



Poultry Exemption Checklist | 2023

<p>Processing Facility</p> <p><input type="checkbox"/></p>	<p>Build or acquire an appropriate facility that meets sanitation guidelines.</p> <p>Slaughter operations must have an overhead structure and some manner of walls or screens throughout the bleeding, scalding and plucking process to prevent airborne contaminants, such as insects and dust.</p> <p>Processing operations must have an overhead structure, floor and walls made of a cleanable, impervious to moisture surface. Processing room must be temperature controlled, minimum a window unit.</p>
<p>Approved Water Source</p> <p><input type="checkbox"/></p>	<p>Receive documentation that you are connected to a municipal water source, if applicable, or have well water tested by the Department of Health.</p> <p>A clean water supply must be provided. If the water source is not municipal, the private supply must be verified biannually that it meets local drinking water standards.</p> <p>A sink with hot water must be provided for hand washing and cleaning equipment.</p>
<p>Sewage Disposal</p> <p><input type="checkbox"/></p>	<p>Receive documentation from local parish health authority showing approval for sanitary/domestic sewer system;</p>
<p>Waste Disposal</p> <p><input type="checkbox"/></p>	<p>Receive documentation from local trash service stating approval for disposal of offal and other waste in municipal landfill; or</p> <p>Submit composting or burying plan for disposal of offal and other compostable waste materials.</p>
<p>Pest Control</p> <p><input type="checkbox"/></p>	<p>Have in place a pest management program to prevent the harborage and breeding of pests on the grounds and within the facilities.</p>
<p>Weigh, Pack, and Label</p> <p><input type="checkbox"/></p>	<p>A certified scale must be provided since all poultry items sold in Louisiana must be sold by weight.</p> <p>Design and submit labels. Labels must meet the requirements of the chosen exemption.</p> <p>Packaging materials that contact the product must be food grade, have manufacturer approval for use and be handled in a sanitary manner.</p>

Please stay in contact with the Compliance Officer, as we can guide you on the necessary Poultry Exemption requirements. Submit copies of all paperwork to the Compliance Officer as well.



Exempt Facility Guidelines

Poultry slaughter operations must have an overhead structure and some manner of walls or screens throughout the bleeding, scalding and plucking process to prevent airborne contaminants, such as insects and dust.

All processing operations must have an overhead structure, floor and walls made of a cleanable, impervious to moisture surface.

A clean water supply must be provided. If the water source is not municipal, the private supply must be tested every six months to ensure that it is free of fecal coliforms.

A sink with hot water must be provided for handwashing and cleaning equipment.

Lighting of sufficient intensity to ensure that sanitary conditions are maintained and that product is not adulterated must be provided in areas where food is processed, handled, stored, or examined; and where equipment and utensils are cleaned.

A Certificate of Approval from local authority over sanitary sewage must be provided. Sanitary wastewater must be separate from other drainage lines or isolated by other means to prevent backup.

Contaminated water must be prevented from reentering the water supply through the use of a backflow prevention device or air gaps.

Waste, such as offal, feathers and blood, must be disposed of in a manner approved by the appropriate regulatory authority.

All food contact surfaces must be cleaned and sanitized daily prior to the beginning of operations. Sanitizers must be used in accordance with manufacturer's recommendations.

Perishable food items must be stored in such a way as to prevent microbial growth and prevent cross-contamination.

Packaging materials that contact the product must be food grade, have manufacturer approval for use and be handled in a sanitary manner.

Labels must meet the requirements of the chosen exemption.

A certified scale must be provided since all meat and poultry items sold in Louisiana must be sold by weight.

Employees must maintain adequate hygiene to prevent contamination of the product. This may be achieved a number of ways, including frequent handwashing, clean clothes/aprons, preventing sick persons from entering the slaughter/processing area, et. al.



POULTRY EXEMPTION OPTIONS

PROS AND CONS

	Custom (pg 7)	On Farm Slaughter - Producer/Grower Less than 1,000 (pg 9)	Producer/Grower Less than 20k (pg 10)	P/G/Other Person (PGOP) Less than 20k (pg 11)	Small Enterprise Less than 20k (pg 13)
Pros	No number limit. Further processing allowed.	Only 5 requirements (pg. 9). Further processing allowed. Can sell to grocers.	Allows sales, distribution, further processing and Consumer/HRI sales. Further processing allowed. Can sell to grocers.	Buy live birds or grow your own, then sell to consumers. Further processing allowed.	Buy live birds or grow your own or buy dressed birds, then sell back for distribution by farmer. Can sell to grocers.
Cons	No sales. No distribution	Small limit. Your own birds only. Can't buy or sell poultry other than birds of your own raising. Can't move in commerce (<i>leave control of processor prior to sale</i>).	Your own birds only. Distribute them yourself. Shipping container needs identification. A rented slaughter or processing unit may not be used to slaughter or process another person's poultry while it is on the renter's premises.	Your own birds. No sales to institutions, distributors or retail stores (<i>Customers - Household consumers, restaurants, hotels and boarding houses - not grocers</i>). Shipping container needs identification. Can't slaughter birds owned by someone else.	No further processing other than cut-up. Label requires more features (pg 14)
Non-Custom Plans Require	<ul style="list-style-type: none"> ● Application for exemption with LDAF ● In-state sales only ● Records must be kept ● Sanitary production ● Sold by weight 				

REQUIRED RECORDS

Transaction Records (381.175)

Name or description of the poultry or other articles
 Net weight
 Number of outside containers
 Name and address of the buyer of the poultry or other articles sold by you
 Name and address of the seller of the poultry or other articles purchased by you
 Name and address of the consignee or receiver (if other than the buyer)
 Method of shipment
 Date of shipment
 Name and address of the carrier

Other Required Records (381.175)

Guaranties provided by suppliers of packaging materials
 Records of canning (Part 431)
 Records of irradiation (381.149)
 Records of nutrition labeling (subpart Y)
 Records of all labeling, along with the product formula, processing procedures, and any additional documentation needed to support that the labels are consistent with the Federal meat and poultry regulations and policies on labeling (412.1)

REQUIRED LABELING

< 1000	P/G	PGOP	SMALL ENTERPRISE
Must be sold by weight	Producer's name Producer's address "Exempt P.L. 90-492" Weight	Processor's name Processor's address "Exempt P.L. 90-492" Weight	Name of the product Ingredients statement; Handling statement; Safe handling instruction that complies with 381.125(b)(2)(ii) Date of packing "Small Enterprise Exemption from Inspection" or similar Weight Nutrition Facts optional

"A. Meat, poultry, fish, and seafood shall be sold by weight," LA Rev Stat §3:4615

Reference: [Guidance for Determining Whether a Poultry Slaughter or Processing Operation is Exempt from Inspection Requirements of the Poultry Products Inspection Act](#)

FARM NAME HERE

_____ address here _____

Pasture Raised Poultry

Keep Refrigerated or Frozen

-

Retail Exemption from Inspection

Date _____

SAFE HANDLING INSTRUCTIONS

Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.



Keep refrigerated or frozen. Thaw in refrigerator or microwave.



Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.



Cook thoroughly.

Keep hot foods hot. Refrigerate leftovers immediately or discard.

Net Wt. _____

Total \$ _____

Safe Handling Instructions

Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.



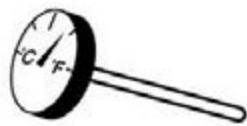
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Thaw in refrigerator or microwave.



Keep raw meat and poultry separate from other foods.
Wash working surfaces (including cutting boards),
utensils, and hands after touching raw meat or poultry.



Cook thoroughly.



Keep hot foods hot. Refrigerate leftovers
immediately or discard.

Poultry Exemptions Under the Federal Poultry Products Inspection Act



LDAF Meat & Poultry Inspection



HISTORY

Federal Meat Inspection Act of 1906

These twentieth century Acts mandated federal inspection at businesses that slaughter and process meat and poultry products for use as human food that enter interstate or foreign commerce.

1957 Wholesome Poultry Products Act

These Acts did not require federal inspection if the meat or poultry products did not enter interstate commerce.

During the first half of the 20th century slaughterers and processors of livestock and poultry were exempt from any Federal inspection, if the product did NOT enter interstate commerce.





HISTORY - CHANGES WERE MADE

**Congress amended the
Federal Meat Inspection Act in 1967
and
Wholesome Poultry Products Act in 1968**



Extended the mandate for federal inspection to “ALL” slaughtering or processing of meat and poultry for shipment within a State, when the State does not enforce requirements at least equal to the federal inspection requirements in the Acts.

These are two different Acts with two different sets of regulatory requirements.



Exempt from what?



True

- Operations must apply to LDAF for an exemption letter.
- Exempt operations are exempt from continuous bird-by-bird inspection and the presence of FSIS or LDAF inspectors during the slaughter of poultry and processing of poultry products.

False

- An exempt operation is exempt from all requirements of the Poultry Products Inspection Act (PPIA).
- A business may simultaneously claim or operate under more than one exemption in a calendar year.



Personal Use and Custom Exemptions

For Self

The slaughtering and processing of livestock or poultry for the owner's **personal use**.

As A Service

The **custom slaughter or processing** of an individual's livestock or poultry for the personal use of the owner (a service)

Custom slaughter exempt livestock products must be marked "NOT for SALE" and exempt poultry product marked "Public Law 90 -492".

However...

...these products may **NOT** be sold in commerce. In order to sell poultry, **it must be inspected or exempted from inspection.**





Retail Exemption



- Only poultry carcasses and parts derived from federally inspected and passed poultry are transported in interstate commerce [Title 9 CFR §381.10(a)(1)]; (Exempt product cannot)
- Poultry products used in the preparation of **meals at a restaurant are derived from federally inspected and passed poultry products or federally exempt** poultry products from exempt operations that may sell to restaurants [§381.10(d)(2)(iv)(2)]; (Both are acceptable)
- State inspected and passed or exempt State or exempt federal poultry products used in the preparation of poultry products, sold at the retail store, are **not transported in interstate commerce**, the exempt poultry product must be from an acceptable exempt source a Producer/Grower or Small Enterprise [§381.10(d)(2)(iii)(c)] (Note: **A PGOP cannot sell their products to retailers** – only to household consumers, boarding houses, hotels and restaurants);
- The business does not custom slaughter poultry delivered by the owner; (Only birds purchased at the store)
- The retail business does not prepare exempt products that the business sells to another retail store or a distributor of poultry products; (retailers sell to the end consumer)
- The only poultry slaughtered at a retail store is poultry that is purchased live by the customer, at the retail store, and then the poultry product is prepared according to the customer's instructions and delivered back to the customer; (Only birds purchased at the store)



Retail Exemption

- The business **may custom process** poultry delivered by the owner provided that the poultry is from an acceptable source, **Federal or State inspected and passed, or exempt poultry**.
- The facility operates and is maintained in a manner that prevents the creation of insanitary conditions and ensures that the product is **not adulterated** [PPIA Section 464(c)(2); and Title 9 CFR 381.10(a)(7) and 416.2-416.5];
- Operations of types traditionally and usually conducted at retail stores are conducted in the store and include:
 - **boning, cut up, stuffing, smoking, rendering or salting**
- **No canning** operation is conducted in the retail store;





Retail Exemption Label Requirements

- Name of the product
- Ingredients statement
- Statement of the quantity of contents in terms of weight
- Name and address of manufacturer
- Handling statement
- Safe handling instruction that comply with the requirements of 9 CFR 381.125(b)(2) (ii)
- Date of packing
- Explanatory statement indicating why the inspection legend is not permitted; for example, the phrase “Retail Exemption from Inspection” is suggested by LDAF but is not a mandatory requirement.

FARM NAME HERE
address here

Pasture Raised Poultry

Keep Refrigerated or Frozen Retail Exemption from Inspection
Ingredients: Most to Least

SAFE HANDLING INSTRUCTIONS
Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.

Keep refrigerated or frozen. Thaw in refrigerator or microwave. Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry. Cook thoroughly. Keep hot foods hot. Refrigerate leftovers immediately or discard.

Date _____
Net Wt. _____
Total \$ _____



Additional Exemptions

The Poultry Act included additional types of poultry slaughter and processing that could be exempt; they are exemptions for:

1. Producers/Growers
2. P/G or Other Person
3. Small Enterprises

As long as they meet the criteria of the Poultry Act





What's A Producer/Grower?

A Producer/Grower:



- Slaughters and processes, on his or her own premises, no more than 20,000 poultry, raised by him or her, in a calendar year provided.
- Only distributes poultry products he or she produced under the Producer/Grower Exemption



What's A Producer/Grower or Other Person?

A Producer/Grower or Other Person:



- A poultry grower who slaughters and processes poultry that he or she raised for sale directly to *household consumers, restaurants, hotels, and boarding houses* to be used in those homes and dining rooms for the preparation of meals served or sold directly to customers.
- A person who *purchases live poultry from a grower* and then slaughters these poultry and processes such poultry for sale directly to household consumers, restaurants, hotels, and boarding houses to be served in those homes or dining rooms for the preparation of meals sold directly to customers. Only distributes poultry products he or she produced under the Producer/Grower Exemption



What's A Small Enterprise?

A Small Enterprise:



- A producer/grower who raises, or
- A business that purchases live poultry that they slaughter and dress, or
- A business that purchases inspected poultry or exempted 1,000* or 20,000 Producer/Grower dressed poultry.

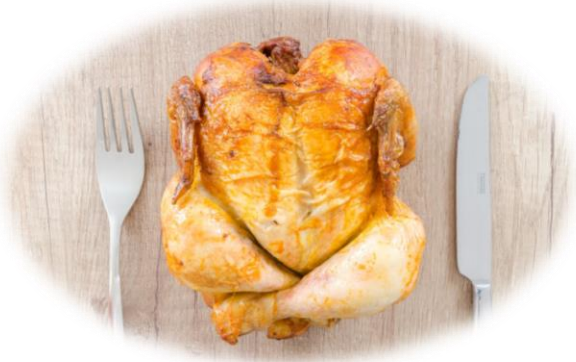
The Small Enterprise can buy poultry and slaughter and process the poultry under exemption provided **processing is limited to cutting up.**

*Not currently offered



Types of Poultry Exemptions

The PPIA and Federal Regs Provide for Several Types of Exempt Slaughter and Processing Operations



1. Slaughter & processing of poultry for personnel use
2. Custom slaughter & processing-personal use
3. Producer/Grower no more than 1,000/calendar yr.
(Not Currently Offered)
4. Producer/Grower no more than 20,000/calendar yr.
5. Producer Grower or Other Person (PGOP) no more than 20,000/calendar yr.—meals/processing
6. Small Enterprises slaughtering/cutting up no more than 20,000/calendar yr.—carcasses and parts no processing
7. Retail Stores
8. Restaurants

Note: Religious exemption is not in the list.



Basic Requirements

6 General Requirements:



1. The poultry is healthy when slaughtered
2. The slaughter, processing, and transportation are conducted under sanitary practices and procedures that produce poultry products that are sound, clean, and fit for human food (not adulterated)
3. The poultry is not misbranded and is identified as exempt product
4. Business operates under only one exemption in a calendar year.
5. Product cannot bare the USDA/LDAF mark of inspection.
6. Can't be distributed across state lines (**Interstate**).



< 1,000 Bird Limit Exemption

A person may :



- ...slaughter and process poultry on his/her premises, poultry that he/she raised.
- ...only slaughter and process under sanitary standards, but without day-to-day on-site inspection.
- ...only slaughter and process if required records are kept.
- ...not move products in commerce.

This exemption is not currently offered

General label requirements

- Weight (Louisiana law)



< 20,000 Bird Limit Exemptions

3 Types of 20,000 Bird Limit Exemptions:



There Are 8 Requirements For These 3 Exemptions:

1. Producer/Grower 20,000 Bird Limit



PG

2. Producer Grower or Other Person (PGOP) 20,000 Limit exemptions



PGOP

3. Small Enterprise exemption 20,000



SE

6 General Requirements Plus...

7. The business slaughters and processes no more than 20,000 birds/carcasses in a calendar year under the exemption.

8. The facility used to slaughter or process poultry is not used to slaughter or process another person's poultry unless the Administrator of USDA/LDAF grants an exemption [9 CFR 381.10 (b)(2)].



Limits to all three < 20,000 Bird Exemptions

The 8 Limitations to all 3 20,000 Bird Exemptions

PG
PGOP
& SE

1. The poultry is healthy when slaughtered;
2. The slaughter and processing are conducted under sanitary standards, practices, and procedures that produce poultry products that are sound, clean, and fit for human food (not adulterated);
3. The poultry is not misbranded is identified as exempt product and labeled;
4. The business operates under only 1 exemption during calendar year;
5. Product cannot bear the Official USDA mark of inspection; and
6. Poultry products do not move in **interstate** commerce.
7. The business slaughters and processes no more than 20,000 birds/carcasses in a calendar year under the exemption.
8. The facility used to slaughter or process poultry is not used to slaughter or process another person's poultry unless the Administrator grants an exemption [9 CFR 381.10 (b)(2)].



Producer/Grower < 20,000 Bird Exemption

**A Producer/Grower 20,000
may be:**

PG

- slaughters and processes, on his or her own premises, no more than 20,000 poultry, raised by him or her, in a calendar year provided.
- only distributes poultry products he or she produced under the Producer/Grower Exemption





P/G < 20,000 Labels

Labels for Producer/Grower 20,000 Bird Limit

PG

The shipping containers, when distributed in **intrastate (inside state)** commerce, (instead of all the required features of a label for inspected product) bear:

- a. the processor's name,
- b. the address, and
- c. the statement, Exempt P.L. 90-492, and
- d. safe handling instructions
- e. Weight (Louisiana law)

FARM NAME HERE

_____ address here _____

Pasture Raised Poultry

Keep Refrigerated or Frozen • Exempt PL. 90-492

SAFE HANDLING INSTRUCTIONS

Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.

 <small>Keep refrigerated or frozen. Thaw in refrigerator or microwave.</small>	 <small>Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.</small>	 <small>Cook thoroughly.</small>  <small>Keep hot foods hot. Refrigerate leftovers immediately or discard.</small>
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Date _____

Net Wt. _____

Total \$ _____



PGOP – Producer/Grower or Other Person Exemption

PGOP – Producer/Grower or Other Person:

PGOP

- May be a poultry grower who slaughters and processes poultry that he/she raised for sale, or
- May be a person who purchases live poultry from a grower and then slaughters these poultry and processes such poultry for sale directly to household consumers, hotels, restaurants, and boarding houses to be served in those homes or dining rooms for the **preparation of meals** sold directly to customers.
- May **NOT SELL** to Retail stores, other Producer/Grower or other PGOP.





PGOP – Producer/Grower or Other Person Exemption

The 9th Exemption Limitation for PGOP:

PGOP

The 8 limitations from Slide 13 plus...

- 9. Exempt product for sale directly to household consumers, restaurants, hotels, and boarding houses for the preparation of meals sold directly to customers.





PGOP – Producer/Grower or Other Person Exemption

Labeling PGOP Product:

PGOP

The shipping containers, when distributed in **intra**state commerce, (instead of all the required features of a label for inspected product) bear:

- a. the processor's name,
- b. the address, and
- c. the statement, Exempt P.L. 90-492, and
- d. safe handling instructions
- e. Weight (Louisiana law)

FARM NAME HERE

_____ address here _____

Pasture Raised Poultry

Keep Refrigerated or Frozen • Exempt PL. 90-492

SAFE HANDLING INSTRUCTIONS

Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.

 Keep refrigerated or frozen. Thaw in refrigerator or microwave.

 Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.

 Cook thoroughly.

 Keep hot foods hot. Refrigerate leftovers immediately or discard.

Date _____

Net Wt. _____

Total \$ _____



Small Enterprise Exemption

Small Enterprise Business:

SE

- May be a producer/grower who raises, or
- May be a business that purchases live poultry that they slaughter and dress, or
- May be a business that purchases inspected poultry or exempted 1,000 or 20,000 Producer/Grower dressed poultry.
- Can buy poultry and slaughter and process the poultry under exemption provided **processing is limited to cutting up**
- May handle “pass through” product
- May purchase, cut up, and distribute exempt product produced under the Producer/Grower Exemptions
- May cut up product produced under USDA or LDAF wholesale inspection
- Has no restriction on **intra**state customers; but product may not be distributed across state lines.



Small Enterprise Exemption

Small Enterprise exempted businesses may sell within the state to:

SE

- Household Consumer
- Retail Stores (grocery stores)
- Hotels
- Restaurants and Similar Institutions
- Distributors





Small Enterprise Exemption

Small Enterprise Exemption Notes:

SE

Businesses **may sell live poultry** to a customer and then slaughter, dress, and cut up the poultry for the customer.

Selling live poultry is **not the same as buying or selling poultry products**, one of the criteria that prevents a business from claiming the Custom Exemption.





Small Enterprise Exemption

Small Enterprise label requirements:

SE

1. Name of the product
2. Ingredients statement
3. Weight
4. Name and address of manufacturer
5. Special handling statement
6. Date of packing
7. Explanatory statement indicating why the **inspection legend is not permitted**; for example, the phrase “Small Enterprise Exemption from Inspection” is suggested by USDA/LDAF but is not a mandatory requirement. The “Exempt –PL90-492” is sufficient.
8. **Safe handling instruction that comply with the requirements of Title 9 CFR 381.125(b)(2)(ii)**

Starting With This:

Safe Handling Instructions

Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.



Keep refrigerated or frozen.
Thaw in refrigerator or microwave.



Keep raw meat and poultry separate from other foods.
Wash working surfaces (including cutting boards),
utensils, and hands after touching raw meat or poultry.



Cook thoroughly.



Keep hot foods hot. Refrigerate leftovers
immediately or discard.

Not This:

Safe Handling Instructions

This product was prepared from inspected and passed meat and/ or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.



Keep refrigerated or frozen.
Thaw in refrigerator or microwave.



Keep raw meat and poultry separate from other foods.
Wash working surfaces (including cutting boards),
utensils, and hands after touching raw meat or poultry.



Cook thoroughly.



Keep hot foods hot. Refrigerate leftovers
immediately or discard.

Correct Verbiage:

“Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.”

Safe Handling Instructions

SE

Required for Small Enterprise
Exemption

If the labeling does not bear nutrition or health claims, **then** the nutrition facts feature is **optional** for poultry products produced by a Small Enterprise exempted business. (9 CFR 381.500)



Nutrition Labeling?

Small Enterprise Exemption

SE

Nutrition Facts	
33 servings per container	
Serving size	3 pcs. (67g)
Amount per serving	
Calories	140
	% Daily Value*
Total Fat 6g	8%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 410mg	18%
Total Carbohydrate 13g	5%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 7mg	0%
Iron 1mg	6%
Potassium 28mg	0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Basic Sanitation

Basic Sanitation Requirements:

9 CFR 416

- Sanitary operating conditions
- Grounds and Pest Control
- Sewage and Waste Disposal
- Water Supply and Water, Ice and Solution Reuse
- Facilities
- Dressing Rooms, Lavatories, and Toilets
- Inedible Material Control



Summary Table of Exemptions and Limitations

Criteria	Custom	Producer/Grower - 1,000 Bird Limit	Producer/Grower - 20,000 Bird Limit	Producer/Grower or Other Person - 20,000 Bird Limit	Small Enterprise
Slaughter Limit	NO LIMIT	YES - 1,000 PER CALENDAR YEAR	YES - 20,000 PER CALENDAR YEAR	YES - 20,000 PER CALENDAR YEAR	YES - 20,000 PER CALENDAR YEAR
Further Processing	YES	YES	YES	YES	CUT UP ONLY
Sell to Home Consu	NO	YES	YES	YES	YES
Sell to any HRI*	NO	YES	YES	NOT TO ALL HRIs**	YES
Sell to Distributor	NO	YES	YES	NO	YES
Sell to Retail Store	NO	YES	YES	NO	YES
Inter-State Sale	NO	NO	NO	NO	NO
Buy Live Birds from Farmers for Processing and Sell Back for Distribution by Farmers (or others).***	NO	NO	NO	NO	YES

*HRI = Hotels, Restaurants, and Institutions

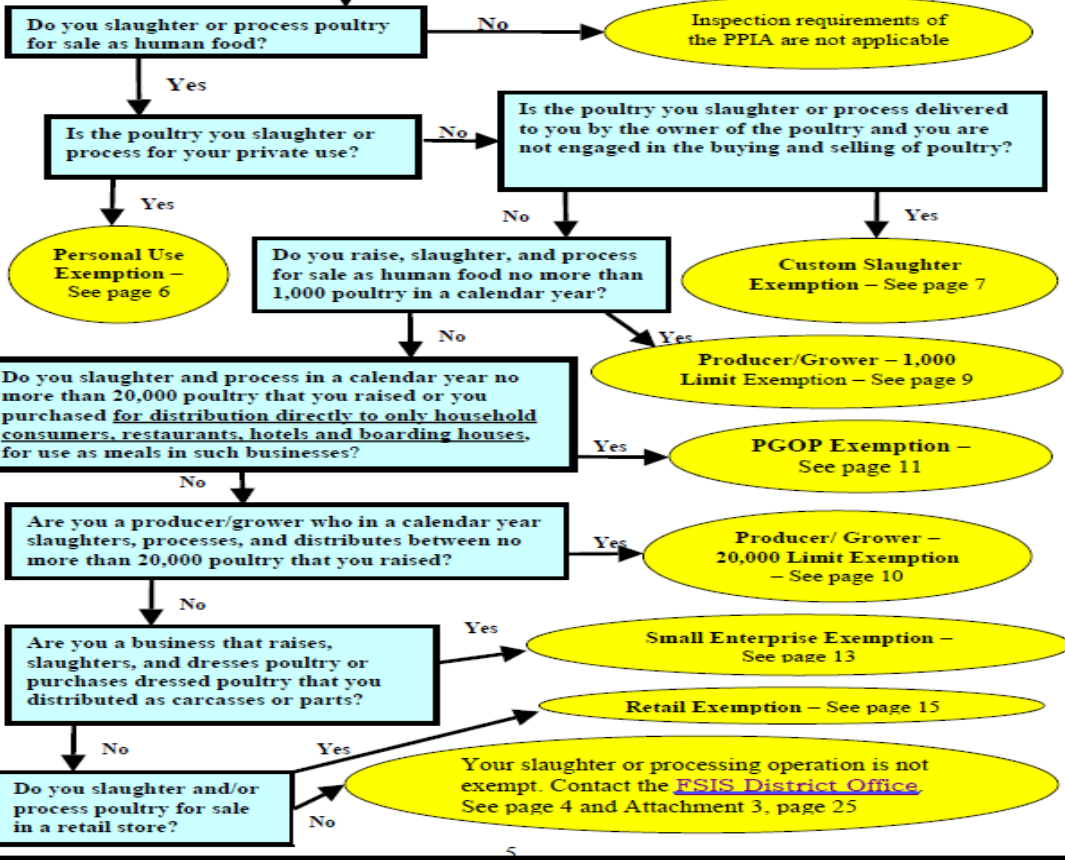
**Product produced under the Producer/Grower or Other Person Exemption may not be sold to institutions.

*** Restrictions apply, see below for further details.


Exemption Flow Chart

Figure 1 Decision Flow Chart for Poultry Exemptions Under the PPIA*

Ask yourself the question in the bold type and then follow the appropriate Yes or No response arrows to determine whether your poultry slaughter or processing operation may qualify for an exemption. You must read the criteria on the cited page before you can determine whether your operation qualifies for the exemption. (* Some States Laws May Have Different Limitations/Criteria for Exemptions than the PPIA.)



Labeling/Identifying Items:

	Produce Grower – 1,000 Limit	Producer Grower – 20,000 Limit	Producer Grower or Other Person	Small Enterprise
Name of Product				YES
Ingredients				YES
Statement of Quantity/Weight	YES due to LA law 3:4615(A)			YES
Name & Address of Manufacturer/ Processor	YES	YES	YES	YES
Date of Packing				YES
Exempt – PL90-492 or explanation	YES	YES	YES	YES
Safe Handling Instructions	YES	YES	YES	YES

POULTRY EXEMPTION OPTIONS

PROS AND CONS

		On Farm Slaughter - Producer/Grower Custom (pg 7) Less than 1,000 (pg 9)	Producer/Grower Less than 20k (pg 10)	P/G/Other Person (PGOP) Less than 20k (pg 11)	Small Enterprise Less than 20k (pg 13)
Pros	No number limit. Further processing allowed.	Only 5 requirements (pg. 9). Further processing allowed. Can sell to grocers.	Allows sales, distribution, further processing and Consumer/HRI sales. Further processing allowed. Can sell to grocers.	Buy live birds or grow your own, then sell to consumers. Further processing allowed.	Buy live birds or grow your own or buy dressed birds, then sell back for distribution by farmer. Can sell to grocers.
Cons	No sales. No distribution	Small limit. Your own birds only. Can't buy or sell poultry other than birds of your own raising. Can't move in commerce (<i>leave control of processor prior to sale</i>).	Your own birds only. Distribute them yourself. Shipping container needs identification. A rented slaughter or processing unit may not be used to slaughter or process another person's poultry while it is on the renter's premises.	Your own birds. No sales to institutions, distributors or retail stores (<i>Customers - Household consumers, restaurants, hotels and boarding houses - not grocers</i>). Shipping container needs identification. Can't slaughter birds owned by someone else.	No further processing other than cut-up. Label requires more features (pg 14)
Non-Custom Plans Require		<ul style="list-style-type: none"> ● Application for exemption with LDAF ● In-state sales only ● Records must be kept ● Sanitary production ● Sold by weight 			

Labeling



REQUIRED RECORDS

Transaction Records (381.175)

- Name or description of the poultry or other articles
- Net weight
- Number of outside containers
- Name and address of the buyer of the poultry or other articles sold by you
- Name and address of the seller of the poultry or other articles purchased by you
- Name and address of the consignee or receiver (if other than the buyer)
- Method of shipment
- Date of shipment
- Name and address of the carrier

Other Required Records (381.175)

- Guaranties provided by suppliers of packaging materials
- Records of canning (Part 431)
- Records of irradiation (381.149)
- Records of nutrition labeling (subpart Y)
- Records of all labeling, along with the product formula, processing procedures, and any additional documentation needed to support that the labels are consistent with the Federal meat and poultry regulations and policies on labeling (412.1)

REQUIRED LABELING

< 1000

P/G

PGOP

SMALL ENTERPRISE

Must be sold by weight
 Producer's name
 Producer's address
 "Exempt P.L. 90-492"
 Weight

Processor's name
 Processor's address
 "Exempt P.L. 90-492"
 Weight

Name of the product
 Ingredients statement;
 Handling statement;
 Safe handling instruction that complies with 381.125(b)(2)(ii)
 Date of packing
 "Small Enterprise Exemption from Inspection" or similar
 Weight
 Nutrition Facts optional

"A. Meat, poultry, fish, and seafood shall be sold by weight," LA Rev Stat §3:4615

Louisiana Dept. of Ag. and Forestry
Meat and Poultry Inspection Program



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Baton Rouge, LA 70806
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Producer/Grower – 20,000 Limit Exemption A poultry grower may slaughter and process more than 1,000 birds as exempt product for distribution as human food when the following eight criteria are met [[PPIA Section 464\(c\)\(1\)\(C\) &\(c\)\(3\)](#) “Section 15 (c)(4)”⁵; [Title 9 CFR §381.10\(a\)\(5\) and \(b\)\(1\) and \(2\)](#)].

Criteria:

1. The producer/grower slaughters and processes, on his or her own premises, no more than 20,000 poultry, raised by him or her, in a calendar year;
2. The producer/grower sells, in a calendar year, only poultry or poultry products he or she prepares according to the criteria for the Producer/Grower – 20,000 Limit Exemption; he or she may not buy or sell poultry products prepared under another exemption in the same calendar year in which he or she claims the Producer/Grower – 20,000 Limit Exemption [PPIA Section (464)(c)(1) last sentence before (c)(2)];
3. The poultry products are distributed solely by the producer/grower and only within the District of Columbia or the State or Territory in which the poultry product is produced.
4. The poultry are healthy when slaughtered;
5. The slaughter and processing at the producer/grower’s premises are conducted using sanitary standards, practices, and procedures that produce poultry products that are sound, clean, and fit for use as human food (not adulterated);
6. The producer only distributes poultry products he or she produced under the Producer/Grower Exemption;
7. The facility used to slaughter or process the poultry is not used to slaughter or process another person’s poultry unless the Administrator of FSIS grants an exemption [[PPIA Section 464\(c\)\(3\)](#); [Title 9 CFR 381.10b\)\(2\)](#)]
8. The shipping containers, when distributed in intrastate commerce (instead of the required features of a label of inspected product) bear:
 - a. producer’s name,
 - b. producer's address, and

⁵ Some published copies of the PPIA number the sections 1 to 29 not 451 to 470 as numbered in the United States Codes.

c. the statement, “Exempt P.L. 90-492.”

Instead of the Federal law, a State law may be cited when operations are exempted under the authority of a State law and the operations are reviewed by a State Agency.

Producer/Grower 20,000 Limit Exemption Notes:

- The producer/grower may sell, intrastate, the poultry products he or she prepares to other businesses for resale as meat or meals, including a distributor, hotel, restaurant, retail store, institution, or small enterprise when the product is produced under a Federal or a State exemption.
- FSIS has determined that when a grower producing poultry under the Producer/Grower Exemption rents slaughtering or processing equipment and operates such equipment on his or her premises, he or she is not disqualified for the Producer/Grower Exemption. In this situation, the grower is not required to request an exemption from the Administrator of FSIS. However, the slaughter or processing unit may not be used to slaughter or process another person’s poultry while it is on the renter’s premises.

Producer/Grower or Other Person (PGOP) Exemption The term “Producer/Grower or Other Person” (PGOP) refers to a single entity, which may be:

(1) A poultry grower who slaughters and processes poultry that he or she raised for sale directly to household consumers, restaurants, hotels, and boarding houses to be used in those homes and dining rooms for the preparation of meals served or sold directly to customers.

(2) A person who purchases live poultry from a grower and then slaughters these poultry and processes such poultry for sale directly to household consumers, restaurants, hotels, and boarding houses to be served in those homes or dining rooms for the preparation of meals sold directly to customers.

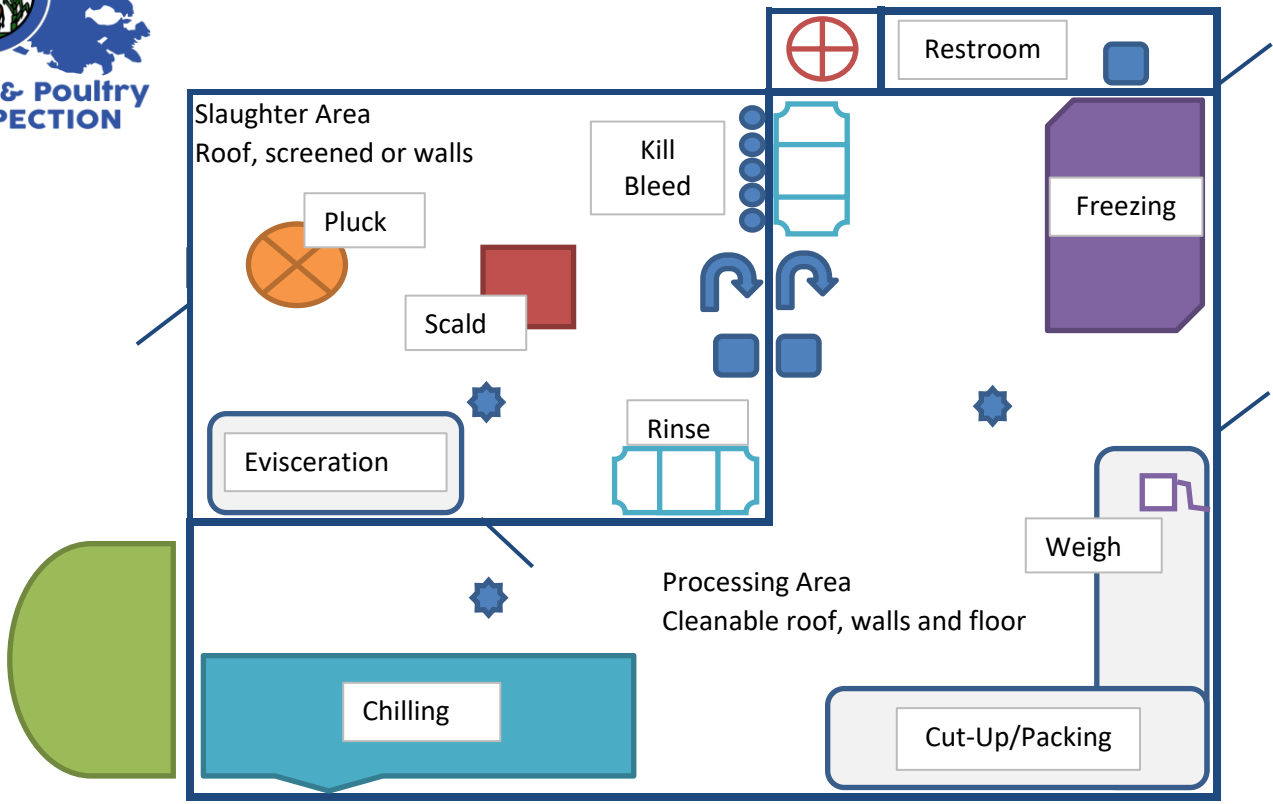
A business may slaughter and process poultry under this exemption when the following nine criteria are met [[PPIA Section 464\(c\)\(1\)\(D\) &\(c\)\(3\)](#) “Section 15 (c)(4)”⁶; [Title 9 CFR §381.10\(a\)\(6\) and \(b\)](#)].

Criteria:

⁶ Some published copies of the PPIA number the sections 1- 29 not 451-470 as numbered in the United States Codes.



Example Exempt Poultry Facility Layout



-  3 Compartment Sink
-  Handwash Sink
-  Stainless Table
-  Mounted stainless kill cones
-  Feather Picker
-  Scalder
-  Hose Bib
-  Chiller
-  Freezer
-  Waste/Compost
-  Drain
-  Water Heater
-  Certified Scale