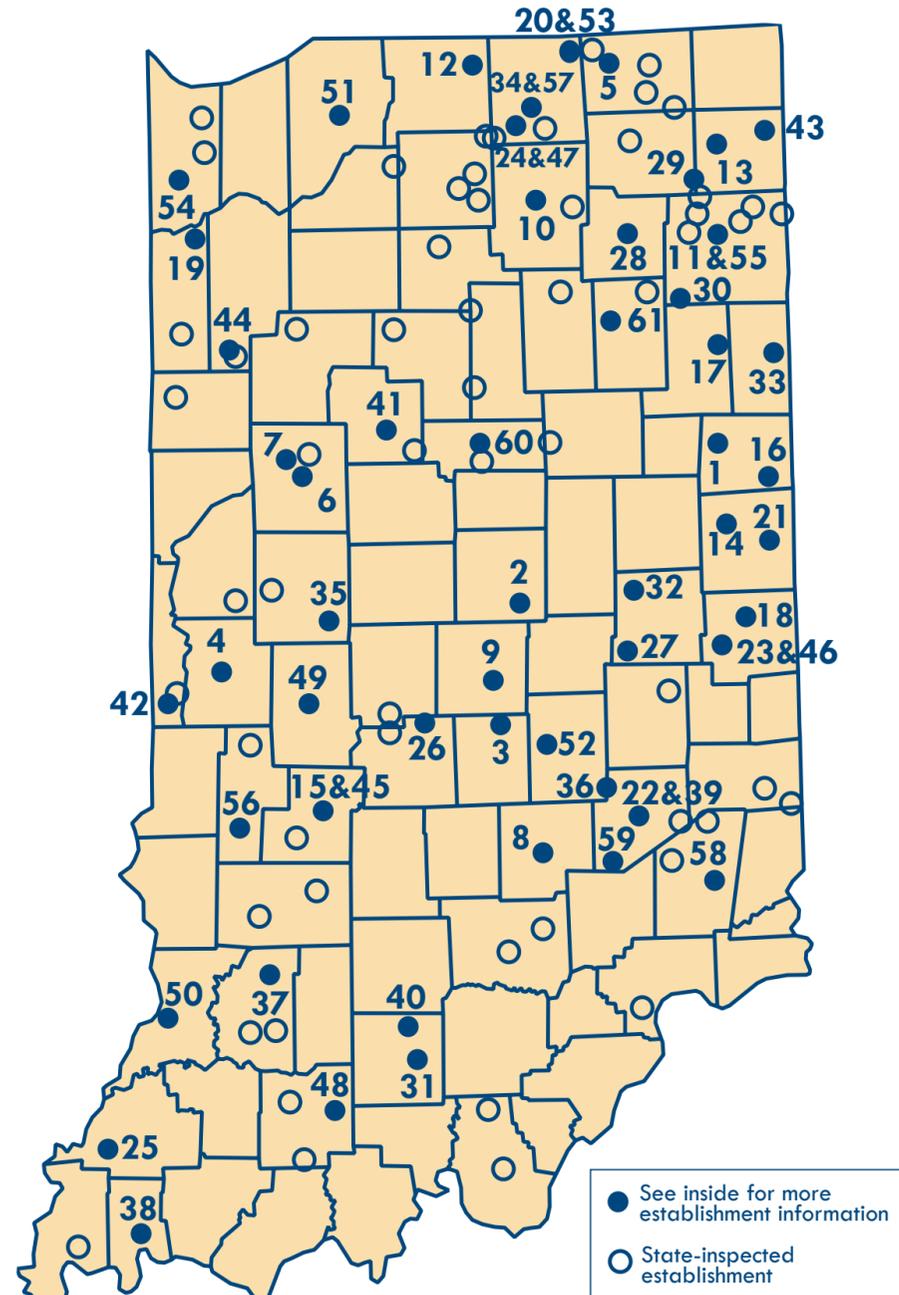


Locations of State-Inspected Plants



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. Meat Products sold at a farm or farmer's market also fall into this category.

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.

2014: Meat Inspection By The Numbers

82 Official Establishments processed:



Indiana Meat & Poultry Buyer's Guide

2015

www.in.gov/boah

Local Products Support Hoosier Communities

Indiana farmers produce and sell a variety of meat and poultry products that are processed locally. This guide can assist Hoosiers in search of local meat and poultry products and/or businesses.

The map inside pinpoints the 120 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.

State-inspected meat and poultry establishments provide jobs in small towns throughout Indiana. All together state-inspected establishments employ 1,500 workers; 90% are located in towns of fewer than 5,000 residents.



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. Products produced under state inspection bear the Indiana "legend", a seal that indicates BOAH inspection occurred. More information about the program is available online at: www.in.gov/boah.

90% of state-inspected establishments are located in towns of fewer than 5,000 residents.

Food Safety Tips

- CLEAN:** Wash hands, food and kitchen utensils and surfaces before and after preparing food.
- SEPARATE:** Keep liquids from raw meat, poultry and seafood away from ready-to-eat food.
- COOK:** Use a food thermometer. You cannot tell if food is cooked safely by how it looks.
- CHILL:** Bacteria spreads fastest at temperatures between 40°F and 140°F, so chilling food properly is one of the most effective ways to reduce the risk of foodborne illness.

Temperature Chart

