

Handbook for Small-Scale Poultry Producer-Processors:

How to Apply for Licensure to Process
Poultry Using a Massachusetts-Inspected
Mobile Poultry Processing Unit (MPPU)



Prepared by the New England Small Farm Institute
& New Entry Sustainable Farming Project
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{ Acknowledgements }

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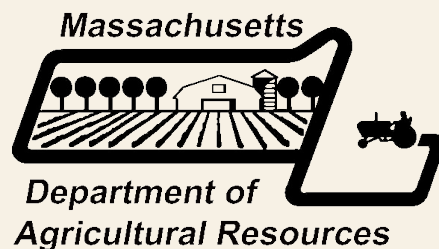
Massachusetts Department of Agricultural Resources'
Bureau of Animal Health, Division of Regulatory Services, and Agricultural Business Training Program
www.mdar.gov

Massachusetts Department of Public Health's
Food Protection Program
www.mdphe.gov

Massachusetts Department of Environmental Protection's
Solid Waste and Waste Water Divisions
www.mdep.gov

Numerous Local Board's of Public Health in Massachusetts

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{ Purpose }

This is an informational guide to aid small-scale poultry producers in the application process for a Massachusetts state slaughter license to process poultry raised by the producer on their farm using a Massachusetts-licensed Mobile Poultry Processing Unit (MPPU).

Poultry producers in Massachusetts who raise and slaughter less than 20,000 birds annually, who do not engage in the business of buying and selling birds, and who do not conduct any interstate commerce are exempt from USDA inspection, but are not exempt from state inspection or licensure by the Massachusetts Department of Public Health's Food Protection Program (MDPH FPP). This guide will help producers understand the steps needed to prepare for and to submit a slaughter license application and the required supporting documents to the MDPH Food Protection Program. Renewal of the slaughter license is required annually.

The document contains an overview of Massachusetts regulations regarding the slaughter of poultry and how that applies to use of a Mobile Poultry Processing Unit. A series of frequently asked Questions and Answers (Q&A's) are included to help clarify regulations and requirements. Also included in the guide are step-by-step instructions on compiling the necessary documentation to qualify for a license to process poultry on the producer's farm. The appendix contains attachments and required forms referenced in this document.

Additional documents to be consulted in preparation of the license application to MDPH FPP include:

MPPU Farm and Food Safety and Management Guide for Massachusetts' Small-Scale Poultry Producers.

This document includes information on:

- MPPU Safe Food Handling Plan
- Good Manufacturing Practices
- Standard Operating & Sanitation Standard Operating Procedures
- A Hazard Analysis Critical Control Point (HACCP) Plan designed for the MA-MPPU
- MPPU Operations Recordkeeping Logs
- On-Farm & Farm-to-Farm Bio-Security Practices
- Safe & Humane Poultry Processing & Handling
- Processing Water & Solid Waste Protocol & Practices

*Technical Guide to MPPU Equipment Operations and Maintenance**

*Guide to PAWS Compost Systems for Small-Scale Poultry Producers**



For producers who wish to construct a Mobile Poultry Processing Unit for use in their region, a *Guide to the Construction and Fabrication of a Massachusetts-licensed Mobile Poultry Processing Unit*¹ is under development and will be available in Spring 2012.

For technical assistance in completing the necessary application forms or to provide feedback on this guide, please contact:

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{ Overview }

There is a nationwide trend toward sustainable community farming practices including on-farm slaughtering. Small poultry farm operations tend to value and promote fresh, natural, healthy and more humanely treated poultry. Streamlining local and state public health regulations and providing food safety support to small farmers is important to keep costs down for farmers and consumers while public health regulatory oversight is essential in the food safety system to verify safe food handling practices and to maintain consumer confidence.

Mobile poultry slaughtering operations consists of portable slaughtering equipment that can be transported from farm to farm and thus provide a cost effective alternative for small farmers to safely bring their poultry to market. A number of states currently allow the use of such units, which significantly reduces the cost of slaughtering for small farmers and addresses the need for greater accessibility to slaughtering infrastructure which have declined over the years.

Farmers who slaughter their own poultry at the farm for their own personal use or for their non-paying guests are exempt from federal and state licensure, but are not allowed to engage in commercial sales. Small farm operations which slaughter less than 20,000 birds annually or do not conduct any interstate commerce are exempt from USDA (federal) inspection² but not from state licensure in Massachusetts.

² The federal Poultry Production Inspection Act (PPIA - USC, Title 21, § 451-470, and CFR, Title 9, Part 381) provides exemptions from federal inspection requirements for two categories of small-scale poultry producers who raise and process their birds on their own farms:

- “Smallest-scale” producers who raise and process <1,000 chickens or <250 turkeys each year;
- “Small-scale” producers who raise and process <20,000 or <5,000 turkeys each year.

A federal inspector does not need to be present to examine the birds as they are being slaughtered and processed on these farms. Producers qualify by meeting the requirements described below.

- Poultry is sound and healthy and is slaughtered under sanitary standards, practices, and procedures that result in the preparation of poultry products that are not adulterated and that are sound, clean, and fit for human food.
- They produce and slaughter no more than the permitted number of poultry during the calendar year for which the exemption is claimed.
- All of the poultry is raised on their own farm.
- They are not in the business of buying and selling poultry products other than those produced from birds raised on their own farm.
- None of the poultry is distributed outside of the state where their poultry is raised.

According to the PPIA, poultry produced under this exemption may be distributed by the producer ... directly to household consumers, restaurants, hotels, and boardinghouses for use in their own dining rooms or in the preparation of meals for sale to direct consumers.

Notwithstanding this exemption, the federal Food Safety Inspection Service (FSIS) and state regulatory agencies may choose to examine processing facilities of any size to be sure that they are in compliance with laws and regulations requiring that poultry and poultry products be processed under clean and sanitary conditions and that the operation does not impact the environment in a negative way. The Massachusetts licensed MPPU has been designed to enable small-scale processors to meet these critical concerns.

Additionally, in the regulatory language, you will often read the following statement: “Except, no person qualifies for this exemption if such person slaughters or processes poultry products at a facility used for slaughtering or processing poultry products by any other person, except when a USDA/FSIS administrator grants such exemption after determining, upon review of a person’s application, that such an exemption will not impair the purposes of the PPIA Act.” However, in the case of the MPPU, 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. Also, the federal Food Safety Inspection Service (FSIS) and state regulatory agencies may choose to examine processing facilities of any size to be sure that they are in compliance with laws and regulations requiring that poultry and poultry products be processed under clean and sanitary conditions and that the operation does not impact the environment in a negative way.

Further information on state and federal laws and regulations that impact on-farm poultry processing by small producers in Massachusetts is available through MA Dept. of Public Health.

Poultry slaughtering operations for intrastate commerce only are regulated by the MA Department of Public Health Food Protection Program (MDPH FPP). Such operations are licensed and inspected in accordance with Massachusetts General Laws (MGL c. 94 and 105 CMR 530.000 Sanitation in Meat and Poultry Processing Establishments and 105 CMR 532.000 Inspection of Poultry and Poultry Products). The MDPH Food Protection Program is responsible for evaluating the equipment (the Unit), the process, and the physical and sanitary facilities including water supply and food safety plans relative to the source, slaughtering, processing, packaging, labeling and distribution of poultry for sale within Massachusetts.

Small farm operators may sell only their own whole, uncut poultry under the MA state meat and poultry slaughter license in accordance with 105 CMR 530.000 and 105 CMR 532.000. On farm sales of such poultry by MA licensed producers under 105 CMR 530 and 532 are exempt from requirement for a retail food establishment permit under 105 CMR 590.000-Minimum Sanitation Standards for Food Establishments-Chapter X as they are a state licensed food processor. Small farm operations may sell their own poultry in intrastate commerce directly to consumers as well as to retail food service operations that are cooking the poultry. At this time, state regulation and policy prohibits the wholesale distribution to retail markets (such as grocery stores, or off-farm retail farm stands) for resale.

Small farms that have their poultry slaughtered off-site by another party at a state or a federally licensed facility and then sell their packaged poultry directly to consumers in retail operations on the farm or at farmer's markets are subject to retail licensure by the local board of health in accordance with 105 CMR 590.000. The Massachusetts Department of Agricultural Resources (MDAR) is responsible for assessing live animal health prior to slaughter and both MDAR and the Massachusetts Department of Environmental Protection (DEP) are involved in evaluating waste disposal practices at the farm. Animal slaughtering operations are considered a "noisome trade" and thus require initial approval from the city or town in which the unit will be used in accordance with MGL 111 S. 151 Slaughter Houses, and must comply with local zoning regulations and public health ordinances.

Appendix B lists references to the relevant Massachusetts general laws and regulations governing the slaughter, processing, and sale of meat and poultry products.

This guide was created with the intent to aid small-scale poultry producers to understand and meet the regulatory requirements related to on-farm slaughter and processing of birds to enable producers to market locally producer poultry direct-to-consumer. This MPPU project has been a true collaborative effort between local non-profits, farmers, and local, state, and federal regulatory agencies.



{ Frequently Asked Questions }

1. Who may apply for initial licensure to process poultry using a licensed mobile poultry processing unit (MPPU)?

Agricultural producers of chickens or turkeys who plan to raise 20,000 or fewer chickens or 5,000 or fewer turkeys³ in any one calendar year, and process them on their own farms for direct sale of the whole raw birds to consumers, must apply for a state license with the Massachusetts Department of Public Health's Food Protection Program to process poultry and use a Massachusetts-inspected MPPU. If you plan to raise poultry for your own personal consumption and that of your non-paying guests (no birds will be sold commercially), you do not need to obtain a Massachusetts slaughter license.

2. How can I obtain a Poultry Slaughter License?

License information and application forms may be obtained from the Massachusetts Department of Public Health's Food Protection Program, Bureau of Environmental Health. The document is called "Application for Licensure to Process Poultry within the Scope of the Mobile Poultry Processing Unit Pilot in Accordance with M.G.L. C. 94, § 120 and/or 105 CMR 530.000 and 532.000 and in Accordance with Exemption Association with the Federal Poultry Products Inspection Act."

Contact:
Massachusetts Department of Public Health
Food Protection Program, Bureau of Environmental Health
305 South Street
Jamaica Plain, MA 02130-3597
(617) 983-6700 Fax: (617) 983-6770
<http://www.mass.gov/dph/>

³ USDA Producer-Processor Exemptions equate 1 turkey = 4 chickens. The maximum number of birds that can be produced under these exemptions is 20,000 "chicken units" or the equivalent number of turkey units or other poultry species.

3. What information do I need to provide to apply for a state slaughter license?

The licensure process includes an Application Form to MDPH FPP (see attachment, Appendix A), supporting documentation, and other state and federal agency approvals. You will also provide:

- The completed Slaughter License Application Form with a \$225 application fee.
- A Site Diagram of your farm site that clearly shows the location of:
 - Your poultry rearing facilities and/or pastures.
 - The area where you will locate the MPPU.
 - Your closest neighbors.
 - Storage areas for processing supplies and products (e.g., packaging materials and labels) and on-farm refrigeration and/or freezers.
 - Any wells or surface water located on your farm site.
 - The biologically active farm fields and compost areas you will use for disposal of processing byproducts (rinse water and solid processing waste).
 - The toilet facilities you will make available for use by processing personnel.
- Affirmation that you agree to receive (or documentation that you have received) mandatory training in MPPU safe food handling and waste management practices.
- Documentation that the water you will use for making ice, cleaning, rinsing, sanitizing and processing/chilling has been tested and is “potable.”
- A copy of your proposed poultry processing schedule, including slaughter dates and numbers and species of birds to be processed on each date.
- A description of your proposed rinse water and solid waste disposal plans and practices.
- A description of your proposed marketing plan.
- A copy of the design plans for the MPPU you plan to use.
- Town/city approval for MPPU use.
- Indicate which Federal USDA exemption is being claimed for the license period (custom slaughter, producer grower/1,000 bird limit, producer grower/20,000 limit, producer grower or other person/PGOP, or Small Enterprise).
- Complete a registration form with USDA (FSIS Form 5020-1, Registration of Meat and Poultry Handlers) on an annual basis.

Once your completed Application is received, you will be asked to schedule a site assessment visit before the permitting process is complete. Upon successful completion of the site assessment, you will receive a copy of your numbered Permit by mail. You may not begin to slaughter, process or sell birds covered by this permit until you have received your permit. You can expect the process to take at least 30 days from receipt of your application. Due to other required state and local regulatory approvals, it is recommended you begin the process of applying for licensure as early as possible prior to your first anticipated slaughter date.

4. What do I need to do to become eligible to borrow the MPPU and use the equipment on my farm to process my birds?

To schedule use of the MPPU, you must have a valid slaughter license from the Massachusetts Department of Public Health's Food Protection Program and approval from the local town where the unit is to be used. Producers will also need to demonstrate that they have received food safety training and training on MPPU operations and maintenance. Producers will also need to sign a rental agreement and a waiver of liability to use the MPPU. To schedule use of the Massachusetts-licensed MPPU, please contact:

Eastern and Central Massachusetts: Sam Anderson or Jennifer Hashley, New Entry Sustainable Farming Project, 978-654-6745 or by email at: sanderson@comteam.org or jennifer.hashley@tufts.edu.

Western Massachusetts (Pioneer Valley): Judy Gillan at the New England Small Farm Institute, 413-3234531 or by email at: info@smallfarm.org.

5. Can I take my birds to another farm that is licensed to use the MPPU and process them or have them processed for me to sell to my customers?

No. The producer licensed to process poultry using an MPPU is only allowed to slaughter and sell birds they have raised on their own farm under the USDA producer-processor exemption. The MPPU and the federal Producer Grower exemptions comply with 9CFR381.10(b)(2) when a producer-grower rents the unit to slaughter and process his/her poultry on his/her premises and does not slaughter another person's poultry on his/her premises.

6. Can I sell cut up chickens or turkeys?

No. The license to process poultry allows for the slaughter, preparation and sale only of whole raw poultry carcasses and giblets. You may not further process the whole birds using the MPPU.

7. Where and to whom can I market my birds?

The poultry you process under the state slaughter license can only be sold within Massachusetts directly to consumers or to retail food service operations that cook the poultry (restaurants, schools, institutions). However, federal and state law and regulation prohibit wholesale distribution to retail markets (grocery stores or other off-site farm stands) for resale. Provided your birds are properly labeled and handled, you may sell the birds from your own farm or farm stand. For sales at a Farmers' Market, you must also comply with applicable local Board of Health regulations in the town where the market is held.

8. How long do I have to sell the processed birds?

Unless your customer takes possession of the birds within 4 hours of slaughter, you have up to 4 days to sell your whole raw birds fresh. However, birds must be chilled to a temperature at or below 41° F within 4 hours of slaughter and maintained between 33° and 41° F until they are sold. After 4 days, you must freeze or discard the birds. You have up to 6 months to sell the frozen birds. The slaughter date should be recorded on the product label.





9. What records must I keep?

The Massachusetts Slaughter License requires that you keep the following records:

- ❑ Poultry slaughter dates and number of birds slaughtered / date and the cumulative total per year.
- ❑ HACCP Logbook Record forms (see Record-Keeping Log Book).
- ❑ Copies of water test results.
- ❑ Documentation that you and your personnel have been trained and observed in the practice of HACCP, sanitation, good manufacturing practice protocol, and use of the MPPU equipment.
- ❑ Record of Sales to consumers⁴ (ie, where the product was sold, which markets, consumer names if possible). In the event of a product recall or food safety issue, you need to be able to inform consumers of a potential risk associated with your product.

Records must be maintained at your farm and available for inspection upon request.

⁴ In accordance with 9CFR 381.175, you must keep a traceability record of what you sold (number of birds, giblets) and to whom. Track your dates of slaughter, number processed, and your markets to comply with this requirement. If there is a recall, you need to be able to communicate to consumers who purchased your product.

10. Are there minimum requirements for my poultry processing site?

Yes. The Massachusetts slaughter license allows you to use a licensed MPPU to process your own birds on your own farm site. The unit is designed to address several but not all poultry processing “facility” regulatory requirements. In addition to using a MPPU that has been inspected by the MDPH, you must provide:

- ❑ A reasonable location for placement of the MPPU: away from high-traffic areas on the farm, existing animal pens / facilities, or near ruts or standing water. You should locate the unit close to cooling / storage areas, bathrooms, and water and electrical hookups.
- ❑ A source of certifiably potable water (for all uses associated with processing) – if using well water, you must obtain water tests within 2 months of first processing date.
- ❑ Ice made from potable water (for use in MPPU pre-chill and chilling tanks).
- ❑ Access to sufficient electric power to operate the unit.
- ❑ On-site refrigeration (<41° F) for your processed fresh birds (unless your customers take possession of the birds within 4 hours of slaughter) and / or freezers for frozen product if birds are to be held for sale for longer than 4 days.
- ❑ One or more approved locations (e.g., biologically active pasture and / or compost piles) for disposal of MPPU rinse water and solid processing waste. The minimum size of the compost pile to be used must be at least 5 and preferably 10 yards in size (minimum dimensions of 5' x 5' x 5') per 100 gallons of water disposed. All waste must be covered with at least 12-18 inches of carbonaceous materials when composting solids.
- ❑ Maintain a minimum buffer/distance of 50 feet between use of the MPPU and active food production fields; and 100 feet between MPPU use and water supply sources (wells), surface water (streams or ponds), and / or wetlands with upland bio-filter buffers.
- ❑ Reference the MDEP checklist and best management practices for more information on solid waste and wastewater handling.

11. Do I have to provide lights for the processing area?

No. Unless you plan on processing at night or under low light conditions, you will not be required to provide lighting for the MPPU and processing area.

12. What kind of toilet facilities do I need to provide to employees?

The Massachusetts MPPU Food Safety Management Plan (GMP) requires that there be an adequate bathroom and hand washing facility in proximity to the unit. If you are a family operation, your domestic facilities will be adequate. If you have non-family personnel, you must either allow them access to your domestic toilet or provide an alternative approved toilet facility. Portable chemical units may be used. The MPPU is equipped with dual hot-water hand washing sinks that must be functional during processing. All personnel operating on the MPPU must wash hands with hot, soapy water upon to return to the processing area.

13. What kind of packaging and/or labeling must I provide for my poultry products?

All bags you use to package your raw whole poultry must be new and of food grade quality. Guidance on appropriate chilling temperatures, safe storage and use of packaging materials and labels is provided in the *Massachusetts MPPU Food Safety Management Guide* (available at www.nesfp.org).

Fresh or frozen meat and poultry processed under the Massachusetts slaughter license are exempt from 105 CMR 520.119 – Open dating. Your label must include the name of your farm, your address, the slaughter date, and the statement “Exempt P.L. 90-492.” A consumer warning regarding safe food handling must also be included on the label. A sample label that meets all requirements is included in the step-by-step guide.

14. Where can I get information on how to manage disposal of processing wastewater and solid waste?

You are required to submit a proposal for managing wastewater and solid wastes as a part of your application. Options include land application of wastewater to irrigate biologically active fields (non-food growing crops) or pastures, and incorporation of solid wastes into an active farm compost pile per MDEP Best Management Practices and guidance (see appendix for MDEP Exemption Letter).

Your processing waste management plan must describe steps you will take to ensure that:

- Wastewater and solid wastes do not create unsanitary conditions or contaminate your raw whole processed poultry, any potable water stored and used at your site, any product contact surfaces, or any materials used for packaging.
- Your wastewater disposal system is designed to prevent any backflow from or cross connection between plumbing or hoses that discharge this water and those that carry fresh potable water to the processing site. The Massachusetts MPPU is equipped with two backflow prevention devices that travel with the unit.
- Wastewater discharge does not create potential for soil erosion or ground/surface water contamination. Discharge areas must be located a minimum of 100 feet from any surface water or wells on your farm.
- Waste water or solid waste management does not contaminate any actively growing food crops on the farm.
- Contact MDAR or MDEP compost program staff for more information about on-farm composting.
- See MDEP approval letter for MPPU operations in Appendix A of this document for details on Best Management Practices for Waste Management (water, offal, inedible parts).

15. Will my live birds need to be inspected before they are processed?

During the “pilot phase” of the Massachusetts MPPU project, flock health inspections were required as part of obtaining a State Slaughter License; however, this requirement has been removed. A flock health inspection is still recommended, and available **free of cost** from the MDAR Bureau of Animal Health. See p. 29 for more details.

16. Are there any bio-security requirements associated with use of a licensed MPPU?

Yes. You are advised to take steps to make sure that the MPPU does not bring contamination on to your site or from your site to another farm. A complete list of biosecurity protocols for commercial poultry production is available on MDAR's website at: <http://www.mass.gov/agr/animalhealth/poultry/index.htm>.

17. Where can I get help or more information if I notice a flock health issue?

Contact MDAR Bureau of Animal Health staff (617-626-1795) or go to the MDAR website (<http://www.mass.gov/agr/animalhealth/poultry/index.htm>) for more information. The Connecticut Veterinary Medical Diagnostic Laboratory may also be able to help you with further testing and to diagnose health issues: <http://cvmdl.uconn.edu/>. Salmonella Pullorum and Avian Influenza testing is available to Massachusetts flock owners free of charge at the present time. In order to participate in this program, poultry must be 16 weeks of age to qualify for testing. All poultry on the premise that meet the age requirement for testing will be tested, this includes, but is not limited to all species of chickens, guinea fowl, peafowl, pheasants, partridge, quail, and turkeys.



18. How do I renew my slaughter license?

Prior to the expiration date of your existing slaughter license, you will receive a renewal notice in the mail from the Department of Public Health, Food Protection Program. You will be asked to complete the renewal form and submit any updates to your annual plan of operations – including number of birds to be processed, slaughter dates for the season, any equipment or location / market changes, etc. You will also be required to pay a renewal fee to update your license.

19. Who do I contact for more information about MPPU regulations and requirements?

For more information or for additional questions regarding the slaughter license and use of the Mobile Poultry Processing Unit, please contact the following agencies:

Massachusetts Department of Public Health
Food Protection Program, Bureau of Environmental Health
305 South Street
Jamaica Plain, MA 02130-3597
(617) 983-6700 Fax (617) 983-6770
<http://www.mass.gov/dph/>
Contact: Kim Foley, kim.foley@state.ma.us

Massachusetts Department of Agricultural Resources
Division of Animal Health
251 Causeway Street, Suite 500
Boston, MA 02114-2151
(617) 626-1700 Fax (617) 626-1850
<http://www.Mass.gov/agr/>
Contact: Gerard Kennedy, Gerard.Kennedy@state.ma.us
Sean Bowen, Sean.Bowen@state.ma.us
Mike Cahill, Michael.Cahill@state.ma.us

Massachusetts Department of Environmental Protection
One Winter Street
Boston, MA 02108
(617) 292-5500 Fax (617) 556-1049
<http://www.mass.gov/dep/>
Contacts: Catherine Skiba, Catherine.Skiba@state.ma.us
Sumner Martinson, Sumner.Martinson@state.ma.us



{ Step-by-Step Guidance }

for Completing the Massachusetts Slaughter License Application and Supporting Documents

The following steps are listed to help you prepare your MDPH FPP license application to process poultry on your farm. It is recommended to begin the application process well in advance of your first anticipated slaughter date to allow ample time for agency review and to receive all of the local, federal, and state approvals required as part of your license application package. A minimum of 60 days before you plan to slaughter is recommended – the earlier the better. The license and application materials will need to be renewed and updated annually.

1. Obtain a copy of and complete the Massachusetts “Application for Licensure to Process Poultry within the scope of the Mobile Poultry Processing Unit Pilot in Accordance with M.G.L. C. 94, § 120 and/or 105 CMR 530.000 and 532.000 and in Accordance with Exemptions Associated with the Federal Poultry Products Inspection Act.”

This form is included in Appendix A, and can be found online at:

www.mass.gov/eohhs/docs/dph/environmental/foodsafety/mppu-license-application.pdf.

You can also have the form emailed to you by contacting Kim Foley, MDPH FPP at:

Kim.Foley@state.ma.us. Be sure to complete both pages of the application form.

Page 1 includes your contact information and ownership information about your business (individual/sole proprietor, partnership, corporation). Include a distinct facility address (#5) if the MPPU is to be used at a location other than your personal mailing address and note the word “MPPU” in box 5. Be sure to list multiple locations if you plan to use the MPPU at different farm sites or on different parts of the farm. Each site will need a site location assessment and all appropriate infrastructure. You will not have an establishment number (#9) since you are operating under exemption from federal inspection.

Page 2 includes dates and volume of poultry to be processed. Note the number of days per season you will use the MPPU on your farm. Note the number of hours per week and hours per day you will use the unit (ie, one-day rental or two-day rental). Complete the number of poultry species to be slaughtered. In the margin, you may wish to note your total annual production. Indicate which Federal USDA Exemption will be claimed for the license period (you may only elect one exemption for the entire calendar year). Reference the USDA Guidance document for more information on which exemption you will claim: http://www.fsis.usda.gov/oppde/rdad/fsisnotices/poultry_slaughter_exemption_0406.pdf.

#17 is asking to make a distinction between volumes to be processed weekly versus annually. (Note: MDPH is not allowing further cutting or processing of poultry on the MPPU at this time). Sign, date, and include your social security number and/or tax ID.

Write a check for \$225 made payable to Commonwealth of Massachusetts to include with your

application form.

2. Complete a narrative description of your poultry production and processing plans to include with your license application form to MDPH FPP.

Include the following information on a separately typed narrative:

Name: _____ Date: _____

Farm Name: _____

Mailing Address: _____

MPPU Use Address (Street or Farm Location): _____

Phone: (Work) _____ (Home) _____ (Cell) _____

Email: _____

Describe the following (use as many pages as necessary to provide specific details):

A. Background and context of your overall farm business.

1. Describe your farm operation, how many years in business, major markets and products you sell. Give agency reviewers a sense of your overall operation and how poultry production and on-farm processing fits into your business.

2. Indicate which Federal USDA Exemption you will claim.

- Obtain a copy of the “USDA Guidance for Determining Whether a Poultry Slaughter or Processing Operation is Exempt from Inspection Requirements of the Poultry Products Inspection Act,” available from: http://www.fsis.usda.gov/OPPDE/rdad/FSISNotices/Poultry_Slaughter_Exemption_0406.pdf.
- Read through the criteria for each exemption listed in the guide and select and specify in your narrative the appropriate category you will operate under:

- Custom Slaughter (note, you cannot be operate as a customer slaughterer and engage in your own commercial sales of poultry; this is the exemption that disallows you to process anyone else’s poultry if you intend to raise and sell your own birds)

- **Producer/Grower 1,000 limit**

- **Producer/Grower 20,000 limit**

- Producer/Grower or Other Person Exemption (PGOP)

- Small Enterprise (MDPH is not allowing this exemption related to the MPPU at this time since MPPU use is limited to whole, uncut poultry)

B. Your annual production and processing schedule.

1. Include species you will raise (number chickens, turkeys, ducks, pheasants, quail, etc.).
2. The number of birds – both total annual production, and number to be processed per use.
3. Proposed slaughter dates (NOTE: you will need to confirm these dates with MDPH when you schedule use of the MPPU).

C. Describe the type of poultry product(s) you will sell.

1. For example, “whole raw chicken – fresh and/or frozen”
2. Giblets (necks, liver, gizzard, hearts, feet, heads, etc.)
3. Include a list of direct/indirect ingredients (if used), if none, state “no indirect ingredients will be used.”

D. Where you will sell the poultry products or intended use and estimated volume per market.

1. Direct-to-consumers; on-farm sales / farm stand
2. Restaurants
3. Farmers’ markets (name towns, markets)
4. CSA shareholders
5. NOTE: under the condition of the producer-processor exemption, no wholesale sales are permitted (ie, grocery stores, other farm stands, or other retailers where you are not selling directly to the “end consumer” - put differently, the party that will be cooking the raw product).

E. Describe your Water Supply Source that will be used during sanitation and processing.

1. If using town water – note you will be connecting to town water. No documentation is required, but you could attach copies of recent Town water bills if available.
2. You may be asked to keep labels from bags of purchased ice.
3. If a private well – attach test results for coliform, nitrites, nitrates, and volatile organic compounds. You will need to test your water quality within 2 months prior to your first slaughter date. MDEP recommends the use of MassDEP-certified laboratories for the testing of private drinking water and wells.
4. You can find a MassDEP-Certified laboratory through an online searchable data base at: <http://www.mass.gov/dep/service/compliance/wespub02.htm>. Once you identify the laboratory closest to you, call the laboratory and ask them how they would like you to conduct the water sample test and where to mail (or deliver) the sample.

F. Your plan for handling processing wastewater and solid wastes.

1. Describe your composting operation; include what type of carbonaceous materials you will use (wood chips, leaves, bedding, etc.). Refer to the Guide to PAWS Compost Systems for Small-Scale Poultry Producers (forthcoming) for details and to describe how you will maintain and monitor a PAWS pile.
2. Describe how you will collect and dispose of wastewater generated from the unit (how you will empty the scald water, chill water, and water collected during evisceration process). If you plan to capture and incorporate into the compost pile or spray on biologically active hay fields (not food crops), describe how you will manage wastewater dispersal.
3. Refer to the MDEP Best Management Practices and MPPU Use requirements outlined in their letter (included in Appendix A).

G. Acknowledgement of implementation of MPPU Pre- and Post-Operation Sanitation Procedures, Food Safety practices during processing, and post-processing product storage.

1. Read through the *MPPU Farm and Food Safety and Management Guide for Massachusetts' Small-Scale Poultry Producers*. Include a reference that you have read, understand, and will adhere to/comply with the guide.

H. Training and/or certifications you have received (or agree to receive) and will offer to personnel in safe food handling and processing waste management.

1. List any poultry processing training you have received (either formal or informal). Food safety training and MPPU use training is required prior to MDPH licensure.
 2. If you have taken HACCP training, ServSafe certification, or other food safety course, include a copy of your certificate.
 3. It is recommended (but not required) that you attend a ServSafe course to learn more about food safety and prevention (courses are generally 8 hours and cost \$100-150). You can locate courses online at: <http://www.servsafe.com/>. You can find a list of nationally accredited exam organizations in Massachusetts in the MDPH trainer directory: http://www.mass.gov/Eeohhs2/docs/dph/environmental/foodsafety/food_safety_exams_trainers.pdf
 4. Note that you will provide food safety training to all personnel assisting with MPPU processing (see *MPPU Farm and Food Safety and Management Guide for Massachusetts' Small-Scale Poultry Producers* for guidance).
- I. A description of your biosecurity and flock health management practices.
1. See MDAR's guidelines and recommendations for commercial poultry biosecurity practices on their website: <http://www.mass.gov/agr/animalhealth/poultry/index.htm>
 2. List your biosecurity practices on the farm (obtaining chicks from disease-free flocks, protection from predators, vaccinations, disinfecting equipment, limiting exposure to off-farm poultry, etc.).
 3. Describe your preventive measures to keep birds healthy and free of disease (sanitation of feeders and waterers, proper litter management, good stocking density, proper temperature/ventilation, rotational grazing and pasture management, etc.).



3. Draw a sketch or locate a map of your site⁵ to mark facilities, proposed MPPU location, and other site information.

Clearly mark and label the following information:

- The street entrance to your farm site.
- Your poultry rearing facilities and/or or pastures.
- The area where you will locate the MPPU during processing.
- Your closest neighbors.
- On-farm cooling facilities, refrigeration and/or freezers.
- Any wells or surface water located on your farm site.
- The biologically active farm fields and compost areas you will use for disposal of processing byproducts (rinse water and solid waste - both need to be over 100' from any wells and surface water).
- The toilet facilities you will make available for use by processing personnel.
- The location of equipment storage for processing supplies and products (e.g., packaging materials and labels) and forms used to manage and verify equipment use, cleanliness, and maintenance.

Note: it is recommended you plan to locate the MPPU away from high-traffic areas on the farm, existing animal pens / facilities, or near ruts or standing water. You should locate the unit close to cooling / storage areas, bathrooms, and water and electrical hookups.

⁵ Both Mass GIS (point web browser to: <http://www.mass.gov/mgis/massgis.htm>) or Google Earth (<http://earth.google.com/>) are great resources to download maps of your farm and fields. You can overlay different layers of information on the map to point out locations of facilities and where you will locate the MPPU. You can also contact your local USDA or NRCS office to request customized field maps of your farms – you may want to request an outline of any sensitive natural resource areas.

4. Apply for City / Town approval of slaughtering operation (MGL 111 s. 151).

MGL 111, Section 151 states that “no person shall....carry on the business of slaughtering...to be carried on upon premises owned or occupied by him, without first obtaining, after a public hearing has been held thereon, the written consent and permission of the mayor and city council, or of the selectmen, or, in any town having a population of more than five thousand, of the board of health, if any, of the town where the building or premises are situated.”

You will need to determine the appropriate contact person in your town to request written approval to use the MPPU. In towns over 5,000 people, the board of health should be your first point of contact. In towns with smaller populations, you may need to approach your mayor, the city council, or your board of selectman and they can determine the process for holding the public hearing which would grant you permission. This will vary on a town-by-town basis; therefore, assuming you will contact a town official, here is a process to guide you:

- A. Contact your local town official and request a meeting to discuss your application to MDPH FPP for a license to process poultry on your farm. Invite the town official(s) to your farm or request a meeting to be held at the town offices.
- B. Bring copies of your MDPH license application and supporting documents.



C. Request town approval in writing.

D. A public hearing is required pursuant to MGL Chapter 111, Section 151. Allow adequate time before your first processing date to schedule a public hearing. If possible, request a meeting with the town officials or your local board of health prior to the public hearing for any discussion, clarification, or other information sharing to help you prepare for the hearing.

E. Many town boards meet only once per month. At a minimum, you should request that the hearing be held the month prior to your planned use of the MPPU. This would mean that your contact with town officials should begin at least three months prior to your scheduled use date, if not earlier.

F. Attend public hearing prepared to present information about the MPPU and your proposed operating procedures. Invite supporters in the community (customers) to speak in support of your application if you determine that public support will be necessary.

G. Verify when you will receive town approval in writing. Maintain a copy for your records and forward a copy to MDPH FPP to be included with your application.

H. You may want to notify any abutters or neighbors that you will be processing poultry using the MPPU. Explain that you have received state and town approval to do so and the importance of this facility to your operation. You may want to assure neighbors of how you intend to maintain good food safety and waste management practices and that they will likely be unaware that you are processing (no noise, smell, or other nuisance) that will impact them.

I. If you have a local Agricultural Commission, they may be helpful in aiding your effort to obtain local approvals for MPPU use. You can find out if your town has an agricultural commission by visiting: <http://www.massagcom.org/>.

5. Include the MPPU Design Sketch and description of the processing equipment to be used.

A. Design sketches for both the NESFI/Belchertown MPPU and the Eastern Massachusetts MPPU are included in Appendix A. Note which MPPU you plan to rent in your application and include a copy of the design. Both of these MPPUs have been inspected and received statewide approval from MDAR, MDPH, and MDEP.

B. If you plan to use a different MPPU or construct your own poultry processing facility, include design specifications and photographs of the unit or facility you are proposing to use. Be sure that your unit or facility complies with all guiding principles outlined in the *Guide to the Construction and Fabrication of a Massachusetts-licensed Mobile Poultry Processing Unit* (forthcoming) or 105 CMR530, Sanitation in Meat and Poultry Processing Establishments. Your unit and/or facility will require an inspection and prior approval by the Massachusetts Department of Public Health and possibly other agencies.

Note: Another resource that may be helpful in the design and development process of building a small-scale on-farm poultry processing plant or for MPPU guidance includes the USDA FSIS Small and Very Small Plant Division and Helpline. Their website with contact information, resources, and webinars is: http://www.fsis.usda.gov/Small_Very_Small_Plants/index.asp. The phone number is 1-877-374-7435 which is open from 8-4 pm EST.

6. Include a copy of your product label for retail packages.

A. Your product label must have:

- Your name
- Address
- Slaughter date
- “Exempt P.L. 90-492.”
- Safe handling instructions

B. Your label must contain a “safe handling instructions” graphic, available from: http://www.fsis.usda.gov/images/KC/safe_handling_label_hi.jpg



C. You can purchase pre-printed labels with the safe handling instructions at: <http://www.scalelabelsetc.com/shi/shi01.htm>. A case of labels will cost approximately \$50.

D. If you intend to price your product and include that on the packaging, you must use a “certified/sealed scale.” Contact the Massachusetts Division of Standards to schedule an inspector to “seal” your scale. There is a fee of \$25 to receive the certification.

Massachusetts Division Of Standards
One Ashburton Place, Room 1115,
Boston, MA 02108
Phone: (617) 727-3480
Email: standards.mail@state.ma.us

7. Include health certificate from hatchery

You are required to show that your birds were obtained from a pullorum clean flock. The easiest way to do this is to include a copy of the NPIP 9-3 certificate that your hatchery should have sent with your chicks. If the hatchery does not send an NPIP 9-3 certificate with your chicks, or if you are submitting your State Slaughter License application before your chicks have arrived (which is a good idea), the hatchery should be able to provide you with the certificate or another form of proof of origin from a pullorum clean flock. Before you order your chicks, you should check that the hatchery is NPIP (National Poultry Improvement Plan) certified.

If you are not ordering your chicks from an NPIP certified flock (for example, if you are hatching your own chicks), you can obtain free pullorum testing through the Massachusetts Department of Agricultural Resources, Division of Animal Health (617-626-1700).

Although it is no longer required that MPPU users schedule a flock health inspection, it is recommended for first time Slaughter License applicants. The service is available for free through MDAR and can be scheduled at the same time as your compost inspection. The inspection should be scheduled to take place 2-4 weeks prior to slaughter. Call 617-626-1795 to schedule an appointment.

Keep copies of each batch of chicks' NPIP 9-3 or proof of origin and hatchery receipts on file, as an inspector may ask to see them.

8. Register with USDA FSIS as a “Meat and Poultry Handler.”

A. If you do not operate under Federal Inspection and because Massachusetts does not have its own state meat and poultry inspection program, you are required by law to register with the USDA if you deal in meat or poultry products in or for commerce.

B. Download a copy of the FSIS Form 5020-1 from the website and complete the required information (see instructions on page 2 of the form):

http://www.fsis.usda.gov/Forms/PDF/Form_5020-1.pdf. For item 4 (type of business you are engaged in), you may need to check “Other” and write in: “sales direct to consumer under producer/processor exemption.”

C. Make two copies of the application and mail **both copies** to:

USDA FSIS OPEER EED
14th & Independence Ave., SW
Room 300, Congressional Quarterly Building
Washington, D.C. 20250-3700

D. When you receive a return copy of your completed registration form from FSIS, make a photocopy and mail to MDPH to be included with your application.

E. For any additional questions regarding this required form, contact: USDA / FSIS District 65 Office in Albany, NY that provides coverage for Connecticut, Maine, Massachusetts, New Hampshire, New York, Rhode Island, Vermont.

Mr. Haroon Mian, District Manager
230 Washington Ave. Extension
Albany, NY 12203-5369
(518) 452-6870 Fax: (518) 452-3118
Administrative Functions: Ms. Linda Kane
(518) 452-6870

9. Submit application to MDPH FPP.

A. Make a photocopy of your entire application (and all supporting materials and payment) and mail to the MDPH FPP:

Massachusetts Department of Public Health
Food Protection Program, Bureau of Environmental Health
305 South Street
Jamaica Plain, MA 02130-3597

B. If you do not hear from MDPH FPP within 30 days, call 617-983-6712 and ask to speak with Kim Foley, MDPH Food Protection Program or email: kim.foley@state.ma.us

10. Verify MDEP/MDAR approval for waste removal/on-farm composting procedures.

- A. Contact the Massachusetts Department of Agricultural Resources' Agricultural Composting Registration Program at 617-626-1709 or view information about the program online at <http://www.mass.gov/agr/programs/compost/index.htm> to determine applicability to your farm situation (if you will be importing certain materials from off-farm, you may be required to become a registered compost site). William Blanchard is the agency contact at MDAR: 617-626-1709 or william.blanchard@state.ma.us
- B. Include a copy of the MDEP authorization letter from your DEP region (see Appendix A).
- C. MDAR flock health inspectors may verify the appropriateness of your waste management plans (ie, compost facility) during your flock health inspection (see Step 7), therefore it is advised to have your compost area and materials on-site prior to MPPU use. MDPH inspectors may also ask to see your compost facility during a site review.

11. Complete approved training program

State Slaughter License applicants are required to complete a training program that has been approved by MDAR. New Entry currently offers an approved training program that consists of a hands-on workshop and a regulations workshop. MDAR may also require an online comprehension test. At the conclusion of training, you should receive a certificate of completion. Submit a copy of the certificate with your State Slaughter License; if you have already submitted your state slaughter license, submit the certificate separately to the same address. For questions about the training program, contact the Division of Agricultural Conservation and Technical Assistance at MDAR: 617-626-1724.



{ What to Expect }

After You Complete Your Application for Licensure to Process Poultry Using a Mobile Poultry Processing Unit

1. Plan Review

The Department of Public Health, Food Protection Program will review your license application (called a “plan review”) and they will contact you for a site review.

2. Site Review

A DPH official will schedule a MPPU site review to verify the location of the MPPU site proposed in your plan. Any modifications to the site selection will be discussed. Inspection of other processing facilities described in your license application will be verified.

3. Licensure

Upon successful plan and site review by MDPH, you will receive your slaughter license in the mail from MDPH. You are now eligible to rent the MPPU!

4. MPPU Rental

Contact the New England Small Farm Institute and/or New Entry Sustainable Farming Project team to schedule use of the MPPU. They will ask to verify that you have received local and state approvals for use of the unit. You will be required to sign a rental agreement before you can use the MPPU.

5. Confirm Dates with MDPH and Local BOH

Confirm final slaughter dates with MDPH FPP prior to processing. Coordinate with MDPH for possible on-site inspection of MPPU and your operation while processing birds. Contact your local Board of Health to inform them of your processing dates and communications with MDPH.

6. Schedule MDAR Flock Health Inspection (optional)

Confirm final slaughter dates with MDAR Poultry Inspectors prior to processing. Coordinate with MDAR for on-site flock health inspection.

7. Rent & Return MPPU

Complete all necessary rental agreements with NESFI and arrange for MPPU transport to your site. Follow all appropriate food safety and MPPU operations guidance. Keep up-to-date food safety logs throughout processing. Thoroughly clean and sanitize MPPU pre-and post-processing. Follow all biosecurity practices in picking up and returning unit to NESFI. Report any damaged or non-functioning equipment to the MPPU's owner or manager.

8. Submit Record-Keeping Forms to MDPH

After each processing date fax, email, or mail your completed flock health inspection report, and all of your HACCP record logs to MDPH FPP.

9. Follow-up Actions

If a violation was noted during processing and inspection, or if records indicate a cause for concern by the FPP, you may be contacted in writing by FPP for corrective action. You will need to respond to MDPH with a completed plan of corrective action prior to your next processing date. You will have 10 business days to respond to MDPH FPP with a plan of correction. If the issue cannot be resolved, you may be prevented from additional uses of the MPPU or subject to cancellation of your slaughter license.

10. License renewal

Prior to the expiration date of your slaughter license, you will receive a renewal notice from MDPH in the mail. You will need to provide MDPH FPP with an updated annual plan of operations, noting any changes, and pay the annual renewal fee.

{ APPENDIX A }

Attachments

MPPU Designs

Massachusetts State Slaughter License Application

USDA Exemption Letter (FSIS Form 5020-1)

MDAR Composting Inspection Worksheet

MPPU Guidelines (MDPH)

MPPU Authorization Letter (MDEP)



{ APPENDIX B }

Regulatory Resources

The following list of regulatory resources is meant to serve an annotated guide to the regulations regarding meat and poultry processing at the state and federal level. Although the information listed herein has been compiled with the utmost care and is believed to be reliable, the listings of regulations in the directory should not be construed in any way as an exhaustive list. Conversely, omissions from this directory are solely the result of not having pertinent information available at the time the guide was published. Any inaccurate or incomplete information in this guide should be brought to the attention of the authors. Please call 978-654-6745 to report inaccurate or incomplete information.

M.G.L. Title XV. Regulation of Trade, Chapter 94, Inspection of Food, Drugs & Various Articles

(www.mass.gov/legis/laws/mgl/gl-94-toc.htm)

§118 through §139G regulate slaughter houses. These sections are also referenced in 105 CMR §532, Inspection of Poultry and Poultry Products (see below).

Section 120 (Slaughter Houses) License: acting without application, fee

§120 states that no person shall engage in the slaughter of livestock or poultry unless they have obtained a license from the Department of Public Health. The license must be renewed annually. Fee is currently \$225 per year for businesses grossing under \$10 million in sales. (See also, 105 CMR §530.19, below.)

Note: See MDPH FPP Application for Initial Licensure to Process Meat and Poultry at www.mass.gov/eohhs/docs/dph/environmental/foodsafety/mppu-license-application.pdf

Section 146 (Inspection and Sale of Meat) Inspection: fees, seizure and condemnation, appeal, market limits

§146 states that each local board of health may inspect the carcasses of all slaughtered animals and all meat, fish, vegetables, produce, fruit or provisions of any kind found in their town.... Fees for such inspection are set locally.

§146 also states that local boards of health, subject to the approval of the Department of Public Health, may make and enforce “reasonable rules and regulations as to the conditions under which all articles of food may be kept or exposed for sale.” The setting of such rules and regulations is subject to local public hearing and must be approved by the state. If, over time, the Department determines that such rules and regulations are “no longer practical or reasonable,” it may declare them null and void.

Section 152 (Inspection and Sale of Meat) Publication of facts relating to condemnation of animal or property

§152 requires local boards of health to publicize actions taken to condemn animals or property when “carcasses or articles are found to be tainted, diseased, corrupted, decayed, unwholesome or unfit for food from any cause.” As provided in §146, the board will “seize and cause the same to be destroyed forthwith or disposed of otherwise than for food” and publish the name of the responsible party, and the location and description of the incident in two local newspapers.

M.G.L. Title XVI. Public Health, Chapter 111, Public Health

(www.mass.gov/legis/laws/mgl/gl-111-toc.htm)

Section 1 – Public Health Definitions - Agriculture

§1 defines “farming” or “agriculture” as follows: “farming in all its branches and cultivation and tillage of the soil, dairying, the production, cultivation, growing and harvesting of any agricultural, aquacultural, floricultural or horticultural commodities, the growing and harvesting of forest products upon forest land, the raising of livestock including horses, the keeping of horses as a commercial enterprise, the keeping and raising of poultry, swine, cattle and other domesticated animals used for food purposes, bees, fur-bearing animals, and any practices, including any forestry or lumbering operations, performed by a farmer, who is hereby defined as one engaged in agricultural or farming as herein defined, or on a farm as an incident to or in conjunction with such farming operations, including preparations for market, delivery to storage or to market or to carriers for transportation to market.”

Section 127A – Nuisances, State Sanitary Code

§127A establishes the purposes of the State Sanitary Code, including that the code “shall deal with matters affecting the health and well-being of the public...including...standards for food service establishments.” Local boards of health may expand upon the code.

Section 151 – Noisome Trades, Regulation of Slaughter Houses

§151 requires a public hearing and written permission from a local board of health for use of any building or premises for “carrying on the business of slaughtering cattle, horses, mules, sheep or other animals, ...or for other noxious or offensive trade and occupation....”

Section 152 – Noisome Trades, Prohibition of Offensive Trades or Occupations

§152 provides that “if any buildings or premises are occupied or used [for offensive trades or occupations], the Department of Environmental Protection shall, upon application [from an aggrieved party], appoint a time and place for the hearing of all parties... and may order any person to desist from carrying on [such trade or occupation].” Such offenses carry a fine.

105 CMR 530 – Sanitation in Meat and Poultry Processing Establishments

(www.lawlib.state.ma.us/cmr.html)

This regulation sets forth requirements for processing facility design, construction and maintenance; equipment design, construction and maintenance; insect and rodent control; sanitation in all its aspects; and personnel. §530.019 provides that “no person shall operate a plant for the processing of meat or poultry products unless he has a permit to do so from the Commissioner of Public Health.”

105 CMR 532 – Inspection of Poultry and Poultry Products

(www.lawlib.state.ma.us/cmr.html)

This regulation sets forth standards and procedures for inspecting all aspects of poultry processing, handling and preparation for market. It includes the following sections:

Section 532.200: Producer Exemptions

(A) The Department adopts and incorporates by reference the federal exemptions at 9 CFR § 381.10: *Exemptions for Specified Operations*, published by the United States Department of Agriculture, to the extent they are not inconsistent with the specific provisions of 105 CMR 532.000. Massachusetts poultry producers and sellers shall comply with the provisions of such exemptions.

(B) Notwithstanding 105 CMR 532.005 through 532.171, Massachusetts inspectors shall not perform continuous inspection of poultry producers.

Section 532.203: Farm Slaughter provides that “farm slaughter is exempt from inspection when the slaughtering is carried out by any person slaughtering poultry of his own raising, and the processing by him and transportation of the poultry products is exclusively for use by him and members of his household and his nonpaying guests and employees; provided that such poultry is healthy and is slaughtered and processed under such sanitary standards, practices and procedures as result in the preparation of poultry products that are sound, clean and fit for human food.

Re M.G.L. c 94, in addition to §120 (license requirement), §146 (board of health authority) and §152 (requirement to publicize condemnation of tainted food products) – all referenced above – it includes the following section:

Section 130 – Slaughter Houses, Exempt Operations provides that “the commissioner may exempt the following types of operations from any provisions of §118 to §131 inclusive [i.e., all relevant sections governing slaughter houses]: (1) slaughtering and preparation by any person of livestock and poultry of his own raising exclusively for use by him and members of his household, and his nonpaying guests and employees, and (2) any other operations which the commissioner may determine would best be exempted to further the purposes of said sections, to the extent such exemptions conform to the Federal Meat Inspection Act, as amended, and the Federal Poultry Products Inspection Act, as amended, and any regulations thereunder.”

Section 532.204: Custom Slaughter provides that “custom slaughter is exempt from the requirements for inspection when the slaughtering is done by any person of poultry delivered by the owner thereof for such slaughter, and the processing by such slaughterer and transportation of the poultry products is for the exclusive use, in the household of such owner, by him and members of his household and his nonpaying guests and employees: provided that such custom slaughterer does not engage in the business of buying or selling any poultry products capable of use as human food; and provided further that such poultry is healthy and is slaughtered and processed under such sanitary standards, practices and procedures as result in the preparation of poultry products that are sound, clean and fit for human food, and the shipping containers of such poultry products bear the owner’s name and address and the statement ‘Exempted.’ ”

Section 532.207: Termination of Exemptions provides that “the Director may by order suspend or terminate any exemption under 105 CMR 532.00 with respect to any person wherever he finds that such action will aid in effectuating the purpose of M.G.L. c 94, §118 et seq. [i.e. all sections governing slaughter houses]. Failure to comply with the conditions of the exemption, including but not limited to failure to process poultry and poultry products under clean and sanitary conditions may result in termination of an exemption, in addition to any other penalties provided by law.”

Section 532.208: Inspection of Exempted Plants and Products provides that “...inspectors of the Division are authorized to make inspection in accordance with law to ascertain whether any of the provisions of M.G.L. c 94, §118 et seq. [i.e., all sections governing slaughter houses] or 105 CMR 32.000 applying to exempted producers, retailers or other persons have been violated.”

Section 532.300: Requirements for Use of Mobile Poultry Processing Unit

(A) Any person who slaughters and/or processes poultry for sale using a mobile poultry processing unit (MPPU) shall comply with all written protocols of the Department for use of the unit.

(B) MPPUs are not considered establishments for the purpose of 105 CMR 532.000, but any person who operates an MPPU is required to be licensed.

Slaughtering and Processing of Meat and Poultry

MDPH Food Production Program, January 2001, Policy Guideline FP-03. 3 pages.

www.mass.gov/Eeohhs2/docs/environmental/foodsafety/slaughter.pdf

Revised Testing Requirements for Private Water Supplies Utilized by MA Food Manufacturers and Processors

MDPH Food Protection Program, December 2005, Policy Guideline FP-05. 2 pages.

www.mass.gov/Eeohhs2/docs/dph/environmental/foodsafety/private_water_supply.doc

Poultry Products Inspection Act

Title 21, Food and Drugs: Chapter 10. 18 pages.

www.fda.gov/opacom/laws/pltryact.htm

Guidance for Determining Whether a Poultry Slaughter or Processing Operation is Exempt from Inspection Requirements of the Poultry Products Inspection Act

USDA FSIS Revision 1, April 2006. 36 pages.

www.fsis.usda.gov/OPPDE/rdad/FSISNotices/Poultry_Slaughter_Exemption_0406.pdf

Compliance Guideline for Controlling Salmonella in Poultry

USDA FSIS, 2008, Second Edition. 46 pages.

www.fsis.usda.gov/PDF/Compliance_Guideline_Controlling_Salmonella_Poultry.pdf

Sanitation Performance Standards Compliance Guide – For Meat and Poultry Establishments

USDA FSIS, October 1999. 41 pages.

www.fsis.usda.gov/oppde/rdad/frpubs/sanitationguide.htm

We'd like to hear your thoughts!
For comments or suggestions on this guide, please contact
Jennifer Hashley or Sam Anderson at:

978-654-6745
jennifer.hashley@tufts.edu
sanderson@comteam.org

New Entry Sustainable Farming Project
155 Merrimack Street, 3rd floor
Lowell, MA 01852
www.nesfp.org

For more small-scale poultry processing guides and other resources, please visit:
<http://nesfp.nutrition.tufts.edu/training/mobilepoultry.html>

New Entry
Sustainable Farming
Project

