

**Q: I felt pressure to purchase the meat products, but now I have changed my mind. Is there anything I can do?**

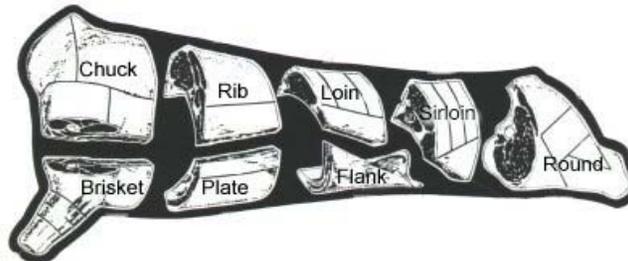
A: Sometimes, consumers begin to have second thoughts about whether they have made a wise purchase because the quality of the meat or poultry is not what they expected it to be. Colorado's Sale of Meat Act requires the seller to give you three days to cancel a purchase that was made in your home. Under the rule, the salesperson must orally inform you of your cancellation rights at the time of sale. You also must be given two copies of a cancellation form and a copy of your receipt.

If you have questions or a complaint about a door-to-door meat seller, contact the Colorado Department of Agriculture's Division of Inspection and Consumer Services. Personnel from the Home Food Service Program will assist you in resolving your complaint.



### Know Your Meat

Beef is usually divided into eight cuts-termed **primal cuts**-that are then subdivided into specific cuts. Because it is cut from the shoulder area and is moderately lean, **chuck** is not the most tender cut. Moving across the back and toward the tail, the **rib** (which includes the rib eye steak), the **loin** (tenderloin, T-Bone ), and the **sirloin** (top sirloin) are the most tender portions. The **round**, or hind leg, is the leanest and is, therefore, one of the least moist and tender cuts. Moving along the underside, the **brisket**, the **plate** (skirt steak), and the **flank** are less tender and are best suited to dishes that are grilled quickly or to recipes that call for a long simmering process.



### Division Mission

The Division of Inspection & Consumer Services (ICS) is committed to promoting an honest, equitable marketplace and to encouraging integrity in Agriculture and Industry.

### For More Information:

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## Questions & Answers Regarding the Door-to-Door Sale of Meat & Poultry



Division of  
Inspection &  
Consumer Services

[www.colorado.gov/ag/ics](http://www.colorado.gov/ag/ics)

In today's rapid pace world, shopping at home can be both convenient and timesaving. Some consumer's purchase meat, poultry and seafood from sellers who knock on their door.

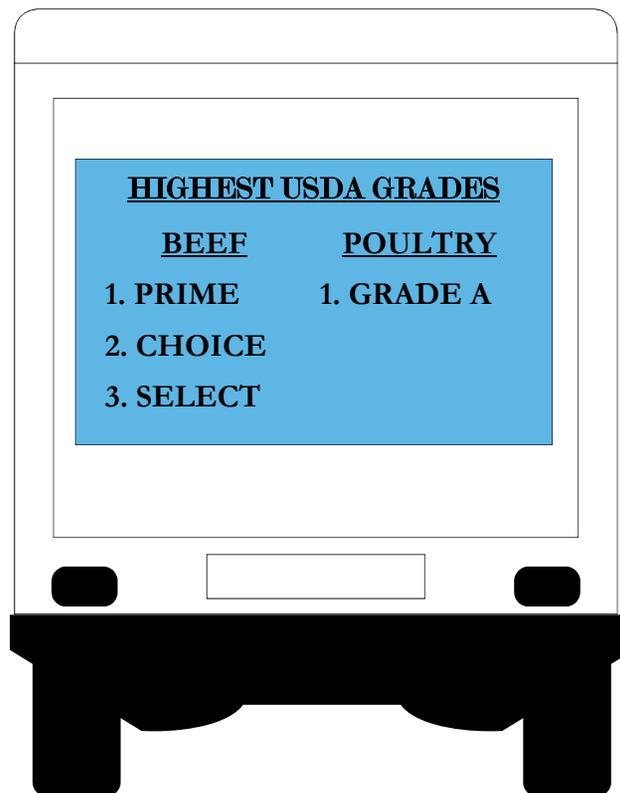
**Q: How is the consumer protected when purchasing meat from a door-to-door salesman?**

A: The Colorado Department of Agriculture requires door-to-door meat sellers to be licensed and bonded. Sellers are required to provide a written receipt describing the products they are selling. The receipt should be dated, show the name and address of the seller, disclose in detail what you have purchased, and be signed by you. This disclosure helps potential buyers make an informed decision. The sale of meat act also requires that the consumer has a "cooling off" period after a purchase:

**Colorado regulation requires the seller to allow the consumer three days to cancel a sale.**

**Q: How is the Sale of Meat Act enforced?**

A: Companies selling meat and poultry door-to-door in Colorado must apply for a license, and submit copies of their advertising brochures and sales receipts to the Home Food Service Program for approval. The sales brochures cannot be misleading about the products they are advertising. The Program's inspectors visit licensed companies and verify that they are supplying the consumer with the proper disclosures when they make a sale.



**Q: I am considering purchasing meat and poultry from a door-to-door salesman, do you have some tips?**

A: You should consider the following suggestions:

- Find out the price per pound. The salesman may tell you it is the price per portion that is important. However, price per pound is the only way to compare the price of meat.
- Read the label on the product package before you buy. If the seller claims the products are all natural, organic, or contain no antibiotics or growth hormones, it must be stated on the label. Some companies offer meat or poultry that has been tenderized with a marinade or flavoring agent. The weight of these products may consist of up to 20% of marinade or tenderizer.
- Check to see if the product is graded. Grade is the quality indicator for beef and poultry. The highest quality grade for beef is "Prime" which is followed by Choice and Select grades. Pork is not graded. The top poultry grade is Grade A. If beef is not graded, it is probably a lower quality than you would purchase at a grocer or meat market.