

# MEAT AND POULTRY INSPECTION IN OKLAHOMA

9/21/2020

# TYPES OF ESTABLISHMENTS REGULATED BY OKLAHOMA MPI

- 3 TYPES OF ESTABLISHMENTS REGULATED BY OKLAHOMA MEAT AND POULTRY INSPECTION (MPI)
- TALMADGE-AIKEN (TA)
  - FEDERAL ESTABLISHMENTS
    - DAILY INSPECTION PROVIDED BY STATE OF OKLAHOMA INSPECTOR
  - 7 CURRENT TA ESTABLISHMENTS
- STATE INSPECTED
  - DAILY INSPECTION PROVIDED WHEN INSPECTED PRODUCT IS BEING PRODUCED
  - 24 CURRENT ESTABLISHMENTS
- CUSTOM EXEMPT
  - QUARTERLY INSPECTIONS CONDUCTED BY DISTRICT SUPERVISORS
  - 55 CURRENT ESTABLISHMENTS



# WHERE CAN PRODUCT BE SOLD

- TA (FEDERAL)
  - ACROSS STATE LINES
  - WORLDWIDE
- STATE INSPECTED
  - ONLY IN OKLAHOMA
  - STORES, FARMER'S MARKET, INDIVIDUALS
- CUSTOM EXEMPT
  - ALL PRODUCT IS MARKED "NOT FOR SALE"
  - LIVESTOCK CAN BE SOLD "ON THE HOOF" AND DIVIDED INTO WHOLE, HALVES, OR QUARTERS

# COST OF REGULATION

- THE MPI PROGRAM IS A NO FEE PROGRAM
  - OVERTIME (\$29.00/HR) IS THE ONLY PROGRAM EXPENSE PAID BY ESTABLISHMENTS
- “AT LEAST EQUAL TO” COOPERATIVE AGREEMENT WITH UNITED STATES DEPARTMENT OF AGRICULTURE (USDA) FOOD SAFETY INSPECTION SERVICE (FSIS)
  - THE RIGHT TO HAVE AN INSPECTION PROGRAM IS GRANTED TO THE STATE, NOT GUARANTEED
  - THERE ARE 27 STATE INSPECTION PROGRAMS ACROSS THE COUNTRY
- USDA FSIS PAYS FOR UP TO 50% OF THE MEAT AND POULTRY INSPECTION BUDGET
  - 3 YEAR AVERAGE OF \$2.61 MILLION TOTAL BUDGET
- INSPECTOR AVERAGE COST
  - \$66,061 PER YEAR
    - SALARY + BENEFITS



# STARTING A NEW RED MEAT PLANT

- WHAT TYPE OF PRODUCT IS LEAVING MY PLANT?
- APPLY AND SUBMIT PLANS TO ODAFF
- CONTACT DEQ FOR WASTE WATER
- BOUNDARY PLOT PLAN
- FACILITY BLUEPRINTS WITH HOT/COLD WATER LINES, SEWAGE, BAIT STATIONS, AND HARD-WIRED EQUIPMENT
- INEDIBLE BARRELS ARE IDENTIFIED AND LABELED
- PEST CONTROL PROGRAM
- 180 DEGREE WATER OR CHEMICAL SANITATION
- DENATURANT AVAILABLE AND USED PROPERLY
- OFFAL DISPOSAL PLAN
- APPROVED, SIGNED, AND DATED HACCP PLAN(S) AND RECORDS
- APPROVED, SIGNED, AND DATED SSOP PLAN AND RECORDS
- APPROVED, SIGNED, AND DATED RECALL PLAN
- INSPECTION OFFICE SPACE (DESK, CHAIR, FILE CABINET WITH HASP, AND INTERNET CONNECTION)
- LOCK OUT/TAG OUT PLAN
- APPROVED LABEL DESIGN

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