



---

---

**Rules of**  
**Department of Agriculture**  
**Division 30—Animal Health**  
**Chapter 10—Food Safety and Meat Inspection**

<b>Title</b>	<b>Page</b>
<b>2 CSR 30-10.010</b> Inspection of Meat and Poultry.....	<b>3</b>



**Title 2—DEPARTMENT OF  
AGRICULTURE  
Division 30—Animal Health  
Chapter 10—Food Safety and Meat  
Inspection**

**2 CSR 30-10.010 Inspection of Meat and Poultry**

*PURPOSE: This rule establishes the standards used to inspect meat/poultry slaughter and processing facilities in Missouri.*

*PUBLISHER'S NOTE: The secretary of state has determined that the publication of the entire text of the material which is incorporated by reference as a portion of this rule would be unduly cumbersome or expensive. This material as incorporated by reference in this rule shall be maintained by the agency at its headquarters and shall be made available to the public for inspection and copying at no more than the actual cost of reproduction. This note applies only to the reference material. The entire text of the rule is printed here.*

(1) The state meat inspection program is administered by the Division of Animal Health of the Missouri Department of Agriculture.

(2) The standards used to inspect Missouri meat and poultry slaughter and processing shall be those shown in Part 300 to end of Title 9, the *Code of Federal Regulations* (January 2014), herein incorporated by reference and made a part of this rule as published by the United States Superintendent of Documents, 732 N Capitol Street NW, Washington, DC 20402-0001, phone: toll-free (866) 512-1800, DC area (202) 512-1800, website: <http://bookstore.gpo.gov>. This rule does not incorporate any subsequent amendments or additions.

(3) The standards used for humane slaughter of livestock shall be those shown in Title 7, Chapter 48, the *United States Code* (U.S.C.), herein incorporated by reference and made a part of this rule, as published by the United States Superintendent of Documents, 732 N Capitol Street NW, Washington, DC 20402-0001, phone: toll-free (866) 512-1800; DC area (202) 512-1800, e-mail: <http://bookstore.gpo.gov>. This rule does not incorporate any subsequent amendments or additions.

(4) The standards used to inspect Missouri meat products, and enforce such standards, shall be those shown in Title 21, Chapter 12, the *United States Code* (U.S.C., 601 et seq.), herein incorporated by reference and made a

part of this rule, as published by the United States Superintendent of Documents, 732 N Capitol Street NW, Washington, DC 20402-0001, phone: toll free (866) 512-1800; DC area (202) 512-1800, email: <http://bookstore.gpo.gov>. This rule does not incorporate any subsequent amendments or additions.

(5) The standards used to inspect Missouri poultry products, and enforce such standards, shall be those shown in Title 21, Chapter 10, the *United States Code* (U.S.C., 451 et seq.), herein incorporated by reference and made a part of this rule, as published by the United States Superintendent of Documents, 732 N Capitol Street NW, Washington, DC 20402-0001, phone: toll free (866) 512-1800; DC area (202) 512-1800, email: <http://bookstore.gpo.gov>. This rule does not incorporate any subsequent amendments or additions.

(6) The standard used for the humane slaughter and inspection of rabbits shall be those shown in Chapter 265, RSMo 2000, with the following exceptions:

(A) The slaughtering of rabbits conducted by the person who has raised those rabbits, the processing of those rabbits by that person and the transportation in commerce of the products of those rabbits by that person when done exclusively for use by that person, members of that person's household, that person's employees and that person's nonpaying guests;

(B) The custom slaughter of rabbits by any person when the rabbits' owner delivers them to such slaughterer for slaughter, processing and transportation in commerce of the rabbit products when those rabbit products are for the exclusive use of the owner, members of the owner's household, the owner's employees and the owner's nonpaying guests. Provided, however, that the custom slaughterer does not engage in the business of buying or selling any rabbit products capable of use as human food. Persons operating under this exemption must retain records reflecting the name and address of the owner and the date of slaughter. Records required by this part must be retained and available for inspection for one (1) calendar year;

(C) The slaughtering and processing of rabbit products by any rabbit producer when done on the producer's own premises with respect to sound and healthy rabbits raised on the producer's premises and the distribution of the rabbit products derived from such operations. In lieu of other labeling requirements, such rabbit products must be identified with the name and address of the rabbit producer; not be otherwise misbranded; and be sound, clean, and fit for human food when

so distributed. Persons operating under this exemption must retain records reflecting the date of each sale, the name of the buyer for each sale and the number of rabbits sold at each sale. Records required by this part must be maintained and available for inspection for two (2) years from the date of sale; and

(D) The slaughtering of sound and healthy rabbits or the processing of rabbit products by any rabbit producer or other person for distribution by him or her solely and directly to household consumers, restaurants, hotels, and boarding houses for use in their own dining rooms, or in the preparation of meals for sales direct to consumers. In lieu of other labeling requirements, such rabbit products must be identified with the name and address of the processor; must not be otherwise misbranded; and must be sound, clean, and fit for human food when distributed by such processor. Persons operating under this exemption must retain records reflecting the date of each sale, the name of the buyer for each sale and the number of rabbits sold at each sale. Records required by this part must be maintained and available for inspection for two (2) years from the date of sale.

(E) The exemptions provided for in subsections (6)(C) and (6)(D) hereof shall not apply if the rabbit producer or other person:

1. Slaughters or processes the products of more than one thousand (1,000) rabbits in a calendar year;

2. Slaughters rabbit products at a facility used by any other rabbit producers or persons for slaughtering rabbits or processing rabbit product; or

3. Engages in the business of buying or selling any rabbit or rabbit products other than as specified.

(F) Any person not qualifying for exemption of rabbits and rabbit products are subject to inspection and must follow state meat inspection requirements.

(7) The slaughtering of poultry under an exemption in 9 CFR 381.10 must be done within twenty-four (24) hours of the poultry's delivery to the slaughtering establishment. It is further provided that holding cages and cages provided by the establishment to its customers to transport the poultry to the establishment for slaughter must be cleaned and disinfected by the establishment after each use.

*AUTHORITY: section 265.020, RSMo 2000.\* Original rule filed Sept. 14, 2000, effective March 30, 2001. Amended: Filed Nov. 10, 2004, effective May 30, 2005. Amended: Filed Feb. 6, 2006, effective Aug. 30, 2006. Amended: Filed March 1, 2007, effective*



*Sept. 30, 2007. Amended: Filed June 27, 2008, effective Dec. 30, 2008. Amended: Filed April 8, 2009, effective Oct. 30, 2009. Emergency amendment filed Dec. 3, 2012, effective Jan. 1, 2013, expired June 29, 2013. Amended: Filed Dec. 3, 2012, effective July 30, 2013. Amended: Filed Nov. 21, 2013, effective May 30, 2014.*

*\*Original authority: 265.020, RSMo 1939, amended 1993, 1995.*