

# RECORD OF CUSTOM SLAUGHTER/PROCESS POULTRY

This lot of poultry is intended for the exclusive use of the owner and members of the owner's household and/or nonpaying guest(s) and employee(s).

**This lot of poultry will be slaughtered and processed without inspection.** Poultry products, if not inspected, cannot be sold (22 MRSA, Chapter 562-A, Subchapter V, Subsection 2523, Paragraph 1-B, 2). If uninspected poultry product is sold, the seller may be subject to administrative penalties not to exceed \$1000.00 for each violation (22MRSA, Chapter 562-A, Subchapter V, Subsection 2524, Paragraph 2)

## FOR ESTABLISHMENT USE

- One certificate is required for each lot of poultry.
- Custom poultry slaughterers cannot engage in the business of *buying and selling* any poultry products that are capable of use as human food.
- The term "poultry" means any domesticated bird, alive or processed
- All adulteration and misbranding provisions of the Poultry Inspection Act, other than the requirement of the inspection legend, shall apply to articles that are exempt from inspection.
- All custom slaughtered poultry will be healthy and handled and dressed in a sanitary manner.
- All custom slaughtered poultry will be stored and processed separate from inspected & passed products.
- Upon completion of processing, the shipping containers of such poultry shall be labeled with the owner's name and address and the statement "NOT FOR SALE", Custom Exempted-P.L. 90-492.
- This record shall be kept for at least two years at the establishment that handles exempt products.
- **Failure to follow the guidelines above may result in withdrawal of establishment exemption.**

Number of Chickens  Number of Turkeys  Number of Ducks  Number of Geese  Number of Quail  Number of Other

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Print Name of Owner of Poultry and Poultry Products

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Street Address

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City, State, Zip