

Kansas Administrative Regulations

Kansas Department of Agriculture—Division of Animal Health

Article 4.—Disposal Plants

9-4-3. Handling of inedible meats; identification and decharacterization.

Inedible meats, placed into overnight cooler storage, shall be readily identified as an inedible product, by the direct application of green ink, or by the direct application of charcoal, to the exposed exterior surfaces of the carcasses, or major parts, in sufficient amounts to clearly identify it as an inedible product.

Boned meat shall be ground, or shall be in small pieces not more than four inches in diameter. Boned meat may be processed in pieces larger than four inches in diameter if such pieces are promptly slashed at no more than two-inch intervals, and if an approved denaturing agent is promptly and freely applied to all outside and slashed surfaces.

Application of any denaturing agent to the outside surface of molds, or to outside of blocks, of boned inedible meats shall not be adequate. The denaturing agent shall be mixed intimately with all inedible meats sought to be denatured. Sufficient denaturant shall be used to give the inedible meats, so distinctive a color, odor, or taste, that it is not susceptible of being confused with any article for human food.

(Authorized by K.S.A. 47-610 and 47-1215; effective Jan. 1, 1968.)

***** Authenticated Kansas Administrative Regulation *****