287.571 Definitions.

Sec. 1. As used in this act:
(a) “Slaughterhouse” means a building, structure, or place used for the slaughter and dressing of meat animals.
(b) “Edible rendering establishment” means a building, structure, or place used for cooking or reduction of any carcass or parts of carcasses of meat animals to be used for any product which is to be offered for sale or sold for human consumption, except that plants licensed under Act No. 226 of the Public Acts of 1929, as amended, being sections 287.231 to 287.241 of the Michigan Compiled Laws, are exempt from the license provided for in this act.
(c) “Meat animal” means horses which are to be offered for sale or sold for human consumption or cattle, calves, sheep, lambs, goats, or swine to be prepared as a meat or meat product.
(d) “Meat” means the edible part of the muscle of horses which are to be offered for sale or sold for human consumption or cattle, calves, sheep, lambs, goats, or swine which is skeletal or which is found in the tongue, in the diaphragm, in the heart, or in the esophagus, with or without the accompanying and overlying fat, and the portion of bone, skin, sinew, nerve, and blood vessels, which normally accompany the muscle tissue and which are not separated from it in the process of dressing. It does not include the muscle found in the lips, snout, or ears.
(e) “Meat products” means carcasses, or parts of carcasses, derived in whole or in part from meat animals.
(f) “Meat inspection” means the performance by or under the direct supervision of a veterinarian of antemortem and postmortem inspection of meat animals and reinspection of carcasses of meat animals and meat or meat products for wholesomeness. It includes the inspection of large wild game animals at the time of their processing, whether or not the processing takes place in an official establishment.
(g) “Department” means the state department of agriculture.
(h) “Director” means the director of the department or his designated or authorized representative.
(i) “Official establishment” means a slaughterhouse, edible rendering establishment, or similar establishment where inspection is required pursuant to this act.
(j) “Person” means an individual, partnership, corporation, association, any other organized group of persons, or legal successors or representatives of the foregoing engaged in slaughtering, edible rendering, or wholesale fabricating, processing, or storage of meat products.
(k) “Reinspection” means inspection and surveillance for sanitation and approved standards during preparation, fabricating, processing, canning, labeling and packaging, wholesale distribution, storage, and transportation.
(l) “Fabricating” means cutting into wholesale or retail cuts or dicing or grinding.
(m) “Processing” means drying, curing, smoking, cooking, canning, seasoning, or flavoring or any combination of such processes, with or without fabricating.
(n) “Prepared” means slaughtered, canned, salted, rendered, boned, cut up, or otherwise manufactured or processed.
(o) “Slaughter” means the process of rendering a meat animal lifeless with the use of humane methods and includes removal of the hide or hair and evisceration in such a manner that the resulting meat product after passing inspection can be used as food for human consumption.
(p) “Large game animals” means bear, caribou, deer, elk, and moose.
(q) “Operations of types traditionally conducted at retail outlets” means operations at which at least 75% of annual meat sales are to household consumers and which total not over $18,000.00 of annual meat sales to nonhousehold consumers.