

LIVESTOCK



The general rule is that all animal products – meat, poultry, eggs, etc. – donated to an Emergency Food Organization (EFO) must meet the same standards as animal products sold in a retail store. There are a few exceptions to this rule for some lower risk foods. Donors and EFOs can take steps to help assure that a well-intended contribution can be safely delivered to people in need. This guide addresses donations for livestock: beef, pork, sheep and goat.

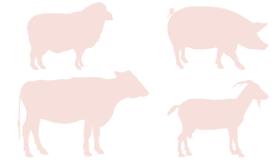
All livestock (beef, pork, sheep and goat) destined for retail (from a food safety standpoint a food pantry is considered a retail outlet) must be slaughtered in a USDA inspected slaughter facility. Any livestock that is sold, or in the case of a food pantry, given to a client must be USDA-inspected.

There is no exemption to this rule from a food safety standpoint.

After slaughter, the meat must be cut and wrapped at a USDA-inspected meat facility or a retail food establishment inspected by a local health jurisdiction for meat processing. The meat will need to be labeled with the common name of the meat such as beef, pork, sheep or goat. The label should also contain the Food Safety Inspection Services (FSIS) food safety information located in the labeling section to the right.

To the right, you will see a step-by-step guide for donating livestock to an EFO.

LIVESTOCK Donations Guide



Slaughter

Donated livestock **must** be slaughtered in a USDA-inspected slaughter facility. If the donation is small (consisting of four or fewer animals), then a mobile USDA slaughter facility may be an option. Consult a list of USDA-inspected slaughter facilities in Washington, which includes mobile facilities: fsis.usda.gov/mpidirectory.

Processing

After slaughter, the meat must be cut and wrapped at a USDA-inspected meat facility. Alternatively, if the meat is properly transported between slaughter and processing, the meat may be cut and wrapped by a meat processor in a retail food establishment inspected by a local health jurisdiction. For example, a USDA-inspected mobile facility can slaughter an animal and transport the meat to a grocery store with a licensed meat cutter who has volunteered to cut and wrap.

Labeling

The wrapped meat must include, at a minimum: Product name (goat, sheep, etc.); processor's name; processor's address; any and all allergen information; and the following statement:

This product was prepared from inspected and passed meat. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly.

Handling

For your protection, follow these safe handling instructions:

- Keep refrigerated or frozen.
- Thaw in refrigerator or microwave.



Washington
State Department of
Agriculture

**FOOD
ASSISTANCE**



It is always important to transport and store the meat in accordance with your local health jurisdiction's standards. Please contact them for information on the transport and storage of raw meat.

To the right, you will see a step-by-step guide for donating livestock to an EFO.

DOH: Department of Health

EFO: Emergency Food Organization (food banks, food pantries, meal programs)

FSIS: Food Safety Inspection Services

USDA: U.S. Department of Agriculture

WSDA: WA Department of Agriculture

Jurisdiction: Local or county health department or district

Livestock: Living animal

Meat: Slaughtered animal



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Please call the WSDA Receptionist at 360-902-1976 or TTY 800-833-6388.

- Keep raw meat separate from other foods.
- Wash working surfaces (including cutting boards), utensils and hands after touching raw meat.
- Cook thoroughly.
- Keep hot foods hot.
- Refrigerate leftovers immediately or discard.

Transportation/Storage

Meat must be transported in a frozen or chilled container at a temperature of 35°F or lower. All meat must remain refrigerated or frozen. Refrigerated meat should be distributed or used within 3-5 days, frozen meat may be kept in the freezer between 4-12 months.

Retail

An approved retail establishment can donate product to an EFO as long as it has been properly inspected and labeled.

Private Citizen

An EFO must not accept meat from a private citizen because the EFO cannot sufficiently verify proper handling of this high-risk food (even if the donor is known to the EFO as a decent and reliable person).

A Note About the Good Samaritan Donation Act

RCW 69.80.031 offers food donors protection from criminal and civil liability. The act, however, is not a “get-out-of-jail-free” card relieving donors and EFOs of the duty of acting responsibly. The act requires that the donated food be “apparently wholesome.” Animal products can look just fine but still carry E. coli, salmonella or other disease. Therefore, verifying whether animal products are, in fact, “apparently wholesome” requires knowing whether the food has been handled in accordance with suitable food safety standards.