

Title 51
PUBLIC HEALTH—SANITARY CODE
Part X. Game Bird and Small Animal Slaughter and Processing

Chapter 1. Required Permits

§101. Definitions
[formerly paragraph 10:001]

A. Unless otherwise specifically provided herein, the following words and terms used in this Part of the sanitary code, and all other Parts which are adopted or may be adopted, are defined for the purposes thereof as follows.

Game Bird—includes, but is not limited to, quail, chukars, pheasants, guinea fowl and pigeons.

LSPC—Louisiana State Plumbing Code, i.e., (Plumbing) of this Code (LAC 51:XIV).

Meat Packing Plant—any establishment operating to manufacture, process, can or pack any meat product except those prepared from cattle, sheep, swine, goats, equines, chickens and turkeys.

Offal—waste, especially from a butchered animal, including but not limited to bones, cartilage, fatty tissue and gristle.

Poultry Processing Plant—any establishment operating to slaughter, manufacture, pack or prepare poultry or poultry products for human consumption, but shall not include plants processing chickens, turkeys, ducks and geese.

Slaughter—any establishment operating to slaughter, manufacture, pack or prepare any meat for human consumption, except that it shall not apply to establishments slaughtering cattle, sheep, swine, goats, equines, chickens, turkeys, ducks, and geese.

Small Animal—includes, but is not limited to, rabbits.

AUTHORITY NOTE: The first source of authority for promulgation of the sanitary code is in R.S. 36:258.B, with more particular provisions found in Chapters 1 and 4 of Title 40. This Part is promulgated in accordance with specific provisions of R.S. 40: 4.A.(1)(a), (6), (8) and 40:5.(5), (9). Also see R.S. 40:627.

HISTORICAL NOTE: Promulgated by the Department of Health and Hospitals, Office of Public Health, LR 28:1311 (June 2002), amended LR 38:2793 (November 2012).

§103. Permits; Regulated and Exempted Facilities
[formerly paragraph 10:002]

A. No slaughter house, meat packing plant, poultry processing plant or other establishment operated to slaughter, manufacture, pack or prepare any meat, meat food product, poultry or poultry products for human consumption shall be allowed to operate until the owner, manager or operator has obtained a permit to operate from the state health officer; provided these regulations do not apply to establishments slaughtering cattle, sheep, swine, goats,

equines, chickens or turkeys or preparing meats therefrom, and do not apply to retail meat markets.

B. [formerly paragraph 10:003] The inspection of slaughter houses, meat packing plants and sausage kitchens preparing cattle, sheep, swine, goats, equines, chickens and turkeys is vested in the Department of Agriculture and Forestry (LDAF) under authority of the State Meat and Poultry Inspection Law, R.S. 40:2271 et seq. The only services the Department of Health and Hospitals (LDHH) shall provide such establishments will be approval of their water supplies and waste disposal facilities and registration of meat products in accordance with the provisions of R.S. 40:627, and Parts XII and XIII of this Code.

AUTHORITY NOTE: Promulgated in accordance with the provisions of R.S. 40:4.A.(1)(a), (6), (8) and 40:5(5), (9). Also see R.S. 40:627.

HISTORICAL NOTE: Promulgated by the Department of Health and Hospitals, Office of Public Health, LR 28:1312 (June 2002).

§105. Applications for Permits
[formerly paragraph 10:004]

A. Each owner or operator of a slaughter house, meat packing plant, or poultry processing plant operated to slaughter, manufacture, pack or prepare for human consumption, any meat or meat products or poultry or poultry products subject to the regulations of this Part, shall make written application on a form prescribed and furnished by the state health officer, with such other information as the state health officer shall require.

B. [formerly paragraph 10:005] Permits shall be renewed annually by making written application on a form prescribed and furnished by the state health officer, with such other information as the state health officer shall require.

C. [formerly paragraph 10:008] Permits shall be issued only to the person or persons responsible for the operations of the facility and shall not be transferrable.

D. [formerly paragraph 10:009] Permits shall not be granted for operations in any building, any part of which is used as living quarters, unless floors, walls and ceilings are without openings that directly or indirectly communicate with any part of the building used as living quarters.

E. [formerly paragraph 10:010] Permits shall not be granted unless or until the building and premises are in a sanitary condition as determined by the state health officer.

F. [formerly paragraph 10:011] The permit of any establishment may be revoked for failure to comply with any of the provisions of the regulations in this Part.

G. [formerly paragraph 10:012] The state health officer shall have access at all times during reasonable working

hours to every part of any establishment subject to these regulations, for the purpose of making inspections.

AUTHORITY NOTE: Promulgated in accordance with the provisions of R.S. 40:4.A.(1)(a), (6), (8) and 40:5(5), (9). Also see R.S. 40:627.

HISTORICAL NOTE: Promulgated by the Department of Health and Hospitals, Office of Public Health, LR 28:1312 (June 2002).

§107. Labeling Requirements
[formerly paragraph 10:006]

A. All carcasses shall be identified as having been prepared in a permitted slaughter house by being labeled with all information required by the State Food, Drug and Cosmetic Law (R.S. 40:601 et seq.) and identified by the permit number of the establishment in which prepared. Any meat or meat product, poultry or poultry product, when offered for sale for human consumption, which is not identified with the permit number of the establishment where slaughtered or prepared, shall be subject to seizure and destruction as provided for by R.S. 40:632 and 635.

AUTHORITY NOTE: Promulgated in accordance with the provisions of R.S. 40:4.A.(1)(a), (6), (8) and 40:5(5), (9). Also see R.S. 40:627.

HISTORICAL NOTE: Promulgated by the Department of Health and Hospitals, Office of Public Health, LR 28:1312 (June 2002).

§109. Registration of Meat Products Offered for Sale
[formerly paragraph 10:007]

A. Establishments processing meat products from cattle, sheep, swine, goats, equines and poultry for sale principally at retail (but some at wholesale), that are exempt from meat inspection services of the Department of Agriculture and Forestry, shall operate under a permit issued by their parish health unit in accordance with §§501-503 of Part XXIII of this Code. Those products sold in package form at wholesale by exempt retailers shall be registered with the Food and Drug Control Unit as required by R.S. 40:627.

AUTHORITY NOTE: Promulgated in accordance with the provisions of R.S. 40:4.A.(1)(a), (6), (8) and 40:5(5), (9). Also see R.S. 40:627.

HISTORICAL NOTE: Promulgated by the Department of Health and Hospitals, Office of Public Health, LR 28:1312 (June 2002).

§111. Required Records
[formerly paragraph 10:013]

A. Each slaughter house operator shall keep a daily record to show the kind and number of birds or animals slaughtered.

B. [formerly paragraph 10:014] When slaughtering is done for an individual, or group of individuals other than the slaughter house operator, there shall also be kept a daily record as to the number and kind of animals slaughtered for each individual or group of individuals.

C. [formerly paragraph 10:015] These records shall be kept on file for one year by the owner or operator of the slaughter house and shall be available for the state health

officer's inspection at any time during reasonable working hours.

AUTHORITY NOTE: Promulgated in accordance with the provisions of R.S. 40:4.A.(1)(a), (6), (8) and 40:5(5), (9). Also see R.S. 40:627.

HISTORICAL NOTE: Promulgated by the Department of Health and Hospitals, Office of Public Health, LR 28:1312 (June 2002).

§113. Building Requirements
[formerly paragraph 10:016]

A. Every slaughter house and meat packing plant shall be maintained in a sanitary condition and in compliance with the requirements of the regulations contained in this Part and those in Parts V (Disease Vector Control), XIII (Sewage Disposal) and XIV (Plumbing) of this Code.

B. [formerly paragraph 10:017] Plans and specifications for new establishments shall be submitted to the Department of Health and Hospitals, Office of Public Health, Food and Drug Unit for review and approval before construction.

C. [formerly paragraph 10:018-1] Slaughter and processing plants shall be well lighted, naturally and/or artificially with at least 40 foot-candles of light on all working surfaces.

D. [formerly paragraph 10:018-2] Slaughter and processing plants shall be provided with adequate ventilation or control equipment to minimize odors and vapors (including steam and noxious fumes) in areas where they may contaminate food; and locate and operate fans and other air-blowing equipment in a manner that minimizes the potential for contaminating food, food-packaging materials, and food-contact surfaces.

E. [formerly paragraph 10:019] Drainage, sewage disposal, and plumbing systems shall comply with Parts XIII and XIV of this Code. Floor drains shall be provided in the slaughter and packing rooms in accordance with Part XIV.

F. [formerly paragraph 10:020] Potable water shall be available in all areas of the slaughter house for cleaning and sanitizing utensils and equipment, and for hand washing, as specified in the Louisiana State Plumbing Code (LSPC), particularly Chapter 6 thereof. A heating facility capable of producing hot water for these purposes shall be provided on the premises. Water samples to verify microbiological quality and potability shall be collected from each plant at least annually.

G. [formerly paragraph 10:021] The floors, walls, ceilings, partitions, posts, doors and other parts of all structures shall be smooth and tight, and of such materials, construction and finish as will enable ready and thorough cleaning. The floors shall be constructed of concrete or tile laid in concrete, or of any other material impermeable to water.

H. [formerly paragraph 10:022] General construction of building shall include:

1. a holding area for animals and fowls;
2. a slaughter, skinning or defeathering room; and

3. a packing, labeling and storage room.

I. [formerly paragraph 10:023] All openings into the outer air shall be protected against the entrance of flies, insects and vermin. "Fly Chaser" fans and ducts should be provided over frequently used openings to the outside.

AUTHORITY NOTE: Promulgated in accordance with the provisions of R.S. 40:4.A(1)(a), (6), (8) and 40:5(5)(9). Also see R.S. 40:627.

HISTORICAL NOTE: Promulgated by the Department of Health and Hospitals, Office of Public Health, LR 28:1313 (June 2002), amended LR 38:2793 (November 2012).

**§115. Required Sanitary Facilities
[formerly paragraph 10:024]**

A. Sanitary facilities and accommodations shall be furnished by every establishment engaged in the slaughter, preparation or packing of meat or poultry product for human consumption.

B. [formerly paragraph 10:025] Toilet facilities shall be provided and installed in accordance with LAC 51:XIV.411. Facilities shall be conveniently located and shall be accessible to employees at all times.

C. [formerly paragraph 10:026] Hand washing lavatories shall be provided in food processing and other food handling areas and shall be installed in accordance with LAC 51:XIV.411. Hand washing lavatories shall be conveniently located and accessible to employees at all times. Hand washing lavatories shall also be located in or immediately adjacent to toilet rooms or vestibules. Sinks used for food preparation or for washing and sanitizing of equipment and utensils shall not be used for hand washing. Each hand-washing lavatory shall be provided with hot and cold water tempered by means of a mixing valve or combination faucet. An ample supply of hand cleansing soap or detergent shall be available at each lavatory. An ample supply of sanitary towels or a hand-drying device providing heated air shall be conveniently located near each hand-washing lavatory. The use of common towels is prohibited. If disposable towels are used, easily cleanable waste receptacles shall be conveniently located near the hand washing facilities.

D. [Formerly paragraph 10:027] A three compartment sink constructed of smooth, impervious non-corrosive material such as stainless steel or high density food grade polymer plastic shall be provided in slaughter rooms, packing rooms or other preparation rooms for washing, rinsing and sanitizing utensils and equipment. Sinks constructed of galvanized steel are not acceptable. Sinks shall be adequate in size and number and shall be large enough to accommodate the largest utensil or movable piece of equipment. Each sink compartment is to be designated and used for a specific purpose as shown in Table 10.1 below.

Table 10.1 Three Compartment Sink Usage		
Sink Compartment #1	Sink Compartment #2	Sink Compartment #3
Detergent Wash to remove soil and food residues.	Rinse with potable water to remove detergent solution.	Immersion in hot water or chemical sanitizing solution to destroy harmful microbes not removed by washing process.

1. [formerly a part of paragraph 10:027] Each sink compartment shall be provided with hot and cold running water delivered under pressure through a mixer faucet or mixing valve. Sinks are to be properly installed and shall be trapped and vented. Sinks designated for washing or thawing of food or food ingredients shall be designated for that purpose only and shall not be used for cleaning equipment or utensils.

AUTHORITY NOTE: Promulgated in accordance with the provisions of R.S. 40:4.A(1)(a), (6), (8) and 40:5(5)(9). Also see R.S. 40:627, amended LR 38:2793 (November 2012).

HISTORICAL NOTE: Promulgated by the Department of Health and Hospitals, Office of Public Health, LR 28:1313 (June 2002), amended LR 38:2793 (November 2012), repromulgated LR 38:3233 (December 2012).

**§117. Equipment and Utensils
[formerly paragraph 10:028-1]**

A. Equipment and utensils used for preparing, processing and otherwise handling any meat, meat product or poultry shall be of such material and construction so as to enable ready and thorough cleaning and sanitizing such as will insure strict cleanliness in the preparation and handling of all food products. Trucks and receptacles used for inedible products shall bear some conspicuous and distinct mark and shall not be used for handling edible products.

B. [formerly paragraph 10:028-2] Equipment and utensils used for preparing, processing and otherwise handling any meat, meat product or poultry shall be cleaned as often as necessary to avoid contamination of food, food ingredients and food-packaging materials. Food contact surfaces of equipment and utensils used in the processing and packaging of foods subject to contamination by harmful microbes shall be washed with a suitable detergent solution, rinsed with potable water and then sanitized in a manner specified as follows.

1. [formerly paragraph 10:028-2.A] Hot Water Immersion. Cleaned equipment and utensils shall be immersed in fresh hot water of 170° F (77°C) or above.

2. [formerly paragraph 10:028-2.B] Chemical Sanitizers. A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at exposure times specified in §117.C shall be listed in 21 CFR 178.1010, shall be used in accordance with the EPA approved manufacturer's label use instructions, and shall be used as follows:

a. [formerly paragraph 10:028-2.B.(1)] a chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart;

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Minimum Concentration mg/L	Minimum Temperature pH of 10 or less °F (°C)	Minimum Temperature pH of 8 or less °F (°C)
25	120 (49)	120 (49)
50	100 (38)	75 (24)
100	55 (13)	55 (13)

b. [formerly paragraph 10:028-2.B.(2)] an iodine solution shall have a:

- i. minimum temperature of 75°F (24°C);
- ii. pH of 5.0 or less, unless the manufacturer's use directions included in the labeling specify a higher pH limit of effectiveness; and

iii. concentration between 12.5 mg/L and 25 mg/L;

c. [formerly paragraph 10:028-2.B.(3)] a quaternary ammonium compound solution shall:

- i. have a minimum temperature of 75°F (24°C);
- ii. have an effective concentration of not more than 200 mg/L as specified in 21 CFR 178.1010;
- iii. be used only in water with 500 mg/L hardness or less;

d. [formerly paragraph 10:028-2.B.(4)] other solutions of the chemicals specified in §117.B.2.a-c of this Part may be used if demonstrated to the state health officer to achieve sanitization and approved by the state health officer; or

e. [formerly paragraph 10:028-2.B.(5)] other chemical Sanitizers may be used if they are applied in accordance with the manufacturer's use directions included in the labeling.

C. [formerly paragraph 10:028-2.C] Sanitization Exposure Times. Utensils and food-contact surfaces shall be exposed to hot water and chemical compounds for a period of time as specified below.

Method	Minimum Exposure Time
Hot Water Immersion	30 seconds
Chlorine Solutions	10 seconds
Other Chemical Sanitizing Solutions	30 seconds

1. [formerly paragraph 10:029] Rooms, compartments, places, equipment and utensils used for preparing, storing or otherwise handling any meat, meat products or poultry and all other parts of the establishment shall be kept clean and sanitary.

2. [formerly paragraph 10:030] Operations and procedures involving the preparation, storing and handling of any meat, meat product or poultry shall be in accordance with clean and sanitary methods as approved by the state health officer.

3. [formerly paragraph 10:031] Rooms, compartments, places, equipment and utensils used for preparing, storing or otherwise handling any meat, meat products or poultry processed or packed, shall be kept free of steam and vapor to allow for inspections and to insure clean operations. The walls and ceilings of coolers and rooms under refrigeration shall be kept free from moisture so that

condensation does not accumulate on walls and ceilings. Fresh meat and poultry shall be stored at 41°F or below.

4. [formerly paragraph 10:032-1] Butchers and others who dress or handle diseased carcasses or parts shall, before handling or dressing other carcasses or parts, cleanse hands of grease, immerse them in a prescribed disinfectant and rinse them in clean water. Implements used in dressing diseased carcasses should be thoroughly cleaned in boiling water with a prescribed disinfectant, followed by rinsing in clean water.

5. [formerly paragraph 10:032-2] The employees of the establishment who handle any meat, meat products or poultry shall keep their hands clean and in all cases after visiting the toilet room or urinal shall wash their hands before handling any meat, meat products, poultry or implements used in their preparation. A sign so instructing shall be posted in the toilet or lavatory areas.

6. [formerly paragraph 10:033] Aprons, frocks and other outer clothing worn by persons who handle any meat, meat products or poultry shall be of material that is readily cleaned and only clean garments shall be worn. At all times during work employees shall wear hair restraints such as hats, caps, nets or a type of restraint approved by the state health officer.

7. [formerly paragraph 10:034] The vehicle in which any meat, meat products or poultry is transported shall be kept in a clean and sanitary condition. Accumulations of blood, drippings, trimmings or decomposed carcasses are prohibited. Wagons, carts, trucks or other conveyances used in transferring loose meat, meat products or poultry from the slaughter house to other places of storage or final distribution shall be closed or so covered that the contents shall be kept clean.

8. [formerly paragraph 10:035] In addition, all vehicles used to transport meat, meat products or poultry shall be equipped with refrigeration units capable of maintaining 41°F or below for refrigerated products and 0°F or below for frozen products to insure their cleanliness.

9. [formerly paragraph 10:036] When there is an imminent danger to public health, a duly authorized representative of the state health officer shall attach a tag to any equipment or utensil which is insanitary. The use of tagged equipment or utensils will be in violation of these regulations. No equipment or utensils so tagged shall again be used until made sanitary. Such tag so placed shall not be removed by anyone other than the state health officer.

10. [formerly paragraph 10:037] All operations and storage rooms and departments used for inedible products shall be maintained in clean condition acceptable to the state health officer. The outer premises of their establishment including the dock area where cars, trucks or wagons are loaded, and the driveway's, approaches, yards, pens and alleys shall be properly drained and kept clean, orderly and free of accumulations of refuse, spilled products and materials which may decompose and provide harborage for rodents, insects and vermin. All catch basins on the premises

shall be of such construction and location that they shall be kept clean and free from odors.

AUTHORITY NOTE: Promulgated in accordance with the provisions of R.S. 40:4.A.(1)(a), (6), (8) and 40:5.(5), (9). Also see R.S. 40:627.

HISTORICAL NOTE: Promulgated by the Department of Health and Hospitals, Office of Public Health, LR 28:1314 (June 2002).

§119. Employee Health Provisions
[formerly paragraph 10:038]

A. The requirements of Part I, §117 and Part II, §§501-503.C of this Code shall be met.

AUTHORITY NOTE: Promulgated in accordance with the provisions of R.S. 40:4.A.(1)(a), (6), (8) and 40:5.(5), (9). Also see R.S. 40:627.

HISTORICAL NOTE: Promulgated by the Department of Health and Hospitals, Office of Public Health, LR 28:1315 (June 2002).

§121. Dogs or Cats Prohibited on Premises
[formerly paragraph 10:039]

A. Dogs or cats shall not be admitted into any establishment where meat or poultry is handled in any way to be prepared for human consumption.

AUTHORITY NOTE: Promulgated in accordance with the provisions of R.S. 40:4.A.(1)(a), (6), (8) and 40:5.(5), (9). Also see R.S. 40:627.

HISTORICAL NOTE: Promulgated by the Department of Health and Hospitals, Office of Public Health, LR 28:1315 (June 2002).

§123. Offal Prohibited on Premises
[formerly paragraph 10:040]

A. Offal shall be properly disposed of in a manner so as not to create nuisances or unsanitary conditions in or around the slaughter and processing plant that would provide a source of contamination. Offal shall be hauled away and properly disposed of daily pursuant to the requirements set forth in Parts XI and XXVII of the state sanitary code.

AUTHORITY NOTE: Promulgated in accordance with the provisions of R.S. 40:4.A.(1)(a), (6), (8) and 40:5.(5), (9). Also see R.S. 40:627.

HISTORICAL NOTE: Promulgated by the Department of Health and Hospitals, Office of Public Health, LR 28:1315 (June 2002).

§125. Storage of Hides or Pelts on Premises
 Bookmark not defined.
[formerly paragraph 10:041]

A. Hides or pelts shall be treated and stored in a fly-tight room or fly-tight receptacle so as not to create a nuisance or health problem.

AUTHORITY NOTE: Promulgated in accordance with the provisions of R.S. 40:4.A.(1)(a), (6), (8) and 40:5.(5), (9). Also see R.S. 40:627.

HISTORICAL NOTE: Promulgated by the Department of Health and Hospitals, Office of Public Health, LR 28:1315 (June 2002).

§127. Plant Wastes
[formerly paragraph 10:042]

A. All plant wastes shall be disposed of in a manner approved by the state health officer as provided for by Parts XIII and XIV of this Code.

AUTHORITY NOTE: Promulgated in accordance with the provisions of R.S. 40:4.A.(1)(a), (6), (8) and 40:5.(5), (9). Also see R.S. 40:627.

HISTORICAL NOTE: Promulgated by the Department of Health and Hospitals, Office of Public Health, LR 28:1315 (June 2002).

Chapter 3. Nutria Program

§301. Nutria Inspection Program
[formerly paragraph 10:043]

A. In order to protect the health and welfare of consumers and to properly manage the nutria inspection program, an initial pilot program will be established and will include the supervision of a limited number of nutria processing facilities. For the initial pilot program, permits to operate will be issued to a maximum of five qualified applicants. Application for permits to process nutria shall be made on a form provided by the Department of Health and Hospitals. However, no application to process nutria will be accepted after the maximum number of permits have been issued or after the closing of the nutria trapping season. The nutria processing pilot program will commence and cease on dates coinciding with the beginning and ending of the nutria-trapping season as promulgated by the Wildlife and Fisheries Commission. Permits issued by LDHH will expire at midnight of the last official day of the nutria-trapping season. Only nutria taken by licensed trappers will be considered eligible for processing and inspection under the cooperative inspection program. The number of nutria processing plants that will be approved and permitted for nutria processing in future years will be determined each year after the close of the nutria trapping season and after an evaluation of each year's production has been made.

AUTHORITY NOTE: Promulgated in accordance with the provisions of R.S. 40:4.A.(1)(a), (6), (8) and 40:5.(5), (9). Also see R.S. 40:627.

HISTORICAL NOTE: Promulgated by the Department of Health and Hospitals, Office of Public Health, LR 28:1315 (June 2002).

§303. Nutria for Human Consumption
[formerly paragraph 10:044]

A. Persons wanting to process nutria for human consumption must meet certain minimum qualifications in order to be considered for inclusion in the nutria processing pilot program.

1. [formerly paragraph 10:044-1] Permitted facilities shall:

a. have access to an abundant supply of nutria animals for slaughtering and processing in order to keep each processing facility operating at an acceptable capacity in order to best utilize the personnel and resources of all departments;

b. utilize processing facilities that are designed and constructed to meet the minimum standards of Part X of the state sanitary code;

c. establish and adhere to a Hazard Analysis Critical Control Point (HACCP) quality control plan approved by LDAF that will render safe nutria meat which is free of harmful microorganisms and of sound, wholesome quality;

d. receive and process only those nutria animals that have been taken by trappers who hold a valid license issued by the Department of Wildlife and Fisheries (LDWF);

e. pre-inspect nutria carcasses upon receipt from licensed trappers to verify suitability for submission for inspection. Carcasses that are deemed unsuitable for processing for human consumption shall be clearly marked or otherwise identified so as not to be subject to inspection or otherwise commingled with nutria deemed suitable for human consumption. Nutria carcasses declared not fit for human consumption shall be rejected from inspection and shall be destroyed and disposed of in a manner approved by LDHH and LDAF and shall not be allowed to create a nuisance and/or a source of contamination.

AUTHORITY NOTE: Promulgated in accordance with the provisions of R.S. 40:4.A.(1)(a), (6), (8) and 40:5.(5), (9). Also see R.S. 40:627.

HISTORICAL NOTE: Promulgated by the Department of Health and Hospitals, Office of Public Health, LR 28:1316 (June 2002).

§305. Labeling Requirements
[formerly paragraph 10:045]

A. Each package, container, carton, or case of nutria, nutria meat, or nutria meat products shall be labeled in

accordance with Section 49:3.0601 of the meat and meat products regulations. Labels and labeling shall be reviewed and approved by the LDAF. All nutria taken, processed, packaged and distributed under this cooperative program shall be labeled and identified as "certified cajun nutria."

B. [formerly paragraph 10:046] No nutria meat shall be sold in any butcher shop, meat market, grocery store, restaurant or to any wholesale grocer, dealer or distributors unless such nutria meat is clearly identified as having been processed and inspected in an approved processing facility. Nutria meat not clearly identified as having been processed and inspected in an approved processing facility shall be subject to seizure and destruction as provided for by R.S. 40:632 and 635.

AUTHORITY NOTE: Promulgated in accordance with the provisions of R.S. 40:4.A.(1)(a), (6), (8) and 40:5.(5), (9). Also see R.S. 40:627.

HISTORICAL NOTE: Promulgated by the Department of Health and Hospitals, Office of Public Health, LR 28:1316 (June 2002).

§307. Provisions Applicable to Nutria
[formerly paragraph 10:047]

A. The provisions herein constituting Part X of the state sanitary code shall apply to the nutria program, as appropriate.

AUTHORITY NOTE: Promulgated in accordance with the provisions of R.S. 40:4.A.(1)(a), (6), (8) and 40:5.(5), (9). Also see R.S. 40:627.

HISTORICAL NOTE: Promulgated by the Department of Health and Hospitals, Office of Public Health, LR 28:1316 (June 2002).