

CHAPTER 7-13-07 REINSPECTION

Section

7-13-07-01 Reinspection
7-13-07-02 Adulteration or Misbranding

7-13-07-01. Reinspection.

After the first inspection, inspectors, if they consider it necessary, shall reinspect the animal carcasses, meat, meat byproducts, meat food products, or parts thereof to determine whether such carcasses, meat, meat byproducts, meat food products, or parts have become adulterated since the first inspection. If an animal carcass, meat, meat byproducts, meat food products, or animal part is then found to be adulterated, it must be destroyed for food purposes by the establishment in the presence of an inspector.

History: Effective August 1, 2000.

General Authority: NDCC 4.1-31-24

Law Implemented: NDCC 4.1-31-24

7-13-07-02. Adulteration or misbranding.

A person or any slaughtering establishment, meat processing establishment, or custom-exempt plant may not misbrand or adulterate any meat, meat byproduct, or meat food product or misrepresent the products to its customers.

History: Effective August 1, 2000.

General Authority: NDCC 4.1-31-24

Law Implemented: NDCC 4.1-31-18