

## Grant of Inspection - INTRODUCTION

These guidelines are intended to aid individuals who are contemplating applying for a Federal Grant of Inspection. It is best to first determine whether the product you intend to manufacture, label and sell to consumers is under the jurisdiction of the Food Safety Inspection Service (FSIS) or the Food and Drug Administration (FDA).

This question may be answered by first determining whether your finished product is “amenable” to the Federal Meat Inspection Act (FMIA), Poultry Products Inspection Act (PPIA), or Egg Products Inspection Act (EPIA). There are two parts in determining whether your finished product is amenable or not, which both parts are based on the amount of livestock ingredients (e.g., red meat or poultry product) used at the formulation step. A simplified version of determining amenability is: At the formulation step, if any of the parameters listed below are exceeded, then your process would be under FSIS jurisdiction:

- the amount of fully cooked red meat or poultry product is 2% or more
- the amount of raw or heat treated-not fully cooked red meat or poultry product is 3% or more
- for further information on amenability you can access the link provided and go to the term “Amenability” in the [Food Standards and Policy Labeling Book](#) or contact FSIS through askFSIS at <http://askfsis.custhelp.com>.

If the answer is yes, then the production process is under the jurisdiction of FSIS. If the finished product is not amenable to these Acts, then the production process may be under the jurisdiction of the FDA. If it is truly an FDA product, then you will need to contact the FDA at 888-463-6332 or <http://www.fda.gov/> to apply for FDA registration.

If the finished product is amenable to one of the Acts, you should then determine whether to conduct your operations under FSIS, State inspection services, Retail Exempt or Custom Exempt. Keep in mind, not all States provide for State inspection services and FSIS inspection services are mandatory in those states. Under Custom Exempt operations, the finished packaged products are labeled “NOT FOR SALE”, and have to go back to the owner of the animal to be used only for in-house purposes or for their guests. To review a list of States inspection programs, please access the following Website link and access the title “[Listing of Participating States](#)”. If you decide to go with State inspection or Custom Exempt, please follow the link provided below to access either the “Requirements for State Programs”, or “Custom Exempt Review”, which will walk you through this application process.

[http://www.fsis.usda.gov/regulations\\_&\\_policies/state\\_inspection\\_programs/index.asp](http://www.fsis.usda.gov/regulations_&_policies/state_inspection_programs/index.asp)

If you elect to conduct your operations under FSIS jurisdiction, there are basically 7 steps involved in obtaining Federal Meat or Poultry Inspection Services.

1. File an application for Federal inspection services
2. Facilities meet regulatory performance standards
3. Complete a label application form and obtain approval for each label or brand used
4. Obtain a water report attesting to the potability of the water supply
5. Obtain approval from State or local health authority if sewage disposal system is a private system

6. Provide a written Sanitation Standard Operating Procedure
7. Provide a written hazard analysis, a flow chart, and intended use page. If the hazard Analysis identifies a food safety hazard that is reasonably likely to occur, the establishment shall develop a HACCP plan.

**NOTE:** Steps 6 and 7 would not apply to an Egg Products Plant.

Each of these steps are further clarified in the following document titled “Part 4: General Information”, which includes some basic information regarding FSIS operations to the applicant. In addition, the Federal Regulations under Title 9 (Animal and Animal By-Products) of the Code of Federal Regulations ([300 to 592](#)) is also provided and referenced throughout this document. You are encouraged to refer to the regulations as you review each step.