**R58. Agriculture and Food, Animal Industry.**

**R58-11. Slaughter of Livestock and Poultry.**

**R58-11-1. Authority.**

Promulgated under authority of Section 4-32-109.

**R58-11-2. Definitions.**

(1) "Adulterated" means the same as defined in Subsection 4-32-105(1).

(2) "Bill of Sale for Hides" means a hide release or other formal means of transferring the title of a hide.

(3) "Business" means an individual or organization receiving remuneration for a service.

(4) "Commerce" means the exchange transportation of poultry products between states and U.S. territories, including Guam, the Virgin Islands of the United States, American Samoa, and the District of Columbia.

(5) "Commissioner" means the Commissioner of the Utah Department of Agriculture and Food or their designee.

(6) "Custom Slaughter-Release Permit" means a permit that serves as a Brand Inspection Certificate and allows an animal owner to have their animal farm custom slaughtered.

(7) "Department" means the Utah Department of Agriculture and Food.

(8) "Detain or Embargo" means the holding of a food or food product for legal verification of adulteration, misbranding, or proof of ownership.

(9) "Farm Custom Slaughtering" means the slaughtering, skinning, and preparing of livestock and poultry by humane means for human consumption that is done at a place other than a licensed slaughtering house by a person who is not the animal owner.

(10) "Food" means a product intended for human consumption.

(11) "Immediate Family" means persons and their sons and daughters living together in a single dwelling unit.

(12) "License" means a license issued by the department to allow farm custom slaughtering.

(13) "Licensee" means a person with a valid Farm Custom Slaughtering License.

(14) "Misbranded" means the same as defined in Subsection 4-32-105(27).

(15) "Official establishment" means an establishment at which inspection of the slaughter of animals, or the preparation of meat or poultry products is maintained under the authority of Chapter 4-32, Utah Meat and Poultry Products Inspection and Licensing Act.

(16) "Owner" means a person holding legal title to an animal.

**R58-11-3. Sanitation Standards.**

(1) Any person operating in an official establishment shall clean and sanitize food-contact surfaces and non-food-contact surfaces as frequently as necessary to prevent the creation of insanitary conditions and the adulteration of products.

(a) Cleaning compounds, sanitizing agents, processing aids, and other chemicals used shall be safe and effective under the conditions of use.

(b) Any chemicals used shall be used in a manner that will not adulterate products or create insanitary conditions.

(c) Documentation substantiating the safety of a chemical's use in a food processing environment shall be made available to inspection program employees for review.

(d) Product shall be protected from adulteration during processing, handling, storage, loading, unloading, and transportation.

(2) Any person operating in an official establishment shall maintain grounds to prevent conditions that could lead to insanitary conditions or adulteration of product.

(a) A pest management program shall be in place to prevent the harborage and breeding of pests on the grounds and within buildings.

(b) The pest control program shall prevent product adulteration.

(c)(i) The grounds shall be maintained to prevent the entry of rodents, insects, or animals into areas where there is product.

(ii) Each opening leading to the outside or an area holding an inedible product shall have an effective closure that completely fills the opening.

(d) Each area inside and outside shall be maintained to prevent harborage of rodents and insects.

(e) Any pest control substance used shall be safe and effective under the conditions of use and may not be applied or stored in a manner that would result in the adulteration of product or the creation of insanitary conditions.

(3) Any person operating in an official establishment shall ensure that each sewage and waste disposal system shall properly remove sewage and waste material such as feces, feathers, trash, garbage, and paper.

(a) Sewage shall be disposed of into a sewage system separate from other drainage lines or through other means sufficient to prevent backup of sewage into areas where a product is processed, handled, or stored.

(b) If the sewage disposal system is a private system requiring approval by a state or local health authority, a letter of approval from that authority to the inspector shall be provided upon request.

(4) An official establishment shall supply running water that complies with the National Primary Drinking Water Regulations, 40 CFR 141, at a suitable temperature and under pressure as needed, in any area where required for processing products; for cleaning rooms and equipment, utensils, and packaging materials; and for employee sanitary facilities.

(a) If a municipal water supply is used, the supplier shall provide a water report, issued under the authority of the state or local health agency, certifying or attesting to the potability of the water supply, and make the information available to the inspector, upon request.

(b) An official establishment using a private well shall document at least semi-annually, the potability of the water supply and make the documentation available to the inspector upon request.

(5) Each official establishment shall be maintained during slaughtering and processing in a manner to ensure the production of wholesome, unadulterated products.

(6)(a) Dressing rooms, toilet rooms, and urinals shall be sufficient in number, ample in size, conveniently located, and maintained in a sanitary condition and in good repair to ensure the cleanliness of any person handling any product.

(b) Dressing rooms, lavatories, and toilets shall be separate from the rooms and compartments where products are processed, stored, or handled.

(7) Any person operating in an official establishment shall handle and maintain inedible material to prevent the diversion of inedible animal products into human food channels and prevent the adulteration of human food.

**R58-11-4. Farm Custom Slaughtering License.**

(1) Anyone who desires to do farm custom slaughtering shall apply for a Farm Custom Slaughtering License.

(2)(a) An application for a Farm Custom Slaughtering License shall be on a form provided by the department.

(b) The application shall show:

(i) the name, address, and telephone number of the owner of the facility;

(ii) the name, address, and telephone number of the operator if it is different than the owner; and

(iii) a brief description of the vehicle to be used and the license number.

(3)(a) Farm Custom Slaughtering Licenses will be valid for the calendar year.

(b) Each licensee will be required to re-apply for a license each calendar year.

(c) Any change of ownership or vehicle license will require a person to file a new application with the department.

(4) The department will not recognize a Farm Custom Slaughtering Licensure as complete until the applicant has demonstrated the ability to slaughter and has completed and signed the license application form.

(5) An applicant shall pay the applicable fee, as set forth in the fee schedule approved by the Legislature, before the department issues the license.

**R58-11-5. Equipment and Sanitation Requirements.**

(1) Any vehicle or unit used for farm custom slaughtering shall be maintained consistent with the sanitation standards in Section R58-11-3.

(2)(a) Any vehicle or unit shall incorporate a tripod or rail that can lift a carcass to a height that enables the carcass to clear the ground for bleeding and evisceration.

(b) Any hook, gamble, or rack used to hoist and eviscerate animals shall be of easily cleanable metal construction.

(3)(a) Knives, scabbards, saws, and other equipment shall be made of rust resistant metal or other impervious, easily cleanable material.

(b) A clean, dust proof container shall be used to transport and store each instrument and utensil used in slaughtering animals.

(4)(a) A water tank shall be an integral part of the unit or vehicle.

(b) The water tank shall be of approved construction with a minimum capacity of 40 gallons.

(c) A licensee shall maintain each water system according to sanitary standards and use only potable water.

(5) A licensee shall fill a sanitation tank large enough to allow complete immersion of each tool used for slaughtering during slaughter operations with potable water and maintained at a temperature of at least 180 degrees Fahrenheit.

(a)(i) In lieu of 180 degrees Fahrenheit water, a licensee may use chemical sterilization with an approved chemical agent after thoroughly cleaning the equipment.

(ii) Chloramine, hypochlorite, quaternary ammonium or other approved chemical compounds may be used for this purpose, and a concentration shall be maintained sufficient to disinfect each utensil.

(b) Hot water, cleaning agents, and disinfectant shall be available if chemicals are used in lieu of 180 degrees Fahrenheit water.

(6) Cleaning agents and paper towels shall be available so any person can clean their hands and equipment as needed.

(7) Any apron, frock, or other outer clothing worn by a person who handles meat shall be clean and of material that is easily cleanable.

(8) Pursuant to 9 CFR 325.13, any licensee may denature inedible product and offal with either an approved denaturing agent or using pounch material as a natural denaturing agent.

(9) When a licensee transports uninspected meat to an establishment for processing, they shall:

(a) do so in a manner whereby the product will not be adulterated, misbranded, or mislabeled;

(b) transport the meat in such a way that it is properly protected; and

(c) deliver carcasses to be placed under refrigeration at or below 40 degrees Fahrenheit within one hour of slaughter.

(10) A licensee shall thoroughly clean each unit or vehicle after each daily use.

(11) A licensee shall clean and sanitize any food-contact and non-food-contact surfaces of utensils and equipment as necessary to prevent the creation of insanitary conditions and the adulteration of carcasses and parts.

(12) A licensee shall protect carcasses from adulteration during processing, handling, storage, loading, unloading, and transportation to processing establishments.

(13) A licensee shall clean and sanitize knives, scabbards, saws, and other food-contact surfaces before slaughter and as needed to prevent adulteration.

(14) A licensee shall clean and sanitize equipment after each slaughter and immediately before each slaughter.

(15) A licensee shall place and properly denature inedible in designated containers. The inedible containers shall be:

(a) marked "Inedible Not For Human Consumption" in letters not less than 4 inches in height; and

(b) kept clean and properly separated from edible carcasses to prevent adulteration.

(16) A licensee shall take adequate care to prevent contamination of the carcasses from fecal material, ingesta, milk, perspiration, hair, cosmetics, medication, and similar substances.

(17) Outer clothing a licensee wears while handling exposed carcasses shall be clean.

(18) A licensee with a communicable disease, who is a disease carrier, or who infected with boils, infected wounds, sores, or an acute respiratory infection may not participate in livestock slaughtering.

(19) A licensee shall use the hand wash facilities as needed to maintain good personal hygiene.

**R58-11-6. Slaughtering Procedures of Livestock.**

(1) Slaughtering may not take place under adverse conditions such as blowing dirt, dust, or mud.

(2) If a licensee uses a slaughter area for repeated kills, the licensee shall maintain the area to prevent blood from collecting, running off onto adjacent property, or contaminating a water source.

(3) A licensee shall remove and dispose of any hides, viscera, blood, pounch material, and tissue at a rendering facility, landfill, composting, or burial as allowed by law.

(4) A licensee shall make each animal insensible to pain by a single blow, gunshot, electrical shock, or other means that is instantaneous and effective before the animal is shackled, hoisted, thrown, cast, or cut.

(5)(a) A licensee shall hoist and bleed each animal as soon after stunning as possible to utilize post-stunning heart action and to obtain complete bleeding.

(b) A licensee shall move carcasses away from the bleeding area for skinning and butchering.

(6) A licensee shall:

(a) handle the carcass and head skin without contaminating the neck tissue by leaving the ears on the hide and tying the head skin;

(b) remove the feet before the carcass is otherwise cut;

(c) except for skinning and starting skinning procedures, cut the skin from the inside outward to prevent carcass contamination with cut hair; and

(d) carefully roll or reflect away the hair side of the hide from the carcass during skinning when the carcass is moved from the skinning bed, caution should be taken to prevent exposed parts from contacting adulterating surfaces.

(7)(a) Before evisceration, a licensee shall tie the rectum, including the bladder neck, to prevent urine and fecal leakage.

(b) A licensee shall take care while opening abdominal cavities to prevent carcass or viscera contamination.

(8)(a) A licensee shall trim hair, dirt, and other accidental contamination before washing.

(b) Washing should proceed from the carcass top downward to remove any possible contaminants from clean areas.

(9) Emergency slaughter does not include the slaughter of non-ambulatory injured cattle. For this rule, the department does not allow non-ambulatory disabled cattle that cannot rise from a recumbent position or cannot walk, including, those with broken appendages, severed tendons or ligaments, nerve paralysis, fractured vertebral column, or metabolic conditions to be slaughtered for food.

**R58-11-7. Identification and Records.**

(1) Pursuant to Section 4-24-304, it shall be unlawful for any licensee to slaughter livestock that does not have a Brand Inspection Certificate or Farm Custom Slaughter Tag filled out at the time of slaughter.

(a) Animal owners shall have a Brand Inspection Certificate for livestock intended to be farm custom slaughtered, issued by a department Brand Inspector before slaughter, and shall pay the legal brand inspection fee and beef promotion fee. This is accomplished by the animal owner contacting a department Brand Inspector and obtaining a Brand Inspection Certificate, and a Custom Slaughter-Release Permit.

(b)(i) Animal owners shall obtain Farm Custom Slaughter identification tags from a department Brand Inspector for a fee of $2 each.

(ii) The department requires these tags on beef, pork, and sheep.

(2)(a) The Custom Slaughter-Release Permit or Farm Custom Slaughter Tag shall include an affidavit with a signed statement that reads: "I hereby certify ownership of this animal to be slaughtered by ('insert name'). I fully understand that having my animal farm custom slaughtered means my animal will not receive meat inspection and is for my use, the use of my immediate family, non-paying guests, or full-time employees. The carcass will be stamped "NOT FOR SALE" and will not be sold."

(b) In addition to this affidavit, the owner or designee will record the following information:

(i) date;

(ii) owner's name, address, and telephone number;

(iii) animal description, including brands and marks;

(iv) Farm Custom Slaughter Tag number;

(v) location of slaughter;

(vi) name of licensee;

(vii) licensee permit number; and

(viii) carcass destination.

(3) Before slaughter, the licensee shall prepare the Farm Custom Slaughter Tag with complete and accurate information.

(a) One tag shall stay in the license holder's file for at least one year.

(b) One tag plus a copy of the Farm Custom Slaughter-Release Permit shall be sent to the department by the 10th of each month for the preceding month's slaughter by the licensee.

(4) After slaughter, any licensee shall stamp the carcasses "NOT FOR SALE" on each quarter with letters at least 3/8" in height; and affix a Farm Custom Slaughter "NOT FOR SALE" tag to each quarter of beef and each half of pork and sheep.

(5) A licensee receiving hides for slaughtering services shall obtain a copy of the Custom Slaughter-Release Permit to record the transfer of ownership, pursuant to Section 4-24-18.

**R58-11-8. Poultry Slaughter.**

(1)(a) Personal Use Exemption.

(b) A person who raises poultry may slaughter or process the poultry under a personal use exemption if:

(i) local ordinances do not prohibit slaughtering or processing poultry;

(ii) the person or the person's immediate family, regular employees of the person, or non-paying guests exclusively consume the poultry product derived from the slaughtered poultry;

(iii) only the owner or an employee performs the slaughtering or processing of the poultry;

(iv) the poultry is healthy when slaughtered;

(v) the exempt poultry is not sold or donated for use as human food; and

(vi) the immediate container bears the statement, "NOT FOR SALE".

(2)(a) Farm Custom Slaughter and Processing.

(b) Per Subsections 4-32-105(10) and 4-32-105(11)(a), a person may slaughter or process poultry belonging to another person if:

(i) local ordinances do not prohibit slaughtering or processing poultry;

(i) the person does not engage in the business of buying or selling poultry products capable of use as human food;

(iii) the poultry is healthy when slaughtered;

(iv) the person conducts the slaughtering or processing in accordance with sanitation standards that produce poultry product that is sound, clean, and fit for human food;

(v) the person using a unit or vehicle for farm custom slaughtering constructs the unit or vehicle to permit maintenance according to sanitation standards; and

(vi) the immediate container bears the following information:

(A) the owner's name and address;

(B) the licensee's name and address; and

(C) the statement, "NOT FOR SALE".

(c) The department shall maintain a registry of persons who perform Farm Custom Slaughter and processing during the calendar year.

(3)(a) Producer or Grower 1,000 Bird Limit Exemption.

(b) A poultry producer or grower may slaughter no more than 1,000 birds of their raising in a calendar year for distribution as human food if:

(i) the poultry producer or grower does not engage in buying or selling poultry products other than products produced from poultry raised on their own farm, including rented or leased property;

(ii) the producer or grower slaughters or processes under the sanitation standards capable of producing poultry products that are sound, clean, fit for human food, and not adulterated;

(iii) the producer or grower keeps slaughter records and records covering the sales of poultry products to customers for the current calendar year;

(iv) the poultry products do not move in commerce; and

(v) as required by the U.S. Public Health Service, Food and Drug Administration, Food Code 2022, incorporated by the department in Section R70-530-3, the immediate container bears the following information:

(A) name of product; and

(B) name and place of business of the processor; and

(vi) the immediate container bears the statement "Exempt R58-11-8(3)."

(b) The department shall maintain a registry of persons who slaughter or process fewer than 1,000 poultry during the calendar year.

(4)(a) Producer or Grower 20,000 Bird Limit Exemption.

(b) A poultry producer or grower may slaughter no more than 20,000 healthy birds of their raising in a calendar year for distribution as human food if:

(i) the poultry producer or grower does not engage in buying or selling poultry products other than that produced from poultry raised on their own farm, including rented or leased property;

(ii) the poultry producer or grower slaughters or processes in accordance with sanitation standards that produce poultry product that is sound, clean, and fit for human food;

(iii) the producer or grower keeps slaughter records and records covering the sales of poultry products to customers for the current calendar year;

(iv) the poultry product does not move in commerce, as defined in 9 CFR 381.1; and

(v) the immediate container bears the following information:

(A) name of product;

(B) name and address of the processor; and

(C) the statement "Exempt R58-11-8(4)."

(c) The department shall maintain a registry of persons who slaughter or process fewer than 20,000 poultry during the calendar year.

(5)(a) Producer or Grower or Other Person Exemption.

(b) The term "Producer or Grower or Other Person" in this section means a single entity, that may be:

(i) a poultry grower who slaughters and processes poultry raised for sale directly to household consumers, restaurants, hotels, and boarding houses to be used in homes and dining rooms to prepare meals served or sold directly to customers; or

(ii) a person who purchases live poultry from a grower and then slaughters these poultry and processes poultry for sale direct to household consumers, restaurants, hotels, and boarding houses to be served in those homes or dining rooms to prepare meals sold directly to customers.

(c) A business may slaughter and process poultry under this exemption if;

(i) local ordinances do not prohibit slaughtering or processing poultry;

(ii) the producer or grower or other person slaughters for processing and sale direct to household consumers, restaurants, hotels, and boarding houses for use in dining rooms or the preparation of meals sold directly to customers;

(iii) the producer or grower or other person slaughters no more than 20,000 birds in a calendar year that the producer or grower or other person raised or purchased;

(iv) the producer or grower or other person does not engage in the business of buying or selling poultry or poultry products prepared under any other exemptions in the same calendar year they claim the Producer or Grower or Other Person Exemption;

(v) the poultry products do not move in commerce;

(vi) distribution is directly to household consumers, restaurants, hotels, and boarding houses for use in their dining rooms or in the preparation of meals sold directly to consumers within the jurisdiction where it is prepared;

(vii) the business slaughters or processes in a fixed establishment and in accordance with sanitation standards that produce poultry products that are sound, clean, and fit for human food;

(viii) the producer keeps slaughter records and records covering the sales of poultry products to customers for the current calendar year; and

(ix) the immediate containers bear the following information:

(A) name of product;

(B) ingredients statement if applicable;

(C) net weights statement;

(D) name and address of the processor;

(E) safe food handling statement;

(F) date of the package or Lot number; and

(G) the statement "Exempt R58-11-8(5)".

(d) A business preparing poultry products under the Producer or Grower or Other Person Exemption may not slaughter, or process poultry owned by another person.

(e) A business preparing poultry products under the Producer or Grower or Other Person Exemption may not sell poultry products to a retail store or other producer or grower.

(f) The department shall maintain a registry of persons who operate under a Producer or Grower or Other Person Exemption during the calendar year.

(6)(a) Small Enterprise Exemption.

(b) A business that qualifies for the Small Enterprise Exemption may be:

(i) a producer or grower who raises, slaughters, and dresses poultry for use as human food whose processing of dressed exempt poultry is limited to cutting up;

(ii) a business that purchases live poultry that it slaughters and limits the processing of the slaughtered poultry to the cutting up; or

(iii) a business that purchases dressed poultry that it distributes as carcasses and limits processing to the cutting up of inspected or exempted poultry products for distribution for use as human food.

(c) A business may slaughter, dress, and cut up poultry for distribution as human food if:

(i) local ordinances do not prohibit slaughtering or processing poultry;

(ii) the business limits the processing of federal or state inspected, or exempt poultry products to the cutting up of carcasses or the business slaughters and dresses or cuts up no more than 20,000 birds in a calendar year;

(iii) the business slaughters or processes in a fixed establishment and in accordance with sanitation standards that produce poultry product that is sound, clean, and fit for human food;

(iv) the facility is not used to slaughter or process another person's poultry; and

(v) the immediate containers bear the following information:

(A) name of product;

(B) ingredients statement if applicable;

(C) net weights statement;

(D) name and address of processor;

(E) safe food handling statement;

(F) date of package or Lot number, and;

(G) the statement "Exempt R58-11-8(6)."

(d) A business may not cut up and distribute poultry products produced under the Small Enterprise Exemption to a business operating under the following exemptions:

(i) Producer or Grower or PGOP Exemption;

(ii) Retail Dealer; or

(iii) Retail Store.

(e) The department shall maintain a registry of persons who operate under the Small Enterprise Exemption during the calendar year.

**R58-11-9. Producer and Grower Sharing a Fixed Facility.**

(1) Each producer or grower shall comply with the laws and regulations governing establishments as set forth in Title 4, Chapter 32, Utah Meat and Poultry and Poultry Products Inspection and Licensing Act, this rule, the United States Department of Agriculture Poultry Exemptions, and federal regulations that apply.

(2)(a) Each producer or grower shall notify the department five business days before slaughtering and processing.

(b) The individual shall provide the department with the following information pertaining to the slaughtering and processing of birds:

(i) the date;

(ii) the time; and

(iii) the location.

(3) The producer or grower shall:

(a) conduct a pre-operational inspection on any food-contact surfaces;

(b) document the findings of the pre-operational inspection and corrective actions pursuant to 9 CFR 416.12(a) and 416.15 before the commencement of operations;

(c) maintain records for at least one year and have them available for inspection by department officials;

(d) fully label the product in accordance with this rule before leaving the facility;

(e) maintain the product temperature at 40 degrees F or less during transport; and

(f) keep a written recall plan pursuant to 9 CFR 418 and have it available for inspection by department officials.

(4) Producers or growers may not process on the same day as any other producer or grower.

**R58-11-10. Enforcement Procedures.**

(1) It is unlawful for any person to slaughter or assist in slaughtering livestock and poultry as a business outside of a licensed slaughterhouse unless they hold a valid Farm Custom Slaughtering License issued by the department.

(2) Only persons who comply with Title 4, Chapter 32, Utah Meat and Poultry Products Inspection and Licensing Act and associated rules, and Title 4, Chapter 24, Utah Livestock Brand and Anti-Theft Act, shall be entitled to receive and retain a license.

(3) A license may be renewed annually and shall expire on the 31st of December of each year.

(4) A license may be suspended when:

(a) the department has reason to believe that an eminent public health hazard exists;

(b) insanitary conditions are such that carcasses would be made adulterated and or contaminated;

(c) the license holder has interfered with the department in the performance of its duties; or

(d) the licensee violates Title 4, Chapter 32, the Utah Meat and Poultry Products Inspection and Licensing Act or Title 4, Chapter 24, Utah Livestock Brand and Anti-Theft Act or associated rules.

(5)(a) The department may, pursuant to 9 CFR 500, suspend or terminate any exemption with respect to any person when the department finds that the action will aid in effectuating the purposes of the Act.

(b) Failure to comply with the conditions of the exemption, including failure to process poultry and poultry products under sanitation standards, may result in termination of an exemption, in addition to other penalties consistent with 9 CFR 318.13.

(6) When a violation may have occurred, the department may send a warning letter to the licensee that specifies the violations and affords the holder a reasonable opportunity to correct them.

(7) When a licensee has been notified by the department that suspected violations have occurred or when the department suspends a license, the licensee may have an opportunity for a hearing to state their views before the department.

(8)(a) Any person whose license has been suspended may apply for reinstatement.

(b) The department may re-evaluate the applicant and conditions.

(c) The department may reinstate the license if the applicant has demonstrated to the department that they will comply with the rules.

(9) The department or detain or embargo any meat found in a food establishment that does not have the proper identification or any uninspected meat slaughtered by a licensee that does not meet the requirements of this rule may detained or embargo.

(10) The department may denature or destroy meat determined to be unfit for human consumption.

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