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**HEALTH & WELFARE**

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## FOOD PROTECTION PROGRAM GUIDELINE

### *Idaho Food Code Guideline 2006-11*

June 13, 2006

Subject: **SMALL SCALE POULTRY, RABBIT PROCESSING**

Applicable statutes and rules: Idaho Statute 37-122 and *Idaho Food Code* Section 3 (IDAPA 16.02.19.320)

**Issue/Problem:** Idaho code requires that all meat and meat products be obtained from regulated meat processing establishments and shall have been inspected for wholesomeness under an official regulatory program.

The USDA requires poultry inspection under 9CFR 381, but provides an exemption for producers of fewer than 20,000 birds. The FDA is designated responsible for rabbit processing, but gives jurisdiction to the state for intrastate processing and sales.

Currently, both chickens and rabbits are being sold in Farmers' Markets. On a case-by-case basis the farmer/processors are being told that these sales are not allowed in Idaho unless they have their animals processed in a USDA plant, and then obtain a food establishment permit (mobile) for their sales.

**Discussion:** In the past Idaho had a meat inspection program through the State Department of Agriculture. Now only the USDA inspects meat in Idaho, and there are NO chicken or rabbit processing facilities within Idaho. USDA-inspected plants will process chicken, rabbits, buffalo, elk, deer, alligators and ratites in other states, but this requires shipping the animals to a remote processing site. This is necessary for interstate sale of any of these meats.

The Department of Agriculture is promoting "direct sales" of farm products, and encouraging farmers to find markets for locally-grown, "certified organic" and "pastured" meat. From a public health point of view, the "pastured" poultry may be healthier than factory-raised and processed poultry.

## **Guidance:**

Small-scale processors of chickens or rabbits may be permitted by District Health Departments, if they can meet the minimum criteria in the handouts entitled, "Idaho Poultry Processing Guidelines", and "Idaho Rabbit Processing Guidelines". The district does the following prior to approval:

1. Review of the proposal to determine if a veterinarian will certify the animals as healthy.
2. Review of the proposal to determine the number of animals to be processed annually, and whether they will be sold in Idaho (no interstate allowed), and if they will be sold retail or wholesale.
3. Wholesaling to restaurants or retail stores may be allowed if all criteria are met and the finished meat is labeled properly.
4. Retail sales may be permitted out of the processing facility or under a separate license from a mobile unit.
5. Review of the plan for the processing facility, and approval of the facility itself to determine that it meets all requirements for
  - Separation from living quarters;
  - Approved water supply and approved sewage disposal;
  - Indirect drain for processing sink;
  - Floor drain for pressure washing;
  - Equipment (sinks, refrigeration, work tables);
  - Floors, walls and ceilings,
  - Ventilation;
  - Approved solid waste disposal.

**Custom processors** that are permitted and inspected by USDA are not allowed to resell poultry to restaurants or markets or walk-in customers. If a producer grower takes poultry to a custom processor it must have been purchased by a customer while still alive and processed with the name of the purchaser on the carcass.

Other farm-raised animals are not addressed in these guidelines, but could be considered on a case-by-case basis for small-scale processing permitted by the health district, so long as NO interstate sales take place.

## **IDAHO POULTRY PROCESSING GUIDELINES**

The State of Idaho has food safety codes and rules which require that chickens and turkeys which are sold retail or wholesale be from a regulated food processing facility, and be sound and free of disease. Small processors are exempt from USDA inspection, but are still required to have approval and licensing from Idaho health authorities if they wish to market their slaughtered and processed poultry.

1. Processing facilities shall comply with the *Idaho Food Code* specifically sections which pertain to food processing establishments.
2. It is recommended that the facility contract with an Idaho licensed veterinarian. The veterinarian shall conduct ante-mortem and post-mortem inspections of the poultry during the time of processing, and slaughtering. Determination must be made that the birds are sound, wholesome and free of disease.
3. All poultry not passing ante-mortem or post-mortem inspections shall be denatured and carcasses, parts, organs, fluids and tissue shall be disposed of in a manner and at a location approved by the health agency.
4. The operator shall assure that all poultry slaughtered are free from medicated feed residues, antibiotic residue, pesticides and other residues. Organic certification may be used in lieu of monitoring for these substances.
5. Poultry processed in compliance with these guidelines can reasonably be considered wholesome and safe for human consumption. Labeling of the poultry shall bear
  - The name and location or phone number of the processor,
  - The statement Poultry (specify type) --"Inspected by Idaho Licensed Veterinarian for Wholesomeness" (if applicable), and
  - "Exempt from USDA Inspection per PL 492".

Exception: If a poultry farmer sells live poultry direct to a buyer no processing license is required. The buyer can have the birds processed at a USDA "Custom" processor. The name of the owner of the bird must be shown on a tag that is kept with the bird by the custom processor.

## FOOD PROCESSING FACILITY SPECIFICATION REQUIREMENTS

In addition to the plans and specifications required by the *Idaho Food Code* (see list on following page), the following information pertaining to food processing activities is needed to evaluate your proposed operation.

1. Type and ingredients of the food product(s) to be manufactured or processed.
2. Proposed label showing display panels with all mandatory label information.
3. Container information, including the type of construction and source of containers and lids or closures.
4. Production and processing operations:
  - a. Source, condition and handling of raw products and ingredients.
  - b. Produce preparation procedure - cleaning, peeling, chopping, blanching, blending, etc.
  - c. Packing procedure - mechanical, by hand.
  - d. Processing - thermal, pressure, freezing, etc.
  - e. Cooling.
  - f. Labeling procedure.
  - g. Quality control:
    - (1) Tests - bacteriological, chemical, water activity, pH, etc.
    - (2) Methodology for tests.
  - h. Coding.
  - i. Storage and distribution.
  - j. Record keeping - shipping receipts, processing, quality control, coding.
5. General maintenance procedure:
  - a. Cleaning operations:
    - (1) Facilities.
    - (2) Equipment and utensils - manual, clean-in-place.
  - b. Sanitation of equipment and utensils.
  - c. Storage and handling of cleaned portable equipment and utensils.
  - d. Animal and vermin control.
6. Projected quantity of food to be manufactured or processed - initial production and long-range goal.
  - a. Interstate commerce - quantity to be shipped out-of-state.
  - b. Estimated gross sales.
7. Square footage of facility, complete separation from private living quarters.
8. Water source, sewage disposal, and garbage removal facilities.

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## **Minimum Requirements for Plan Approval -- Food Processing Facility Equipment and Structural**

Idaho Rules Governing Food Safety and Sanitation Standards (*Idaho Food Code*) require review and plan approval prior to construction, alteration or remodeling of a food establishment. An application for a license and a fee must be submitted with the plans. A construction or pre-operational inspection is required, and a final approval inspection is required prior to opening the business.

1. Approved water source to all fixtures, hot and cold.
2. Approved sewage disposal facilities.
3. A clean facility that is completely separate from living quarters, rodent-proof and in good repair.
4. Floors: Smooth, non-absorbent, coved at walls in all food processing, utensil washing areas, walk-in refrigeration units, locker rooms and toilet rooms.
5. Floor drains are required if pressure-washing is utilized.
6. Walls, ceiling: Smooth, non-absorbent, easy to clean, light-colored.
7. Lighting: Shielded fixtures.
8. Ventilation: Adequate, approved ventilation to remove steam and grease.
9. Employee toilet room with handwash sink
10. Handwash sink in the food processing area.
11. Janitorial, service or mop sink with a minimum 2-inch drain.
12. A commercial three-compartment sink with double drain boards for utensils.
13. Food processing, washing sink with an indirect drain to the sewer line.
14. Equipment: approved by health district and capable of maintaining potentially hazardous foods at the required temperatures.
15. Refrigeration: Adequate capacity, commercial quality with condensate drained to floor sink, hub drain or evaporation unit.
16. Transportation facilities/equipment/vehicles approved by health district.

A certificate of zoning approval for the proposed establishment.

# POULTRY LAWS AND REGULATIONS

## **Federal Poultry Products Inspections Act**

Title 21, Food and Drugs, Chapter 10, Poultry and Poultry Products Inspection, Sec. 451-471

## **Code of Federal Regulations**

Title 9, Animals and Animal Products, Chapter III, FSIS, USDA, Part 381 Poultry Products Inspection Regulations, Subpart C -- Exemptions

381.10 (6) -- The slaughtering of sound and healthy poultry or the processing of poultry products of such poultry in any State by any poultry producer or other person for distribution by him solely within such jurisdiction directly to household consumers, restaurants, hotels, and boardinghouses, for use in their own dining rooms, or in the preparation of meals for sales direct to consumers: Provided, that in lieu of complying with all the adulteration provisions of the Act, such poultry is slaughtered and otherwise processed and handled under such *sanitary standards, practices, and procedures as result in the preparation of poultry products that are sound, clean, and fit for human food when distributed by such processor, such poultry products when so distributed bear the processor's name and address and the statement, "Exempted--P.L. 90-492" ...and such processor does not exceed the volume limitation prescribed (20,000 poultry).*

The provisions of the Act and the regulations do not apply to any poultry producer with respect to poultry, of his own raising on his own farm, which he slaughters if: Such processor slaughters not more than 1,000 poultry during the calendar year, and none of such poultry moves in "commerce" (interstate).

## **Idaho Food, Drug and Cosmetic Act**

37-122 -- Food deemed adulterated. A food shall be deemed to be adulterated--(3) *if it consists in whole or in part of a diseased, contaminated, filthy, putrid, or decomposed substance, or if it is otherwise unfit for food; or (4) if it has been produced, prepared, packed, or held under insanitary conditions whereby it may have become contaminated with filth, or whereby it may have been rendered diseased, unwholesome, or injurious to health...*"