

ADCA Region 7
Guidelines For Selling Beef From Farm to Consumer
Texas

Note: The information provided in this document is not intended for legal advice. It is just general information to point you in the right direction as you establish a beef sales business. Detailed information can be found on the Texas Department of State Health Services website (www.dshs.texas.gov). In addition you should contact the following sources to discuss your individual plans:

TX DSHS Meat Safety Assurance Unit (Austin, TX)	512-834-6760
TX DSHS Foods Unit (Austin, TX)	512-834-6670
Local County and Municipal Health Departments	

There are multiple ways to sell your processed beef directly to the consumer in Texas; however, it is important that you know and follow the State and Local guidelines to do so legally. This summary is provided to give you the information that is needed to operate.

There are three types of meat processing facilities in the State of Texas. It is important that you find out what type of inspection license a meat processing facility is operating under before taking your animal to that facility:

USDA Inspected Meat Processing Facility: A facility licensed by the United States Department of Agriculture (USDA) to slaughter and/or process meat.

State Inspected Meat Processing Facility: A facility licensed by the Texas Department of State Health Services - Meat Safety Assurance Unit (MSA) to slaughter and/or process meat.

Custom Exemption Meat Processing Facility: A facility operating under a Grant of Custom Exemption from the Texas Department of State Health Services - Meat Safety Assurance Unit (MSA) to slaughter and/or process meat.

Based on how you plan to operate your beef sales business, you need to know which type of meat processing facility to use for butchering your beef.

Selling Beef Outside the State of Texas

Any beef sold outside the State of Texas must be processed at a USDA Inspected Meat Processing Facility.

Selling Beef in Texas

There are two main ways to sell your processed beef directly to the consumer:

Whole / Halves / Quarters:

If you plan on using this method for selling your beef, the animal must be sold to the consumer prior to processing. Beef sold this way needs to be processed at the least in a Custom Exemption Meat Processing Facility (but can also be processed at a USDA or State Inspected Facility). In this method of sale, the consumer is responsible for directing how they want their beef processed and they must pay the facility directly for the processing. You may take delivery of the processed beef; however, it must be delivered immediately to the consumer. You must not store the processed beef at your home or business.

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Individual Cuts:

Individual cuts may be sold from a retail facility separate from your home, in farmer's markets and through online sales. There are several requirements that must be met if you plan on selling individual cuts of beef:

To sell individual cuts of beef you must obtain a Food Manufacturers Private Labeler License from the Texas Department of State Health Services - Foods Unit. This license provides the you the authorization to store meat for sales. An on-site inspection of your meat storage facility will be conducted prior to being issued the license. This storage facility must not be your home. You must have a separate facility for storing your meat. This inspection will be based on guidelines that can be found on the Texas Department of State Health Services > Foods website. The following documents on that website provide the information that you will need to prepare for the inspection:

- Current Good Manufacturing and Good Warehousing Practice in Manufacturing, Packing or Holding Human Food (effective August 2, 2017).
- Sanitary Transportation of Human Foods.

You should contact your County and Municipal Health Departments to see if they have licensing or permitting requirements for retail sale of meats. According to the Texas Department of State Health Services, some Counties have none and others have additional requirements. In addition, if you plan to do retail meat sales in other locales (example: a Farmer's Market the next town over) you need to check on their requirements as well.

All individual cuts of meat must be labeled with the Net Weight of that cut. Some meat processing facilities do not provide that labeling. If the processor does not include the net weight, you must weigh and label the packaging prior to selling the meat.

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