



**NORTH CAROLINA DEPARTMENT OF AGRICULTURE
AND CONSUMER SERVICES
MEAT AND POULTRY INSPECTION DIVISION
Raleigh, North Carolina**

Steve Troxler, Commissioner

MPID NOTICE

4-13

2-19-13

REQUIREMENTS FOR CUSTOM EXEMPT POULTRY OPERATORS

- I. PURPOSE:** This notice provides instructions for Inspected establishments and Custom plants that slaughter/process custom exempt poultry. This notice does not apply to farmers that slaughter/process poultry of their own raising under an on-farm poultry exemption.
- II. CANCELLATION:** None
- III. DEFINITION:**

Poultry: "Poultry" means any of the following domesticated birds: chickens, turkeys, ducks, geese, guineas, ratites, and squabs.
- IV. REFERENCES:** NC General Statutes 106-549.62(5); 106-549.62(7)(f); 106-549.62(7)(g)
- V. PROCEDURE:** Establishments that slaughter custom exempt poultry must meet the following requirements:
 1. The custom plant operator does not engage in the business of buying or selling poultry products capable for use as human food.
 2. The slaughtered or processed poultry is for the personal use of the grower/owner of the poultry and the grower/owner may not sell or donate the custom slaughtered poultry to another person or institution.
 3. The poultry is healthy when slaughtered.
 4. The slaughter or processing at the custom exempt establishment 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). USDA Food Safety and Inspection Service *Sanitation Performance Standard Guidelines* are available on the FSIS website to assist custom operators in meeting sanitation requirements of 9 CFR 416.1 through 416.5.
 5. All custom exempt poultry product produced under this exemption must be labeled with the following:
 - a. the processor's name and address
 - b. the statement, "Exempt P.L. 90-492".
 - c. Safe Handling Instructions (See page 2 for an example of a "Safe Handling Instruction" label).
 - d. All packages or products must be identified as "NOT FOR SALE".
 6. The custom slaughterer must maintain accurate and legible records, including the name, address and phone number of the grower/owner, the number of poultry slaughtered and the date of slaughter.

Safe Handling Instructions Label Example

Safe Handling Instructions

Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.

	Keep refrigerated or frozen. Thaw in refrigerator or microwave.
	Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hand after touching raw meat or poultry.
	Cook thoroughly.
	Keep hot foods hot. Refrigerate leftovers immediately or discard.

ADDITIONAL INFORMATION: If you have any questions or need additional information, contact the NCDA&CS Meat and Poultry Inspection Division at (919)707-3180.

Dr. Karen Beck
State Director

DISTRIBUTION:
MPID Field Personnel

SUBJECT CATEGORY:
Compliance