Barbecue and Lightweight Hogs

A growing demand for barbecue and lightweight animals has prompted some producers to sell pigs at a much earlier stage of production. This is an area where it might be easy to forget about a pig that was treated with a product that requires several days of withdrawal before the meat is safe to eat.

21. Does your operation sell lightweight and/or barbecue hogs, salvage animals and weanlings for further finishing, etc.?

Yes ○ No ○

22. If you answered Yes to question #21:

22a) Describe the protocol that you follow to assure freedom from residues in those pigs that are sold directly for processing.

22b) How do you make buyers aware of treated pigs that require additional withdrawal periods before they can be processed and used for food?

22c) How do you ensure that the procedures you have outlined are being followed?

22d) What would you do if something went wrong?

The issues relating to the handling of hogs destined for the barbecue and/or ethnic markets, or any other animal that is not being marketed at the usual time, are similar to those relating to regular market hogs or cull breeding stock. Review your protocols for those animals and determine how you apply the protocols to these animals.

How will you address treatment records for these light animals? How will you notify the purchaser if there are still withdrawal times to be managed and you know or suspect that the animals will not be slaughtered immediately? Will you handle pigs differently on your farm if you know that some of them will be destined for this market?