Local Meats, Poultry, and Eggs for the CACFP

Purchasing Local Meat, Poultry, and Game

*All meat, poultry, and game purchased and/or donated for CACFP meals must be from animals slaughtered and processed in Federal or State inspected facilities, regardless of whether or not they are purchased locally.

- This includes wild and domesticated game and meats from animals raised by local groups (i.e. Future Farmers of America and 4H) and animals killed in the wild by hunters, such as deer.

Exception for Traditional Foods

What is a traditional food?

- Foods that have been prepared and consumed by an Native American tribe, including wild game meat, fish, seafood, marine animals, plants, and berries.

- USDA and the FDA allow the donation to and serving of traditional foods through food service programs at public and nonprofit facilities, including those operated by Native American tribes and tribal organizations that primarily serve Native Americans.

- In these cases, wild game may not have been slaughtered and processed within a USDA inspected facility but can still be part of a CACFP reimbursable meal. However, traditional foods are subject to specific safety and sanitation requirements when received, processed, stored and served as outlined in USDA Policy Memorandum CACFP19-2015: Service of Traditional Foods in Public/Nonprofit facilities.

Identifying Properly Inspected Meat

The Federal or State inspection legends/stamps will contain the establishment number and “Insp’d & P’S’D” or some form of “Inspected and Passed.”

Livestock and Domesticated Poultry

Livestock: cattle, sheep, pigs, goats, and rabbits.

Domesticated poultry: chickens, farm-raised ducks, & geese

- Livestock and domesticated poultry will be stamped with the circular U.S. Federal mark of inspection when completed under Federal inspection or the WI Shaped Mark of Inspection when completed by the WI Department of Agriculture, Trade and Consumer Protection (DATCP).

- Wild and domesticated game animals and birds will be stamped with the triangular U.S. Federal mark of inspection or triangular Wisconsin mark of inspection.

Wild/Domesticated Game Animals & Birds

Wild game animals and birds: deer, bison, antelope, caribou, elk, alpaca, moose, reindeer, ostrich, and migratory water fowl such as pheasants, quail, turkey, geese, and ducks.

Domesticated or “Farm-raised” game animals and birds: typically raised on a farm or reservation, like alpaca, bison, deer, and ostriches.

- Wild and domesticated game animals and birds will be stamped with the triangular U.S. Federal mark of inspection or triangular Wisconsin mark of inspection.

Identifying Uninspected Meat

- No stamp signifying Federal or State Inspection

- Packaging will have either no marking or labeled “Not for Sale” in 3/8 inch high block letters

- Meals serving meat without any marking or labeled “Not for Sale” cannot be claimed for CACFP reimbursement.
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Poultry Exemptions

Licensed Child Care Facilities

- The Department of Children and Families (DCF) require all licensed child care facilities to purchase poultry that come from Federal or State inspected meat establishments, per DCF 251 child care regulations.

Non-licensed Programs

- USDA advises all Programs to purchase poultry from only Federal or State inspected meat establishments. However, non-licensed Programs are allowed to claim for meals serving poultry purchased from farms that fall under “poultry exemptions” that are in-line with any State or local restrictions. Poultry exemptions allow for the sale of poultry (chickens, turkeys, ducks, and geese) when they are not under Federal or State inspection when slaughtered and processed.

The Wisconsin DATCP allows the sale of poultry by uninspected farms under the following restrictions:

- The person slaughters and processes no more than 1,000 poultry per year;
- The person produces all of those poultry on his or her farm;
- The person slaughters, processes, and sells the poultry at the farm where they are produced, or has them slaughtered and processed at a licensed meat establishment; and
- The person clearly and conspicuously labels each package or container of poultry meat with the person’s name and address and the words “NOT INSPECTED.”

Before deciding whether to purchase poultry from uninspected farms, non-licensed Programs must consider the following:

- The confidence level in the condition of the farm environment where the poultry are kept and fed, the farm’s slaughter and processing practices, and its food safety practices.
- DPI advises obtaining written permission from the parents/guardians of the enrolled children/youth prior to purchasing uninspected poultry.

For More Information:

- USDA Policy Memorandum CACFP 01-2016: Procuring Local Meat, Poultry, Game, and Eggs for Child Nutrition Programs
- USDA Policy Memorandum CACFP19-2015: Service of Traditional Foods in Public/Non-profit Facilities
- Wisconsin Department of Agriculture, Trade, and Consumer Protection (DATCP): DATCP Wisconsin Administrative Code: Chapter 55

Eggs

- Shell eggs are not required to be pasteurized for use in the CACFP. However, FDA recommends that these eggs meet at least grade B standards.
- Liquid, frozen, and dried whole egg products must be pasteurized and test negative for salmonella.

Wisconsin Child Care Licensing Regulations

- Licensing Regulations require child care centers serving home-raised or farm fresh eggs to obtain written permission from parents/guardians.

Before deciding whether to purchase or accept farm fresh eggs, consider the following:

- Your confidence level in the condition which the hens are kept and fed, the laying and egg collection practice, and the producer’s food safety practices in storing and transporting the eggs.
- The eggs may not be pasteurized.
- FDA warns that young children, pregnant women, the elderly, and those who have compromised immune systems should avoid eating unpasteurized eggs to avoid food borne illness.

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