

1 S.9

2 Introduced by Senators Starr, Rodgers, and Westman

3 Referred to Committee on

4 Date:

5 Subject: Agriculture; preparation of poultry products; inspection

6 Statement of purpose of bill as introduced: This bill proposes to increase the

7 threshold from 1,000 to 8,000 birds under which inspection shall not be

8 required for the slaughter or preparation of poultry products of the producer's

9 own raising on the producer's own farm.

10 An act relating to the preparation of poultry products

11 It is hereby enacted by the General Assembly of the State of Vermont:

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

13 § 3312. INSPECTION; EXCEPTIONS

14 (a) Inspection shall not be provided under this chapter at any establishment

15 for the slaughter of livestock or poultry or the preparation of any livestock

16 products or poultry products which are not intended for use as human food, but

17 these products shall, prior to their offer for sale or transportation in intrastate

18 commerce, unless naturally inedible by humans, be denatured or otherwise

19 identified as prescribed by rules of the ~~secretary~~ Secretary to deter their use for

20 human food. These licensed establishments shall be subject to periodic review.

1 (b) Inspection shall not be required for the slaughter or preparation of
2 poultry products of the producer's own raising on the producer's own ~~farm~~
3 premises, whether or not they are intended for use as human food if:

4 (1) ~~Fewer~~ No more than 1,000 8,000 birds are slaughtered annually; ~~and~~

5 (2) No birds are offered for sale or transportation in interstate
6 commerce; ~~and~~

7 (3) The poultry products are only sold, as whole birds only, from the
8 farm, at a farmers' market, or to a food restaurant licensed by the
9 ~~commissioner of health~~ Commissioner of Health, or are for personal use;

10 (4) the producer's facility is not used to slaughter or process poultry by
11 any other person or business;

12 (5) the producer does not purchase birds for resale that have been
13 processed under the exemption under this section;

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

15 (7) slaughter and processing are conducted using sanitary standards,
16 practices, and procedures to produce poultry products that are not adulterated.

17 (c) All poultry sold at a farmers' market or to a restaurant pursuant to the
18 exemption in subsection (b) of this section shall be labeled with the following
19 information:

20 (1) Name of farm and name of producer;

21 (2) Address of farm, including zip code;

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

6 (4) Safe handling and cooking instructions as follows:

7 “SAFE HANDLING INSTRUCTIONS:

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

9 Keep raw poultry separate from other foods.

10 Wash working surfaces, including cutting boards, utensils, and hands
11 after touching raw poultry.

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

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

15 (d) Any menu item that includes poultry that is exempt under this section
16 shall clearly state the name of the farm from which the poultry was purchased
17 and shall prominently display the words “poultry processed on the farm and
18 not inspected” on the menu in proximity to the menu item. Poultry sold to
19 food restaurants under the exemption in this section shall include a label
20 alerting the purchaser to these labeling requirements.

1 (e) The poultry producer, upon first selling poultry to a food restaurant,
2 must procure a signed statement from the food restaurant stating that the food
3 restaurant is aware that the poultry is exempted from inspection under
4 subsection (b) of this section, and that the menu of the food restaurant must
5 have the information required by subsection (d) of this section. The poultry
6 producer must keep the signed statement on file as long as the producer is
7 selling poultry to the food restaurant under this section. The poultry producer
8 must have a signed statement on file from each food restaurant to which
9 poultry is sold under this section and an exact copy of each statement,
10 including the name of the producer and the name of the purchasing restaurant
11 shall be forwarded to the ~~department of health~~ Department of Health.

12 Sec. 2. EFFECTIVE DATE

13 This act shall take effect on passage.