

## State Meat Program

There are approximately 60 meat plants in the state of Wyoming. The meat plants are broken down into 3 categories; state inspected, custom exempt, and wild game. CHS inspectors inspect the state meat plants whenever the slaughter and processing of animals occurs. The inspector reviews the slaughter process of all animals from the time they are received at the plant to the time the carcass is placed in the cooler. The meat processed in a state inspected plant can be sold to any stores or individuals within the state of Wyoming but cannot be sold out of state. CHS inspectors are in the state inspected meat plants during all slaughter and processing procedures. In some instances, this requires the CHS inspector to be in the plant on a daily basis. The custom exempt meat plants slaughter animals and process the meat for the individual owner. Meat processed in a custom exempt plant cannot be sold to stores or other individuals. Some state and custom meat plants will purchase meat from a federally inspected plant then further process the meat and then can sell it to other stores or individuals. Wild game meat plants process only wild game and are typically only in operation during the wild game season.

[Click HERE to renew your license](#)

[Wyoming Food, Drug & Cosmetic Safety Act](#)

[Wyoming Food Safety Rule](#)

[List of Requirements for State Inspected and Custom Exempt Slaughter and Processing Facilities](#)

[Required Documents and Forms for State Plants](#)

[Required Documents and Forms for Custom Plants](#)

[USDA Poultry Slaughter Exemptions](#)

[9 CFR Part 200 to End](#)

[\*\*HB0155 - Animal Shares\*\*](#)

**Meat HACCP Templates**

[GMP Template](#)

[SOP Template](#)

[SSOP Template](#)

[Slaughter HAACP](#)

[Processing HAACP](#)

[Meat Recall](#)

**HACCP Forms**

[Cattle Receiving](#)

[CCP Corrective Action Record](#)

[Chemical Approved List](#)

[Cured Cooling Record](#)

[Uncured Cooling Record](#)

[E.Coli Listeria Lab Sample](#)

[Beef E.Coli Chart](#)

[Swine E.Coli Chart](#)

[Lamb E.Coli Chart](#)

[Jerky Lethality Records Form](#)

[Listeria Record Sheet](#)

[Listeria Sampling Sheet](#)

[Operational SSOP Log](#)

[Pre-Op Processing Log](#)

[Pre-Op Slaughter Log](#)

[Pre-Shipment Review](#)

[Raw Ground](#)

[Raw Not Ground](#)

[Restricted Ingredients](#)

[Revision Log](#)

[Rodent and Insect Control Log](#)

[Slaughter Records Sheet](#)

[Smoked Cooked Record](#)

[Smoked Cooked Record-Corrective Action](#)

[Thermometer Calibration](#)

[Verification Log Sheet](#)

[Combined HACCP Raw](#)

**Resources:**

[Farm Slaughter Guidelines 2009](#)

[Meat Recall Plan](#)

[Meat Recall Plan Simulation](#)

[Meat Label Form](#)

[Retail Meat Label Application](#)

[Meat and Poultry Hazards and Controls Guide](#)

[2018 Limited English Proficiency Plan](#)

[USDA And Justice for All Nondiscrimination and Civil Rights Compliant Filing Procedures Poster](#)

[USDA Program Discrimination Complaint Form](#)

**Plan Review Packets:**

[Meat General Plan Review Packet](#)

[Meat Slaughter Plan Review Packet](#)

[Poultry Plan Review Packet](#)

[Meat and Poultry Hazards and Controls Guide](#)