

Under 1K Poultry Exempt Review Supplemental

Establishment Name:

Address:

Phone:

Email:

Owner:

Date of last water test:

Date of previous inspection and previous findings of note:

1. Live holding area:

- a. Is there adequate ventilation for birds in pens or crates?
- b. Is there adequate space between crates and slats in the crate for the producer to perform ante-mortem inspection?
- c. Are birds handled using Good Commercial Practices? *See Good Commercial Practices Appendix at maine.gov/dacf/mmpi for more information on GCPs*

2. Operational Areas:

- a. Is the area used for processing separated from area(s) used for holding live animals or poultry slaughter? *Processing includes evisceration, washing, chilling, and packaging of carcasses.*
- b. Are there physical barriers (walls, tarps etc.) to prevent splash back or other contamination of carcasses between the live holding/slaughter area(s) and the processing area(s)?
- c. Are areas used for processing protected from pests using physical barriers (walls, screens etc.), fans or air curtains, or any other method adequate to prevent contamination?
- d. Are offal and other inedible materials stored outside of the coolers and freezers where edible products are stored?

3. Grounds and Facilities

- a. Is the area(s) used for slaughter and/or processing maintained to prevent harborage conditions (mowed grass, removal of junk etc.) and located away from fecal soiled pens?

- b. Are pest control chemicals used in outdoor slaughter and processing areas safe and effective as used and not applied or stored in a manner that will result in adulteration of product?

- c. Is lighting adequate in slaughter, processing, equipment cleaning and sanitation areas to prevent insanitary conditions/adulteration of product?

- d. Is ventilation adequate to control odors, vapor and condensation to the extent necessary to prevent insanitary conditions/adulteration of product?

- e. Are water temperature and pressure adequate to effectively clean carcasses, equipment and the facility? Is it available in all areas where it is needed?

- f. Did the operator test the water before operations started for the season for nitrates and coliforms, if using a private well? *Please note date and results*

4. Equipment and Utensils

1. Are equipment and utensils used for edible products of such material and construction to facilitate thorough cleaning?

2. Are equipment and utensils constructed, located or operated in a manner that would prevent the operator from inspecting the items for sanitary condition?

3. Are the receptacles for storing inedible waste made of materials and constructed so that their use will not result in adulteration of edible products?

4. Are these receptacles distinctly or conspicuously marked to prevent their inadvertent use as storage for edible products?

5. Sanitary Operations

- a. Are *food* contact surfaces cleaned and sanitized as frequently as necessary to prevent insanitary conditions/adulteration of product?

- b. Are *non-food* contact surfaces cleaned and sanitized as frequently as necessary to prevent insanitary conditions/adulteration of product?

- c. Are any chemicals used for cleaning and/or as processing aids safe for the food processing environment?

- d. Are these chemicals stored appropriately and does the operator have documents demonstrating the safety of these chemicals in the food processing environment?

- e. How is sanitation accomplished? *See Appendix for approved sanitation methods*

- f. If using a chemical solution to sanitize food contact surfaces, is there a test kit available to measure concentration?

- g. If using a processing aid to reduce pathogen load on carcasses, is the chemical being used at the correct concentration and at the correct exposure time? Is there a test kit available to measure the concentration of the processing aid?

- h. Are poultry carcasses that have been contaminated by ingesta or fecal material reconditioned in a separate area from evisceration and other processing activities?

- i. Are contaminated carcasses trimmed and washed of contamination?

- j. If an antimicrobial chemical is applied to reconditioned carcasses, is it applied in accordance with manufacturer's instructions? Is it on the QAR approved list? *See Approved Sanitizers at maine.gov/dacf/mmpi*

6. Employee Hygiene

- a. Do employees wash their hands before starting or resuming work?
- b. Is jewelry removed, hair tied back and open wounds covered before work?
- c. Does the operator use disposable clothing during operations, or have spare aprons and/or clothing available if items become too soiled during operations to maintain sanitary conditions?
- d. Are personnel with infectious diseases or infected wounds barred from working?

7. Operations and Procedures

- a. Does the operator do a post-mortem inspection of all carcasses and organs for disease, and discard diseased carcasses and organs found?
- b. Does the operator discard any organs or carcasses if trimming and treatment with anti-microbial solutions cannot fully remove contamination?
- c. Are the head, feet and organs separated from the carcass and discarded?
Turkey necks may be severed from the carcass and stuffed inside the carcass for ease of packaging

- d. Is any ice used in processing operations made from potable water?

- e. Does the carcass receive a final wash of potable water at sufficient velocity to clean the carcass?

- f. Are feathers and offal removed from the processing area as often as needed to maintain sanitary conditions?

- g. Is all packaging material food grade?

- h. Does the operator take effective measures to protect product, contact surfaces and packaging from contamination by animals and insects?

- i. If the facility also prepares pet food, other food, or nonfood products, are those operations separated from poultry processing operations by time and space, with cleaning and sanitation of all surfaces and equipment before resumption of poultry processing?

- j. Are the storage areas for carcasses (and transport vehicles, if delivering products to customers) adequate to protect against contamination of product and cold enough to prevent bacterial overgrowth?

- k. Is scalding water kept clean and replenished as often as required to prevent insanitary conditions?

- l. Are over-scalded carcasses discarded?

- m. Are carcasses ice or air chilled immediately after slaughter and processing?
Or are they put directly into the freezer?

- n. If carcasses are ice or air chilled, do internal temperatures reach less than 40°F within specified times? *See Appendix for allowed chill times*

- o. Is packaged poultry stored at 40°F or less?

8. General Questions

- a. Does the farm raise less than 1000 live poultry to be slaughtered on farm in one calendar year?

- b. Are all poultry assigned a unique lot number and do operators keep written records of these lot numbers and their point of sale?

- c. Does the owner acknowledge and understand that:
 - i. Dead, dying, or diseased poultry cannot be slaughtered?
 - ii. If they suspect poultry are affected by a zoonotic disease like HPAI that they must call DACF Animal Health/State Veterinarian?

- d. Does the owner acknowledge and understand that antibiotic feeds or medications have withdrawal times, meaning the poultry cannot be slaughtered until after that period ends?

- e. Do the packaged poultry labels bear:
 - i. The name of the farm
 - ii. The name of the operator
 - iii. The address including zip code
 - iv. The statement “Exempt under the Maine Revised Statutes, Title 22, section 2517-C NOT INSPECTED”
 - v. Safe handling and cooking instructions as follows: “SAFE HANDLING INSTRUCTIONS: Keep refrigerated or frozen. Thaw in refrigerator or microwave. Keep raw poultry separate from other foods. Wash working surfaces, including cutting boards, utensils and hands, after touching raw poultry. Cook thoroughly to an internal temperature of at least 165 degrees Fahrenheit maintained for at least 15 seconds. Keep hot foods hot. Refrigerate leftovers immediately or discard.”

- f. Are all sales conducted within the State of Maine at:
 - i. At the farm where they were raised
 - ii. At a farmer’s market
 - iii. Delivered to the consumer’s home by the operator
 - iv. To a CSA that has a direct marketing relationship with the operator
 - v. To a locally owned grocery store (*see Appendix for definition of local*)
 - vi. To a locally owned restaurant

- g. **Is the establishment operated and maintained in a manner sufficient to prevent the creation of insanitary conditions and ensure that product is not adulterated?** *See Appendix for definition of adulteration*

Appendix 1: General Information

Sanitization may be accomplished by one of the following methods:

1. Immersion for at least one-half (1/2) minute in clean, hot water at a temperature of at least 180° F.
2. Immersion for at least one minute in a clean solution containing at least 50 parts per million of available chlorine as a hypochlorite and at a temperature of at least 75° F.
3. Immersion for at least one minute in a clean solution containing at least 12.5 parts per million of available iodine and having a pH not higher than 5.0 and at a temperature of at least 75° F.
4. Immersion in a quaternary ammonium compound solution having a minimum temperature of 75° F with a concentration as specified by the manufacturer's use directions included in the labeling.

Definition of Adulteration in 22 MRS 2511(1):

1. Contains a poisonous or harmful substance that may render it injurious to health. The product is not considered adulterated under this definition if the quantity of the substance in or on the product does not ordinarily render it injurious to health
2. Contains an added poisonous or harmful substance that may, in the judgment of the commissioner, make the product unfit for human food
3. Is a raw agricultural commodity and the commodity contains a pesticide chemical that is unsafe within the meaning of the Federal Food, Drug, and Cosmetic Act
4. Contains a food additive that is unsafe within the meaning of the Federal Food, Drug, and Cosmetic Act
5. Contains a color additive that is unsafe within the meaning of the Federal Food, Drug, and Cosmetic Act. A product that is not otherwise considered adulterated under paragraph 3 or 4 is considered adulterated if use of the pesticide chemical, food additive or color additive in or on the product is prohibited by rules of the commissioner in licensed establishments
6. Consists of any filthy, putrid or decomposed substance or is unsound, unhealthful, unwholesome or otherwise unfit for human food
7. Has been prepared, packed or held under unsanitary conditions where it may have become contaminated with filth or where it may have been rendered injurious to health
8. Is the product of an animal, including poultry, that has died in a manner other than by slaughter
9. Is in or has been in a container composed of a poisonous or harmful substance that may render the contents injurious to health
10. Has been subjected to radiation, unless the use of the radiation was in conformity with a regulation or exemption in effect pursuant to the Federal Food, Drug, and Cosmetic Act
11. Has had a valuable constituent omitted or abstracted; has had a substance substituted, wholly or in part; has had damage or inferiority concealed in any manner; or has had a substance added, mixed or packed to increase its bulk or weight, reduce its quality or strength or make it appear better or of greater value than it is
12. Is margarine containing animal fat, and any of the raw material used consisted of a filthy, putrid or decomposed substance.