Food Quality Assurance Program
**Send Application and Payment to:**
Maryland Department of Agriculture
Food Quality Assurance Program
50 Harry S. Truman Pkwy, Suite 449
Annapolis, MD 21401
**Telephone (410) 841-5769 Fax (410) 841-2750**

PCA 23203 OBJ 7647
Date Recd_____
Amount Recd_____
Approved_____
Approval Date_____

# On-Farm Poultry/Rabbit Processing Certification Application

Authority: Agriculture Article, §§10-601 *et seq.,* Annotated Code of Maryland

**Annual Fee: $75.00**

| Name and Mailing Address | Location Address |
|---|---|
| | |
| Owner Name: | County: |
| Telephone Number: | Email: |

| Types, numbers of farm products and proposed slaughter dates: | | |
|---|---|---|
| Type | Estimated annual number slaughtered | Proposed Slaughter Dates |
| Chickens | | |
| Turkeys | | |
| Domestic Duck | | |
| Domestic Geese | | |
| Other Poultry (indicate type): | | |
| Rabbits | | |

1) Date Poultry/Rabbit Slaughter Class Completed:_____
2) Farmers that have their animals (swine, goats, cattle, or sheep) slaughtered in a USDA-inspected plant and store the meat on their farm are not required to get a separate "On Farm Home Processing License" from MDH for this storage if they are in MDA's Poultry and Rabbit Processing program. If you are storing meat on your farm and want MDA to inspect your storage instead of obtaining the MDH license, please complete the following section:
   Species slaughtered at USDA inspected facility:_____
   USDA Inspected facility name and plant number:_____
3) Compliance with MDE's regulations for wastewater is a condition of approving your certification.
   Please indicate how you comply: ❑ MDE approved land application exemption
   ❑ MDE approved discharge permit ❑ Approved septic system ❑ Compost wastewater/offal
   ❑ Other (explain):_____
4) Attach a sample of all labels you plan to use on poultry/rabbit products for approval. ❑ Labels attached
5) If you are registered with MDA to sell eggs, your MD number for poultry and/or rabbits will be the same. Please indicate your MD number: _____

Applicant Statement:
I solemnly affirm that the information I have provided in this application is true and correct and that I have read and agreed to abide by MDA's Certification Program requirements. I understand that if my application is approved, I will be considered an approved source by the Department of Health and Mental Hygiene and permitted to sell intrastate the farm products noted in my application provided, however, I comply with MDA's program requirements including, but not limited to USDA/FSIS inspection exempt requirements. I also understand that such approval does not indicate that the activities covered by this application comply with other applicable federal, state, or local laws. In addition, I understand that such approval may be revoked if I fail to comply with MDA's program requirements listed on the reverse side of this application or other applicable federal, state, or local laws.

Applicant Signature:_____ Date:_____

Applicant Title:_____

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

**Program Purpose:** Federal law allows the slaughter/processing for intrastate sale of rabbits and 20,000 poultry of a producer's own production annually without continuous inspection by USDA/FSIS. The Maryland Department of Health and Mental Hygiene's (DHMH) regulations do not consider rabbits and poultry slaughtered under these exemptions to be an approved source, so they can only be sold directly to consumers on the farm. Producers that participate in this voluntary program and receive certification will be considered an approved source by DHMH and can sell anywhere intrastate (restaurants, retailers, farmer's markets). Both parts and whole poultry and rabbits are allowed to be sold by operations certified by this program. Meat cannot be ground. The program requires one person from each facility to complete MDA training, follow basic requirements of the program, and provide facility access to MDA for inspection. Producers that are not following the requirements at the time of inspection will be notified of noncompliances, given time to make corrections, and be subject to follow-up inspection by MDA. Product that is not in compliance may be retained and disposal required if adulterated or if corrections cannot be made. Continued failure to meet the basic requirements or denial of access to MDA for inspection will be grounds for certification revocation. Participation in this program does not guarantee compliance with other federal, state, or local requirements (e.g., zoning, environmental).

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. Training: 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 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 (detergents, sanitizers, etc.) 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 Wastewater Disposal: Disposal methods must not contaminate or attract insects or rodents to the slaughter/processing area. Must meet MDE regulations for disposal: approved land application exemption, wastewater/offal composted on-farm, approved discharge permit, approved septic system, or acceptable method of taking off the farm.**
XV. Recordkeeping: Poultry/rabbit slaughter dates with number of poultry/rabbits slaughtered each date. Number of sick animals segregated from healthy animals. Invoices are required if selling to retailers or restaurants. Sales records required if selling directly to consumers.
XVI. Fees and Renewals: Participants must submit an application and a $75.00 fee annually.