

Voluntary Inspection of Exotic Animals

Q1: Are HACCP plans required for operations that slaughter and process exotic animals under Voluntary Inspection?

A1: No. As stated in 9 CFR Part 352, inspection of exotic animal products is conducted under the applicable provisions of the Agricultural Marketing Act (AMA) of 1946, as amended. 9 CFR Part 352 does not reference 9 CFR Part 417, which sets out the requirement for HACCP plans. This part of the regulation does require in 9 CFR 352.3(a) that official exotic animal establishments must comply with the provisions of 9 CFR 416.1-416.6 in respect to the Sanitation Performance Standards.

Q2: Are exotic animals slaughtered under voluntary inspection subject to Agency standards for no visible feces?

A2: Yes, under 9 CFR 352.11, product under voluntary inspection is subject to 9 CFR 310.18, which permits no visible feces on carcasses and carcass parts. Under this requirement, establishments must remove any such contamination from carcasses and parts before they may be found wholesome and the mark of voluntary inspection is applied [9 CFR 352.1(i)].

Q3: Do exotic animals slaughtered under voluntary inspection require the removal of specified risk materials (SRMs)?

A3: No. The requirement in 9 CFR 310.22 applies specifically to cattle.

Q4: When are exotic animal products eligible to bear the round USDA mark of inspection?

A4: Exotic animal products are not amenable to mandatory inspection under the Federal Meat Inspection Act and therefore may not bear the round USDA mark of inspection. Meat from an exotic animal may be used as an ingredient in a product that contains meat or poultry from an amenable species and is eligible to bear round marks of inspection, provided that:

- the meat and poultry products are produced in accordance with applicable regulatory requirements and compliant with the requirements of 9 CFR 352 (and including yak),
- subject to verification by inspection personnel, and
- the meat and poultry products meet the criteria for amenable products as stated under the “**Amenability**” definition in the [FSIS Food Standards and Labeling Policy Book](#)
 - Meat or poultry product(s) are defined as food product(s) containing 2% cooked or 3% or more raw amenable meat or poultry.
 - Meat from an exotic species may contribute as much as 98% of the content of a product composed of cooked amenable species or kind.
 - Meat from an exotic species may contribute up to 97% of the content of a product composed of raw amenable species or kind.

Q5: Can exotic animals that are slaughtered without the benefit of FSIS voluntary inspection be sold to restaurants?

A5: Yes, if the product complies with the Food and Drug Administration (FDA) requirements for the production of exotic animal products and any local or State law. Producers should contact their State Health Department or the State Department of Agriculture for further information. Sources can be located through the web sites below:

State Departments of Agriculture

http://www.fsis.usda.gov/Fsis_Recalls/State_Departments_of_Public_Health/index.asp

State and Local Health Departments (see bottom of link page)

<http://www.cdc.gov/doc.do/id/0900f3ec80226c7a>

http://www.fda.gov/ora/fed_state/directorytable.htm