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State Meat Inspection Laws:

Missouri



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Mo. Rev Stat. Tit. XVII, Ch. 265

Statutes are current through the end of the 2019 First Regular and First Extraordinary Sessions of the 100th General Assembly.

265.300. Definitions

The following terms as used in sections 265.300 to 265.470, unless the context otherwise indicates, mean:

- (1) “Adulterated”, any meat or meat product under one or more of the circumstances listed in Title XXI, Chapter 12, Section 601 of the United States Code as now constituted or hereafter amended;
- (2) “Capable of use as human food”, any carcass, or part or product of a carcass, of any animal unless it is denatured or otherwise identified, as required by regulation prescribed by the director, to deter its use as human food, or is naturally inedible by humans;
- (3) “Cold storage warehouse”, any place for storing meat or meat products which contains at any one time over two thousand five hundred pounds of meat or meat products belonging to any one private owner other than the owner or operator of the warehouse;
- (4) “Commercial plant”, any establishment in which livestock, poultry, or captive cervids are slaughtered for transportation or sale as articles of commerce intended for or capable of use for human consumption, or in which meat or meat products are prepared for transportation or sale as articles of commerce, intended for or capable of use for human consumption;

- (5) "Director", the director of the department of agriculture of this state, or his authorized representative;
- (6) "Livestock", cattle, calves, sheep, swine, ratite birds including but not limited to ostrich and emu, aquatic products as defined in section 277.024, llamas, alpaca, buffalo, bison, elk documented as obtained from a legal source and not from the wild, goats, or horses, other equines, or rabbits raised in confinement for human consumption;
- (7) "Meat", any edible portion of livestock, poultry, or captive cervid carcass or part thereof;
- (8) "Meat product", anything containing meat intended for or capable of use for human consumption, which is derived, in whole or in part, from livestock, poultry, or captive cervids;
- (9) "Misbranded", any meat or meat product under one or more of the circumstances listed in Title XXI, Chapter 12, Section 601 of the United States Code as now constituted or hereafter amended;
- (10) "Official inspection mark", the symbol prescribed by the director stating that an article was inspected and passed or condemned;
- (11) "Poultry", any domesticated bird intended for human consumption;
- (12) "Prepared", slaughtered, canned, salted, rendered, boned, cut up, or otherwise manufactured or processed;
- (13) "Unwholesome":
- (a) Processed, prepared, packed or held under unsanitary conditions;
- (b) Produced in whole or in part from livestock, poultry, or captive cervids which have died other than by slaughter.

265.310. All commercial slaughter plants and meat processors regulated

All commercial plants at which livestock or poultry are slaughtered, or at which meat or meat products are processed for human consumption, shall be operated in accordance with such sanitary practices as are provided by sections 265.300 to 265.470 and by the rules and regulations prescribed by the director.

265.320. Certain operations exempted

1. The director shall exempt from the provisions of sections 265.300 to 265.470, the operation of any person if and to the extent the operation would be exempt from the corresponding requirements under the Federal Meat Inspection Act or the Federal Poultry Products Inspection Act if the operation were conducted in or for interstate commerce or the state were designated under either federal act as one in which the federal requirements apply to intrastate commerce.

2. Persons granted exemption by this section shall be subject to periodic reviews. The director may, after giving reasonable notice, withdraw the exemption for any change in the conditions under which the exemption was granted. Any person aggrieved by the director's action may, within thirty days after receipt of notice, appeal as provided by chapter 536.

265.330. Meats section created--head of section, appointment, qualifications, duties

1. There is hereby created "The Meats Section of the Veterinary Division of the Department of Agriculture".
2. The director shall appoint a graduate veterinarian as the head of the meats section.
3. The head of the meats section shall enforce the rules and regulations prescribed by the commissioner, and shall perform such other duties as the director and the state veterinarian deem necessary.

265.340. Inspection supervisors, appointment, number, qualifications, compensation

1. The director may appoint as inspection supervisors such licensed graduate veterinarians not to exceed ten as are necessary to carry out the provisions of sections 265.300 to 265.470, and may establish their compensation within the limits of the appropriation made for that purpose.
2. The director may appoint such full or part time inspectors as are necessary to carry out the provisions of sections 265.300 to 265.470, and may establish their compensation within the limits of the appropriation made for that purpose.

265.350. Inspectors, how assigned, duties

1. Each of the inspection supervisors shall provide general supervision of the inspection program under the provisions of sections 265.300 to 265.470 and shall make assignments of inspectors to inspect commercial plants within a geographical territory assigned to his general supervision by the head of the meats section.
2. The inspectors shall inspect:
 - (1) All livestock and poultry slaughtered for human consumption;
 - (2) All meat and meat products processed for human consumption;
 - (3) The sanitary conditions at all commercial plants in this state which slaughter, store, or process livestock, poultry, meat or meat products for human consumption.

265.360. Inspections, when conducted

The times of inspection of any commercial plant made under the provisions of sections 265.300 to 265.470 shall be within the regular hours of operation of the plant.

265.370. Unwholesome meat or meat products condemned--appeal, written notice, reinspection--director's determination subject to administrative review

1. All livestock, poultry, meat or meat products intended for human consumption found by an inspector to be unwholesome or adulterated shall be condemned and destroyed, unless the article can be

rendered wholesome and unadulterated by reprocessing under the supervision of the inspector; except that any order for destruction shall be stayed by timely appeal.

2. At any time within twenty-four hours after the order of the inspector, any person aggrieved by the order may object to the inspector's determination by filing a written notice with the director, stating the specific grounds for the objection.

3. The director may cause an inspection of the condemned article to be made by two additional inspectors, and shall rule on the objection seventy-two hours after receiving notice.

4. The determination of the director shall be subject to review as provided by chapter 536.

265.380. Unwholesome or adulterated meat to be marked, how

All meat found to be unwholesome or adulterated shall be marked with the official condemned mark. The mark shall state that the article was inspected and condemned.

265.390. Containers to bear inspection mark and plant number--containers to state ingredients, net weight or measure

1. When any meat or meat product which is prepared for human consumption shall be placed in a shipping container in a commercial plant where inspection is maintained under sections 265.300 to 265.470, the person preparing the meat or meat product shall cause to be attached to the container a label bearing the official inspection mark and the approved plant number.

2. In addition, the container which directly contains the meat or meat product shall bear a statement of the ingredients including a declaration of artificial flavors, colors, or preservatives, net weight or other measure of contents and the official inspection mark.

265.400. Labels must be approved--appeal from director's determination

1. The use of any label upon or accompanying any livestock, poultry, meat or meat products inspected under sections 265.300 to 265.470 shall be approved by the director before being used, and if the director finds that any label is false or misleading, he may prohibit the use of the label unless modified.

2. Any person aggrieved by the director's determination may appeal within thirty days after receipt of notice, as provided by chapter 536.

265.410. License required, application, fee

1. A license shall be required for each commercial plant which slaughters livestock or poultry, processes meat or meat products for human consumption, or keeps meat or meat products in a cold storage warehouse. Before any license is issued or renewed an inspection shall be made to determine that the plant has complied with sections 265.300 to 265.470.

2. Applications for the license shall be made on forms furnished by the director. The license fee shall be ten dollars for one year, and the license may be renewed.

265.420. Records required, inspection permitted, records to be retained

1. The director may require any commercial plant which slaughters, processes, renders, transports, stores, ships or receives livestock, poultry, meat or meat products intended for human consumption to maintain records relative to the above transactions and may require it to permit an authorized representative of the director to have access to copy such records at reasonable times.
2. All records required by this section shall be preserved for two years after the transaction has taken place.

265.430. Federal or other approved inspection basis for exemption

Any commercial plant at which livestock or poultry are slaughtered or meat or meat products are processed for human consumption shall be exempted by the director from the inspection provisions of sections 265.300 to 265.470 if he finds that it has federal inspection or other approved inspection.

265.440. Inspector may serve two or more plants

If two or more commercial plants are located in the same area, the director may authorize inspection of all plants by a single inspector; except that the times of inspection for any commercial plant shall be within the normal working hours of the plant.

265.442. Transportation or sale of adulterated, misbranded or certain unmarked meats prohibited

1. No person shall sell, transport, offer for sale or transportation, or receive for transportation:

(1) Any meat or meat products which are capable of use as human food, and are adulterated or misbranded at the time of such sale, transportation, offer for sale or transportation, or receipt for transportation;

(2) Any meat or meat food products required to be inspected under sections 265.300 to 265.460 unless they have been so inspected and passed;

(3) Any meat or meat products with respect to any such articles which are capable of use as human food, on which is performed any act, while the articles are being transported, or held for sale after such transportation, which is intended to cause or has the effect of causing such articles to be adulterated or misbranded.

2. No person shall sell, transport, offer for sale or transportation, or receive for transportation any carcass of horses, mules, or other equines or parts of such carcasses, or the meat or meat food products thereof, unless they are plainly and conspicuously marked or labeled or otherwise identified as required by regulations prescribed by the director to show the kinds of animals from which they were derived.

3. No person shall buy, sell, transport, or offer for sale or transportation, or receive for transportation, any meat or meat products which are not intended for use as human food, unless they are denatured or otherwise identified as required by the regulations of the director, or are naturally inedible by humans.

265.444. Stop-sale order, when--seizure of product when, appeal

1. All poultry, meat or meat products intended for human consumption found by an inspector to be misbranded shall be ordered off-sale. Such stop-sale order shall specify the reason for its issuance and shall detail the character of the violation. No poultry, meat or meat products to which a stop-sale order applies shall be marketed until and unless the order has been withdrawn. The director shall withdraw a stop-sale order only upon his determination that the conditions leading to issuance of the order have been corrected.

2. If the conditions leading to the issuance of a stop-sale order have not been corrected within sixty days, the director may take possession or custody of the poultry, meat or meat products against which a stop-sale order has been issued. Upon ten days' notice to the owner, the poultry, meat or meat product shall be disposed of in a manner that is consistent with the public safety and interest. The owner or custodian of the poultry, meat or meat product shall not be entitled to any compensation or damages on account of such seizure or disposition. Any order for disposal of poultry, meat or meat products that have been seized shall be stayed by timely appeal as provided in chapter 536.

265.450. Violation basis for suspension or refusal to license

The director may refuse to license or may suspend or revoke the license of any commercial plant for any violation of sections 265.300 to 265.470.

265.460. Operation without license or selling adulterated or misbranded meat, penalty

Any person who shall operate a commercial plant without a license, or sell or offer for sale any adulterated or misbranded meat or meat product is guilty of a misdemeanor. Upon conviction of a first violation he shall be punished by a fine of not less than one hundred dollars nor more than one thousand dollars or by confinement in the county jail for not more than one year or by both such fine and confinement. Persons found guilty of subsequent offenses shall, upon conviction, be punished by a fine of not less than five hundred dollars nor more than one thousand dollars or by confinement in the county jail for not more than one year or by both such fine and confinement.

265.470. Director and applicant placed under state department of elementary and secondary education relative to licenses

Insofar as issuance, revocation or suspension of any license hereunder is concerned, the director and the licensee or applicant for license shall come under the provisions of chapter 621.

265.471. Rules, Federal Meat Inspection Act

The director shall promulgate rules and regulations consistent with and equal to the Federal Meat Inspection Act, the Federal Poultry Products Inspection Act, and all related federal regulations and shall adopt such rules and regulations as necessary to implement the inspection programs authorized under sections 265.300 to 265.470.