## **Retail Store and Restaurant Exemptions**

Retail stores and restaurants may cut, slice, trim, grind, freeze, cure, cook, smoke, break bulk, and rewrap inspected product for resale to the consumer.

Canning and slaughter are not permitted at retail stores and restaurants.

Central kitchens or restaurants are exempt from Indiana Meat and Poultry Inspection (MPI) observation if meat products prepared at the kitchen/restaurant are from an inspected facility, are ready to serve and eat when they leave the facility, are transported by employees safely to the receiving restaurant, and are served by employees as meals or entrees only to consumers.

A retail firm may sell <u>ONLY</u> to <u>CONSUMERS</u>. Two types of consumers are listed below:

Household Consumers	Non-household Consumers
Consumes product in-house; does not resell Families Non-paying guests Employees	Resells the product to consumer  Hotels Restaurants (caterers) Schools (central kitchens) Nursing Homes
Cured, cooked or smoked product produced under retail exemption may be sold only to household consumers.  These products may be retailed from multiple locations of the producing establishment's direct ownership	Food products that are cured, cooked, smoked, rendered, or if livestock fat is refined for sale to consumers other than "household", the retail store is subject to inspection.
Normal Retail Quantities	

- 1. Cattle 1/2 carcass or 300 lbs.
- 4. Goats 1/2 carcass or 25 lbs.
- 2. Calves 1/2 carcass or 37.5 lbs.
- 5. Swine 1/2 carcass or 100 lbs.
- 3. Sheep 1/2 carcass or 27.5 lbs.

NOTE: Retail operations are not subject to state-inspection, unless sales to "non-household consumers" exceed 25% of total sales of the retail operation for the calendar year or the dollar limitation of \$75,700 (\$56,600 for poultry). Retailers must keep records to verify compliance.

If a retail firm operates a separate wholesale business, it may make unlimited sales of state- or federally inspected products without inspection. The product must remain intact in the package with FSIS or MPI labels.

But, the retail firm must:

- Provide facilities, records, and inventory separate from the wholesale business:
- Register with MPI; and
- Keep appropriate records subject to review.



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