

## State Meat Program

There are approximately 80 meat plants in the state of Wyoming. The meat plants are broken down into 3 categories; state inspected, custom exempt, and wild game. CHS inspectors inspect the state meat plants whenever the slaughter and processing of animals occurs. The inspector reviews the slaughter process of all animals from the time they are received at the plant to the time the carcass is placed in the cooler. The meat processed in a state inspected plant can be sold to any stores or individuals within the state of Wyoming but cannot be sold out of state. CHS inspectors are in the state inspected meat plants during all slaughter and processing procedures. In some instances, this requires the CHS inspector to be in the plant on a daily basis. 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. Some state and custom meat plants will purchase meat from a federally inspected plant then further process the meat and then can sell it to other stores or individuals. Wild game meat plants process only wild game and are typically only in operation during the wild game season.

[Wyoming Food, Drug & Cosmetic Safety Act](#)

[Wyoming Food Safety Rule](#)

[List of Requirements for State Inspected Slaughter and Processing Facilities](#)

[USDA Poultry Slaughter Exemptions](#)

[9 CFR Part 200 to End](#)

## HACCP Template 2009

- Chapter 1: [Plan Revision Log](#)
- Chapter 2: [Plant Description](#)
- Chapter 3: [SOP's](#)
- Chapter 4: [GMP's](#)
- Chapter 5: [SSOP's](#)
- Chapter 6: [Beef Slaughter](#)
- Chapter 7: [Sheep Slaughter](#)
- Chapter 8: [Pork Slaughter](#)
- Chapter 9: [Raw, Not Ground Meat and Poultry Products \(Fabrication\)](#)
- Chapter 10: [Raw, Ground Meat and Poultry Products \(Burger and Fresh Sausages\)](#)
- Chapter 11: [Fully Cooked, Not Shelf Stable \(Beef, Pork, Sheep\)](#)
- Chapter 12: [Cured, Fully Cooked, Not Shelf Stable \(Hams, Turkeys, Chickens, Cured Sausages\)](#)
- Chapter 13: [Heat Treated, Not Fully Cooked, Not Shelf Stable \(Bacon\)](#)
- Chapter 14: [Cured, Heat Treated, Shelf Stable \(Jerky Products\)](#)

## **Resources:**

[Door to Door Sales Policy 2011](#)

[Food Donations Policy 2011](#)

