

Fact Sheet for Sale of Meat and Poultry Products to Grocery Stores and Restaurants
Minnesota Department of Agriculture
Dairy, Food and Meat Inspection Program
651-296-2627

Livestock producers who wish to sell their products to grocery stores, restaurants, boarding house and other food service institutions, must meet certain requirements relating to food safety prior to the sale

1. The poultry and livestock must be slaughtered and processed in an establishment that is inspected continuously by the Minnesota Meat and Poultry Inspection Program (MMPIP) or the United States Department of Agriculture (USDA). A list of State inspected meat and poultry plants is available on the Department website at www.mda.state.mn.us look under Minnesota Department of Agriculture A to Z. (P- processing plants) or call the MMPIP for a copy. For a listing of USDA inspected plants, contact the Minneapolis District office at 612-370-2400.
2. **All packages of product must be properly labeled with the product identity and the**

inspection brands of either MMPIP or USDA.



3. Product identity includes the name of the product, a complete list of ingredients and the name address and zip code of the manufacturer or distributor. All labels must be submitted for approval to the respective state or federal inspector at the plant prior to using the inspection legend on any packages
4. The livestock producer must have a valid food handler license and approved facilities for the storage and delivery of the products. Applications for food handler licenses must be obtained from the MDA Dairy and Food Inspection Division. They can be contacted at 651-296-2627. Please notify them that you want to apply for a food handler license and you will be referred to the area supervisor or inspector.

Meat processed at a custom exempt processor cannot be sold and must be identified "Not For Sale." (A custom meat processor is defined in state and federal law as a plant that is exempted from continuous inspection because they only process meat for the owner of the animal. The meat products can be consumed by the owner, the owner's immediate family and non-paying guests, but not sold).

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