

Buffalo to School Meals Part B: Inspection Requirements

This document serves to help facilitate compliance with applicable Federal, State, local, and/or Tribal inspection requirements. Follow the prompts to better understand the requirements for your situation. Inspection requirements apply regardless of whether or not a school participates in the U.S. Department of Agriculture National School Lunch Program. To understand the logistical steps when serving buffalo in school meals, see Buffalo to School Meals Part A: Steps.



START HERE!

IS THE BISON DONATED?



Is the meal program in a public or nonprofit facility, and does it serve primarily Native Americans?





Yes, the bison may be served as part of a reimbursable school meal. The donor is waived of civil liability as long as certain requirements are met.² State, Tribal, or local governments may restrict or prohibit the donation of bison meat to public facilities without inspection. Contact your jurisdictional authority, such as your IHS sanitarian or county health inspector.



It remained under Tribal jurisdiction, even if it crosses state lines (e.g. stayed on Standing Rock Sioux Reservation while crossing the state line between North and South Dakota)

Yes, the bison may be served as part of a reimbursable school meal as long as the process follows any Tribal requirements. Federal Food & Drug Administration regulations, the Federal Food, Drug & Cosmetics Act, and state requirements do not apply. Check with your Tribe's attorney general, inspection authority, or agriculture department.

The bison may be served as part of a reimbursable school meal but the donor may be found liable for food safety or related issues. State, Tribal, or local governments may restrict or prohibit the donation of bison meat to public facilities without inspection. Following the "purchased" pathway (dotted line) will reduce the risk associated with civil liability.

Is the animal under Tribal jurisdiction (such as owned by a tribal/native entity) and did it remain under tribal jurisdiction during the entire process from slaughter to delivery?



The product traveled on state land (came under state jurisdiction) at some point during the process.

These states consider bison to be an amenable species at the state level, requiring bison to be slaughtered and processed under inspection for commercial sale, and providing state inspection of bison at no cost.

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Is the school under Tribal jurisdiction (such as a Tribally-controlled school)?





Is the school located in one of the following states? 1

- Illinois
- Indiana
- Kansas
- Maine
- Minnesota
- Missouri
- Montana
- North Carolina
- North Dakota
- Oklahoma
- South Dakota
- Texas
- Utah
- West Virginia
- Wisconsin





Yes, the bison may be served as part
of a reimbursable school meal if the suppliers and
process meet Federal Food & Drug Administration
requirements, State requirements such as those
found in the State Food Code, and local
requirements. State or federal inspection is likely
not required. Contact your local health inspector to
learn more about the requirements in your area.

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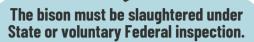
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Where and how will the harvest (slaughter) take place?

The slaughter process includes skinning, gutting, halving (or quartering) the animal, and hanging the animal to be cooled.

At a brick-and-mortar processing plant

In the field either with or without a basic mobile slaughter unit that is not registered as a plant.



Follow the state's process for inspection of a field harvest, whereby a State inspector or a trained designee may conduct the inspection, and which may require an agreement with the State agency and/or a fee. Or, a U.S. Department of Agriculture (USDA) Food Safety & Inspection Service (FSIS) inspector may conduct a voluntary field inspection if available, for a fee.

Continue to the next step!

In the field with a mobile slaughter unit registered as a plant

The bison must be slaughtered under State or voluntary Federal inspection.

A state inspector may inspect the field harvest which would not incur a fee as long as the mobile slaughter unit is registered as a plant. Or, a U.S. Department of Agriculture (USDA) Food Safety & Inspection Service (FSIS) inspector may conduct a voluntary field inspection if available, for a fee.

Continue to the next step!

Will further processing take place before the product is delivered to the school (cut & wrap, grinding, packaging)? If so, where will further processing take place?

The bison must be slaughtered under State or voluntary Federal inspection.

State inspection is provided at no charge to the processor. Or, voluntary U.S. Department of Agriculture (USDA) Food Safety & Inspection Service (FSIS) inspection may be available for a fee.

Continue to the next step!

Yes, the bison may be delivered to the school and served as part of a reimbursable school meal.

The school, which is a licensed, inspected facility, may process the buffalo in accordance with their HACCP / food safety plan. Contact your local health inspector with questions.

YES, in a mobile processing unit registered as a plant

Yes, the bison may be served as part of a reimbursable school meal if it is processed under State or voluntary Federal inspection.

State inspection is provided at no charge to the processor. A USDA FSIS inspector may be available to inspect the processing for a fee.

YES, in a brickand-mortar processing plant / meat locker

YES, in a grocery store meat counter or retail butcher shop.

NO

Yes, the bison can likely be served as part of a reimbursable school

meal. Certain licensed, inspected retail establishments may process inspected meat products for Hospital, Retail & Institutional customers (HRI) such as schools under an HRI inspection exemption with some limitations. Contact the state inspection agency for more details.

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¹ This list was compiled by Flower Hill Institute.

² The farm bill provision requires that the receiving entity: (1) ensures that the food is received whole, gutted, gilled, as guarters, or as a roast, without further processing; (2) makes a reasonable determination that—(A) the animal was not diseased; (B) the food was butchered, dressed, transported, and stored to prevent contamination, undesirable microbial growth, or deterioration; and (C) the food will not cause a significant health hazard or potential for human illness; (3) carries out any further preparation or processing of the food at a different time or in a different space from the preparation or processing of other food for the applicable program to prevent cross-contamination; (4) cleans and sanitizes food-contact surfaces of equipment and utensils after processing the traditional food; (5) labels donated traditional food with the name of the food; (6) stores the traditional food separately from other food for the applicable program, including through storage in a separate freezer or refrigerator or in a separate compartment or shelf in the freezer or refrigerator; (7) follows Federal, State, local, county, tribal, or other non-Federal law regarding the safe preparation and service of food in public or nonprofit facilities. (Source: Farm Bill of 2014)

³ Facilities that process non-amenable species for consumption in the U.S. are required to register with the Food & Drug Administration (FDA) as food facilities and comply with all applicable FDA regulations including those pertaining to Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventative Controls for Human Food.