I. FSIS Exemptions/Requirements: Must meet all FSIS inspection exempt requirements: Slaughter less than 20,000 poultry per year of own production and/or rabbits for intrastate sales. Prohibited from selling adulterated product.

II. Attend training as required by MDA.

III. Poultry Health/Biosecurity: No slaughter of sick animals. Animal production living areas must be kept clean and measures in place to minimize rodents. Feed must be kept clean and stored in a way to prevent contamination including from insects and rodents. Withdrawal times for all medications must be followed.

IV. Slaughter/Processing Structures or Locations: Must be in an area protected from potential contamination by insects, wildlife, dirt and filth.

V. Equipment: Equipment that comes in contact with carcasses must be capable of being cleaned and sanitized.

VI. Water: Only potable water may contact the carcass. A water sample must be tested annually and meet the drinking water standard (unless municipal source) and a copy of the test results available during inspection. If using a hose, must be food grade.

VII. Lighting: If slaughter/processing done outside at night or in an enclosure, must have adequate lighting.

VIII. Toilet and Hand washing Facilities: Separate toilet and hand washing facilities are not required but anyone involved in the slaughter and processing must have access to toilet and hand washing facilities.

IX. Temperatures: Thermometers must be calibrated and the dates of calibration be recorded in a cooling log. The animals must be chilled to 40°F within 4 hours of slaughter if less than 4 pounds, 6 hours of slaughter from 4 to 8 pounds and 8 hours if more than 8 pounds and a record kept of monitoring. After chilling, the poultry/rabbit meat must be stored in a cooler at 40°F or less.

X. Personnel: No smoking, eating or drinking while slaughtering, preparing or handling the poultry or rabbits. No one with a communicable disease, open sores or infected cuts on their hands or has diarrhea or is vomiting can work in the slaughter/processing area. Clothing must be clean at the start of the process and must be changed if it becomes soiled and inappropriate for other tasks in the slaughter process.

XI. Written Good Manufacturing Practices (GMP’s), Standard Sanitary Operating Procedures (SSOP’s) and Hazard Analysis and Critical Control Point (HACCP) requirements: Written GMP’s, SSOP’s and HACCP plan must be maintained and any changes to the plan documented.

XII. Compounds: All non food compounds used must meet the USDA requirements for the intended use. Proof of compliance with the USDA requirements must be maintained. Labeling on compounds must be maintained.

XIII. Packaging/Labeling/Weights: New plastic food grade bags, paper sacks or butcher paper labeled with name and address of producer, identity of product, Maryland issued number, net weight, “Exempt PL- 90-492”, date of slaughter and safe handling instructions.

XIV. Offal and Waste Water disposal: Disposal methods must not contaminate or attract insects or rodents to the slaughter/processing area.

XV. Recordkeeping: Poultry/rabbit slaughter dates with number of poultry/rabbits slaughtered each date. Number of sick animals segregated from healthy animals. Invoices required if selling to retailers or restaurants and/or sales records if selling directly to consumers.

XVI. Fees and renewals: Participants must submit an application and a $75.00 fee annually.

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