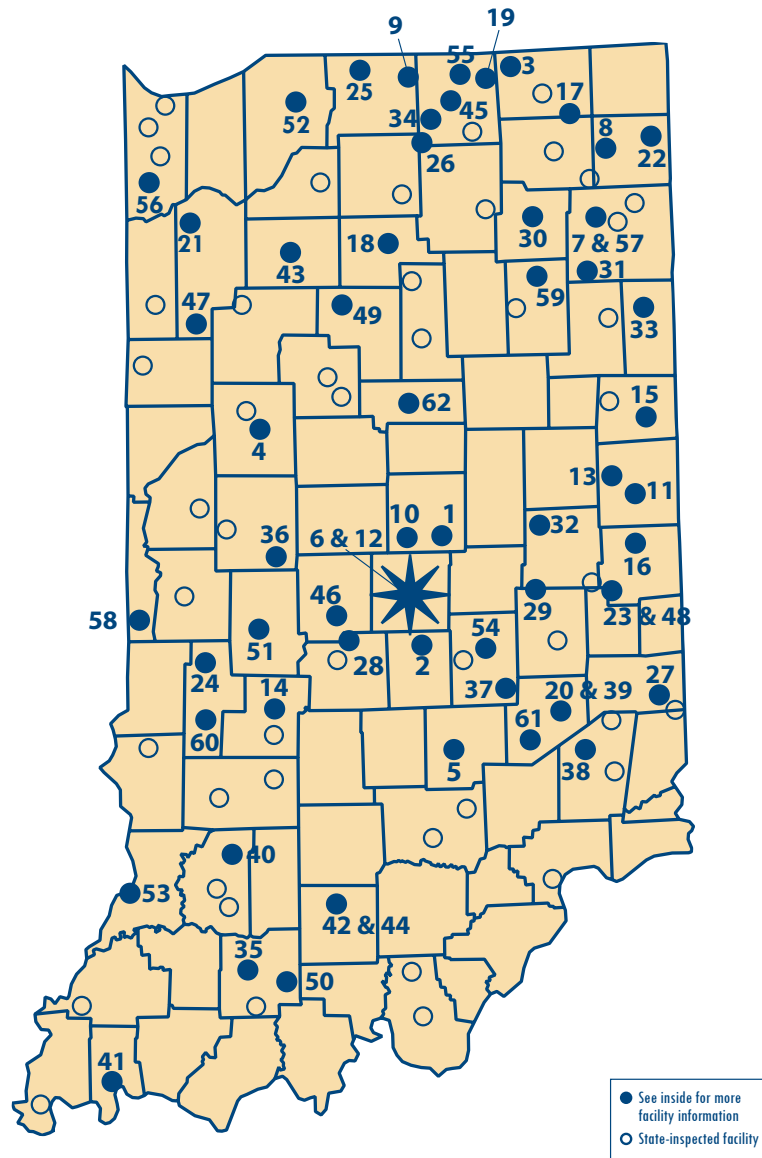


Locations of State-Inspected Plants



Official Establishments & Custom-Exempt

All meat and poultry intended for human food must be slaughtered and processed in an establishment inspected by the Indiana State Board of Animal Health (BOAH) or the United States Department of Agriculture - Food Safety and Inspection Service (USDA-FSIS). Indiana offers two levels of inspection for processors.

Official Establishment		Custom-Exempt
x	minimum state facility requirements	x
x	minimum state sanitation requirements	x
x	minimum state labeling requirements	
x	product bears a mark of inspection	
x	state or federal inspector on-site	
x	ante- and postmortem inspection	
x	resale of product allowed	

At Indiana's **official establishments**, all animals slaughtered undergo antemortem (before death) and postmortem (after death) inspections by a government inspector to identify any signs of illness. Those carcasses and products passing all inspections are identified with the Indiana legend (or mark of inspection). Those not passing inspection are prevented from entering the food system. This high level of inspection means meat and poultry products from official facilities can be sold or donated to another person or organization. Products known as freezer beef or pork also fall into this category since the meat is sold pre-slaughter by the livestock producer.

Animals slaughtered at a **custom-exempt facility** do not undergo inspection. Custom-exempt facilities are inspected periodically by state inspectors to make sure they maintain state standards for sanitation. For this reason, custom-exempt product labels will not bear a mark of inspection and they must read, "NOT FOR SALE." These facilities can be an economical way for livestock producers to have their animals butchered for personal use.

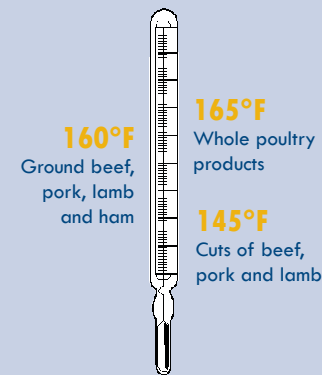
Individuals who raise their own livestock or poultry are free to process their own animals, or send the animals to a custom-exempt facility. Animals processed at home or in a custom-exempt facility can only be consumed by the owner of the animal(s) and nonpaying guests and employees—they cannot be sold.

Hunter-harvested wild game, such as wild deer and game birds, are exempt from inspection requirements.

Food Safety Tips

1. **NEVER** defrost food at room temperature. Place the packaged product in the refrigerator to thaw completely, or use a microwave defrost setting to speed the process.
2. Cook all foods to a safe temperature.
3. **ALWAYS** use a meat thermometer to determine when food has been properly cooked.
4. If using a microwave to cook, be sure no cold spots remain.
5. **NEVER** place cooked foods on a serving dish that held raw foods.

Temperature Cooking Chart



Indiana Meat & Poultry Buyer's Guide

August 2013

Free Resource: www.in.gov/boah

Buy Fresh, Local Hoosier Products!

INDIANAPOLIS—Consumers across America have begun to ask for more locally produced foods. to the buyer's guide inside this handout. Four areas of information have been covered

This push has resulted from consumers wanting to know the source of their food and how it was produced. Locally grown foods offer additional benefits. Local foods are fresher, and as a result taste better, since they have not been shipped over great distances. Buying locally produced foods also contributes economically to a community. Getting to know the farmers who grow your food creates new relationships based on trust and understanding for the products. This guide has been created to assist Hoosiers in search of local meat and poultry products and/or businesses.

The map on the inside of this publication pinpoints the 122 state-inspected meat and poultry processors in Indiana. The numbered points represent those processors who offered more information about their specific products and services, as well as contact information. The numbers listed correspond

be food safe.



clean. separate.
cook. chill.

www.befoodsafe.org

in the chart. They include: type of business; types of sales; type of products; and niche markets/products. Two categories, 'Other' and 'Specialty Products' display the varied specialty offerings of several facilities. The food products pertaining to the letters listed in those boxes can be found in the key in the lower left-hand corner of the chart.

Indiana is one of 27 states that maintains a state-run meat inspection program. By law, all facilities operating under state inspection must meet the same standards for sanitation, handling and processing as those under USDA, or federal, inspection. Just as federally inspected plants are under

supervision of a USDA inspector, Indiana's official establishments are monitored by a state inspector while slaughter and processing takes place. More information about the program is available online at www.in.gov/boah/2504.htm.



Indiana
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