


Grower/Producer less than 20,000 Bird Exemption A poultry grower may slaughter and process his own poultry without an inspector being present during processing, when the following eleven criteria are met.

Grower/Producers who do not meet these criteria must register as Grower Producer <1,000 bird Exemption, or seek State or USDA inspection of poultry product intended to be sold.

1. The Grower/Producer is licensed as a Commercial Food Processor and subject to Chapter 343: Food Processing and Manufacturing
2. The Grower/Producer facilities conform to Chapter 343: Food Processing and Manufacturing, and include:
 - a) separate area for slaughter/bleed/defeather;
 - b) separate area for evisceration/cooling (processing room should be thoroughly cleaned before cut-up operations)
 - c) water supply should be tested 2x/ year for coliforms and nitrates
 - d) Safe Handling Instructions for raw product
3. The Grower/Producer raises, slaughters and processes, on his or her own premises, no more than 20,000 poultry in a calendar year.
4. The Grower/Producer cannot slaughter and process birds raised by any other person, in the same calendar year in which he or she claims the Grower/Producer-20,000 Limit Exemption
5. The Grower/Producer may not purchase birds for resale that have been processed under another exemption.
6. Poultry are healthy when slaughtered.
7. Slaughter and processing are conducted using sanitary standards, practices, and procedures that produce poultry products that are not adulterated.
8. The Grower/Producer may further process poultry carcasses into parts and other products.
9. The Grower/Producer can retail poultry products to the household consumer, and wholesale poultry products to retail stores, hotels, restaurants and institutions (HRI), with the appropriate licenses.
10. The Grower/Producer may not engage in internet or interstate sales.
11. The immediate containers of the poultry bear the following labeling:
 - Retail
 - a. grower/producer's name, address and zip code
 - b. common name of product or list of ingredients
 - c. net weight
 - d. lot number
 - e. safe handling instructions (see below)
 - f. the statement, "Exempt P.L. 90-492"
 - Wholesale (on outside of shipping container)
 - a. grower/producer's name, address and zip code
 - b. common name of product or list of ingredients
 - c. weight of shipping container
 - d. lot number
 - e. safe handling instructions (see below)
 - f. the statement, "Exempt P.L. 90-492"
 - Invoices (provided to HRI and retailers)
 - a. grower/producer's name, address and zip code
 - b. common name of product or list of ingredients
 - c. weight of product in shipping box
 - d. safe handling instructions (see below)
 - e. "Exempt P.L. 90-492"

Label example:(To be placed on all pkgs)

<i>JOE SCHMOE's</i>	
<u>POULTRY</u>	
<i>East Podunkett, Maine 01234</i>	
207-555-4836	
	
<i>Broiler</i>	
Net weight _____	Price _____
Safe Handling Instructions: Keep refrigerated or frozen. Thaw in refrigerator or microwave. Keep raw poultry separate from other foods. Wash working surfaces, including cutting boards, utensils, and hands after touching raw poultry. Cook thoroughly to an internal temperature of at least 165° F maintained for at least 15 seconds. Keep hot foods hot. Refrigerate leftovers immediately or discard	
Processed by a Licensed Commercial Food Processor/Small Enterprise. Exempt from State or USDA continuous bird-by bird inspection	

- ❖ Retail = selling directly to household consumers; need a Retail Meat Sales license
- ❖ Wholesale = selling to retail stores for re-sale, selling to hotels, restaurants or institutions (HRI); need a Wholesale Distributor of Meat and Poultry Products license

Pre-Operational Checklist

Item checked	Clean	Notes
Outside Premises		
Ice Machine		
Floors, walls, windows, screens, doors		
Lighting/Ceiling		
Ventilation		
Bleeding cones, scalding, plucker		
Drains		
Tables tops		
Offal tubs		
Ice tubs		
Knives		
Band Saw		
Scales		
Package material		
Personnel – clean clothes, boots, hair restraint, clean hands		
Paper towels, soap at sink; toilet paper		

Sanitize all food contact surfaces with Sanitizer just before start of operations. Let stand to air dry for 1 minute.

Operational Checklist

Item checked	Notes
Area maintained in sanitary condition.	
Personnel – clean clothes, boots, hair restraint, clean hands	
Hands washed when entering process area and after contamination.	
Wash/sanitize equipment at least every 4 hrs during operation.	
Wash/sanitize after contamination.	
Poultry contaminated with fecal or ingesta washed with lots of water inside and outside of the carcass.	
Trim visible blood clots, bruises, etc.	
Each lot of poultry requires fresh ice.	
Ice contaminated with fecal or ingesta discarded and carcasses re-washed before returned to new ice.	
Allow carcasses to drain a little after cooling.	
Optional 2.5% vinegar spray inside/outside carcass.	
Meat is wrapped and returned to cooler/freezer immediately following processing.	
Mid-shift wash down. Poultry in temporary cold storage.	
Paper towels, soap at sink; toilet paper.	

Sanitize all food contact surfaces with sanitizer during operations. Let stand to air dry for 1 minute.

**ALL Employees are
required to**

WASH

HANDS

after using toilet facilities

- before beginning or returning to work
- immediately after sneezing, coughing or contact with face
- after handling uncooked or before handling cooked food
- after handling garbage containers

Dirty hands transmit disease.