



Steve Troxler  
Commissioner

North Carolina Department of Agriculture  
and Consumer Services  
*Meat and Poultry Inspection Division*

Donald H. Delozier  
State Director

September 14, 2012

MEMORANDUM

To: ALL NORTH CAROLINA EXEMPT POULTRY OPERATORS

From: Donald H. Delozier  
State Director

Subject: Allowable Processing Activities For Exempt Poultry Operators

The Meat and Poultry Inspection Division has thoroughly reviewed and considered the intent of the “1,000 Poultry Limit Exemption” and the “20,000 Poultry Limit Exemption” in relationship to the further processing of the exempt dressed poultry into various other poultry products and have concluded that the allowable “processing activities” for exempt poultry products will be limited to the minimal processing of the raw dressed poultry which includes the following:

Cutting and trimming of whole dressed raw birds into halves, quarters, or other individual pieces or parts, grinding, stuffing and/or adding seasonings to the raw exempt poultry and wrapping, bagging, packaging and labeling of the exempt poultry products.

**Note that pre-cooked and/or fully cooked exempt poultry products would not meet the intent of this exemption.**

Please be advised that the slaughter and processing of exempt poultry (without the requirement of daily inspection) is an intrastate exemption privilege that is overseen by the NCDA &CS, Meat and Poultry Inspection Division with our main focus being food safety.

Operating outside of the exemption requirements and criteria’s could result in you being out of compliance with other local or state requirements and/or laws.

Please refer to our website ([www.ncagr.gov/meatpoultry](http://www.ncagr.gov/meatpoultry)) for the current MPID Notices which are titled Poultry Exemption Requirements or feel free to call our office (919-707-3180) if you have any questions.

DHD/aw

cc: Mr. Howard Isley, Assistant Commissioner  
Mr. Barry Bloch, Assistant Attorney General  
MPID Compliance Officers

