

MEAT & POULTRY INSPECTION PROGRAM WHOLESALE GUIDELINES

This information is to provide you with specific requirements to be fulfilled as a wholesaler of meat and/or poultry products.

- Register with the Kansas Department of Agriculture, Meat & Poultry Inspection Program as a Wholesaler. To obtain label approvals, you must contact the inspector at the plant where the animals are processed. Labels will not be approved without a current registration on file. Allow plenty of time to obtain label approval. NO RUSH approvals.
- Boxed product cannot be opened to sell a single packaged item unless all individual product has a complete label.
- All product must be USDA or State of Kansas inspected and passed product.
- State of Kansas product must be sold for intrastate purposes only. May be sold to HRI outlets; i.e. restaurants, schools, daycare, etc.
- Maintain proper temperatures in freezers or coolers. If frozen keep product solidly frozen (0° F or below). If fresh keep at temperature not to exceed 37° F.
- Any other applicable requirements by local, county or state agencies will have to be fulfilled (i.e. register with health department).
- Facilities must be kept in a sanitary manner – proper rodent or insect control program.
- Product being transported must be kept at 0° F or below if frozen and 45° F or below if fresh.