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A message from Annette Jones, D.V.M. State Veterinarian and Director Animal Health and Food Safety Services (AHFSS) Division

Segregating and recycling of raw/unprocessed meat, poultry and fish scraps generated by commercial food facilities

Recently, it has come to light that there may be some confusing and inaccurate information regarding segregating and recycling of packinghouse waste (unprocessed/raw meat, poultry or fish scraps) generated from commercial food facilities; specifically, where this material can be disposed of and who may receive and process it.

Grocery stores, butcher shops and other retail establishments are required to dispose of unprocessed/raw meat, poultry and other animal products via a renderer, licensed pet food processor, licensed collection center or other method approved by the Director (Title 3, California Code of Regulations, section 1180.48). The practice of comingling inedible animal and fish by-products with other organic food materials for disposal in a curbside recycling bin, or the transportation of inedible materials to unauthorized locations for disposal, may be in violation of California Department of Food and Agriculture's (CDFA's) laws and regulations. CDFA has published a Food Waste Guide that helps clarify the regulations. It is available on our website:

CDFA's Packinghouse Waste Flyer (English)

https://www.cdfa.ca.gov/AHFSS/MPES/pdfs/Inedible Food Materials Flyer.pdf

CDFA's Packinghouse Waste Flyer (Spanish)

https://www.cdfa.ca.gov/AHFSS/MPES/pdfs/Inedible Food Materials FlyerSP.pdf

Additionally, CDFA is available and willing to assist entities in providing the most accurate information to the public. The Meat, Poultry and Egg Safety (MPES) Branch within AHFSS Division is the best resource to provide guidance on applicable CDFA statutory and regulatory requirements. Should you have any questions, please do not hesitate to contact MPES at (916) 900-5004, or via email at rendering@cdfa.ca.gov.

