

## **RECORD OF CUSTOM RED MEAT FURTHER PROCESSING ONLY**

This meat product is intended for the exclusive use of the owner and members of the owner's household and/or nonpaying guest(s) and employee(s), and in the case of cattle, did not originate from a non-ambulatory, disabled animal.

**This animal will be processed without inspection.** The meat products from this animal, if not inspected, cannot be sold (22 MRSA, Chapter 562-A, Subchapter V, Subsection 2523, Paragraph 1-B, 2). If uninspected meat is sold, the seller may be subject to administrative penalties not to exceed \$1000.00 for each violation (22MRSA, Chapter 562-A, Subchapter V, Subsection 2524, Paragraph 2)

**In the case of cattle over 30 months, all Specified Risk Material (SRM) will be removed including, head, eyes, brain, trigeminal ganglia, skull, spinal cord, tonsils, small intestines, dorsal root ganglia, and the vertebral column (remove the "T" portion of the t-bone, porterhouse for example, but not the rest of the cut, or fabricate boneless cuts). For cattle of all ages, small intestines and tonsils must be removed; not to be used for human consumption.**

### **FOR ESTABLISHMENT USE**

- All custom slaughtered carcasses will be handled and dressed in a sanitary manner.
- For cattle of all ages, small intestines, tonsils and spinal cord must be removed, and in cattle over 30 months, all Specified Risk Material (SRM) will be removed; circle age on reverse side of this form.
- All adulteration and misbranding provisions of the Meat and Poultry Inspection Acts, other than the requirements of the inspection legend, shall apply to articles that are exempted from inspection.
- All custom slaughtered carcasses will be stored and processed separate from inspected & passed products.
- Each carcass or part carcass shall be legibly stamped with edible ink, in letters at least 3/8 inches in height, with the words **"NOT FOR SALE"** immediately after slaughter. Meat product packages should be stamped **"NOT FOR SALE"** before being placed in storage.
- This record shall be kept for at least two years at the establishment that handles exempt products.
- **Failure to follow the guidelines above may result in withdrawal of establishment exemption.**

|                                   |                           |  |                               |  |                                |  |                              |                                  |             |  |              |
|-----------------------------------|---------------------------|--|-------------------------------|--|--------------------------------|--|------------------------------|----------------------------------|-------------|--|--------------|
|                                   | <b>Cattle</b>             |  | <b>Calf</b>                   |  | <b>Sheep</b>                   |  | <b>Swine</b>                 |                                  | <b>Goat</b> |  | <b>Other</b> |
| <b>Cattle age under 30 months</b> |                           |  |                               |  |                                |  |                              | <b>Cattle age over 30 months</b> |             |  |              |
|                                   | <b>lbs of Raw Ground*</b> |  | <b>lbs of Raw Not Ground*</b> |  | <b>lbs of Smoked Products*</b> |  | <b>lbs of whole carcass*</b> |                                  |             |  |              |

\*These weights can be approximate

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**Signature and Printed Name of Owner of Livestock and Products**

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**Street Address**

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**City, State, Zip**

**This document should be completed by the animal(s)' owner or owner's agent and given to the owner of the slaughterhouse.**