

MEAT, POULTRY AND EGG SAFETY BRANCH (MPES)

GUIDELINES FOR POULTRY SLAUGHTER

The purpose of these Guidelines, Best Management Practices (BMP) and Community Supported Agriculture (CSA) flowchart is to provide regulatory clarification to poultry farmers in California who are desirous of operating within the framework of existing County, State and Federal (United States Department of Agriculture) Codes and Regulations (FAC 4700; FAC 47060; FAC 47061) to market their products directly to consumers. In addition, these BMP's are specifically required to be complied with for CSAs under FAC 47062(b)(2).

OVERVIEW;

The slaughter, processing, and sale of poultry products are subject to local, State, and Federal government inspection regulations. Below is a summary of applicable requirements:

- **Local (county / municipality) inspection requirements.**

Poultry producers and growers must comply with all local laws and regulations that apply to businesses. All poultry production and processing operations, including those that are exempt from daily federal and state *inspection* requirements, are not exempt from local regulations, including but not limited to:

- County and Municipal Zoning, Planning and Building Department laws, regulations and requirements for all poultry production and processing, permitting for building construction, expansion or modification, and Americans with Disabilities Act (ADA) review of accessibility of retail facilities, as applicable.
- Business licensing requirements, as applicable.
- Local county retail food production and sales regulations.
- Labeling, and product representation laws
- Environmental Health Services (EHS) requirements for selling poultry at specific points of sale, such as Certified Farmer's Markets.
- Properly functioning water, waste and wastewater disposal systems to satisfy "sanitary standards and procedures" and meet either County EHS regulations for below-ground (septic) waste disposal, and/or the State Regional Water Quality Control Boards for above-ground systems.

----- EXEMPT POULTRY SLAUGHTER OPERATIONS -----

California Exemption

- http://leginfo.legislature.ca.gov/faces/codes_displayText.xhtml?lawCode=FAC&division=12.&title=&part=1.&chapter=2.&article=3.

Federal Exemption:

- <https://usdasearch.usda.gov/search?utf8=%E2%9C%93&affiliate=fsis&query=xempt+poultry+guidelines+&commit.x=9&commit.y=2>
- <https://usdasearch.usda.gov/search?utf8=%E2%9C%93&affiliate=fsis&query=mobile+slaughter+exemption&commit.x=10&commit.y=5>
- If **less than 1,000 birds annually** are processed by the producer in a manner that meets the criteria for exemption from both federal and state inspection, the producer is not required to register as a Custom Exempt Poultry Establishment with CDFA, but they can only sell his/her products directly to the customer within the state of California. Further limits on the number of birds a poultry operation may process and sell, **in excess of 1,000 birds annually**, is specified by the federal exemption under which the processor is operating during that calendar year.
- To operate a Custom Exempt Poultry Operation **in excess of 1,000 birds** in California, the producer/processor must meet the criteria;
 - a) Meet local governmental requirements,
 - b) Qualify for exemption from state inspection,
 - c) Qualify for exemption from Federal inspection, and
 - d) Complete and submit a USDA Custom Exempt Poultry Establishment Registration form available at https://www.cdfa.ca.gov/ahfss/MPES/MPES_Forms_Applications.html
- A registered Custom Exempt operation is exempt from federal mandatory *bird by bird inspection* requirements only; poultry processors must still comply with all other federal requirements for exempt processing, namely 9 CFR 303 and 381 that can be found at: <https://www.gpo.gov/fdsys/pkg/CFR-2011-title9-vol2/xml/CFR-2011-title9-vol2-chapIII.xml>
- By signing the registration form, the processor agrees to comply with these applicable regulations.

----- **EXEMPT POULTRY SLAUGHTER OPERATIONS** -----

- A registered USDA Custom Exempt operation is subject to review by state (CDFA) inspectors contracted by the USDA. Birds slaughtered by a Custom Exempt Poultry may not be sold across state lines; the product is neither USDA-inspected nor labeled as such.

SUMMARY

- A poultry operation that fulfills local laws, meets a USDA's FSIS exemption, and meets one of CDFA's two exemptions, does not need its poultry processing operation to be inspected.
- All registered USDA exempt poultry slaughter operations, (except those that are less than 1,000 birds, and not registered with CDFA) are subject to periodic reviews for compliance with applicable USDA regulations for exempt poultry operations, which CDFA performs for the USDA under a Cooperative Agreement, in addition to being subject to periodic reviews by the USDA or other investigations by local enforcement agencies if applicable.

Producer-Growers who wish to expand their sales options other than directly to their customers must be CDFA licensed.

ADDITIONAL INFORMATION

- 1. Best Manufacturing Practices (BMP) Poultry Slaughter**
https://www.cdfa.ca.gov/ahfss/MPES/pdfs/BMP_PoultrySlaughter.pdf
- 2. CSA Poultry Summary**
<https://www.cdfa.ca.gov/ahfss/MPES/pdfs/CSAPoultrySummary.pdf>
- 3. Flowchart for CSA Exempt Poultry**
<https://www.cdfa.ca.gov/ahfss/MPES/pdfs/CSAExemptPoultryFlowchart.pdf>
- 4. Exempt Poultry Questions from CDFa to USDA**
<https://www.cdfa.ca.gov/ahfss/MPES/pdfs/ExemptPoultryQuestionCDFaToUSDA.pdf>
- 5. Good Commercial Practices (GCP) for Humane Handling of Poultry**

----- **EXEMPT POULTRY SLAUGHTER OPERATIONS** -----

<https://www.cdfa.ca.gov/ahfss/MPES/pdfs/ExemptPoultryQuestionCDFAtoUSDA.pdf>