 [Repealed, 27 SR 260]

1540.3800 [Repealed, 27 SR 260]

1540.3810 [Repealed, 27 SR 260]

1540.3820 [Repealed, 27 SR 260]

1540.3830 [Repealed, 27 SR 260]

1540.3840 [Repealed, 27 SR 260]

1540.3850 [Repealed, 27 SR 260]

1540.3860 [Repealed, 27 SR 260]

1540.3870 [Repealed, 27 SR 260]

1540.3880 [Repealed, 27 SR 260]

1540.3890 [Repealed, 27 SR 260]

1540.3900 [Repealed, 27 SR 260]

1540.3910 [Repealed, 27 SR 260]

1540.3920 [Repealed, 27 SR 260]

1540.3930 [Repealed, 27 SR 260]

1540.3940 [Repealed, 27 SR 260]

1540.4130 [Repealed, 27 SR 260]

1540.4160 [Repealed, 27 SR 260]

1540.4170 [Repealed, 27 SR 260]

1540.4180 [Repealed, 27 SR 260]

1540.4230 [Repealed, 27 SR 260]

1540.4240 [Repealed, 27 SR 260]

1540.4250 [Repealed, 27 SR 260]

1540.4260 [Repealed, 27 SR 260]

1540.4280 [Repealed, 27 SR 260]

1540.4310 [Repealed, 27 SR 260]

1540.4380 [Repealed, 27 SR 260]

1540.4390 [Repealed, 27 SR 260]

1540.4400 [Repealed, 27 SR 260]

1540.4410 [Repealed, 27 SR 260]

1540.4420 [Repealed, 27 SR 260]

1540.4430 [Repealed, 27 SR 260]

1540.4440 [Repealed, 27 SR 260]

1540.4455 IDENTIFICATION OF CARCASS.

In state licensed establishments each custom processed carcass must be identified 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 31.101; 31A.08*

History: *27 SR 260*

1540.4460 IDENTIFICATION DURING PROCESSING.

All product on hand which is being or has been custom processed must be clearly identified 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 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 31.101; 31A.08*

History: *27 SR 260*

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 part 1540.4460

Statutory Authority: *MS s 31.101, 31A.08*

History: *27 SR 260*

MINNESOTA RULES 2002

27

MEAT INSPECTION 1540.4490

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 part 1540 4460

Statutory Authority: *MS s 31 101; 31A 08*

History: *27 SR 260*