



Poultry Exemption Checklist

Processing Facility 1k – 20k Birds <input type="checkbox"/>	<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>
Approved Water Source <input type="checkbox"/>	<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>
Sewage Disposal <input type="checkbox"/>	<p>Receive documentation from local parish health authority showing approval for sanitary/domestic sewer system, if applicable.</p>
Waste Disposal <input type="checkbox"/>	<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>
Pest Control <input type="checkbox"/>	<p>Have in place a pest management program to prevent the harborage and breeding of pests on the grounds and within the facilities.</p>
Weigh, Pack, and Label <input type="checkbox"/>	<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.



POULTRY EXEMPTION OPTIONS
PROS AND CONS

On Farm Slaughter -					
Custom (pg 7)		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. 16). Further processing allowed. Can sell to grocers. Open air may be allowed.	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 interstate commerce.	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 28)
Non-Custom Plans Require		● 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 and PGOP Producer's name Producer's address "Exempt P.L. 90-492", "Exempt from Inspection" or similar Weight*	SMALL ENTERPRISE Name of the product Ingredients statement Handling statement Safe handling instruction that complies with 381.125(b)(2)(ii) "Small Enterprise Exemption from Inspection" or similar Weight* Name and address of the producer

*"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



Basic Sanitary Standards for 1,000 to 20,000 Bird Poultry Exemption Operations

Following are general basic sanitary standards, practices, and procedures [9 CFR 416.2-416.5]. The list is a summary of the regulatory requirements for sanitation procedures and practices that are required for a poultry business receiving full Louisiana Department of Agriculture and Forestry inspection and are applicable to poultry exempt operations.

Title 9 CFR Part 416

A. Sanitary operating conditions.

All food-contact surfaces and non-food-contact surfaces of an exempt facility are cleaned and sanitized as frequently as necessary to prevent the creation of insanitary conditions and the adulteration of product. Cleaning compounds, sanitizing agents, processing aids, and other chemicals used by an exempt facility are safe and effective under the conditions of use. Such chemicals are used, handled, and stored in a manner that will not adulterate product or create insanitary conditions. Documentation substantiating the safety of a chemical's use in a food processing environment is available to inspection program employees for review. Product is protected from adulteration during processing, handling, storage, loading, and unloading and during transportation from official establishments.

B. Grounds and pest control.

The grounds of exempt operation are maintained to prevent conditions that could lead to insanitary conditions or adulteration of product. Plant operators have in place a pest management program to prevent the harborage and breeding of pests on the grounds and within the facilities. The operator's pest control operation is capable of preventing product adulteration. Management makes every effort to prevent entry of rodents, insects, or animals into areas where products are handled, processed, or stored. Openings (doors and windows) leading to the outside or to areas holding inedible product have effective closures and completely fill the openings. Areas inside and outside the facility are maintained to prevent harborage of rodents and insects. The pest control substances used are safe and effective under the conditions of use and are not applied or stored in a manner that will result in the adulteration of product or the creation of insanitary conditions.

C. Sewage and waste disposal.

Sewage and waste disposal systems properly remove sewage and waste materials— feces, feathers, trash, garbage, and paper—from the facility. Sewage is disposed of into a sewage system separate from all other drainage lines or disposed of through other means sufficient to prevent backup of sewage into areas where product is processed, handled, or stored. When the sewage disposal system is a private system requiring approval by a State or local health authority, upon request, the management must furnish to the inspector a letter of approval from that authority.

D. Water supply and water, ice, and solution reuse.

A supply of running water that complies with the National Primary Drinking Water regulations (40 CFR part 141) at a suitable temperature and under pressure as needed, is provided in all areas where required (for processing product; for cleaning rooms and equipment, utensils, and packaging materials; for employee sanitary facilities, etc.). If a facility uses a municipal water supply, it must make available to the inspector, upon request, a water report, issued under the authority of the State or local health agency, certifying or attesting to the potability of the water supply. If a facility uses a private well for its water supply, it must make available to the inspector, upon request, documentation certifying the potability of the water supply that has been renewed at least semi-annually.

E. Facilities.

Maintenance of facilities during slaughtering and processing is accomplished in a manner to ensure the production of wholesome, unadulterated product.

F. Dressing rooms, lavatories, and toilets.

Dressing rooms, toilet rooms, and urinals are sufficient in number ample in size, conveniently located, and maintained in a sanitary condition and in good repair at all times to ensure cleanliness of all persons handling any product. Dressing rooms, lavatories, and toilets are separate from the rooms and compartments in which products are processed, stored, or handled.

G. Inedible Material Control.

The operator handles and maintains inedible material in a manner that prevents the diversion of inedible animal products into human food channels and prevents the adulteration of human food.

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.
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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. <1000 Bird
2. Producer/Grower
3. PGOP
4. Small Enterprise

As long as they meet the criteria of the Poultry Act





What's <1000 Bird Exemption?

A producer/grower:



- Slaughters and processes, on his or her own premises, no more than 1,000 poultry, raised by him or her, in a calendar year.
- Only distributes poultry products he or she produced under the <1000 Bird Exemption.



What's A *Producer/Grower* or “P/G” Exemption?

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.
- Only distributes poultry products he or she produced under the Producer/Grower Exemption.



What's A *Producer/Grower* or Other Person or “PGOP” Exemption?

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:



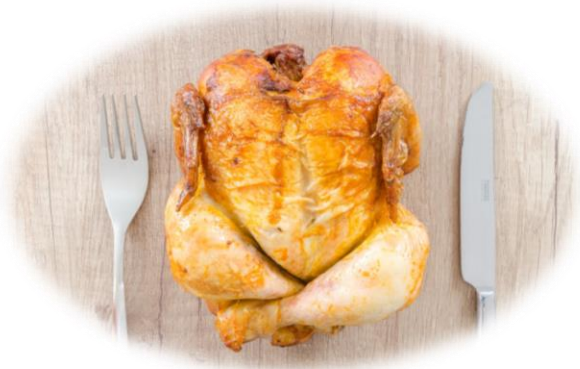
- A producer/grower who raises, or
- A business that purchases live poultry that they slaughter and dress, or
- A business that purchases inspected poultry or exempted <1,000 or 20,000 Producer/Grower dressed poultry.

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



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. Less than 1,000/calendar yr.
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 Basic 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 interstate commerce.

General label requirements

- Weight (Louisiana law)



< 1,000 Bird Labels





Labels for 1,000 Bird
Exemption

<1k

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. Weight (Louisiana law)

Example Label

FARM NAME HERE	
_____ address here _____	
<i>Pasture Raised Poultry</i>	
Keep Refrigerated or Frozen • Exempt P.L. 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 \$ _____	



< 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 Basic 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. Weight (Louisiana law)

FARM NAME HERE	
_____ address here _____	
<i>Pasture Raised Poultry</i>	
Keep Refrigerated or Frozen • Exempt P.L. 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 \$ _____	



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 14 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 **intrastate** 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. Weight (Louisiana law)

FARM NAME HERE	
_____ address here _____	
<i>Pasture Raised Poultry</i>	
Keep Refrigerated or Frozen • Exempt P.L. 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. Handling statement
6. 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.
7. Safe handling instructions for exempt products

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

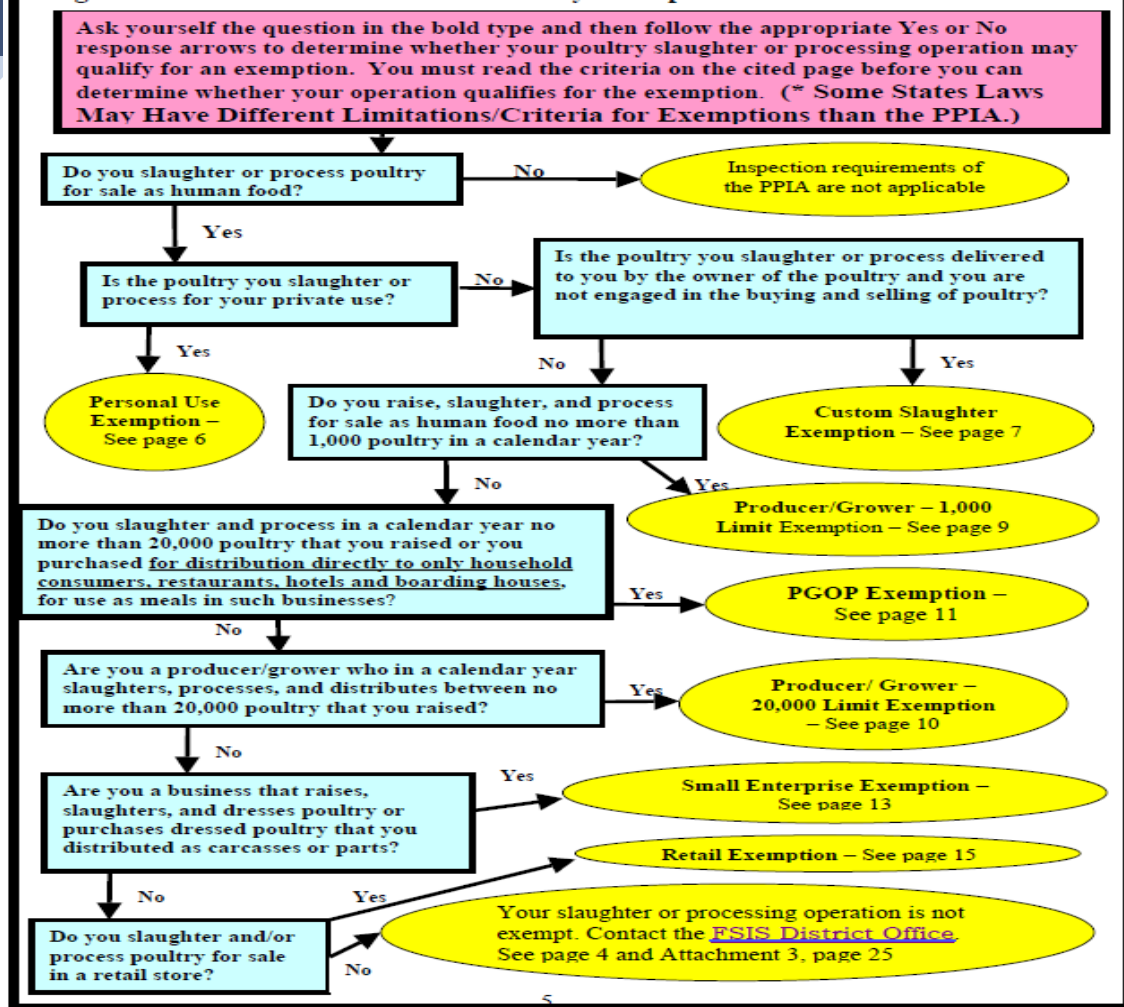
Criteria	Custom	Producer/Grower - 1,000 Bird Limit	Producer/Grower - 20,000 Bird Limit	Producer/Grower or Other Person - 20,000 Bird Limit	Small Enterprise
Slaughter Limit	NO LIMIT	YES - 1,000 PER CALENDAR YEAR	YES - 20,000 PER CALENDAR YEAR	YES - 20,000 PER CALENDAR YEAR	YES - 20,000 PER CALENDAR YEAR
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.


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



Exemption Flow Chart



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

	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. 16). Further processing allowed. Can sell to grocers. Open air may be allowed.	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 interstate commerce.	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 28)
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 				

Records and 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 and PGOP

Producer's name
Producer's address
"Exempt P.L. 90-492", "Exempt from Inspection" or similar
Weight*

SMALL ENTERPRISE

Name of the product
Ingredients statement
Handling statement
Safe handling instruction that complies with 381.125(b)(2)(ii)
"Small Enterprise Exemption from Inspection" or similar
Weight*
Name and address of the producer

*"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



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