



SD ANIMAL INDUSTRY BOARD

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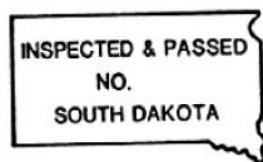
Selling and Distributing Red Meat in South Dakota

South Dakota Animal Industry Board
South Dakota Meat Inspection

To sell and distribute red meat in South Dakota, the following items need to be met:

- “Livestock” considered red meat in South Dakota:
 - Beef
 - Bison
 - Yak
 - Goat
 - Lamb
 - Pork
 - Emu and ostrich
 - Venison (captive cervidae, i.e. deer, elk, reindeer)
- Poultry products are regulated by Food Safety and Inspection Service (FSIS) in SD
 - Questions on poultry slaughter, processing, distribution, and sales should be directed towards FSIS @ 1-800-990-9834.
- All red meat products sold and distributed in SD must be slaughtered and processed in an inspected establishment; state or federal
 - Live animal is slaughtered under state or federal inspection in an approved facility
 - Carcass must pass ante-mortem and post-mortem inspection
 - Carcasses and parts are processed under state or federal inspection in an approved facility
- Inspected red meats may be sold and distributed to grocery stores, restaurants, hotels, institutions, schools (must have nutrition facts listed), meat processing facilities, etc.
- All red meat products must contain or bear an inspection legend or mark of inspection; state or federal

South Dakota State Inspected Seal



USDA Inspected Seal



USDA Inspection Legend
Used on raw meat



USDA Inspection Legend
Used on processed meat

- All meat products with the federal mark of inspection may be sold and distributed within a state or across state lines
- Amenable red meat products (beef, pork, lamb, goat) with the state mark of inspection can only be sold and distributed in the state it was inspected in or originated from (i.e. SD state inspected meat products must remain within the borders of SD)
 - Non-amenable species (bison, elk, deer, etc.) may move across state lines
- The following list includes information that can appear on an approved label (* denotes item is required):
 - USDA or South Dakota inspection legend*
 - Common name of the product* (species, wholesale and retail cut name, e.g. beef rib eye steak)
 - Ingredient Statement* (required for multi-ingredient products)
 - Allergens
 - Restricted Ingredients
 - Handling Statement* (i.e. Keep Refrigerated)
 - Net weight*
 - Name and address of the processor* (address or signature line)
 - Safe handling instructions* (required for raw or partially cooked meat)
 - Nutritional Facts (if applicable)
 - Production Date/Date packaged (optional)
 - Production lot code (optional)
- Meat products must remain in the original package (from the inspected facility) and not be further processed, resorted, re-handled, repackaged or separated into smaller units.
- If an entity would like to slaughter live animals or further process red meat products to be wholesaled, these activities must be performed under state or federal inspection
- When meat products are held in a facility or when in transport, the following applies:
 - Fresh meats must remain at or below 40 degrees Fahrenheit according to SD Animal Industry Board Policy
 - Frozen meats must be kept in the frozen state, at or below 20 degrees Fahrenheit
- Recordkeeping for products sold and distributed
 - Keep invoices for fresh meats for 1 year
 - Keep invoices for frozen meats for 2 years