

**Excerpts of the Rules and Regulations
Governing Meat Inspection in New York State
(1NYCRR)
Applicable To Disposal Plants and Transportation
Services Pursuant To
Article 5-C of the Agriculture and Markets Law**

Section

- 320.1** **Records required to be kept**
- 320.2** **Place of maintenance of records**
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Section 320.1 Records required to be kept.

(a) Every person (including every firm or corporation) within any of the classes specified in paragraphs (1), (2) or (3) of this subdivision shall keep records which will fully and correctly disclose all transactions involved in his or its business subject to the law:

(1) any person that engages in the business of slaughtering any cattle, sheep, swine, goats, horses, mules or other equines, or preparing, freezing, packaging, or labeling any carcasses, or parts or products of carcasses, of any such animals, for use as human food or animal food;

(2) any person that engages in the business of buying or selling (as a meat broker, wholesaler or otherwise), or transporting or storing any carcasses, or parts or products of carcasses, of any such animals; and

(3) any person operating a disposal plant or transportation service licensed pursuant to section 96-z-1 of the law.

(b) The required records are:

(1) Records, such as bills of sale, invoices, bills of lading, and receiving and shipping papers, giving the following information with respect to each transaction in which any livestock or carcass, part thereof, meat or meat food product is purchased, sold, shipped, received, transported, or otherwise handled by said person in connection with any business subject to the law:

(i) the name or description of the livestock or article;

- (ii) the net weight of the livestock or article;
- (iii) the number of outside containers (if any);
- (iv) the name and address of the buyer of livestock or article sold by such person, and the name and address of the seller of livestock or articles purchased by such person;
- (v) the name and address of the consignee or receiver (if other than the buyer);
- (vi) the method of shipment;
- (vii) the date of shipment; and
- (viii) the name and address of the carrier.

(2) Shipper's certificates and permits required to be kept by shippers and carriers of articles under Part 325 of this Title.

(3) A record of seal numbers required to be kept by consignees of inedible products shipped under unofficial seals under section 325.11 (c) or (f) of this Title, and a record of new consignees of inedible products diverted under section 325.11(f) of this Title.

Section 320.2 Place of maintenance of records.

Every person engaged in any business described in section 320.1 and required by this Part to keep records shall maintain such records at the place where such business is conducted except that if such person conducts such business at multiple locations, he may maintain such records at his headquarters' office. When not in actual use, all such records shall be kept in a safe place at the prescribed location in accordance with good commercial practices.

Section 320.3 Record retention period.

Every record required to be maintained under this Part shall be retained for a period of two years after December 31 of the year in which the transaction to which the record relates has occurred and for such further period as the commissioner may require for purposes of any investigation or litigation under the law, by written notice to the person required to keep such records under this Part.

Section 320.4 Access to and inspection of records, facilities, and inventory; copying and sampling.

Every person (including every firm or corporation) within any of the classes specified in 320.1 of this Part shall upon the presentation of official credentials by any department employee or other duly authorized representative of the commissioner, during ordinary business hours, permit such representative to enter his or its place of business and examine the records required to be kept by section 320.1 and the facilities and inventory pertaining to the business of such person subject to the

law, and to copy all such records, and to take reasonable samples of the inventory. Any necessary facilities (other than reproduction equipment) for such examination and copying of records and for such examination and sampling of inventory shall be afforded to such department employee or other authorized representative of the commissioner.

Section 325.13 Denaturing procedures.

(a) Carcasses, parts thereof, meat and meat food products (other than rendered animal fats) that have been treated in accordance with the provisions of this subdivision shall be considered denatured for the purposes of the regulations in this Part, except as otherwise provided in Part 314 of this Title for articles condemned at official establishments.

(1) The following agents are prescribed for denaturing carcasses, parts thereof, meat or meat food products which are affected with any condition that would result in their condemnation and disposal under Part 314 of this Title if they were at an official establishment: crude carbolic acid; cresylic disinfectant, a formula consisting of one part FD&C green no. 3 coloring, 40 parts water, 40 parts liquid detergent and 40 parts oil of citronella, or other proprietary substance approved by the commissioner in specific cases.

(2) Except as provided in paragraph (3), (4) and (5) of this subdivision, the following agents are prescribed for denaturing other carcasses, parts thereof, meat and meat food products, for which denaturing is required by this Part: FD&C green no. 3 coloring; FD&C blue no. 1 coloring; FD&C blue no. 2 coloring; FD&C violet no. 1 coloring; finely powdered charcoal; or other proprietary substance approved by the commissioner in specific cases.

(3) Tripe may be denatured by dipping it in a six percent solution of tannic acid for one minute followed by immersion in a water bath, then immersing it for one minute in a solution of .022 percent FD&C yellow no. 5 coloring;

(4) Meat may be denatured by dipping it in a solution of .0625 percent tannic acid, followed by immersion in a water bath, then dipping it in a solution of .0625 percent ferric acid; and

(5) When meat, meat by-products, or meat food products are in ground form, four percent weight of coarsely ground hard bone, which shall be in pieces no smaller than the opening size specified for no. 5 mesh in the standards issued by the United States Bureau of Standards or six percent by weight of coarsely ground hard bone, which shall be in pieces no smaller than the opening size specified for no. 8 mesh in said standards, uniformly incorporated with the product may be used in lieu of the agents prescribed in paragraph (2) of this subdivision.

(6) Before the denaturing agents are applied to articles in pieces more than four inches in any dimension, the pieces shall be freely slashed or sectioned. (If the articles are in pieces not more than four inches in any dimension, slashing or sectioning will not be necessary). The application of any of the denaturing agents listed in paragraph (1) or (2) of this subdivision to the outer surface of molds or blocks of boneless meat, meat by-products, or meat food products shall not be adequate. The denaturing agent must be mixed intimately with all of the material to

be denatured, and must be applied in such quantity and manner that it cannot easily and readily be removed by washing or soaking. A sufficient amount of the appropriate agent shall be used to give the material a distinctive color, odor, or taste so that such material cannot be confused with an article of human food.

(b) Inedible rendered animal fats shall be denatured by thoroughly mixing therein denaturing oil, no. 2 fuel oil, brucine dissolved in a mixture of alcohol and pine oil or oil of rosemary, finely powdered charcoal, or any proprietary denaturing agent approved for the purpose by the commissioner in specific cases. The charcoal shall be used in no less quantity than 100 parts per million and shall be of such character that it will remain suspended indefinitely in the liquid fat. Sufficient of the chosen identifying agents shall be used to give the rendered fat so distinctive a color, odor, or taste that it cannot be confused with an article of human food.