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## WHOLESALE GUIDELINES

This information is to provide you with specific requirements to be fulfilled as a wholesaler of meat and/or poultry products in the State of Kansas.

- 1) Register with the Kansas Department of Agriculture, Meat and Poultry Inspection program as a Wholesaler. To obtain label approvals, you must contact an inspector at the plant where the animals are processed. Labels will not be approved without a current registration on file. Allow plenty of time to obtain label approvals. There are NO "rush" approvals.
- 2) Boxed product cannot be opened to sell a single packaged item unless all individual products have a complete label.
- 3) All products must be USDA or State of Kansas inspected and passed product.
- 4) State of Kansas inspected product must be sold for intrastate purposes only. The product may be sold to hotels, restaurants and institutions (HRI) outlets.
- 5) Maintain proper temperatures in freezers or coolers. If frozen product, keep solidly frozen at a temperature of 0° F or below. If fresh product, keep at temperatures not to exceed 36° F.
- 6) Any other applicable requirements by local, county or state agencies will have to be fulfilled (i.e. register with health department).
- 7) Facilities must be kept in a sanitary manner, and a proper rodent or insect control program maintained.