

1 TO THE HO719

2 USE OF REPRESENTATIVES:

3 The Committee on Agriculture, Food Resiliency, and Forestry to which was
4 referred House Bill No. 603 entitled “An act relating to the poultry slaughter
5 exception to inspection” respectfully reports that it has considered the same
6 and recommends that the bill be amended by striking out all after the enacting
7 clause and inserting in lieu thereof the following:

8 Sec. 1. 6 V.S.A. § 3312 is amended to read:

9 § 3312. INSPECTION; EXCEPTIONS

10 * * *

11 (b) 1,000 bird exemption. Inspection shall not be required for the slaughter
12 or preparation of raw poultry products of the producer’s own raising on the
13 producer’s own premises, whether or not they are intended for use as human
14 food if:

15 (1) fewer than 1,000 birds are slaughtered annually;

16 (2) no raw poultry products are offered for sale or transportation in
17 interstate commerce; and

18 (3) the raw poultry products are only sold, ~~as whole birds only~~, from the
19 farm, at a farmers’ market, or to a food restaurant licensed by the
20 Commissioner of Health; or are for personal use.

21 (c) 5,000 bird exemption.

1 (1) Inspection shall not be required for the slaughter or preparation of
2 raw poultry products of the producer’s own raising on the producer’s own
3 premises, whether or not they are intended for use as human food, if all of the
4 following conditions are satisfied:

5 (A) ~~No~~ Not more than 5,000 birds are slaughtered annually.

6 (B) No raw poultry products are offered for sale or transportation in
7 interstate commerce.

8 (C) The raw poultry products are only sold, ~~as whole birds,~~ from the
9 farm, at a farmers’ market, directly to household consumers, or to a food
10 restaurant licensed by the Commissioner of Health, or are for personal use.

11 (D) The producer’s facility is not used to slaughter or process poultry
12 by any other person or business.

13 (E) The producer does not purchase birds for resale that have been
14 processed under the exemption under this section.

15 (F) The poultry are healthy when slaughtered.

16 (G) The poultry are slaughtered and otherwise processed and handled
17 under sanitary standards, practices, and procedures that result in the
18 preparation of raw poultry products that are sound, clean, and fit for human
19 food when distributed by the producer.

20 (2) As used in this subsection, “sanitary standards, practices, and
21 procedures” means:

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(J) a person working in contact with the raw poultry products, food-contact surfaces, and product-packaging material shall maintain hygienic practices; and

(K) clothing worn by persons who handle raw poultry products shall be of material that is cleanable or disposable, and garments shall be cleaned or changed as often as necessary to prevent adulteration of raw poultry products or the creation of insanitary conditions.

(d) 20,000 bird exemption. Inspection shall not be required for the slaughter or preparation of raw poultry products of the producer’s own raising on the producer’s own premises, whether or not they are intended for use as human food, if:

- (1) ~~no~~ not more than 20,000 birds are slaughtered annually;
- (2) no birds are offered for sale or transportation in interstate commerce;
- (3) the raw poultry products are only sold, ~~as whole birds,~~ from the farm, at a farmers’ market, directly to household consumers, or to a food restaurant licensed by the Commissioner of Health, or are for personal use;
- (4) the producer’s facility is not used to slaughter or process poultry by any other person or business;
- (5) the producer does not purchase birds for resale that have been processed under the exemption under this section;

1 (6) the poultry are healthy when slaughtered; and

2 (7) the poultry are slaughtered and otherwise processed and handled
3 according to the sanitary performance standards of 9 C.F.R. §§ 416.1–416.17.

4 (e) Required label. All raw poultry products sold from the farm, at a
5 farmers’ market, or to a food restaurant pursuant to the exemption in
6 subsection (b), (c), or (d) of this section shall be labeled with the following
7 information:

8 (1) Name of farm and name of producer.

9 (2) Address of farm, including zip code.

10 (3) Name of the product.

11 (4) “Exempt per 6 V.S.A. § 3312(b): NOT INSPECTED.” This
12 statement shall be prominently displayed with such conspicuousness (as
13 compared with other words or statements, designs, or devices in the labeling)
14 as to render it likely to be read and understood under customary conditions of
15 purchase and use.

16 ~~(4)~~(5) Safe handling and cooking instructions as follows:

17 “SAFE HANDLING INSTRUCTIONS:

18 Keep refrigerated or frozen. Thaw in refrigerator or microwave.

19 Keep raw poultry separate from other foods.

20 Wash working surfaces, including cutting boards, utensils, and hands
21 after touching raw poultry.

1 Cook thoroughly to an internal temperature of at least 165 degrees
2 Fahrenheit maintained for at least 15 seconds.

3 Keep hot foods hot. Refrigerate leftovers immediately or discard.”

4 * * *

5 Sec. 2. EFFECTIVE DATE

6 This act shall take effect on passage.

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10 (Committee vote: _____)

11 _____
12 Representative _____
13 FOR THE COMMITTEE