

WAC 296-17A-4302 Classification 4302.

4302-14 Custom meat cutting

Applies to:

Businesses operating custom meat cutting shops.

Custom meat cutting operations include, but are not limited to:

- Serving customers who bring in an animal carcass (usually from a farm or hunt) for processing;
- Fulfilling customers' cut and wrap lists. Cut lists indicate how they want the meat cut, such as steaks, flank, roasts, ribs, filets, or hamburger. Wrap lists indicate how they want the product wrapped, such as three steaks to a package, five pound roasts, or two pound packages of hamburger;
- Storing meat that has been cut and wrapped to a customer's specifications in a freezer locker until the customer picks up the product;
- Smoking meats and offering custom cut USDA inspected meats for sale as locker packages or by the pound;
- Incidental sale of related grocery items such as butter, eggs, or milk.

Tools and equipment include, but are not limited to:

- Cleavers;
- Handcarts;
- Knives;
- Meat chippers;
- Razors.

Exclusions:

- Businesses engaged in custom meat cutting including farm slaughter operations or businesses engaged in farm slaughter operations only are classified in 4302-15;
- Packing house operations and slaughterhouse operations are classified in 4301;
- Retail meat and poultry dealers are classified in 3303;
- Wholesale meat dealers are classified in 3304.

4302-15 Custom meat cutting and custom farm slaughter

Applies to:

- Businesses operating custom meat cutting shops which also provide farm slaughter operations away from the custom meat shop;
- Businesses engaged exclusively in mobile butchering or farm slaughter operations which are usually performed with the use of a mobile slaughter truck.

Custom meat cutting operations include, but are not limited to:

- Serving customers who bring in an animal carcass (usually from a farm or hunt) for processing;
- Fulfilling customers' cut and wrap lists. Cut lists indicate how they want the meat cut, such as steaks, flank, roasts, ribs, filets, or hamburger. Wrap lists indicate how they want the product wrapped, such as three steaks to a package, five pound roasts, or two pound packages of hamburger;
- Storing meat that has been cut and wrapped to a customer's specifications in a freezer locker until the customer picks up the product;
- Smoking meats and offering custom cut USDA inspected meats for sale as locker packages or by the pound;

- Incidental sale of related grocery items such as butter, eggs, or milk.

Custom farm slaughter operations include, but are not limited to:

- Use of a mobile slaughter truck;
- The animal is slaughtered, placed on a hook hoist attached to the mobile unit, skinned, and dressed;
- The meat is processed according to the customer's order, usually at the shop.

Tools and equipment include, but are not limited to:

- Cleavers;
- Handcarts;
- Knives;
- Meat chippers;
- Razors.

Exclusions:

Custom meat cutting shops only (no farm slaughter) are classified in 4302-14.

[Statutory Authority: RCW 51.04.020 and 51.16.035. WSR 22-21-117, § 296-17A-4302, filed 10/18/22, effective 1/1/23. WSR 07-01-014, recodified as § 296-17A-4302, filed 12/8/06, effective 12/8/06. Statutory Authority: RCW 51.16.035. WSR 98-18-042, § 296-17-631, filed 8/28/98, effective 10/1/98. Statutory Authority: RCW 51.04.020(1) and 51.16.035. WSR 90-13-018, § 296-17-631, filed 6/8/90, effective 7/9/90. Statutory Authority: RCW 51.16.035. WSR 85-24-032 (Order 85-33), § 296-17-631, filed 11/27/85, effective 1/1/86; WSR 85-06-026 (Order 85-7), § 296-17-631, filed 2/28/85, effective 4/1/85; Order 76-36, § 296-17-631, filed 11/30/76; Order 73-22, § 296-17-631, filed 11/9/73, effective 1/1/74.]