Farm Meat Sales Compliance Guide

A compliance guide for selling farm-raised meat, used by farm owners who sell cuts, halves or whole animals directly to customers. Review it with the people involved and update it whenever your operation changes.

Farm / unit: _____ Date: _____ By: _____

1. Decide how animals are sold and processed
2. Use only inspected facilities where required
3. Review labeling rules for packages
4. Record customer orders and invoices
5. Keep cold chain and storage records
6. Plan for recall and complaint handling
7. Check state and local sales rules

YOUR NOTES

TIP Check USDA FSIS and your state meat inspection program before you sell, since rules depend on how you sell.

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