



## **Meat Inspection in Wyoming**

### **Federal Delegated Authority:**

The Federal Meat Inspection Act (FMIA) (21 U.S.C. 601 - 695) and the Poultry Products Inspection Act (PPIA) (21 U.S.C. 451 - 472) provide for the Food Safety Inspection Service (FSIS) to cooperate with State agencies in developing and administering State Meat and Poultry Inspection (MPI) programs. Each State MPI program needs to operate in a manner that is, and with authorities that are, “at least equal to” the programs that FSIS has implemented under the ante-mortem and post-mortem inspection, reinspection, sanitation, record keeping, and enforcement provisions of the FMIA and PPIA. State MPI programs are also expected to ensure that livestock are treated humanely by imposing humane handling requirements that are “at least equal to” those FSIS has established under the Humane Methods of Slaughter Act of 1978 (HMSA) (7 U.S.C. 1901 – 1906). If a State MPI Program fails to administer an MPI program that is “at least equal to” standard, the Secretary of the United States Department of Agriculture will move to designate the State in accordance with 21 U.S.C. 661 (c) and 454 (c), resulting in a revocation of delegated federal authority for meat inspection. In states that have discontinued their inspection systems for meat or poultry (or both), FSIS has assumed responsibility for inspection at the formerly state-inspected plants. However, not all plants that were previously under state inspection were able to utilize federal inspection options due to cost and staffing restraints.

Though a state program operating under a cooperative agreement with FSIS must demonstrate that its system is equivalent to federal inspection; state-inspected meat and poultry products are limited to intrastate commerce only. A state may opt into additional cooperative programs such as certification as a Talmadge-Aiken plants or the Cooperative Interstate Shipment of State Inspected Meats program. These programs require the same standard as federal plants but only utilize state resources. Wyoming does not participate in these programs as they have been cost prohibitive.

### **Wyoming State Law, Rules and Regulations and Fees:**

Wyoming has been in a cooperative agreement for state meat inspection services since 1919. In accordance with the requirements mentioned above, Wyoming Statute §35-7-123 and Wyoming Food Safety Rule Chapter 1, Chapter 16 and Chapter 14 (a)(ii) govern the State Meat Inspection program. The Wyoming Food Safety Rule requires meat plants receive a food license, which cost \$100 and an annual \$50 renewal fee. (W.S. §35-7-124 (b)). Each meat plant also must have a certified scale, which does have an associated fee depending on the



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number and size of scales. There are no fees charged per animal for inspection on these processes. Currently, WDA has not received any requests for fee reduction or deferral.

For State Inspected Meat plants, WDA inspectors review the slaughter process of all animals from the time they arrive at the plant to the time the carcass leaves the plant. In some instances, this requires the WDA inspector to be in the plant on a daily basis. There are no fees charged for any inspections conducted. In addition, after the product leaves the plant and enters commerce, WDA inspectors regulate all meat products under our meat compliance program. The meat processed in a state inspected plant can be sold to any stores or individuals within the State of Wyoming.

### **Wyoming Meat Plant Numbers:**

Meat plants are broken down into three categories: state inspected, custom exempt, and wild game. Please note that a plant may participate in more than one of these categories. There are 11 State Inspected Meat Plants in Wyoming and 27 Custom Plants. Wild game plants do not require licensure and typically only operate during the wild game season. Consequently, the number of wild game plants is unknown. 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.

### **State Inspected Annual Processing Statistics for 2019<sup>1</sup>:**

Beef	1,266
Hogs	768
Sheep/Lamb	404
Bison	11
Other <sup>2</sup>	<u>66</u>
TOTAL:	2,515 animals processed total in 2019.

In comparison, the JBS S.A. beef processing plant in Greeley, CO has the capacity to slaughter 5,400 cattle in one day.

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<sup>1</sup> This number does not include processing done at Custom Exempt Meat Plants

<sup>2</sup> May include yak, goat, alpaca or other animals.