AB 2114:
Selling Whole Animals for Custom Processing



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Santa Rosa, CA

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The Basics of AB 2114

1. What has changed from the common “cow share”
2. How it works
3. Essential criteria, conditions

Haven’t we been doing this for years?



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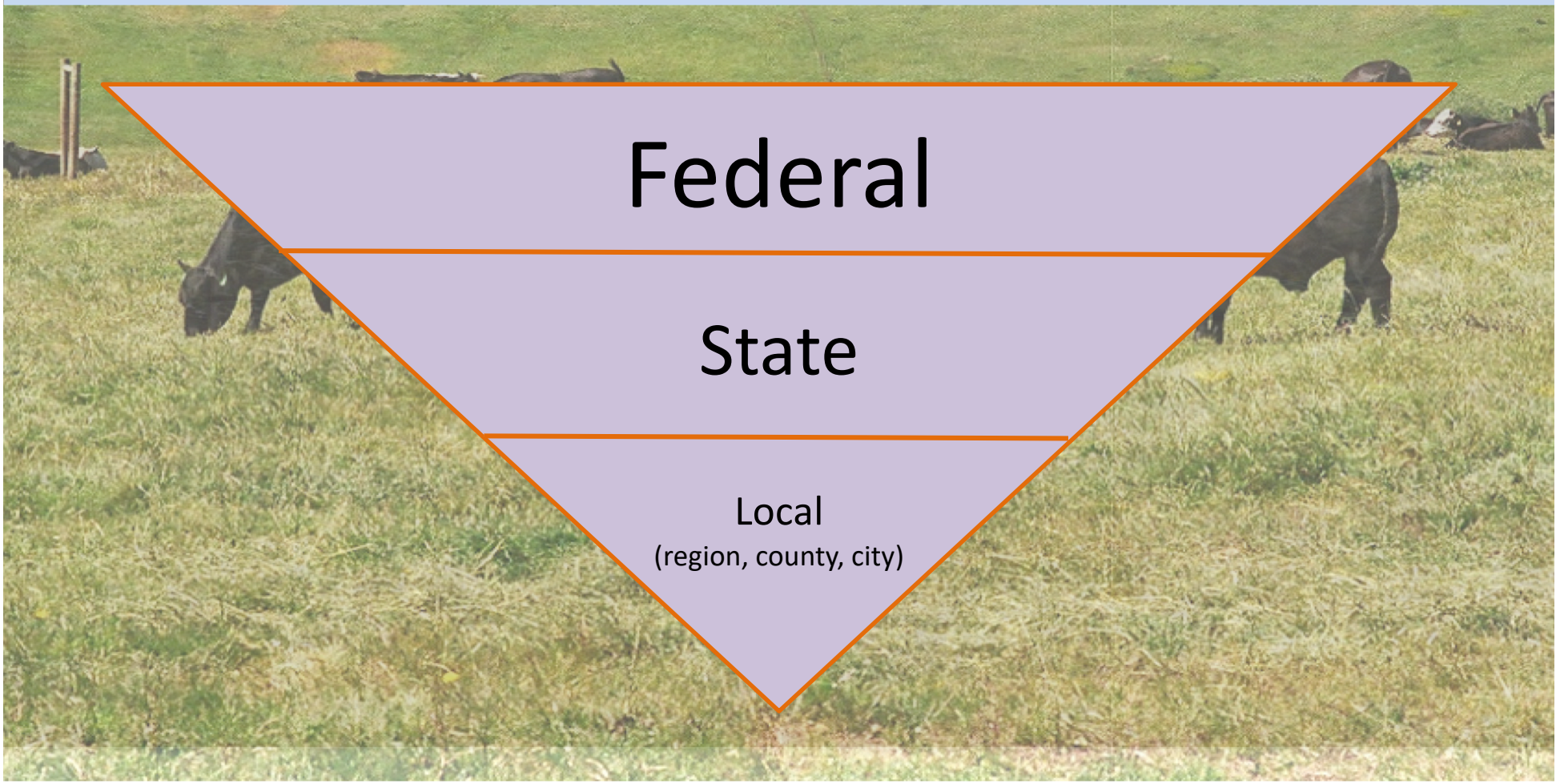
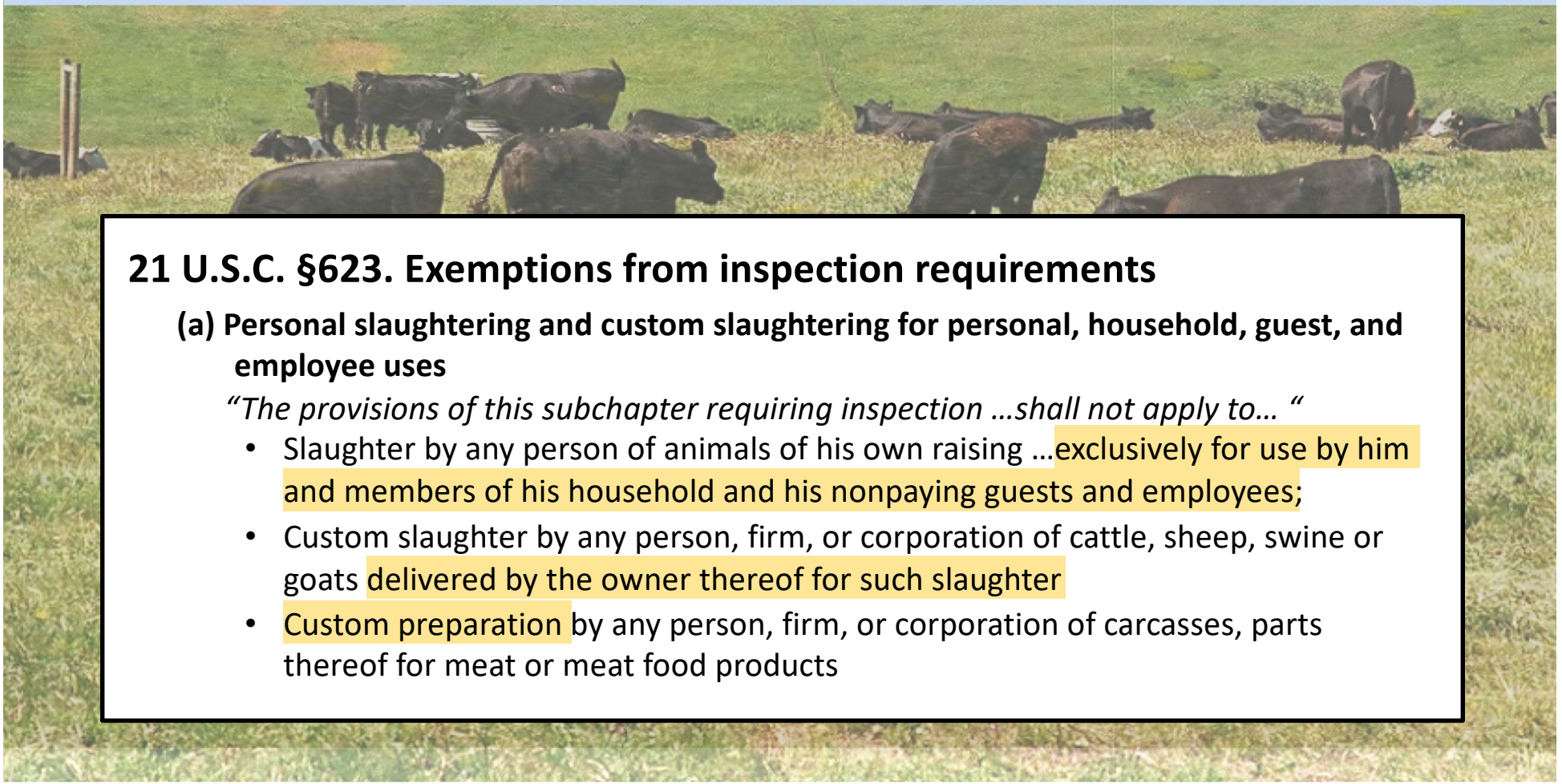
YES. But only according to Federal exemptions



Federal exemptions



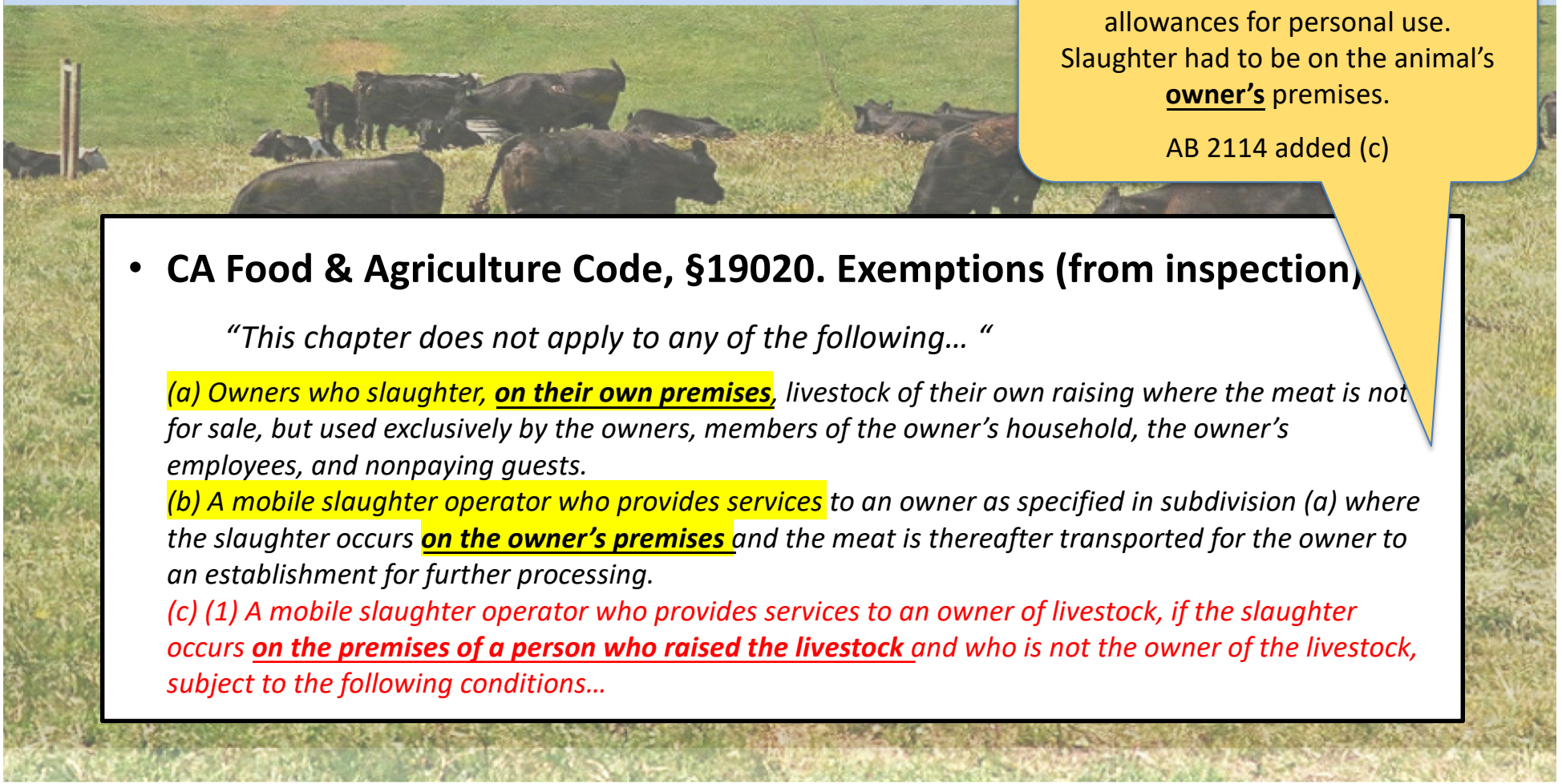
21 U.S.C. §623. Exemptions from inspection requirements

(a) Personal slaughtering and custom slaughtering for personal, household, guest, and employee uses

"The provisions of this subchapter requiring inspection …shall not apply to… "

- Slaughter by any person of animals of his own raising …exclusively for use by him and members of his household and his nonpaying guests and employees;
- Custom slaughter by any person, firm, or corporation of cattle, sheep, swine or goats delivered by the owner thereof for such slaughter
- Custom preparation by any person, firm, or corporation of carcasses, parts thereof for meat or meat food products

State exemptions



Historically (a) and (b) were the only allowances for personal use. Slaughter had to be on the animal's **owner's** premises.

AB 2114 added (c)

- **CA Food & Agriculture Code, §19020. Exemptions (from inspection)**

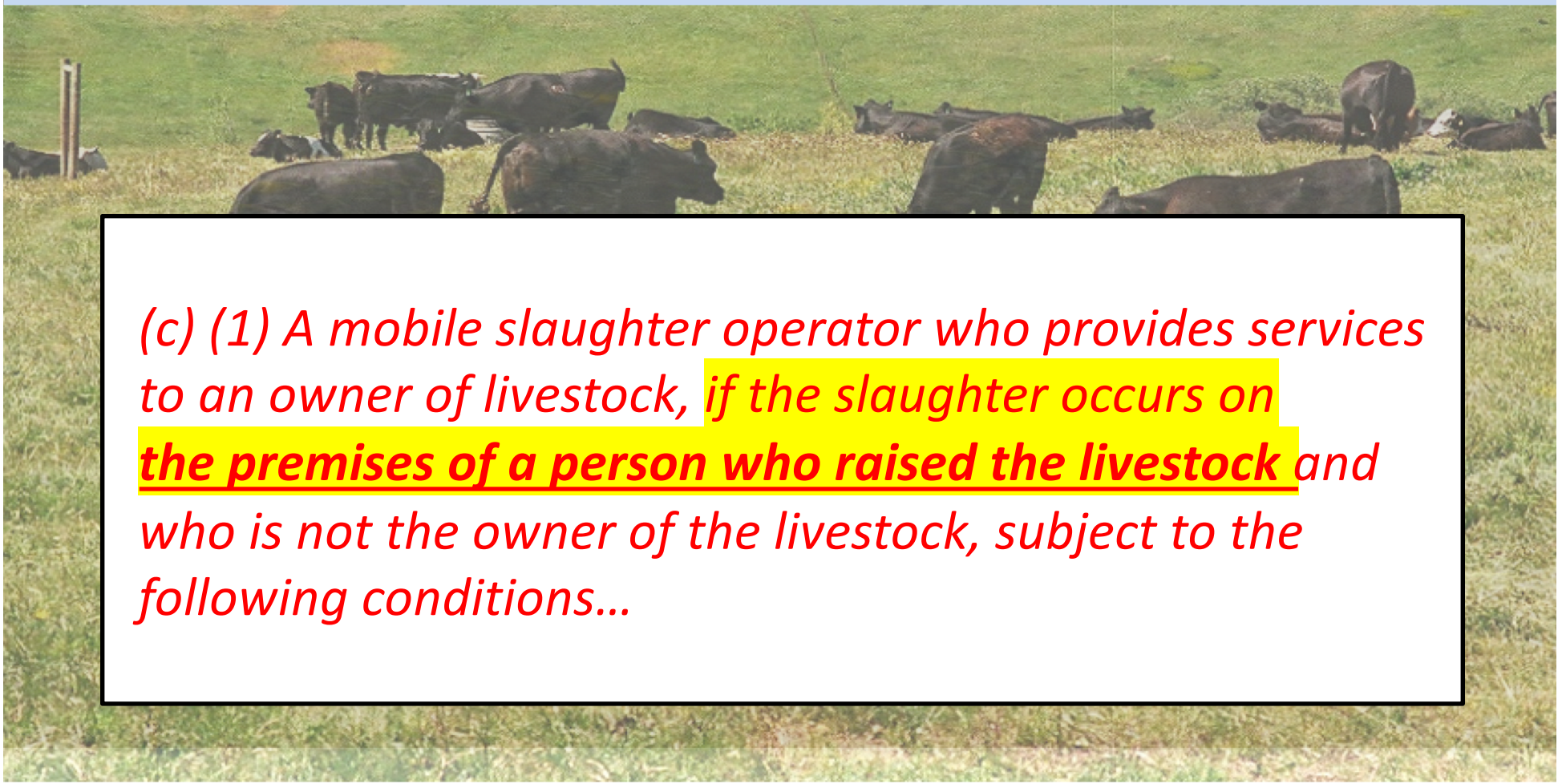
"This chapter does not apply to any of the following… "

*(a) Owners who slaughter, **on their own premises**, livestock of their own raising where the meat is not for sale, but used exclusively by the owners, members of the owner's household, the owner's employees, and nonpaying guests.*

*(b) A mobile slaughter operator who provides services to an owner as specified in subdivision (a) where the slaughter occurs **on the owner's premises** and the meat is thereafter transported for the owner to an establishment for further processing.*

*(c) (1) A mobile slaughter operator who provides services to an owner of livestock, if the slaughter occurs **on the premises of a person who raised the livestock** and who is not the owner of the livestock, subject to the following conditions…*

What's new: AB 2114



(c) (1) A mobile slaughter operator who provides services to an owner of livestock, if the slaughter occurs on ***the premises of a person who raised the livestock*** *and who is not the owner of the livestock, subject to the following conditions…*

The Basics of AB 2114

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2. How it works
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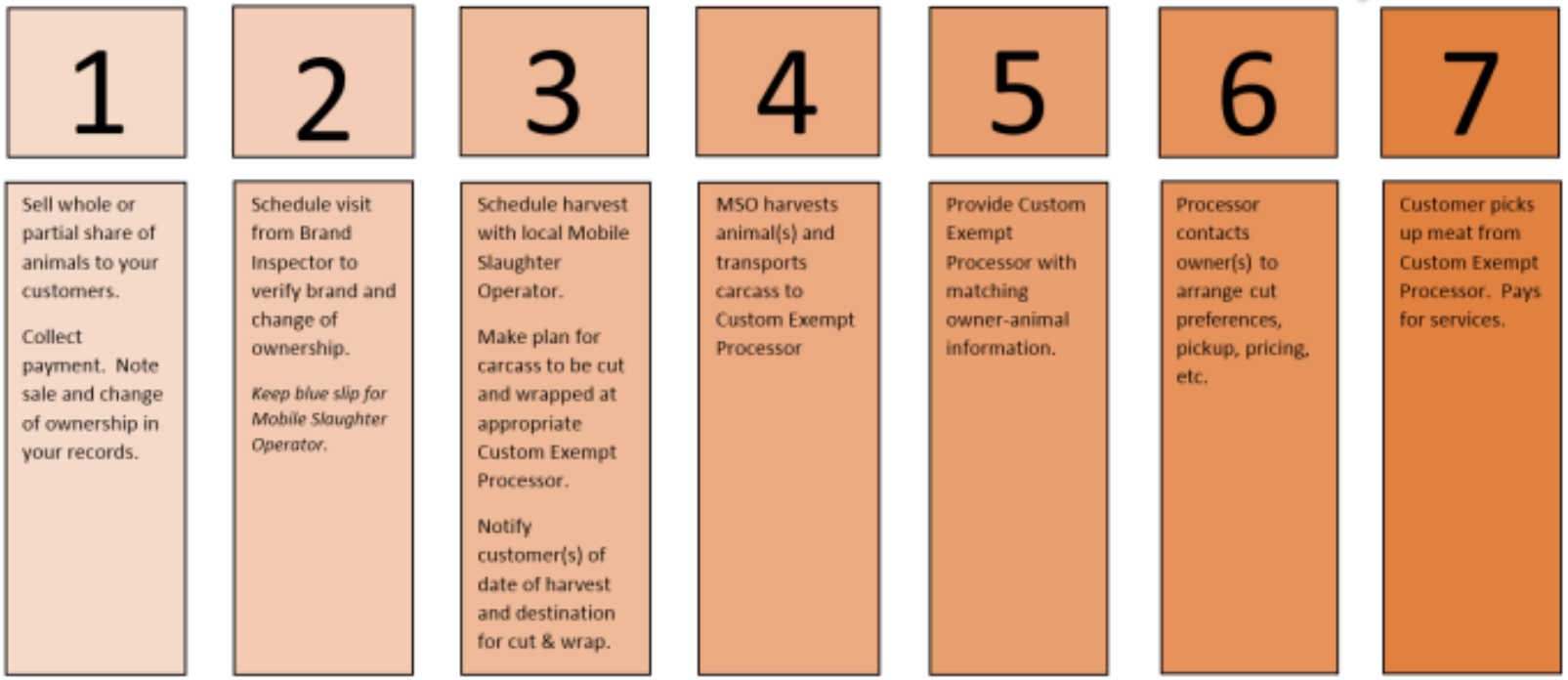
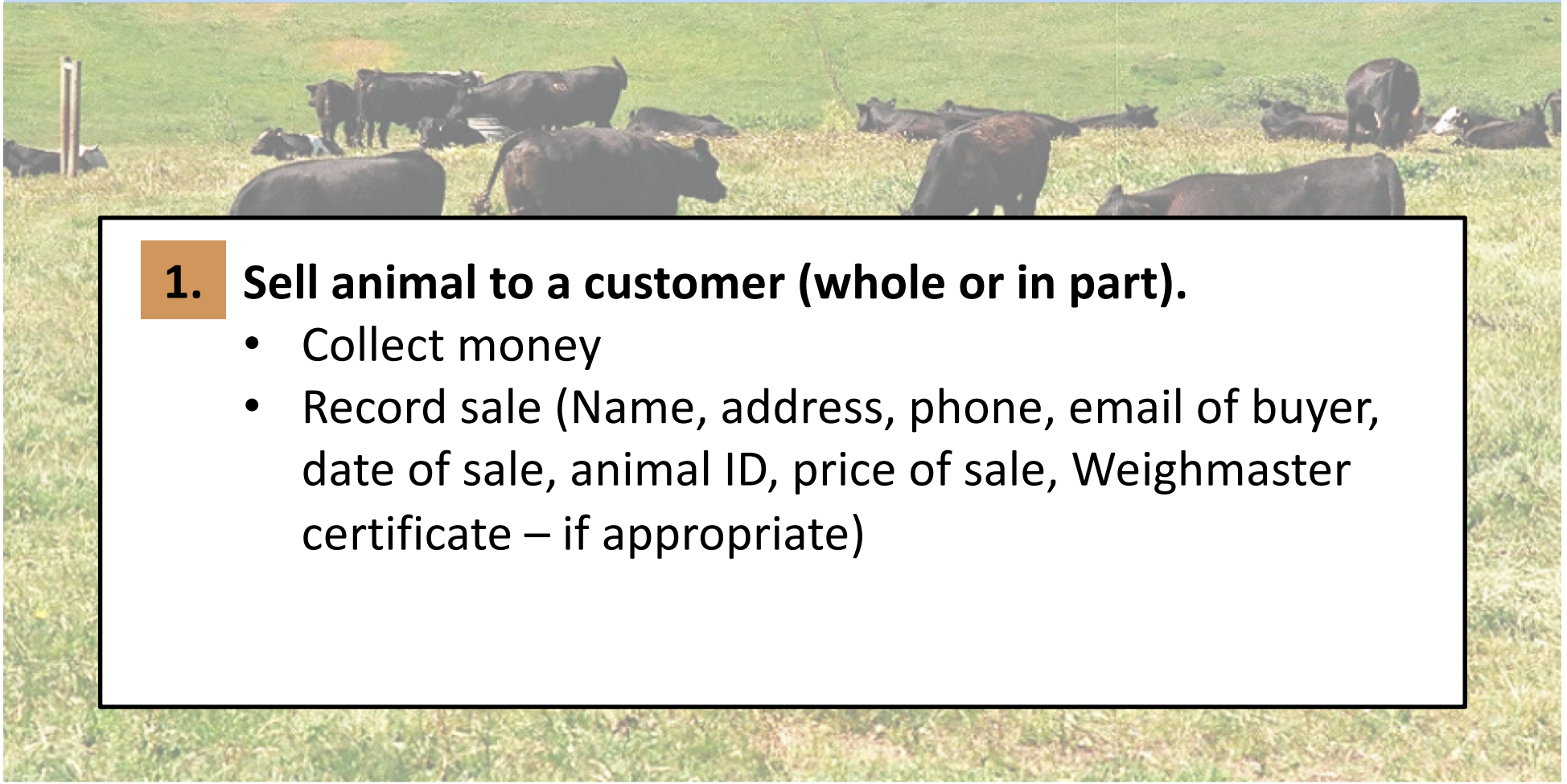
How does it work?

This graphic is available online at:
https://ucanr.edu/sites/Grown_in_Marin/files/313627.pdf



How does it work?



1. **Sell animal to a customer (whole or in part).**
   - Collect money
   - Record sale (Name, address, phone, email of buyer, date of sale, animal ID, price of sale, Weighmaster certificate – if appropriate)

How does it work?



2. Rancher schedules brand inspection

- Keep blue slip from inspection

Find your Brand Inspector at:
https://apps1.cdfa.ca.gov/brandinspector/

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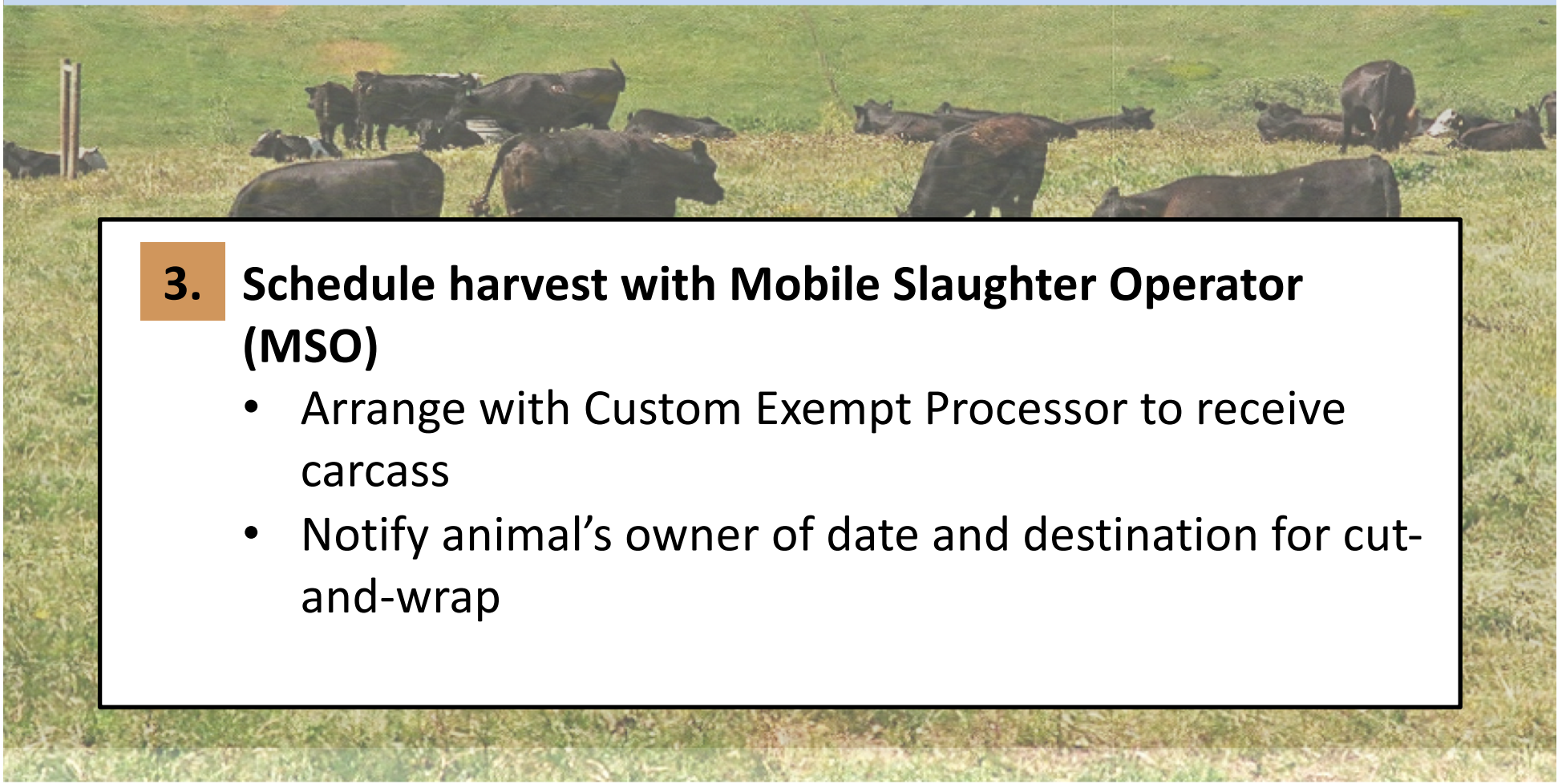
How does it work?



3. Schedule harvest with Mobile Slaughter Operator (MSO)

- Arrange with Custom Exempt Processor to receive carcass
- Notify animal's owner of date and destination for cut-and-wrap

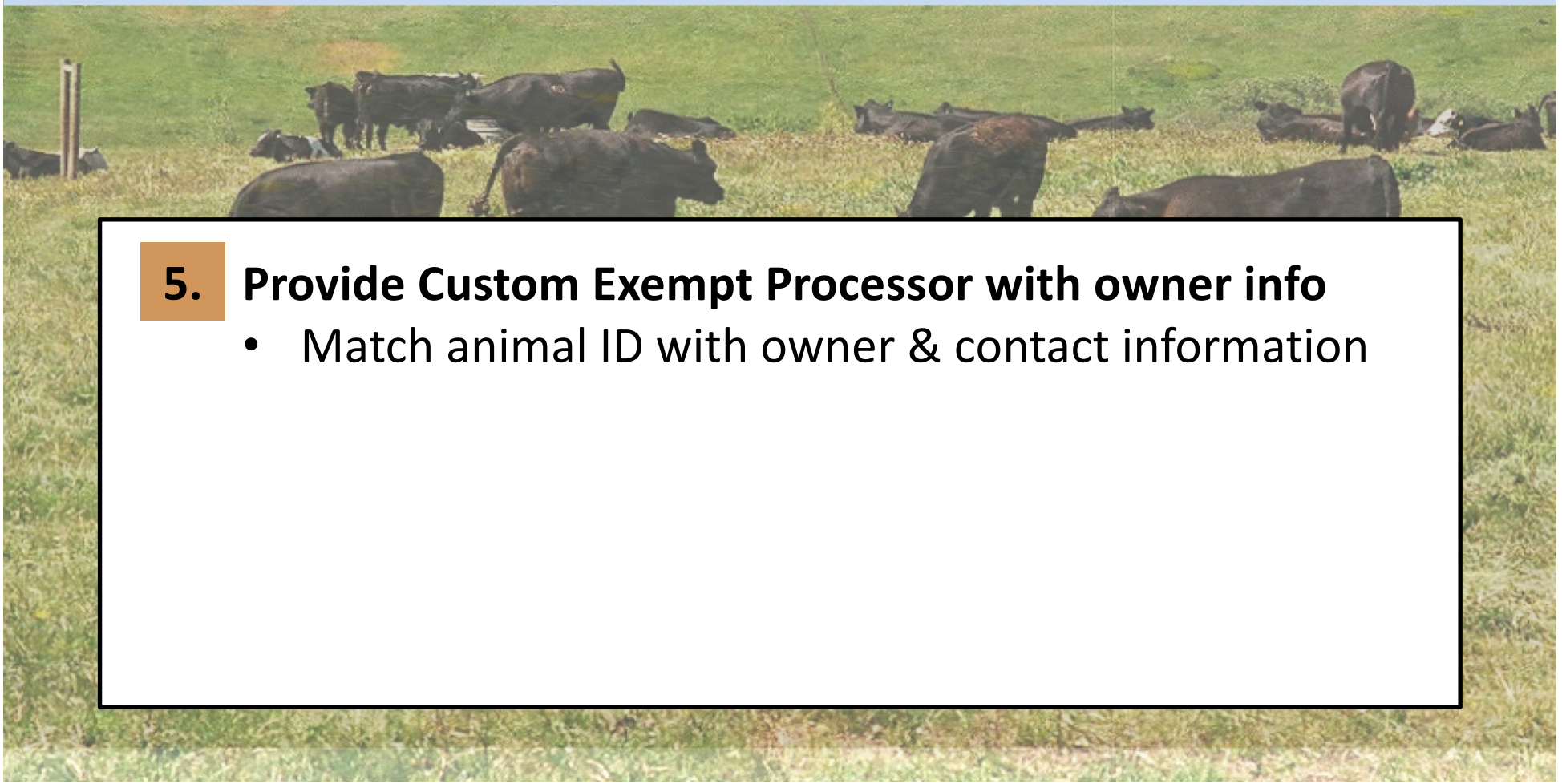
How does it work?



4. MSO harvests animal, transports to Custom Exempt Processor

- MSO records description of animal, name & contact info of owner, date & location of harvest, number of animals harvested, destination of carcass
- Hide & carcass must be tagged with owner's info and signature
  - Rancher could attach signed receipt from original sale of animal (whole or part) to hide & carcass tag

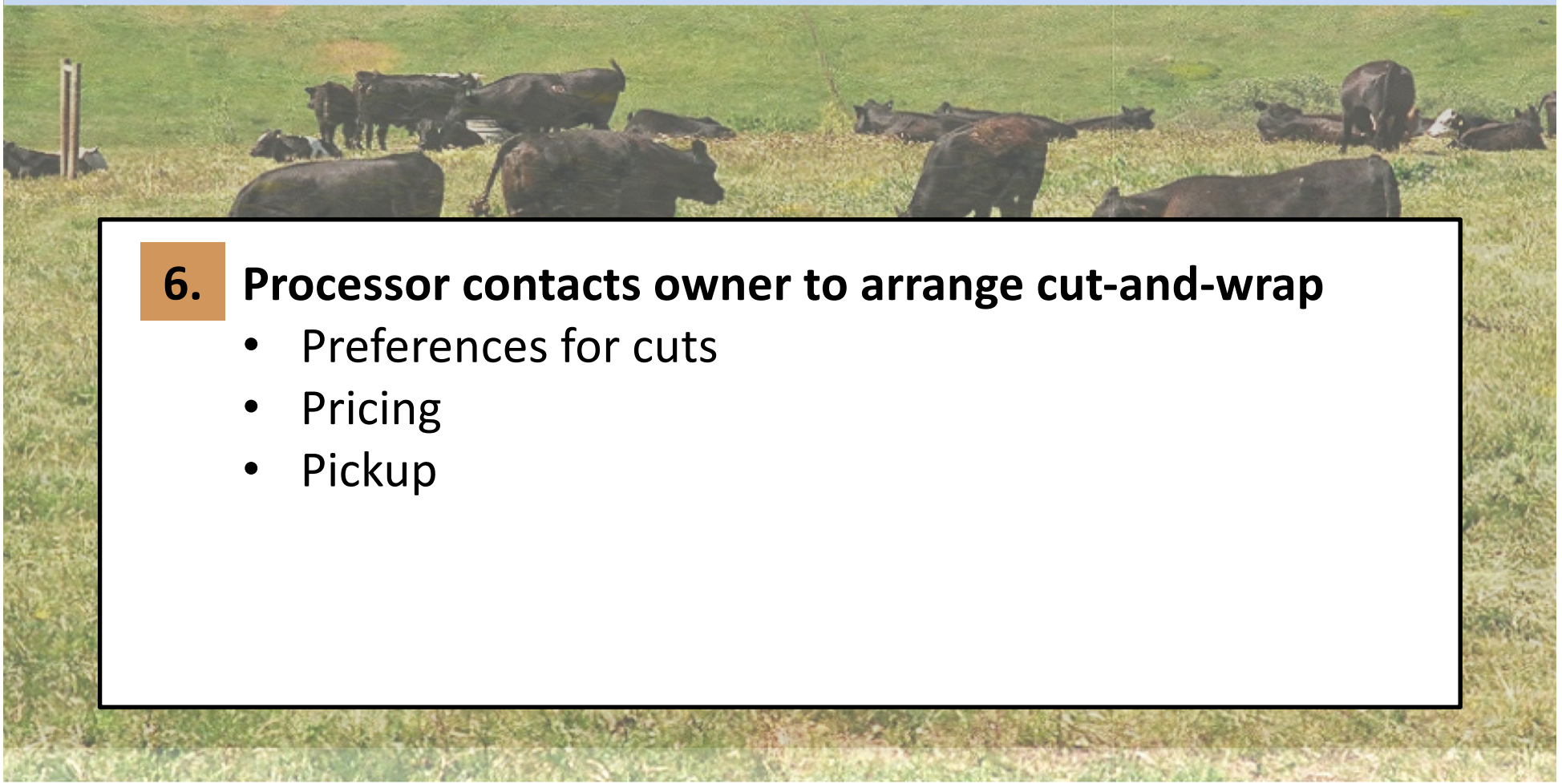
How does it work?



5. Provide Custom Exempt Processor with owner info

- Match animal ID with owner & contact information

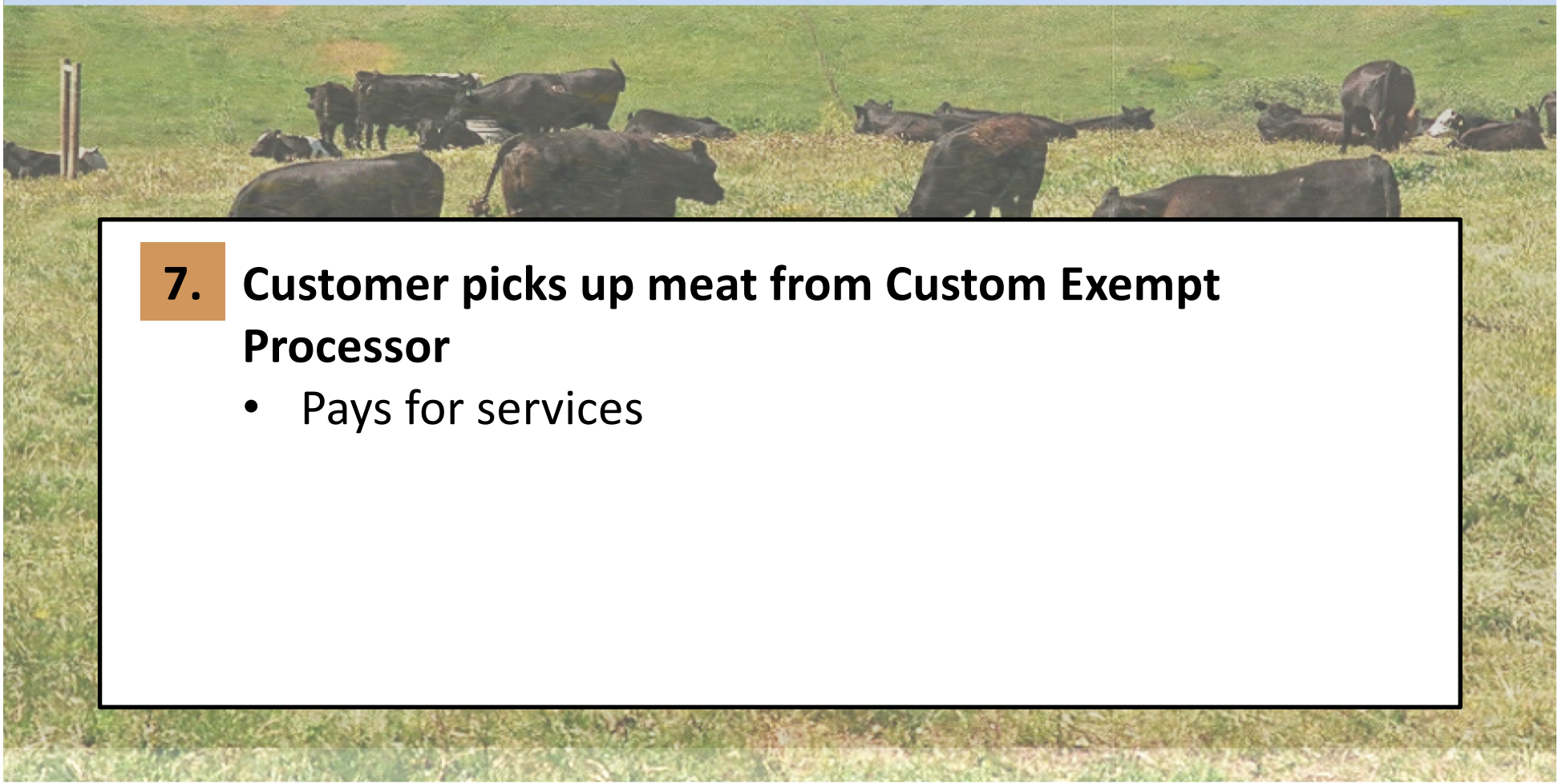
How does it work?



6. Processor contacts owner to arrange cut-and-wrap

- Preferences for cuts
- Pricing
- Pickup

How does it work?



7. Customer picks up meat from Custom Exempt Processor

- Pays for services

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4 Essential Criteria, Conditions

1. Transfer of ownership completed before slaughter
   - USDA "Personal Use" exemption is only for an animal's OWNER
     - *Base pricing on live weight, flat fee or other …not hanging weight*
     - *Get Weighmaster Certificate (if selling by live weight)*
2. 5 head per month on any given premises
3. Transfer to a licensed facility after slaughter
4. "Raised" means 30 days feed & care prior to slaughter

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QUESTIONS?

All of today's information, including:

- Record-keeping details
- Definitions
- Weighmaster Certificate (for live weight sales)
- Today's powerpoint presentations

http://ucanr.edu/wholeanimal_for_customprocessing



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