

CHAPTER 14

FEDERAL REGULATIONS

Section 1. Adoption of Federal Regulations.

(a) For the purpose of all Chapters, the citations herein are referenced throughout this Rule.

(i) The Code of Federal Regulations (CFR): 7 CFR 56 Regulations Governing the Voluntary Grading of Shell Eggs; 7 CFR 57 Inspection of Eggs (Egg Products Inspection Act); 7 CFR 60 Country of Origin Labeling for Fish and Shellfish; 7 CFR 65 Country of Origin Labeling of Beef, Pork, Lamb, Chicken, Goat Meat, Perishable Agricultural Commodities, Macadamia Nuts, and Peanuts; 9 CFR 301 Definitions; 9 CFR 302 Application of Inspection and Other Requirements; 9 CFR 303 Exemptions; 9 CFR 304 Application for Inspection; Grant of Inspection; 9 CFR 305 Official Numbers; Inauguration of Inspection; Withdrawal of Inspection; Reports of Violation; 9 CFR 306 Assignment and Authorities of Program Employees; 9 CFR 307 Facilities for Inspection; 9 CFR 309 Antemortem Inspection; 9 CFR 310 Postmortem Inspection; 9 CFR 311 Disposal of Diseased or Otherwise Adulterated Carcasses and Parts; 9 CFR 312 Official Marks, Devices and Certificates; 9 CFR 313 Humane Slaughter of Livestock; 9 CFR 314 Handling and Disposal of Condemned or other Inedible Products at Official Establishments; 9 CFR 315 Rendering or other Disposal of Carcasses and Parts Passed for Cooking; 9 CFR 316 Marking Products and Their Containers; 9 CFR 317 Labeling, Marking Devices, and Containers; 9 CFR 318 Entry into Official Establishments; Reinspection and Preparation of Products; 9 CFR 319 Definitions and Standards of Identity or Composition; 9 CFR 320 Records, Registration, and Reports; 9 CFR 321 Cooperation with States and Territories; 9 CFR 325 Transportation; 9 CFR 329 Detention; Seizure and Condemnation; Criminal Offenses; 9 CFR 352 Exotic Animals; Voluntary Inspection; 9 CFR 354 Voluntary Inspection of Rabbits and Edible Products Thereof; 9 CFR 362 Voluntary Poultry Inspection Regulations; 9 CFR 381 Poultry Products Inspection Regulations; 9 CFR 412 Label Approval; 9 CFR 416 Sanitation; 9 CFR 417 Hazard Analysis and Critical Control Point (HACCP) Systems; 9 CFR 418 Recalls; 9 CFR 424 Preparation and Processing Operations; 9 CFR 430 Requirements for Specific Classes of Product (*Listeria monocytogenes*); 9 CFR 441.10 Retained Water; 9 CFR 442 Quantity of Contents Labeling and Procedures and Requirements for Accurate Weights; 9 CFR 500 Rules of Practice; 9 CFR 590 Inspection of Eggs and Egg Products (Egg Products Inspection Act); 21 CFR 1.20-1.24 Subpart B-General Labeling Requirements; 21 CFR 7.1-7.13 Enforcement Policy Subpart A-General Provisions and 7.40-7.59 Subpart C-Recalls (Including Product Corrections)-Guidance on Policy, Procedures, and Industry Responsibilities; 21 CFR 70 Color Additives; 21 CFR 73.1-73.615 Listing of Color Additives Exempt From Certification Subpart A-Foods; 21 CFR 74.101-74.706 Listing of Color Additives Subject to Certification Subpart A-Foods; 21 CFR 81 General Restrictions for Provisional Color Additives for Use in Foods, Drugs, and Cosmetics; 21 CFR 82.3-82.706 Listing of Certified Provisionally Listed Colors and Specifications Subpart A-General Provisions and Subpart B-Drugs and Cosmetics; 21 CFR 100.155 Salt and Iodized Salt; 21 CFR 101 Food Labeling; 21 CFR 102 Common or Usual Name for Nonstandardized Foods (except 102.19); 21

CFR 104 Nutritional Quality Guidelines for Foods; 21CFR 105 Foods for Special Dietary Use; 21 CFR 108.25-108.35 Emergency Permit Control Subpart B-Specific Requirements and Conditions for Exemption From or Compliance With an Emergency Permit; 21CFR 109 Unavoidable Contaminants in Food for Human Consumption and Food-Packaging Material; 21 CFR 110 Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food; 21 CFR 111 Current Good Manufacturing Practice in Manufacturing, Packaging, Labeling, or Holding Operations for Dietary Supplements; 21 CFR 113 Thermally Processed Low-Acid Foods Packaged in Hermetically Sealed Containers; 21 CFR 114 Acidified foods; 21 CFR 115 Eggs, Refrigeration; 21 CFR 120 Hazard Analysis and Critical Control Point (HACCP) Systems; 21 CFR 123 Fish and Fishery Products; 21 CFR 129 Processing and Bottling of Bottled Drinking Water; 21 CFR 130 Food Standards: General; 21 CFR 131 Milk and Cream; 21 CFR 133 Cheeses and Related Cheese Products; 21 CFR 135 Frozen Desserts; 21 CFR 136 Bakery Products; 21 CFR 137 Cereal Flours and Related Products; 21 CFR 139 Macaroni and Noodle Products; 21 CFR 145 Canned Fruits; 21 CFR 146 Canned Fruit Juices; 21CFR 150 Fruit Butters, Jellies, Preserves, and Related Products; 21 CFR 152 Fruit Pies; 21 CFR 155 Canned Vegetables; 21 CFR 156 Vegetable Juices; 21 CFR 158 Frozen Vegetables; 21 CFR 160 Eggs and Egg Products; 21 CFR 161 Fish and Shellfish; 21 CFR 163 Cacao Products; 21 CFR 164 Tree Nut and Peanut Products; 21 CFR 165 Beverages; 21CFR 166 Margarine; 21 CFR 168 Sweeteners and Table Syrups; 21 CFR 169 Food Dressings and Flavorings; 21 CFR 170 Food Additives; 21 CFR 171 Food Additive Petitions; 21 CFR 172 Food Additives Permitted for Direct Addition to Food for Human Consumption; 21 CFR 173 Secondary Direct Food Additives Permitted in food for Human Consumption; 21 CFR 174 Indirect Food Additives: General; 21 CFR 175 Indirect Food Additives: Adhesives and Components of Coatings; 21 CFR 176 Indirect Food Additives: Paper and Paperboard Components; 21 CFR 177 Indirect Food Additives: Polymers; 21 CFR 178 Indirect Food Additives: Adjuvants, Production Aids, and Sanitizers; 21 CFR 179 Irradiation in the Production, Processing and Handling of Food; 21 CFR 180 Food Additives Permitted in Food or in Contact with Food on an Interim Basis Pending Additional Study; 21 CFR 181 Prior-Sanctioned Food Ingredients; 21 CFR 182 Substances Generally Recognized as Safe; 21 CFR 184 Direct Food Substances Affirmed as Generally Recognized as Safe; 21 CFR 186 Indirect Substances Affirmed as Generally Recognized as Safe; 21 CFR 189 Substances Prohibited From Use in Human Food; 21 CFR 190 Dietary Supplements; 21 CFR 219.80 Processes and Controls; 21 CFR 1030.10 Microwave Ovens; 21 CFR Subpart D – Specific Administrative Decisions Regarding Interstate Shipments, Section 1240.60 (d); 40 CFR 141 National Primary Drinking Water Regulations; 40 CFR 152 Subpart I – Classification of Pesticides; 40 CFR 152.175 Pesticides Classified for Restricted Use; 40 CFR 180.940 Sanitizing Solutions; 40 CFR 185 Tolerances for Pesticides in Food; 50 CFR 17 Endangered and Threatened Wildlife and Plants.

(ii) 7 USC 136(e) Certified Applicator, etc; Federal Food, Drug, and Cosmetic Act §201(s), (t) & (ff); Federal Food, Drug, and Cosmetic Act, 21 USC 301 (v); Federal Food, Drug, and Cosmetic Act, 21 USC 343; Federal Food, Drug, and Cosmetic Act §402; Federal Food, Drug, and Cosmetic Act §403(Q)(3)-(5); Federal Food, Drug, and Cosmetic Act §409; Federal Food, Drug, and Cosmetic Act §703; Federal Food, Drug, and Cosmetic Act §706; National Shellfish Sanitation Program Guide for the Control of Molluscan Shellfish; U.S. Public Health Service/FDA "Grade A Pasteurized Milk Ordinance"; "Procedures Governing the Cooperative State-Public Health Service/Food and Drug Administration Program of the National

Conference on Interstate Milk Shipments”, and “Methods of Making Sanitation Ratings of Milk Shippers”; United States Department of Agriculture/Agriculture Marketing Service "Milk for Manufacturing Purposes and its Production and Processing"; the International Plumbing Code; the USDA AMS 56 U.S. Standards, Grades, and Weight Classes for Shell Eggs; 50 FR 15861 United States Standards for Grades of Extracted Honey, 32 FR 7565 United States Standards for Grades of Comb Honey; Federal Meat Inspection Act (including the Wholesome Meat Act)/Poultry Products Inspection Act, Food Allergen Labeling and Consumer Protection Act of 2004 (Public Law 108-282); and the Humane Methods of Slaughter Act 1978.

(iii) Regulations, rules, and other authorities listed in (i) and (ii) above which are in effect on January 1, 2015, are hereby adopted by the Wyoming department of agriculture and do not include any later amendments or editions. These documents are available for public inspection and may be purchased at cost from the office of the Wyoming department of agriculture.

(iv) Rules, regulations and other authorities adopted are readily available to the public and may be purchased from:

(A) The Code of Federal Regulations; <http://bookstore.gpo.gov>

(B) Federal Food, Drug & Cosmetic Act; United States Code; Federal Meat Inspection Act/Poultry Products Inspection Act; <http://www.fda.gov/>

(C) National Shellfish Sanitation Program Guide for the Control of Molluscan Shellfish; <http://www.cfsan.fda.gov/~ear/nss3-toc.html>

(D) Grade A Pasteurized Milk Ordinance, Procedures Governing the Cooperative State-Public Health Service/Food and Drug Administration Program of the National Conference on Interstate Milk Shipments, Methods of Making Sanitation Ratings of Milk Shippers; <http://www.fda.gov/>

(E) Milk for Manufacturing Purposes and its Production and Processing; http://www.ams.usda.gov/dairy/prop_manufmlk.pdf

(F) International Plumbing Code; www.iccsafe.org

(G) USDA AMS 56 U.S. Standards, Grades, and Weight Classes for Shell Eggs; <http://www.usda.gov>

(H) 50 FR 15861 United States Standards for Grades of Extracted Honey; <http://www.ams.usda.gov/standards/exhoney.pdf>

(I) 32 FR 7565 United States Standards for Grades of Comb Honey; <http://www.ams.usda.gov/standards/comhoney.pdf>

(J) Food Allergen Labeling and Consumer Protection Act of 2004
(Public Law 108-282); <http://www.cfsan.fda.gov/~dms/algact.html>

(K) Humane Methods of Slaughter Act 1978;
http://www.access.gpo.gov/uscode/title7/chapter48_.html