

Request for Exemption for conducting custom slaughter operations during the year _____ under custom exemption for:

Est: # Name: _____

Address: _____

NOTE This exemption will expire at the end of calendar year during which it was issued

Directions for completing this form:

1. The establishment owner/operator must answer YES to each criteria below to proceed with the request for exemption.
2. This form must be signed by the licensee
3. Submit this request form, via fax: (217) 558-6033 or email, to: AGR.ASK.BMPI@illinois.gov. The form may also be submitted by mail to: Bureau of Meat and Poultry Inspection, Illinois Department of Agriculture, State Fairgrounds 801 E Sangamon, Springfield IL 62794-9281

Criteria		If Criteria Met, mark "YES" If not mark "NO"		
1	Procedures for Notification for slaughter/processing of custom outside of approved hours/days in place	Yes <input type="checkbox"/>	No <input type="checkbox"/>	
2	Custom slaughter in compliance with provisions for Humane Slaughter of Livestock (9 CFR 313; 2011)	Yes <input type="checkbox"/>	No <input type="checkbox"/>	NA <input type="checkbox"/>
3	Heat treated/smoked product properly handled during heat treatment and stabilization, records maintained for two years	Yes <input type="checkbox"/>	No <input type="checkbox"/>	NA <input type="checkbox"/>
4	Custom exempt product found to be adulterated will not be presented for human consumption and will be disposed of properly	Yes <input type="checkbox"/>	No <input type="checkbox"/>	
5	Livestock for custom slaughter is kept at separated and designated pens	Yes <input type="checkbox"/>	No <input type="checkbox"/>	NA <input type="checkbox"/>
6	Livestock presented for inspection cannot be slaughtered as custom	Yes <input type="checkbox"/>	No <input type="checkbox"/>	NA <input type="checkbox"/>
7	Custom exempt products are physically separated from inspected products at all time	Yes <input type="checkbox"/>	No <input type="checkbox"/>	
8	Carcasses slaughtered under custom exemption must be clearly marked "NOT FOR SALE NOT INSPECTED" with the wording at least 3/8" high	Yes <input type="checkbox"/>	No <input type="checkbox"/>	NA <input type="checkbox"/>
9	Custom slaughter carcasses shall be marked "NOT FOR SALE NOT INSPECTED" prior to leaving the kill floor	Yes <input type="checkbox"/>	No <input type="checkbox"/>	NA <input type="checkbox"/>
10	Livestock slaughtered under inspection shall be stamped with official mark of inspection prior to leaving the kill floor	Yes <input type="checkbox"/>	No <input type="checkbox"/>	NA <input type="checkbox"/>
11	Field slaughtered and /or farm dressed livestock must be delivered in a sanitary manner, ready for cutting up and marked with "NOT FOR SALE NOT INSPECTED" immediately after entering any part of the facility	Yes <input type="checkbox"/>	No <input type="checkbox"/>	
12	Cattle carcasses and parts delivered by owners must have a statement confirming their age, and that they were ambulatory and healthy at the time of slaughter	Yes <input type="checkbox"/>	No <input type="checkbox"/>	
13	Specified Risk Material must be removed according to current policies for inspected cattle.	Yes <input type="checkbox"/>	No <input type="checkbox"/>	
14	Records of the name and address of the owner of each animal carcass or portion of a carcass with all pertinent details must be on file and kept for two years	Yes <input type="checkbox"/>	No <input type="checkbox"/>	
15	Type I Establishment must secure 13 acceptable testing results for generic E.coli.	Yes <input type="checkbox"/>	No <input type="checkbox"/>	NA <input type="checkbox"/>

I attest that all the above statements are true.

Signature of Licensee

Signature of BMPI Bureau Chief granting exemption

On behalf of the Director of the Department of Agriculture

Date: _____

EMAIL FORM

PRINT FORM

CLEAR FORM