



State of Wisconsin
Governor Tony Evers

Department of Agriculture, Trade and Consumer Protection
Secretary Randy Romanski

Reminders for Wisconsin Meat Establishments

As the regulator of meat establishments in Wisconsin, the Wisconsin Department of Agriculture, Trade and Consumer Protection (DATCP) reminds industry of the regulations as outlined in rule and statute. Compliance with these regulations is required of all meat establishments in the state.

The information below serves as a reminder for meat establishments in Wisconsin. At the bottom you can find resources on trainings and how to stay updated on future opportunities.

- All meat establishments are required to have a signed scheduling agreement with DATCP's Division of Food and Recreational Safety, Bureau of Meat and Poultry Businesses (BMPB) as outlined in [ATCP 55.03\(12\)](#). The scheduling agreement should reflect the actual times when official, custom, and retail-exempt operations are occurring. This allows the BMPB to provide efficient and effective inspection coverage. Meat establishments are not allowed to produce or label product bearing the marks of inspection during days and times outside of what is identified on the schedule. In the event this occurs, product would be considered misbranded and any meat establishment found to be operating outside of its approved hours of operation may be subject to regulatory control action, potential recall of product in commerce, and other enforcement actions.
 - Schedule changes should be communicated to the Meat Safety Supervisor a minimum of three days in advance to allow adequate time to adjust inspection schedules. If inspection coverage cannot be provided, the request will be denied.
- All products bearing the marks of inspection must be produced under a HACCP plan, with a flow chart, hazard analysis, records, and supporting documentation. Any product labeled with the marks of inspection that is not produced under a HACCP plan meeting the requirements outlined in [9 CFR 417](#) is considered adulterated and may be subject to regulatory control action, potential recall of product in commerce, and other enforcement actions. For any questions regarding these processes please call DATCP's general meat line at (608) 224-4681.
- Any meat establishment providing a custom processing service, as defined as producing meat or poultry products without the benefit of inspection and labeled without the marks of inspection, must label the resulting meat and poultry products as outlined in [ATCP 55.08\(2\)](#). Product labeled "Not For Sale" or "Not Inspected" cannot be sold. These custom meat products must be returned to the service recipient for his or her own consumption, or by members of that individual's household, non-paying guests, or employees. Please call DATCP's general meat line at (608) 224-4681 for any questions on custom processing.
- Establishments cannot produce and label multi-ingredient products without first submitting the formula to the BMPB and receiving prior approval. All products bearing the marks of inspection must be labeled according to the requirements outlined in [ATCP 55.10](#). Product names and ingredient statements must

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match what is on the approved formula. Any product that does not meet these labeling requirements may be subject to regulatory control action, potential recall of product in commerce, and other enforcement actions. For any questions about multi-ingredient products please call DATCP's general meat line at (608) 224-4681.

[DATCP is providing tuition reimbursement](#) for participants of the UW-Madison HACCP basics training held earlier this week. This support is provided through the [Meat Talent Development Program](#), and DATCP and UW-Madison are planning additional HACCP training opportunities through this program. [Please sign up here for email updates on future opportunities](#). DATCP encourages meat establishments that have questions about HACCP plans to sign up and take advantage of this opportunity.

If you have questions regarding any regulatory requirements for meat establishments please call DATCP's general meat line at (608) 224-4681. Please also visit us online at datcp.wi.gov to find additional resources.