

Poultry Requirements

Poultry may be sold if the slaughter, processing, and packaging are done at a USDA/FSIS poultry inspected facility

OR

If the poultry has been raised, slaughtered, processed, and packaged at a facility approved by the Connecticut Department of Agriculture through the Small Poultry Processor Inspection Program, it may be sold to household consumers, restaurants, or boarding houses.

IN ADDITION:

The sale of Poultry at farmers' markets is allowed under the USDA Poultry Exemption Provision Custom Exemption.

- Custom exemption, both slaughter and processing, exempts an operator from the requirement of federal inspection when he/she prepares a product for the personal use by an individual.
- **The poultry must be owned by the individual prior to slaughter.**
- The carcasses, parts, meat and meat food products on the poultry must be used exclusively by the owner and the members of the owner's household, non-paying guests or employees.
- A federal inspector does not need to be present when poultry is slaughtered or processed.
- An operator is considered custom when he/she charges a fee for the service in lieu of the poultry itself.

Exemptions from federal inspection

The Federal Meat Inspection Act (FMIA) and the Poultry Product Inspection Act (PPIA) exempt various operations from the requirements of federal inspection. The two pieces of legislation differ greatly. Therefore, do not assume that what holds for beef will hold for chicken. Be sure to refer to the proper regulation for your product.

Keep in mind that some of these exemptions will change periodically and in some cases a policy is developed to cover a specific situation, which is not directly addressed.

Below are the federal poultry exemptions as outlined in Section 464 of the PPIA

USDA Food Safety and Inspection Service

A custom exemption business may slaughter or process an unlimited number of poultry when the poultry is delivered by the owner and the following five criteria are met:

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1. The custom slaughterer does not engage in the business of buying or selling poultry products capable for use as human food;
2. The poultry is healthy when slaughtered;
3. The slaughter and processing at the custom slaughter facility is conducted in accordance with sanitary standards, practices, and procedures that produce poultry products that are sound, clean, and fit for human food (not adulterated);
4. The custom slaughtered or processed poultry is for the personal use of the grower/owner of the poultry – the grower/owner of the custom slaughtered or processed poultry may not sell or donate the custom slaughtered poultry to another person or institution; and

The shipping containers bear: the owner's name, the owner's address, and the statement, "Exempt P.L. 90-492"

The PPIA can be viewed in full at the following website:

http://www.fsis.usda.gov/regulations_&_policies/Poultry_Products_Inspection_Act/index.asp

Handling

Slaughter must take place under appropriate conditions. The process must occur in a sanitary facility. All birds subject to slaughter must be non-adulterated and free from disease.

Poultry meat must be held at or below 41°F. If the meat is frozen at any point, the poultry must be kept at such temperatures as to remain frozen. It is of critical importance that you maintain these standards. You may be subject to inspection at a farmers' market with regard to the maintenance of appropriate holding temperatures for poultry.

Record keeping and labeling

Once a live bird is sold to an individual customer and provisions have been made between the customer and the farmer to have the bird dressed by the farmer, the processed bird cannot under any circumstances be resold. **Resale is prohibited.** Unclaimed birds may not be resold. The original customer may pick-up the bird at the farm, as long as the bird has been transported back to the farm under proper temperature controls.

Sale to any Connecticut food establishment, including but not limited to hotels, restaurants and institutions is prohibited. Farmers should be keep in mind that any local health sanitarian made aware of a customer purchasing large quantities of fowl at one time may warrant further investigation to be certain the customer is not purchasing the product for use in a foodservice establishment. This may include reviewing farm records and logs pertaining to sales of custom-slaughtered poultry. Logs and records regarding sales of custom-slaughtered poultry must be made available to the sanitarian, if requested.

Included with any poultry meat at the time of delivery must be a label that includes the following information in legible 10 point font:

- Customer's name, address and phone number

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- Date of order
- Date of requested pickup
- Details of order (type of bird, quantity, etc.)
- Signature of customer upon delivery
- “Poultry not processed in a government inspected facility, or under USDA or State of Connecticut inspection process”
- “This bird has been custom slaughtered and therefore is **not for retail sale**. It is for personal use by the purchaser only.”
- “Not for use in any Connecticut food establishments, including but not limited to hotels, restaurants, and institutions.”

POULTRY TAGS:

01001	<u>Date:</u>
<u>Customers Name:</u>	
<u>Address:</u>	
<u>Phone Number:</u>	<u>Date of P/U:</u>
<u>Order Type:</u>	
<u>Signature:</u>	
“Poultry not processed in a government inspected facility, or under USDA or State of Connecticut inspection process. This bird has been custom slaughtered and therefore is not for retail sale . It is for personal use by the purchaser only. Not for use in any Connecticut food establishments, including but not limited to hotels, restaurants, and institutions.	

- Each Poultry Tag should be number for filing and tracking purposes.
- The farmer is required to keep a record of all transactions for two years.

For further information or clarification on federal requirements, please contact:
U.S. Dept. of Agriculture Food Safety & Inspection Service (USDA-FSIS)
District 60 – Philadelphia, PA
Ms. Susan Scarcia, District Manager
701 Market St. Suite 4100A
Philadelphia, PA 19106
Phone: (215) 597-4219
E-Mail susan.scarcia@fsis.usda.gov
Emergency 24-Hour: (1-800) 637-6681, Enter 6

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Please see USDA Publication: Guidance for Determining Whether a Poultry Slaughter or Processing Operation is Exempt from Inspection Requirements of the Poultry Products Inspection Act. This can be seen at:

http://www.fsis.usda.gov/OPPDE/rdad/FSISNotices/Poultry_Slaughter_Exemption_0406.pdf

For further information on the inspection of and regulations concerning production and/or sales of poultry in Connecticut, please contact:

Department of Agriculture
Bureau of Inspection and Regulation – Agricultural Commodities Division
165 Capitol Avenue, G8A
Hartford, CT 06106
(860) 713-2513

Department of Consumer Protection
Division of Food and Standards
165 Capitol Avenue
Hartford, CT 06106
(860) 713-6160
FAX: (860) 713-7237

State of Connecticut statutory references:
CGS Sec. 42-115m-q – Packaging of Meat
CGS Sec. 21a-100 – Labeling of Meat

Associated state regulations:
Sec. 42-155m-1 through 42-155m-7 (*Regulations Concerning the Packaging of Meat and Meat Products*)
Sec. 21a-100-1 through 21a-100-6 (*Regulations Concerning the Labeling of Various Cuts of Meats*)
Sec. 21a-101-1 through 21a-101-8 (*Regulations Concerning Sanitary Standards for Food Establishments*)

Last Edited 1/8/2016