

The New Markets for State-Inspected Meat and Poultry Act

The New Markets for State-Inspected Meat and Poultry Act would allow meat and poultry products inspected by Food Safety Inspection Service (FSIS) approved state Meat and Poultry Inspection (MPI) programs to be sold across state lines.

Currently, there are 27 states with inspection programs "at least equal to" federal meat and/or poultry inspection programs. However, products processed at these FSIS approved state MPI inspected facilities are not allowed to be sold across state lines.

These programs are 50/50 cost sharing inspection programs with USDA-FSIS. As part of this cost sharing with FSIS, state MPI programs must maintain a program that is "at least equal to" the Federal Inspection Program. For example, in South Dakota, state-inspected cattle, sheep, swine and goat products are currently limited to markets within the state. However, products not amenable to the Federal Inspection Act, such as buffalo and elk, processed under state inspection are allowed to be shipped across state lines. Source: <https://aib.sd.gov/meatinspection.html>

There are three types of meat and poultry inspection programs for products sold for human consumption:

- **Food Safety Inspection Service (FSIS) federal inspection:** Federally inspected meat is allowed to be sold across state lines and exported. All facilities that utilize the federal program receive the federal inspection stamp.
- **Cooperative Interstate Shipment (CIS) Program:** CIS inspected products are treated as federally inspected—the CIS program uses state inspectors who have been trained to conduct federal inspections. CIS inspected products are sold with the federal inspection stamp and are allowed to be sold across state lines and exported. Only four states opted to establish a CIS program.
- **FSIS approved Meat and Poultry Inspection (MPI) programs:** 27 States have a FSIS approved MPI program, which provides inspection on meat and/or poultry (see chart below). Many small processors utilize this inspection program. However, meat and poultry products processed at FSIS approved MPI programs do not receive the federal inspection stamp, rather the stamp associated with the individual state—therefore the product is not allowed to be sold across state lines or exported.

What this bill doesn't do:

- This bill does not eliminate or phase out the CIS program—the 41 facilities in four states utilizing the program are allowed to continue as is.
- This bill does not explicitly allow for products inspected by state inspected MPI programs to be exported.
 - Generally, foreign governments work with the U.S. to reach import agreements for inspection equivalency. For example, under the U.S. meat and poultry equivalency, FSIS works with the competent national food safety authority to establish equivalency. FSIS grants equivalency to foreign countries.

- While it is highly likely that foreign governments would still require federal inspection for exports, foreign governments could, potentially (theoretically) enter into an agreements with an individual state at some point.

List of States with FSIS Approved MPI programs	
State	Meat and/or Poultry Programs
Alabama	Meat & Poultry
Arizona	Meat & Poultry
Delaware	Meat & Poultry
Georgia	Meat Only
Illinois	Meat & Poultry
Indiana	Meat & Poultry
Iowa	Meat & Poultry
Kansas	Meat & Poultry
Louisiana	Meat & Poultry
Maine	Meat & Poultry
Minnesota	Meat & Poultry
Mississippi	Meat & Poultry
Missouri	Meat & Poultry
Montana	Meat & Poultry
North Carolina	Meat & Poultry

North Dakota	Meat & Poultry
Ohio	Meat & Poultry
Oklahoma	Meat & Poultry
South Carolina	Meat & Poultry
South Dakota	Meat Only
Texas	Meat & Poultry
Utah	Meat & Poultry
Vermont	Meat & Poultry
Virginia	Meat & Poultry
West Virginia	Meat & Poultry
Wisconsin	Meat & Poultry
Wyoming	Meat & Poultry

Source: <https://www.fsis.usda.gov/wps/portal/fsis/topics/inspection/state-inspection-programs/state-inspection-and-cooperative-agreements/states-operating-their-own-mpi-programs/states-operating-their-own-mpi-programs>

FSIS conducts annual comprehensive reviews of state MPI programs and their requirements—including enforcement of those requirements—with respect to slaughter, preparation, processing, storage, handling, and distribution of livestock carcasses and parts, meat and meat food products, and poultry products.

Through the comprehensive reviews, FSIS determines whether each state MPI program is at least equal to the Federal inspection program, and includes evaluation of the following nine components:

1. Statutory Authority and Food Safety Regulations
2. Inspection
3. Product Sampling
4. Staffing and Training
5. Humane Handling
6. Non-Food Safety Consumer Protection
7. Compliance
8. Civil Rights
9. Financial Accountability

Source: <https://www.fsis.usda.gov/wps/portal/fsis/topics/inspection/state-inspection-programs/state-inspection-and-cooperative-agreements/reviews-of-state-programs/reviews-of-state-programs>