

## What's the difference between State inspected, USDA inspected and custom exempt?

### STATE:

- A State Meat Inspection License allows you to slaughter and process livestock and ship your finished products to consumers in the State of Georgia **(Intrastate only)**.
- During slaughter operations, GMIS Inspection personnel are required to be present at your facility for inspection of each animal slaughtered.
- Inspection personnel verify the humane handling of animals and conduct ante-mortem inspection to ensure that the live animal is fit for slaughter.
- During meat processing operations, GMIS Inspection personnel are required to be present to inspect at least part of your daily operations.
- The product is inspected to ensure that the product is safe, wholesome, and correctly labeled and packaged
- State inspection service is provided at no charge for up to eight hours per day, and forty hours per week (Mon-Fri), dependent upon GMIS staffing resources in your area.

### USDA

- A FSIS Meat Inspection License allows you to slaughter and process livestock and ship your finished products to consumers anywhere in the U.S. or export them out of the country. **(Interstate)**.
- During slaughter operations, FSIS Inspection personnel are required to be present at your facility for inspection of each animal slaughtered.
- Inspection personnel verify the humane handling of animals and conduct ante-mortem inspection to ensure that the live animal is fit for slaughter.
- Inspection personnel conduct post-mortem inspection to ensure that the meat from the carcass and internal organs are fit for human food.
- During meat processing operations, FSIS Inspection personnel are required to be present to inspect at least part of your daily operations.
- The product is inspected to ensure that the product is safe, wholesome, and correctly labeled and packaged
- FSIS inspection service is provided at no charge for up to eight hours per day, and forty hours per week (Mon-Fri).

### Custom Exempt

- A GMIS custom exempt license allows for the slaughter and processing of cattle, swine (domestic and feral), sheep, goats, rabbits, and other “non-traditional” livestock for **personal use**.
- All custom exempt meat products must be marked **“Not For Sale”** as they are exempt from daily, mandatory inspection, and therefore cannot be offered for sale or donated.
- The meats derived from a custom exempt establishment are intended only for use by the owner of the livestock animal, the members of the livestock owner’s household, nonpaying guests, and employees.
- Custom exempt establishments are inspected for sanitation, food safety, record keeping, livestock humane slaughter/handling, etc., on a periodic basis.

Note: DNR licenses establishments that solely process deer.

Is there a quality difference (not just regulatory difference) between state and USDA inspection? **NO.**

Does the designation make a difference on how / where I can sell my meat? **YES.**

**USDA = Interstate**



**State = Intrastate**



### Richard Fife

Georgia Department of Agriculture  
Statewide Animal Industry Training Officer  
Richard.Fife@agr.georgia.gov