



SD ANIMAL INDUSTRY BOARD

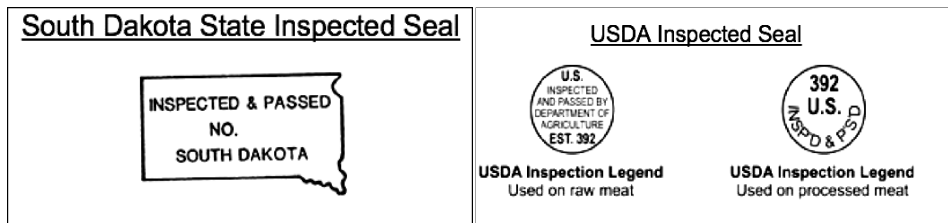
411 South Fort Street
Pierre, South Dakota 57501-4503
Phone: (605) 773-3321
Fax: (605) 773-5459
TTY: 1-800-877-1113

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:

- Species considered red meat in South Dakota:
 - Beef
 - Bison
 - Yak
 - Goat
 - Lamb
 - Pork
 - Emu and ostrich
 - Venison (captive cervidae, i.e. deer, elk, reindeer)
 - Rabbit
- 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. <https://www.fsis.usda.gov/>
- All red meat products sold and distributed in SD must originate from an inspected source; 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, meat processing facilities, etc.
- All red meat products (every package or box) must contain or bear an inspection legend or mark of inspection; state or federal



- Meat products with the federal mark of inspection may be sold and distributed within a state or across state lines

- Meat products 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)
- The following list includes information that should appear on the label:
 - 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 (for multi-ingredient products)
 - Allergens
 - Restricted Ingredients
 - Handling Statement (i.e. Keep Refrigerated)
 - Net weight
 - Production Date/Date packaged
 - Production lot code
 - Name and address of the processor (address or signature line)
 - Safe handling instructions (raw or partially cooked meat)
 - Nutritional Facts (if applicable)
- 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, 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 under 40 degrees Fahrenheit according to SD Animal Industry Policy
 - Frozen meats must be kept in the frozen state, at or below temperatures of 20 degrees Fahrenheit or less
- Keep invoices for fresh meats for 1 year
- Keep invoices for frozen meats for 2 years