



Poultry and Rabbit Processing Certification Training

The Maryland Department of Agriculture (MDA) will conduct food safety training for on-farm poultry and rabbit slaughter and processing. This one-day workshop is mandatory for producers who want to become certified to slaughter their poultry and/or rabbits for sales at farmers' markets and to retailers and restaurants in Maryland. Producers selling their poultry and/or rabbits directly to consumers on the farm are not required to take this training or be certified by MDA. Workshop participants will learn how to recognize diseases of public health concern, basic biosecurity measures, how to write and implement basic Standard Sanitary Operating Procedures, Good Manufacturing Practices and Hazard Analysis and Critical Control Point plans, offal and waste water disposal.

To become certified, producers must:

- Complete the training
- Pass a brief test at the training
- Submit an application for certification along with a \$75.00 annual fee

Maryland Department of Agriculture
50 Harry S. Truman Parkway
Annapolis, MD 21401
Lower Level Conference Rooms
April 13, 2017
Sign in: 8:30am
Course: 9:00 am to 4:00 pm

Training registration fee is \$20 per person which includes lunch and training materials. **Make checks payable and mail with registration form to:**

MDA, FQAP
50 Harry S Truman Parkway
Annapolis, MD 21401

Space is limited, so register early
REGISTRATION DEADLINE: April 6, 2017

For more information contact:
Carol Reynolds at 410-841-5769 or
carol.reynolds@maryland.gov

REGISTRATION FORM

Farm/Producer Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Email: _____

Participant Name(s) and Titles: