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

Steve Troxler, Commissioner

MPID NOTICE	5-18	12- 3-18

1,000 BIRD POULTRY EXEMPTION REQUIREMENTS

I. PURPOSE: This notice provides instructions for individuals slaughtering and/or processing poultry of their own raising under exemption from inspection requirements of the Poultry Products Inspection Act and the NC Poultry Products Inspection Law. All poultry products produced under these exemptions can only be sold within the state of North Carolina.

II. CANCELLATION: MPID Notice 5-14, dated 9-17-2014

III. REASON FOR REISSUANCE: To clarify the types of processing allowed under this exemption.

IV. DEFINITIONS:

Poultry: "Poultry" means any of the following domesticated birds: chickens, turkeys, ducks, geese, guineas, ratites, and squabs.

Processing: Allowable "processing activities" under this exemption are limited to 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.

V. REFERENCES: 9 CFR 381.10; NC General Statute 106-549.62

VI. PROCEDURE:

Producer/Grower 1,000 Poultry Limit Exemption

A person may slaughter and process (on his or her premises) poultry that s/he raised and s/he may distribute such poultry without mandatory (daily) inspection. The limited provisions of this exemption apply to poultry growers who slaughter no more than 1,000 birds in a calendar year for use as human food. To operate under this exemption, the noted five (5) requirements **must** be met.

1. The producer or grower slaughters no more than 1,000 healthy birds of his/her own raising in a calendar year.

2. The producer or grower sells/distributes only poultry product produced from poultry raised on his/her own farm.

3. Slaughter and processing are conducted under sanitary standards, practices, and procedures that produce products that are sound, clean, fit for human food and not adulterated. Sanitation requirements are outlined in Attachment 1: Basic Sanitary Standards

4. The producer or grower keeps accurate and legible records necessary for the effective enforcement of the Act. Records include slaughter records and records covering the sales of poultry products to customers. These records are subject to review by FSIS, or MPID employees, to determine compliance with the requirement for sales not to exceed 1,000 poultry in a calendar year.

5. The poultry products may not move in interstate commerce.

All poultry or poultry products produced under this exemption must be labeled with the following:

a. the processor's name,
b. the address,
c. the statement, Exempt P.L. 90-492,
d. Safe Handing Instructions

See Attachment 2 for an example of a "Safe Handling Instruction" label.

Specialty claims such as "local," "free range," "raised without antibiotics," and other descriptive terms are not permitted on the labels of exempt poultry products or associated point of purchase materials (posters, brochures, etc). If poultry producers desire to make any claims about their poultry products, such poultry must be slaughtered and processed at a USDA inspected poultry slaughter establishment. Claims must be pre-approved per MPID Notice 6-21 Labeling and Point of Purchase Claims.

On-farm processing activities for exempt poultry products is 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.

If Poultry Exempt Operators want to conduct more advanced processing (cooking, smoking, etc.) they must first obtain inspection from either their local county health department (for retail sales) or USDA, Food Safety and Inspection Service (for wholesale sales).

It is permissible for Poultry Exempt Operators to carry their packaged and labeled dressed poultry products to an incubator kitchen or other similar shared-use facility for further processing provided the following provisions are met: Both the facility and the Poultry Exempt Operator are permitted by the local County Environmental Health Department. Products produced under such inspection must be labeled as required by the County Environmental Health Department.

Products produced as described in the above paragraph, can be sold by the Poultry Exempt Operator directly to the end consumers only (retail sales). Such products can be sold at the producing facility or sold directly to the end consumer in other locations, such as farmers markets, provided the meat and poultry products remain under the control of the Poultry Exempt Operator. Sales to restaurants, grocery stores, or anyone other than the end consumer is prohibited. Such products may only be sold within the State of North Carolina.

20,000 Poultry Limit Exemption

Three possible exemptions fall in this category. They are Producer Grower, Producer Grower or Other Person and Small Enterprise. Exemption criteria requirements differ for each exemption and are complex. A slaughter or processor of poultry may not simultaneously operate under more than one exemption during a calendar year. For more information on these specific exemptions, contact the NCDA&CS Meat and Poultry Inspection Division.

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

Attachment 1: Basic Sanitary Standards

Attachment 2: "Safe Handling Instruction" Label Example

Dr. Karen Beck
State Director

DISTRIBUTION:	**SUBJECT CATEGORY:**
Poultry Exempt Operators, MPID Field Personnel	Compliance

Attachment 1: Basic Sanitary Standards

Following are general basic sanitary standards, practices, and procedures [9 CFR 416.2-416.5]. The list is a summary of the regulatory requirements for sanitation procedures and practices that are required for a poultry business receiving full U.S. Department of Agriculture inspection and are applicable to poultry exempt operations {Title 9 CFR Part 416}.

A. *Sanitary operating conditions*. All food-contact surfaces and non-food-contact surfaces of an exempt facility are cleaned and sanitized as frequently as necessary to prevent the creation of insanitary conditions and the adulteration of product. Cleaning compounds, sanitizing agents, processing aids, and other chemicals used by an exempt facility are safe and effective under the conditions of use. Such chemicals are used, handled, and stored in a manner that will not adulterate product or create insanitary conditions. Documentation substantiating the safety of a chemical's use in a food processing environment is available to inspection program employees for review. Product is protected from adulteration during processing, handling, storage, loading, and unloading and during transportation from official establishments.

B. *Grounds and pest control.* The grounds of exempt operation are maintained to prevent conditions that could lead to insanitary conditions or adulteration of product. Plant operators have in place a pest management program to prevent the harborage and breeding of pests on the grounds and within the facilities. The operator's pest control operation is capable of preventing product adulteration. Management makes every effort to prevent entry of rodents, insects, or animals into areas where products are handled, processed, or stored. Openings (doors and windows) leading to the outside or to areas holding inedible product have effective closures and completely fill the openings. Areas inside and outside the facility are maintained to prevent harborage of rodents and insects. The pest control substances used are safe and effective under the conditions of use and are not applied or stored in a manner that will result in the adulteration of product or the creation of insanitary conditions.

C. *Sewage and waste disposal*. Sewage and waste disposal systems properly remove sewage and waste materials—feces, feathers, trash, garbage, and paper—from the facility. Sewage is disposed of into a sewage system separate from all other drainage lines or disposed of through other means sufficient to prevent backup of sewage into areas where product is processed, handled, or stored. When the sewage disposal system is a private system requiring approval by a State or local health authority, upon request, the management must furnish to the inspector a letter of approval from that authority.

D. *Water supply and water, ice, and solution reuse*. A supply of running water that complies with the National Primary Drinking Water regulations (40 CFR part 141) at a suitable temperature and under pressure as needed, is provided in all areas where required (for processing product; for cleaning rooms and equipment, utensils, and packaging materials; for employee sanitary facilities, etc.). If a facility uses a municipal water supply, it must make available to the inspector, upon request, a water report, issued under the authority of the State or local health agency, certifying or attesting to the potability of the water supply. If a facility uses a private well for its water supply, it must make available to the inspector, upon request, documentation certifying the potability of the water supply that has been renewed at least semi-annually.

E. *Facilities*. Maintenance of facilities during slaughtering and processing is accomplished in a manner to ensure the production of wholesome, unadulterated product.

F. *Dressing rooms, lavatories, and toilets.* Dressing rooms, toilet rooms, and urinals are sufficient in number ample in size, conveniently located, and maintained in a sanitary condition and in good repair at all times to ensure cleanliness of all persons handling any product. Dressing rooms, lavatories, and toilets are separate from the rooms and compartments in which products are processed, stored, or handled.

G. *Inedible Material Control*. The operator handles and maintains inedible material in a manner that prevents the diversion of inedible animal products into human food channels and prevents the adulteration of human food.

Attachment 2: 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.