Example of Less Than 1,000 Bird Grower Producer Exempt Poultry Processing Facility

AN EXAMPLE OF EVISCERATION BUILDING (7ftx7ft)

POULTRY SLAUGHTER AND PROCESSING WITH GROWER/PRODUCER EXEMPTION

Produce less than 1,000 birds per year, of own raising, on grower-producer's farm. Facility is on grower-producer farm and not to be used for processing other grower's birds. Killing, bleeding and defeathering can be done outside in a suitable, well-drained area. Carcasses can be placed in covered tub, then transported to an enclosed area for evisceration, cleaning, cooling, and packaging. Once packaged, whole birds can be stored in a dedicated cold storage (located in house, garage, breeze-way, etc.) Dedicated cold storage cannot contain personal food items.

Whole birds only: no cut-ups. For sale at the farm, farmers' markets, or for delivery to Community Supported Agriculture (CSA) customers.
TYPICAL FLOOR PLAN FOR UP TO 200 BROILERS / HR.

1: HANDLE COOPS
2: HANG & KILL
3: SCALD & PICK
4-7: EVISCERATE
8: ICE CHILL TANKS
9: CUT-UP & PACK

PRODUCT FLOW: ICE REQ'D 1/8/18 MEAT
110V ROCY: (1) WATER REQ'D 5 GALLON/HR
HOSE REQ'S H=150FT: (2) SCALE 1/4" = 1'-0"
**Floor Plan**

**Attachment C: Floor Plan**
- 8' by 20' with 7' ceiling
- Double rear doors, 36" front/side door
- 30" x 30" windows over evisceration and quality control tables

**Electrical:**
- 50 amp service
- CPI Outlets
- Covered Florescent Lighting

**Plumbing:**
- Sinks drain to rear
- Wastewater collects at rear
- Tankless gas hot water heater

---

**Diagram Details:**
- **Scalders:**
  - 30" x 56" x 35"
  - 24" x 25" x 37"

- **Evisceration Table:**
  - 18" x 60"

- **Triple Sink:**
  - 20" x 58"

- **Mobile Chill Tank:**
  - 32" x 44"

- **Plumber for Hot and Cold Water**
- **Gas Vent**
- **Water Heater**
- **Pass Through Door:**
  - 24" x 24" @ 36" ht

- **Rear Doors**
- **Floor Drain Grate Covered**
- **30" x 30" Windows**
- **36" Entry Door**