

Carcass Inspection Requirements

Inspection of the carcass must be performed in a sanitary location with adequate lighting. Processors must inspect all carcasses. Prior to processing, animals must be:

1. Free of signs of illness such as poor body condition (starved), or visible infections.
 2. Free of lumps or nodules in the chest cavity.
 3. Free of visible decomposition or contamination.
 4. Identified with owner's name and proper electronic ID tag.
- All electronic ID tags, including ID from cattle processed on the farm for personal consumption, must either be returned to the MDARD Atlanta office or saved for MDARD or USDA personnel to pick up and scan.



Bovine TB

While bovine TB is quite rare in the U.S., it is established in the wild white-tailed deer population of Michigan's Northern Lower Peninsula.

The disease may spread between cattle and deer through the air or the consumption of contaminated feed and water.

The TB bacterium can be found in internal organs of an infected animal (the lungs, udder, and lymph nodes for example) and is very rarely found in meat (muscle tissue).

People can become infected with bovine TB by processing a contaminated carcass, and/or by consuming raw milk and undercooked meats.

Two individuals from Michigan have been infected with the strain of bovine TB unique to Michigan cattle and deer.

For More Information:

Animal Industry Division
Food & Dairy Division
P.O. Box 30017, Lansing, MI 48909
PH: 517-373-1077
www.michigan.gov/mda



MDARD Animal Industry Division

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Lansing, MI 48909
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MDARD Food & Dairy Division

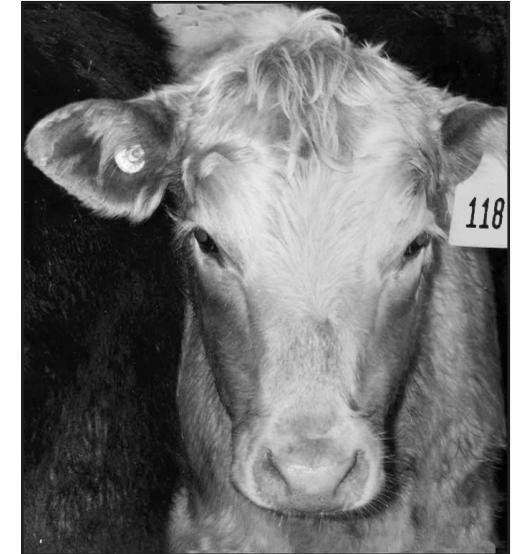
Lansing Office
P.O. Box 30017
Lansing, MI 48909
1-800-292-3939

USDA Food Safety Inspection Service

Madison District Office
608-240-4080



Personal Consumption of Farm Raised Meat



What you should know about Freezer Beef and Bovine Tuberculosis

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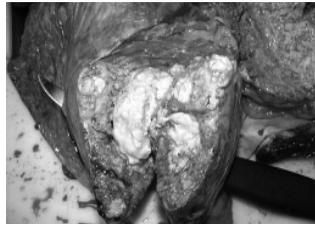
www.michigan.gov/mda

Signs of Bovine TB

MDA employees have visited meat processors and provided materials that help to identify potentially infected animals. MDA strongly recommends farm families be informed consumers when selecting a custom processor.

Bovine Tuberculosis (TB) is a slowly developing disease, and small lesions typical of early stages are not readily recognized. Abscesses may not be visible to processors unless they look carefully. Indeed, most infected animals appear healthy. Lymph nodes of the head and neck can be swollen, discolored, or otherwise look abnormal. Affected animals may have yellow to tan, pea-sized or larger nodules in the chest cavity or lungs.

More severely infected animals can have multiple nodules or large pus-filled masses in the same areas.



Bovine TB in the lungs of a two-year-old Michigan heifer.

The classical tubercle is firm, white or pale yellow, and gritty when cut.

Persons processing the meat of animals that might be infected with bovine TB should seek medical attention if they have open wounds or are concerned about exposure. If the lungs, ribcage or internal organs of farmer-owned cattle (processed for personal consumption) look abnormal, the meat should not be eaten, and MDA or USDA Food Safety Inspection Service (FSIS) should be contacted.

Safe Handling Recommendations for Custom Processed Meats

Getting the meat home

Processed farmer-owned meat should be wrapped and each package identified with the name of the owner. Packages must be stamped “Not for Sale.” If meat is frozen, prepare in advance to keep it frozen during transport and storage. In general, 30 pounds of meat requires one cubic foot of space.

Keep meat frozen while transporting it in the car. In the summer, take one or more high quality coolers. Meat will stay frozen one and one-half to two hours in a cooler if it is completely frozen and wrapped. Move it into a freezer as soon as possible.

Storage

Meat freezes at 28.6°F. Refrigerator life is normally five to seven days. Long-term storage of meat should be at 0 °F.

Safe Defrosting

There are three safe ways to defrost beef: in the refrigerator, in cold water, and in the microwave. Never defrost on the counter or in other locations.

- Refrigerator: The refrigerator allows slow, safe thawing. Make sure thawing meat juices do not drip onto other food.
- Cold water: For faster thawing, place food in a leak-proof plastic bag. Submerge in cold tap water. Change the water every 30 minutes. Cook immediately after thawing.
- Microwave: Cook meat immediately after microwave thawing.

Preventing Cross Contamination

Always wash hands with warm water and soap for 20 seconds before and after handling food. Don't cross-contaminate. Keep raw meat, poultry, fish, and their juices away from other food. After cutting raw meats, wash cutting board, utensils, and countertops with hot, soapy water. Cutting boards, utensils, and countertops can be sanitized by using a solution of one tablespoon of liquid chlorine bleach in one gallon of water.

Thorough Cooking

Experts indicate that cooking meats to an internal temperature of 165°F for 15 seconds will kill disease-causing microorganisms, including any TB bacteria that might be present.

Freezer Beef and Food Safety

“Freezer beef” is a Michigan term for farm-raised cattle intended for consumption by the farm family. **A freezer beef herd has six (6) or less head of cattle, does no breeding, and all the cattle are raised for on-farm consumption.** Michigan cattle raised for freezer beef are not required to be surveillance tested for bovine Tuberculosis (TB) because they do not co-mingle with other cattle and are not a risk to the livestock industry.

Federal law allows an exemption from mandatory inspection when livestock owners slaughter animals for their own use, or for use by household members or nonpaying guests. Facilities providing this service to livestock owners are called “custom-exempt” operations.

State or federal inspection is not required during custom-exempt slaughter and processing because it is assumed the customer has chosen a healthy animal to slaughter.

Because custom-exempt animals are not officially inspected prior to or after slaughter, it is imperative that both custom processors and farm families know how to identify a potentially TB-infected animal when preparing farmer-owned meat for personal consumption.

If livestock are to be sold for human consumption, the animal must be slaughtered and processed at a facility inspected by the USDA Food Safety Inspection Service.