



Do Cured, Cooked, Smoked Multi-Ingredient Products Require Inspection?

Question:

Can a retail exempt establishment make a cured cooked smoked (multi ingredient) meat product and sell it to HRI or do these types of products require a plant to have inspection?

Answer:

A retail store may cut up, trim, slice, grind, freeze, products made from meat even if the products are multi-ingredient and sell such products to other than household consumers within the limits set out in 9 CFR 303.1 (d) (2) (ii) and (iii). Establishments conducting other processing such as cooking, curing, smoking, rendering, refining, canning meat products, or slaughtering livestock are required by regulation to be under inspection.

Source:

askFSIS question dated 4/17/2008, found at <http://askfsis.custhelp.com>.