ALABAMA MEAT AND POULTRY INSPECTION PROGRAM

As concerns of supply chain issues continue to increase, many livestock producers and consumers are utilizing slaughter and processing facilities across Alabama to provide high quality protein for their families.
When looking for a slaughter and processing facility, it is important for producers and consumers to choose a facility accordingly based on the intended use of the final product.

TYPES OF FACILITIES

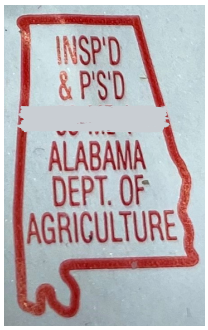
There are 3 different categories of slaughter and processing facilities within our program; Custom Exempt, State Inspected, and USDA Inspected. Each category allows for different use of the final product.

CUSTOM EXEMPTION

Custom Exempt facilities do not have an inspector present daily and are required to mark all product as "**NOT FOR SALE**". Custom **NOT FOR SALE** product is intended ONLY for the owner of the animal, the owner's family, and nonpaying guests. This product cannot be sold.

STATE INSPECTION

State Inspected product contains a State Inspected label and can only be sold within the state of Alabama.



USDA INSPECTION

USDA Inspected product contains a US Inspected label and can be sold across state lines