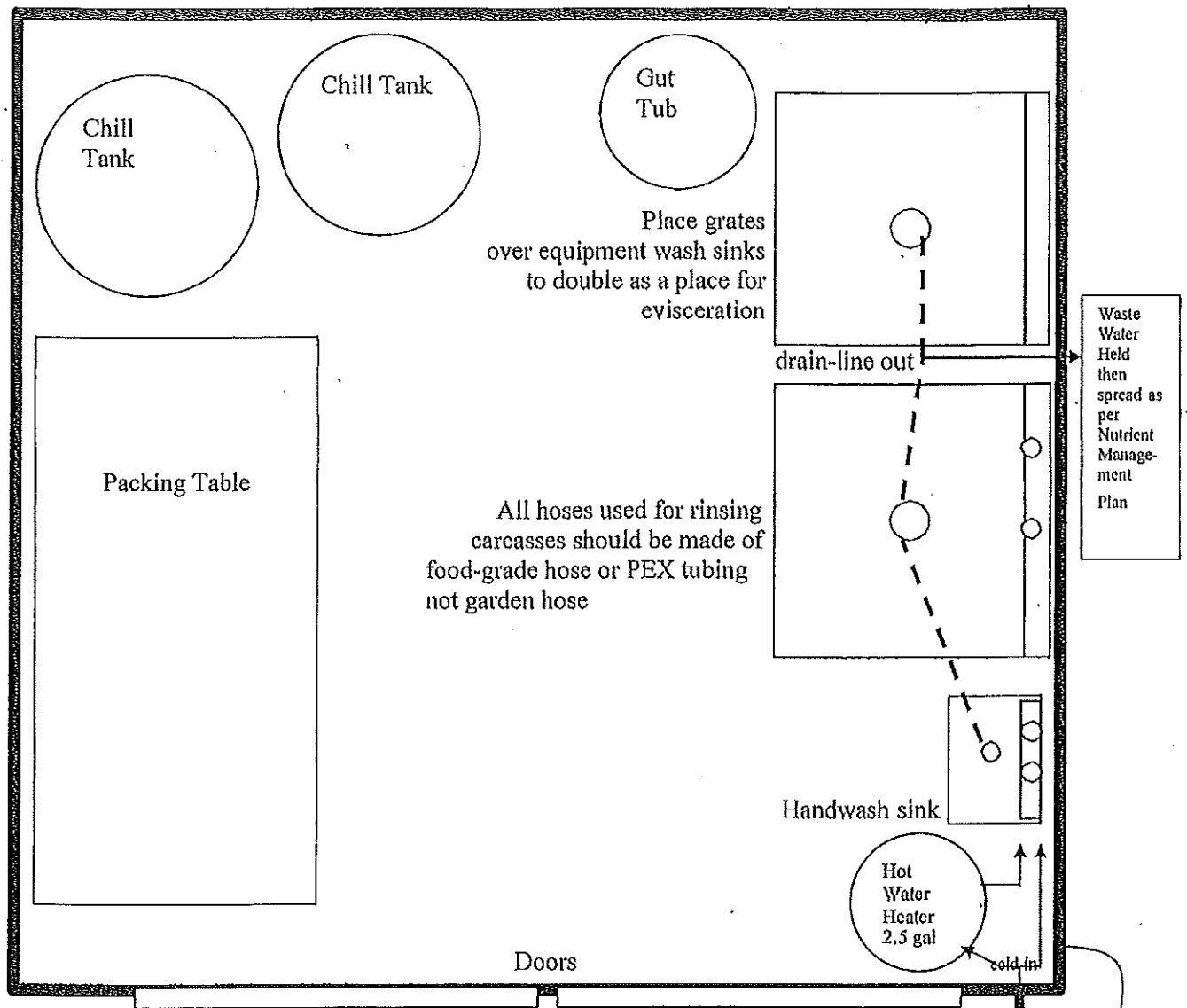


Example of Less Than 1,000 Bird Grower Producer Exempt Poultry Processing Facility



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.

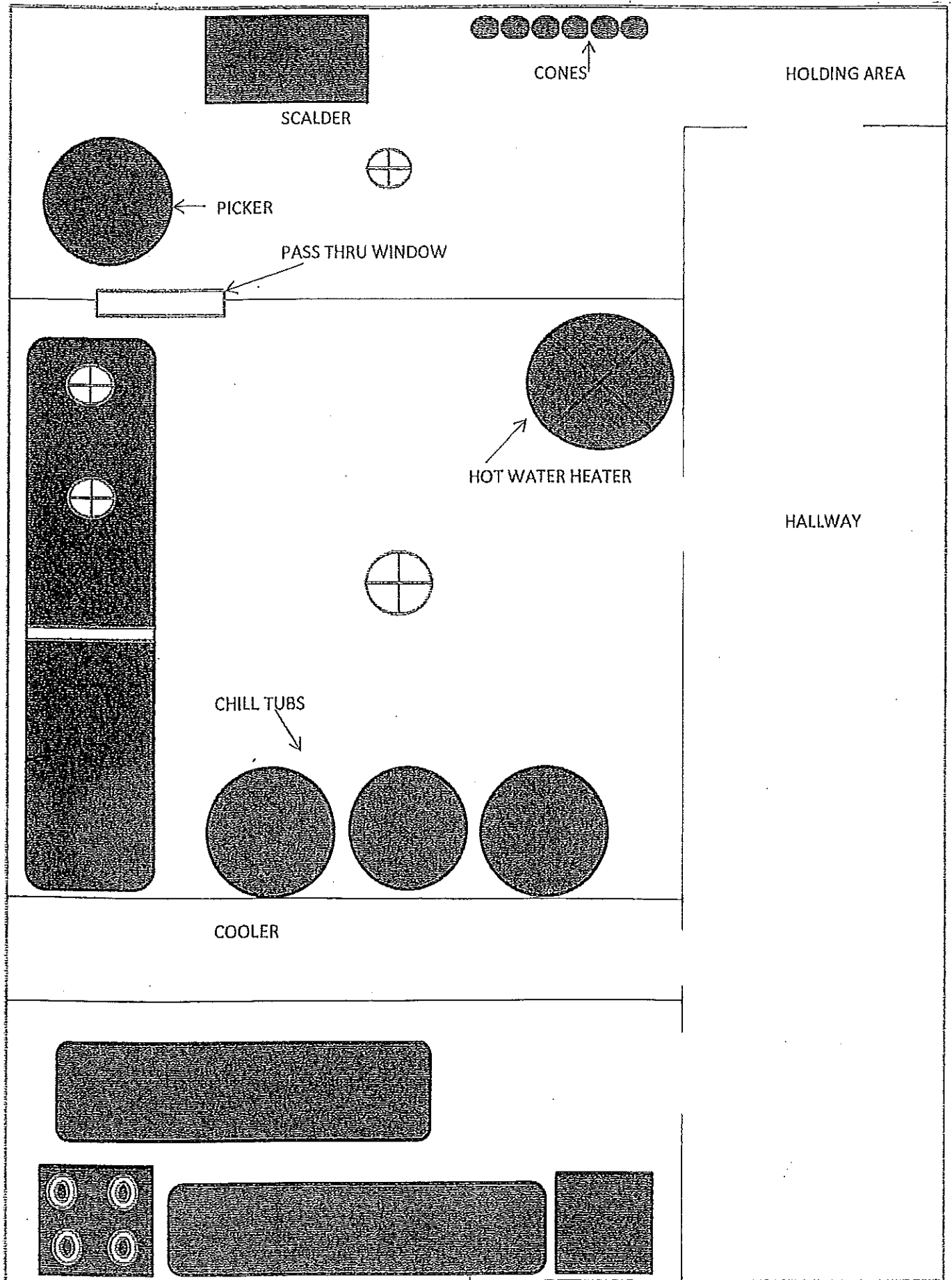
Killing, bleeding and defeathering can be done outside in a suitable, well-drained area. Carcasses can be placed in covered tub, then transported to an enclosed area for evisceration, cleaning, cooling, and packaging. Once packaged, whole birds can be stored in a dedicated cold storage (located in house, 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.

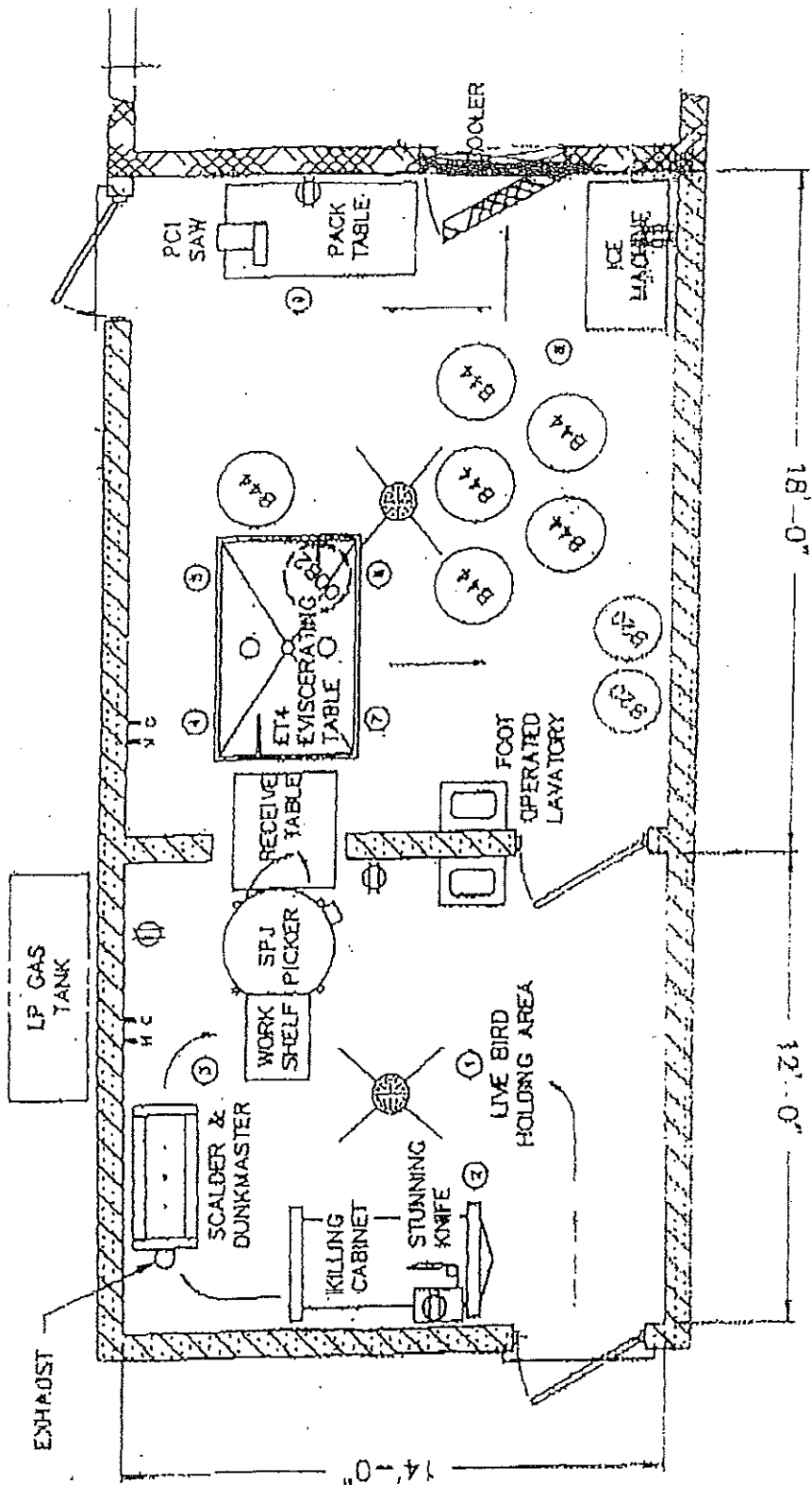
Potable Water in by RV food-grade hose or PEX tubing not garden hose

Electrical in by HD extension cord for hot water and lights

Example of Less Than 20,000 Bird Grower Producer Exempt Poultry Processing Facility



Example of Less Than 20,000 Bird Small Enterprise Exempt Poultry Processing Facility



PRODUCT FLOW: →
 110V SOCY: (1)
 HOSE BBS (2) H=160T: (3)
 ICE REQ'D 1 1/2 / 1# MEAT
 WATER REQ'D 5 GAL/BIR
 SCALE 1/4" = 1'-0"

TYPICAL FLOOR PLAN FOR UP TO 200 BROILERS / HR.
 1: HANDLE COOPS
 2: HANG & KILL
 3: SCALD & PICK
 4-7: EVISCERATE

Example of Custom Exempt Poultry Processing Facility

Floor Plan

