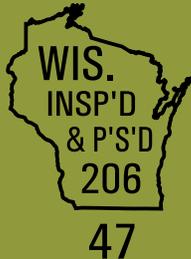
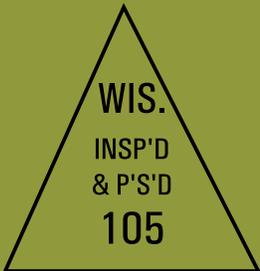


Wisconsin's Bureau of Meat and Poultry Businesses regulates meat processing plants within the state. Plants operating under the state inspection program are able to ship their products anywhere within the borders of the state of Wisconsin (intrastate). Products are marked with an inspection legend in the shape of the Wisconsin outline and contain their assigned number and words "Wis. Dept. Agr. Inspected." State plants have the benefit of excellent customer service and quick response from their inspection program. Federally inspected plants may ship their products interstate. They are inspected and regulated by USDA's Food Safety and Inspection Service (FSIS). Federally inspected products are marked with a round seal.



Public Health Information System (PHIS)

The Bureau utilizes the Public Health Information System (PHIS) that was implemented by the USDA in 2013. This powerful tool enables us to protect public health more efficiently, effectively and rapidly than under previous data systems. This system rapidly and accurately identifies emerging trends, patterns and anomalies in data concerning foodborne illnesses from across the country.

Ritual slaughter

Bureau inspectors work with people who perform ritual slaughter to ensure their practices comply with state and federal standards for cleanliness, wholesomeness and safety while respecting the traditions of their culture.

For more information, call:

Wisconsin Department of Agriculture,
Trade and Consumer Protection
Division of Food and Recreational Safety
608-224-4700
datcp.wi.gov



**Wisconsin Department of Agriculture,
Trade and Consumer Protection**
Division of Food and Recreational Safety
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Wisconsin's State Meat Inspection Program



Do It Safe, Do It Legal

Wisconsin Department of Agriculture, Trade and Consumer Protection

Who needs inspection?

Any food business that produces and wholesales products that contain meat would need to be inspected. Wholesale products are those that will be sold again to the final customer such as pizza, eggrolls, sausages or entrees. For example, a restaurant selling pepperoni pizza to another business would be considered a wholesale meat processor.



Wisconsin's State Meat Inspection Program

Cleanliness. Wholesomeness. Safety. These are the standards of quality found in State of Wisconsin-inspected meat plants and products.

The State of Wisconsin meat inspection program and meat establishments ensure that meat products produced in the state and sold to consumers comply with required standards for safety, purity and wholesomeness set by the state and federal governments. In fact, all products produced in a state-inspected plant must meet or exceed standards set by the U.S. Department of Agriculture.



The Bureau of Meat and Poultry Businesses provides many services to its clientele. Those services include:

Antemortem inspection - All live animals sent to slaughter are examined to determine if they have any disease or condition that would make them unfit for human consumption. Animals that show signs of disease are not allowed to be used for food unless checked by a Bureau veterinarian and passed.

Postmortem inspection - State meat inspectors conduct a careful postmortem examination and inspection of the carcasses and parts of all animals slaughtered at state-inspected meat establishments. After the inspection, the Bureau's inspectors and veterinarians may pass, retain or condemn a whole carcass or any of its parts.



Sanitary operation of facilities - The Bureau regularly inspects meat establishments to make sure the premises are clean and meet state and federal standards for sanitation. Foodborne illness is less likely to occur when the meat plant is clean and has an approved sanitation plan in place.

Structure of the facility - All plants must meet construction standards. Plant owners must maintain their buildings to provide for the production of safe and wholesome food. A properly constructed plant facilitates good sanitation, reduces cross contamination and helps ensure a safe food supply.

Food labeling - The Bureau audits meat labels to make sure they contain appropriate information and comply with labeling laws. Meat and poultry products must meet government standards of identity. Review of product formulas and methods assure that all ingredients are wholesome and used in acceptable proportions, and that the production process is safe.



HACCP - All official meat plants are required to operate in a Hazard Analysis and Critical Control Points (HACCP) environment. HACCP is a system of food safety procedures designed in the mid-70's to produce safe food for NASA. In HACCP, the production of the meat product from start to finish is analyzed. Points in the process that are considered critical to food safety are identified and monitored to ensure potential problems are prevented.

Sampling program - The extensive sampling program routinely tests meat and meat products for the presence of the pathogenic bacteria, Salmonella, Listeria and other pathogens. Bureau inspectors also check fat and moisture levels, shelf stability in some ready-to-eat products, and for the presence of drug residues.

Voluntary inspection program - At the owner's request, the Bureau will inspect meat from emu, ostrich, farm-raised venison, bison and other "exotic" animals.