

STATE OF WASHINGTON
DEPARTMENT OF AGRICULTURE
Olympia

ORDER NO. 802

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CUSTOM FARM SLAUGHTER REGULATIONS

I, Joe Dwyer, Director of Agriculture of the State of Washington by virtue of the authority vested in me under Chapter 204, Laws of 1959 (Chapter 16.49 RCW) after due notice as provided under Chapter 42.32 RCW and a public hearing held in Olympia on February 1, 1960, do promulgate the following regulations:

1.01 Definitions:

For purposes of regulations contained in this order the following definitions as they appear in Chapter 16.49 RCW (Chapter 204, Laws of 1959), shall apply:

- (a) "Bona fide farmer" means any person whose main economic pursuit is the production of agricultural products, and who owns eighty percent of the dams of the meat food animals he slaughters, or a person who primarily raises meat food animals for his own consumption and owns such meat food animals and has had them on property which he owns, leases, rents or controls by some other arrangement for a period of sixty days prior to slaughter.
- (b) "Carcass" means all or any parts, including viscera, of a slaughtered animal capable of being used for human food.
- (c) "Custom farm slaughterer" means any person licensed pursuant to the provisions of Chapter 16.49, The State Meat Inspection Act and who may under such license engage in the business of slaughtering meat food animals on a farm or farms owned, leased, rented or controlled in some other manner by a bona fide farmer, for agricultural production purposes only.
- (d) "Department" means the Department of Agriculture of the State of Washington.
- (e) "Meat" means the carcass, parts of carcass, meat and meat food products derived in whole or in part from meat food animals.
- (f) "Person" means a natural person, individual, firm, partnership, corporation, company, society, and association, and every officer, agent or employee thereof. This term shall import either the singular or the plural as the case may be.

For purposes of regulations contained in this order, the following additional definitions shall apply:

- (g) "Equipment" means all machinery, fixtures, containers, utensils, vessels, tools, implements, vehicles or apparatus used by a custom farm slaughterer in the process of slaughtering meat food animals, dressing the carcasses from such meat food animals and in transporting the carcasses and inedible parts thereof from the place of slaughter to their destination.
- (h) "Meat food animal" means live cattle, sheep, swine and goats.

- (i) "Meat handling establishment" means any place of business not operating under state or federal meat inspection at which meat is stored, frozen, cut, wrapped, sold or otherwise prepared.
- (j) "Stamped" or "stamping" means marking with edible ink or dye of each half, quarter, and edible part of a carcass derived from a meat food animal slaughtered by a custom slaughterer with the words "not inspected No. ___", as provided by regulation 1.12.
- (k) "Unwholesome" includes meat products which may be diseased, contaminated, putrid, unsound, unhealthful, or otherwise unfit for human food and meat animals which may be unfit for slaughter for any reason which would make meat products from them unfit for human food.

1.02 Equipment; Sanitary Conditions; Requirements:

Equipment used in custom farm slaughtering shall be maintained in a sanitary condition. Compliance with the requirements specified in regulations 1.02 to 1.11 of this order will be deemed necessary for minimum sanitary conditions.

1.03 Impervious Surfaces:

Surfaces of all equipment including but not limited to the inside of the truck and/or trailer body, floor, walls, doors, and ceiling; bleeding and dressing hoist parts and other parts of all structures shall be constructed and finished with material constructed, designed, and installed so as to be capable of being readily and thoroughly cleaned.

1.04 Inedible Storage and Handling Facilities:

No material such as inedible offal and hides likely to soil, contaminate or otherwise render meat unwholesome shall be placed on the truck or trailer body where meat is placed unless such material is first placed in clean, tightly enclosed waterproof containers.

1.05 Utensils Susceptible of Cleaning:

Utensils and tools used for slaughtering and dressing carcasses shall be of such materials and construction as will make them susceptible of being readily and thoroughly cleaned. So far as is practicable, such equipment shall be made of metal or other impervious material. All tools when not in use shall be stored in a clean, impervious container.

1.06 Scabbards for Knives:

Scabbards and similar devices for the temporary retention of knives, steel, etc., shall be constructed of rust-resisting metal or other impervious materials; shall be of a type that may be readily cleaned; and shall be kept clean.

1.07 Operations and Procedures to be Clean and Sanitary:

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

1.08 Viscera to be Removed at time of Slaughter:

Viscera of all meat food animals shall be separated from the carcass at time of slaughter on the premises where the animal is slaughtered. Feet shall be removed from all meat food animals except hogs, and heads shall be removed from beef on the premises where the animal is slaughtered.

1.09 Meat to be Properly Protected While in Transit:

Meat shall be wrapped or otherwise adequately protected against soilage from dust, dirt or other such agents while being transported on the highways by a custom farm slaughterer.

1.10 Persons Keeping Hands and Implements Clean:


Persons who dress or handle diseased carcasses or parts shall, before handling or dressing other carcasses or parts, cleanse their hands with soap and hot water, and rinse them in clean water. Implements used in dressing carcasses in which a disease condition is found shall be thoroughly cleansed in boiling water or in a suitable disinfectant, followed by rinsing in clean water. Persons who handle meat shall keep their hands clean.

1.11 Clothing, Clean:

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

1.12 Carcasses and Parts to be Stamped:

Each custom farm slaughterer shall obtain from the department an official number. The outer surface of each quarter of each carcass and all edible parts of a meat food animal slaughtered by a custom farm slaughterer shall be stamped with the official custom farm slaughterer's number and the words "not inspected No. ___" in letters not less than three-eights inch in height before leaving the premises where slaughtered. No person shall transport on the highways, meat slaughtered by a custom farm slaughterer unless it is stamped as herein provided.



JOE DWYER
Director of Agriculture
State of Washington

Signed at Olympia, Washington

Date: March 21, 1960