

**WYOMING DEPARTMENT OF AGRICULTURE
CONSUMER HEALTH SERVICES
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**FARM SLAUGHTER
Guidelines**

Custom exempt meat plants licensed by the Wyoming Department of Agriculture may conduct on-farm slaughter for individual livestock owners. Farm slaughter must be conducted on the individual livestock owner's property.

These guidelines shall serve as minimum requirements for farm slaughter activities. Livestock slaughtered on an individual owner's property shall be conducted with the utmost care, applying sound food safety principles during all stages of slaughter.

Equipment and Sanitation Requirements:

1. Unit or vehicle and equipment used for farm custom slaughtering:
 - a. The unit or vehicle used for farm custom slaughtering shall be constructed to permit maintenance in a clean, sanitary manner.
 - b. A tripod, hoist or rail capable of lifting a carcass to a height which enables the carcass to clear the ground for bleeding and evisceration must be incorporated into the unit or vehicle. Hooks, gambles or racks used to hoist and eviscerate animals shall be of easily cleanable metal construction.
 - c. Knives, scabbards, saws, etc., shall be of rust resistant metal or other impervious easily cleanable material.

*A clean dustproof container shall be used to transport and store instruments and utensils used in slaughtering animals.
 - d. Clean, potable water shall be available for washing equipment and utensils used during the slaughter process.
 - e. A clean container of potable water (for sanitizing), large enough to allow complete emersion of tools used for slaughtering must be available during slaughter. Chemical compounds, such as chlorine mixed to the proper concentration must be maintained at sufficient levels to disinfect or sanitize utensils. Sanitizer strength shall be 50-100 ppm (1 teaspoon of bleach per gallon of water).

Personal Hygiene:

- a. Adequate care shall be taken to prevent contamination of the carcass from perspiration, hair, cosmetics, medications and similar substances.
- b. Outer clothing worn by the person conducting slaughter shall be clean.
- c. No person with a communicable disease or who is a disease carrier or is infected with boils, infected wounds, sores or an acute respiratory infection shall participate in livestock slaughtering.
- d. Hand-washing facilities shall be used as needed to maintain good personal hygiene.
- e. Soap and paper towels shall be available to wash hands during all stages of the slaughter process.

Slaughter Procedures:

- a. Slaughtering area shall be clean. Slaughter shall not take place under adverse conditions (such as blowing dirt, dust or in mud).
- b. Humane slaughter – Animals shall be rendered insensible to pain by a single blow or gun shot or electrical shock or other means approved by the Wyoming Department of Agriculture that is instantaneous and effective before being shackled, hoisted, thrown, cast or cut.
- c. Hoisting and Bleeding – Animals shall be hoisted and bled as soon after stunning as possible to utilize post-stunning heart action and to obtain complete bleeding. Carcasses shall be moved away from the bleeding area for skinning.
- d. All cattle presented for slaughter shall be ambulatory and age determined by Standard Operating Procedures (SOP) for BSE.
- e. The BSE/SRM form shall be filled out for all cattle slaughtered.

Skinning:

- a. It is recommended that the skinning process be conducted back at the licensed meat plant. Skinning the animal in an unprotected, outside environment can cause contamination and subsequent bacterial growth.
- b. If skinning is conducted on-site, clean, potable water shall be made available at the site.
 - Carcass and head skin must be handled without neck tissue contamination. This may be done by leaving the ears on the hide and tying the head skin. Feet must be removed before carcass is otherwise cut.
 - Except for skinning and starting skinning procedures, skin should be cut from inside outward to prevent carcass contamination with cut hair.
 - Hair side of hide should be carefully rolled or reflected away from the carcass during skinning.
 - When carcass is moved from skinning bed, caution should be taken to prevent exposed parts from coming in contact with adulterating surfaces.

Evisceration:

- a. Before evisceration, rectum shall be tied to include bladder neck to prevent urine and fecal leakage. Care should also be taken while opening abdominal cavities to prevent carcass and/or viscera contamination.

Carcass Washing:

- a. Hair, dirt and/or other accidental contamination should be trimmed prior to washing. Washing shall proceed from the carcass top downward to move away any possible contaminants from clean areas.

Transportation:

- a. When carcasses are transported back to a licensed meat plant for further processing, it shall be transported to protect the carcass from contamination.
- b. It should be transported to a licensed facility within a two (2) hour timeframe and placed under immediate refrigeration of 41°F.

Identification:

- a. Animal owners must have a Brand Inspection Certificate for livestock intended to be slaughtered, issued by the Wyoming Livestock board.
- b. After slaughter, all carcasses must be stamped "Custom, Not For Sale" or "Not For Sale" on each quarter with letters at least 3/8" in height or a tag marked "Not For Sale" affixed to each quarter of beef and each half of pork and sheep must be used.