

1 H.603

2 An act relating to the poultry slaughter exception to inspection

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

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

5 § 3312. INSPECTION; EXCEPTIONS

6 * * *

7 (b) 1,000 bird exemption. Inspection shall not be required for the slaughter
8 or preparation of raw poultry products of the producer's own raising on the
9 producer's own premises, whether or not they are intended for use as human
10 food if:

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

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

14 (3) the raw poultry products are only sold, ~~as whole birds only,~~ from the
15 farm, at a farmers' market, or to a food restaurant licensed by the
16 Commissioner of Health, or are for personal use.

17 (c) 5,000 bird exemption.

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

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

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

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

7 (D) The producer's facility is not used to slaughter or process poultry
8 by any other person or business.

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

11 (F) The poultry are healthy when slaughtered.

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

16 (2) As used in this subsection, "sanitary standards, practices, and
17 procedures" means:

18 * * *

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

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

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

9 (1) ~~no~~ not more than 20,000 birds are slaughtered annually;

10 (2) no birds are offered for sale or transportation in interstate commerce;

11 (3) the raw poultry products are only sold, ~~as whole birds,~~ from the
12 farm, at a farmers' market, directly to household consumers, or to a food
13 restaurant licensed by the Commissioner of Health; or are for personal use;

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

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

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

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

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

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

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

7 (3) Name of the product.

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

13 ~~(4)~~(5) Safe handling and cooking instructions as follows:

14 "SAFE HANDLING INSTRUCTIONS:

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

16 Keep raw poultry separate from other foods.

17 Wash working surfaces, including cutting boards, utensils, and hands
18 after touching raw poultry.

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

21 Keep hot foods hot. Refrigerate leftovers immediately or discard."

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Sec. 2. EFFECTIVE DATE

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This act shall take effect on passage.