Meat and Poultry Food Sale Regulations
USDA Food Safety Inspection Service
Maryland Department of Agriculture
Maryland Department of Health
Local Health Departments

Deanna Baldwin, Program Manager
Food Quality Assurance

MARYLAND EGG REGULATIONS

- Only apply to eggs of the domesticated chicken
  - Effective October 1, 2020 some requirements will apply to eggs produced by poultry other than chickens
- Apply to all producer/packers regardless of size
  - Selling, donating or otherwise distributing
- Producer/packers must register with the Secretary of Agriculture annually
  - No fees for producer/packers with less than 3,000 chickens
  - List of all registered producer/packers on MDA's website
  - Producer/packers registered to sell eggs are automatically registered in MDA's mandatory poultry premise registration program
- MDA registered producer/packers are considered an approved source by MDH
  - MDA registered Egg Producer/packers selling their own product are not required to get additional licenses from the local health department or the mobile farmer's market license from MDH

MARYLAND EGG REGULATIONS

- Flocks are subject to random environmental testing for Salmonella enteritidis
- Registrants must comply with all requirements of the Maryland Egg Law
  - Labeling
  - Quality
  - Weight
  - Refrigeration
  - Invoices
    - Not required to have invoices at Farmer's Market for eggs of your own production
    - Required if selling to food service, retailers, or any where not directly to consumers

Other Table Eggs
Quail, Duck, Goose, Turkey

- Sales will be regulated by MDA effective 10/1/2020
  - Required to register as a poultry premise with MDA Animal Health
  - Effective 10/1/20 registration with MDA required
  - Considered an approved source by MDH
- Requirements
  - Labeling
    - Name and address of packer
    - Safe handling statement
    - Net quantity (i.e. 6 quail eggs, 12 duck eggs, etc.)
    - Identity of Product (i.e. Quail eggs, Duck eggs) etc.
  - Clean
  - Unbroken
  - Refrigerated at 45ºF or less

FEDERAL POULTRY INSPECTION ACT
FEDERAL MEAT INSPECTION ACT

- All meat and poultry slaughter and processing:
  - Is regulated by the USDA Food Safety Inspection Service
  - Must be conducted under sanitary standards, practices and procedures that produce poultry and meat products that are sound, clean and fit for human food
  - Must be wholesome and cannot be adulterated
  - Adulterated: In general – unfit for human consumption. Bears, contains or is held in a container that contains any poisonous or deleterious substance; pesticide chemical; and/or food additive making it unsafe or unfit for human food; consists in whole or in part of any filthy, putrid or decomposed substance.

FEDERAL MEAT INSPECTION ACT
Apply to: Cattle, Equine, Goats, Sheep, and Swine

- Slaughter and sale of meat
  - No Federal exemption from continuous USDA inspection
  - Compliance option:
    - Take your animals for slaughter and processing to a facility with continuous USDA inspection
    - Storage of Meat on farm that was slaughtered at a USDA inspected facility requires an On Farm Home Processing license from MDH for the cooler
    - Product can be sold intrastate and interstate
- Custom Slaughter Exemption – on farm
  - Sell the animal to a consumer and assist them with slaughtering the animal on your farm
  - Meat from the animal cannot be sold, donated or otherwise distributed
  - Must be slaughtered under sanitary conditions
- Custom Slaughter Exempt facilities
  - Slaughter animals for personal use – no sales of meat
  - Inspected by USDA Food Safety Inspection Service Quarterly for sanitation
  - As a service to your customers, you can take an animal they purchased from you to a Custom Slaughter Facility and return the meat to your customer for their personal use

FEDERAL POULTRY INSPECTION ACT

- Slaughter and processing of more than 20,000 poultry per year must be conducted under continuous USDA FSIS inspection
- Further processing (grinding, smoking, cooking or any other process that changes the product from a raw agricultural commodity) is subject to additional federal, state and/or local regulations (MDH or Local Environmental Health)

FEDERAL POULTRY INSPECTION ACT
Custom Slaughter/Processing Exemption

- Business or person who slaughters and processes poultry belonging to someone else is exempt from continuous USDA inspection
  - Unlimited amount
  - Poultry must be healthy
  - Poultry must be slaughtered, processed and sold under sanitary conditions
  - The custom slaughtered or processed poultry is for the personal use of the grower/owner of the poultry and may not be sold or donated to another person or institution
  - Shipping containers/consumer containers are labeled with the owner's name, owner's address and the statement "Exempt P.L. 90-492"
  - Selling live poultry to a customer does not disqualify a business from the Custom Slaughter Exemption
  - A custom slaughterer may slaughter and process poultry of his or her own production for his or her own use
  - A custom slaughter business may also raise and sell his or her live poultry businesses not associated with his or her custom slaughter operation

FEDERAL POULTRY INSPECTION ACT
Producer/Grower 1,000 Limit Exemption

- Producer slaughtering less than1,000 of their own production per year are exempt from continuous USDA inspection
  - Can slaughter no more than 1,000 healthy birds
  - Poultry must be slaughtered and sold under sanitary conditions
  - Producer must keep records of slaughter and sales to determine compliance with the exemption
  - Poultry products can be sold intrastate only (Washington D.C. is considered interstate)
  - Cannot engage in buying or selling poultry products other than those produced from poultry raised on his or her own farm

FEDERAL POULTRY INSPECTION ACT
Producer/Grower 20,000 Limit Exemption

- Producers slaughtering less than 20,000 of their own production per year are exempt from continuous USDA inspection
  - Can slaughter no more than 20,000 healthy birds on their own premises
  - Poultry must be slaughtered and sold under sanitary conditions
  - The facility used to slaughter or process the poultry is not used to slaughter or process another person's poultry unless USDA FSIS grants an exemption
  - Producer must keep records of slaughter and sales to determine compliance with the exemption
  - Cannot buy or sell poultry products prepared under another exemption in the same calendar year
  - Shipping containers/consumer containers are labeled with the producer's name, producer's address and the statement "Exempt P.L. 90-492"
  - The producer/grower may sell the poultry products **intrastate only** to other businesses for resale as meat including a distributor, hotel, restaurant, retail store, institution, or small enterprise

FEDERAL POULTRY INSPECTION ACT
Producer/Grower or Other Person Exemption

- Single entity which may be: A poultry grower who slaughters poultry and/or a person who purchases live poultry from a grower and slaughters these poultry
- Slaughters no more than 20,000 healthy poultry in a calendar year
- Intrastate sales only to household consumers, restaurants, hotels and boarding houses for use in their dining rooms (No sales to retailers, distributors, etc.)
- Cannot engage in the business of buying or selling poultry or poultry products prepared under other exemptions in the same calendar year
- Poultry must be slaughtered, processed and sold under sanitary conditions
- Producer must keep records of slaughter and sales to determine compliance with the exemption
- Cannot slaughter or process poultry owned by another person unless granted an exemption by USDA FSIS
- Shipping containers/consumer containers are labeled with the processor's name, processor's address and the statement "Exempt P.L. 90-492"

RABBITS AND BISON

- Not covered by the Federal Meat Inspection Act or the Federal Poultry Inspection Act
- State and local regulations do not consider rabbits or bison as being from an approved source unless they:
  - Are slaughtered or processed under continuous USDA inspection
    - Voluntary USDA inspection
    - Plant must meet all USDA requirements
    - Plant will be charged by the hour for USDA
  - Participate in MDA's voluntary Poultry and Rabbit certification program

POULTRY AND MEAT – STATE AND LOCAL REGULATIONS

- To be sold in Maryland other than directly to a consumer on the farm must be considered an “Approved Source” by MDH/Local Health
- All slaughter and processing must be conducted under sanitary conditions and the food cannot be adulterated
- Meat (Cattle, Equine, Goat, Sheep, Swine)
  - Slaughter and processing at USDA continuous inspection facility
    - No further processing on farm – cut up, grinding, smoking, etc.
  - Custom Exempt Slaughter on Farm
    - Customer must participate in the slaughter
  - Animal taken to USDA inspected Custom Slaughter facility as a service to the customer
- Poultry and Rabbits
  - Custom Exempt Slaughter on Farm
  - Slaughter and processing at USDA continuous inspection facility
    - No further processing on farm – cut up, grinding, smoking, etc.
  - Slaughter and processing certified by MDA for producers eligible for the FSIS exemption from continuous inspection
    - Only further processing allowed is cut up
  - Animal taken to USDA inspected Custom Slaughter facility as a service to the customer

POULTRY AND MEAT

MDH State and local regulations

Sold other than directly to consumer on farm

- POULTRY – USDA INSPECTED OR MDA CERTIFIED
  - USDA MARK OF INSPECTION OR MDA CERTIFICATION REQUIRED
  - Producer's Mobile Farmer's Market License Required
  - On Farm Home Processing License not required
- RABBITS AND BISON – USDA INSPECTED OR MDA CERTIFIED
  - USDA MARK OF INSPECTION OR MDA CERTIFICATION REQUIRED
  - Producer's Mobile Farmer's Market License Required
  - On Farm Home Processing license not required
- USDA INSPECTED (Beef, Pork, Lamb, Goat, Poultry, Rabbit, Bison) or MDA CERTIFIED (Poultry, Rabbit, Bison) AND STORED ON FARM
  - Storage Covered by MDA Poultry and Rabbit Certification
  - On Farm Home Processing License for storage if not MDA poultry/rabbit slaughter certified
  - Producer's Mobile Farmer's Market License Required

MDA POULTRY AND RABBIT CERTIFICATION PROGRAM

- VOLUNTARY PROGRAM FOR POULTRY EXEMPT FROM FEDERAL INSPECTION AND EXEMPT SPECIES (BISON, RABBITS) TO BE SLAUGHTERED AND PROCESSED ON THE FARM
  - INTRASTATE SALES ONLY
- Participants in good standing are considered an "Approved Source" by MDH/Local Health Departments
- REQUIRES TRAINING, ANNUAL APPLICATION, INSPECTION AND COMPLIANCE WITH FOOD SAFETY REQUIREMENTS
  - Training today qualifies you to apply
  - Specific requirements will be covered later today

MDA Programs for Selling Poultry Agricultural Products for Food

- QUESTIONS:

  Food Quality Assurance Program

  410-841-5769

  Deanna.Baldwin@maryland.gov