

Maryland Department of Agriculture
Rabbit and Poultry Slaughter/Processing Requirements for FSIS Inspection Exempt Producers

- 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.