

Small-Scale Poultry Processing Guidelines

Prepared by North Kohala Eat Locally Grown

*Please keep in mind that these laws and regulations change over time. To keep up-to-date with current standards, refer to the Federal and State department information listed below.

FEDERAL REGULATIONS

The U.S. Department of Agriculture (USDA) is the federal agency responsible for the regulation of poultry products sold in the U.S.

In most cases “federal inspection” means examination of the birds themselves while being processed, while “state licensing” usually refers to the state-specific design and equipment requirements for poultry processing facilities.

Small-scale poultry processors should familiarize themselves with federal standards and regulations regarding food safety; however, processors must comply with the State of Hawaii inspection programs even if their operation complies with federal law.

visit www.usda.gov

STATE OF HAWAII REGULATIONS

Hawaii has an exemption designed to allow small scale poultry producers to process poultry without “bird-by-bird inspection”; however, small scale poultry processing is regulated by the Hawaii Department of Agriculture (<http://hdoa.hawaii.gov>) and the Hawaii Department of Health (<http://health.hawaii.gov>).

Home-Scale Meat Processing

Hawaii state law grants exemptions to inspection and licensing requirements to processors that meet certain requirements:

- Processors who raise their own poultry for slaughtering, if used exclusively by the producer, the members of their household, or their non-paying guests and employees
- Slaughter or processing of poultry is done by the producer on the producers’ own premises (on-farm), and the product is received directly by the consumer on the producer’s premises.
OR
- Poultry is delivered for slaughter to a licensed slaughter operation. The product must be used exclusively by the producer’s household, non-paying guests and employees.
- In all cases, poultry must be “wholesome, unadulterated and fit for human consumption”.

For more information, contact:

*Hawaii Department of Agriculture
(808) 973-9560
<http://hdoa.hawaii.gov>*

Direct-to-Consumer Sale of Meat

Small scale producers can usually qualify for State exemption to process and sell a limited number of meat birds per year.

For more information, contact:

*Hawaii Department of Agriculture
(808) 973-9560
<http://hdoa.hawaii.gov>*

Sale of Eggs

As of January 2014, The Hawaii Department of Health (DOH) was working to finalize changes to Chapter 50 "Food Safety Code" rules regarding the sale of eggs. The rules below reflect the DOH's current thinking, and compliance will be required shortly after the rules are passed.

Farmers wishing to sell eggs direct-to-consumer must obtain a Temporary Food Establishment (TFE) permit from the DOH (<http://health.hawaii.gov/san/permit-applications/temporary-food-establishment-permit-applications>).

- A TFE permit will allow 20 days of sale in any 120-day window at a specific site (e.g. Hawi Farmer's Market). Consumer advisories at the site of sale about the safe handling a cooking of eggs may be required.

Eggs that will be sold direct-to-consumer must be washed in a sink (with County water hook-up) and packed in an area with overhead protection and drainable hard surface floor. A separate hand-washing sink will be required within packing area.

Farmers wishing to wholesale their eggs to restaurants/markets or other permitted establishments can either:

- Build a commercial-grade facility at the farm, and obtain a regular Food Establishment permit to wash and pack eggs
OR
- Apply for and obtain a food establishment permit under their name at the proposed restaurant site with the restaurant signing off as an approved kitchen facility commissary.

For more information, contact:

*Hawaii Department of Health, Sanitation Branch
(808) 586-8000
<http://health.hawaii.gov>*

ORGANIC STANDARDS

If you are considering a USDA organic certification for your meat or egg products, visit the Hawaii Organic Farming Association (HOFA) website at (<http://www.hawaiiorganic.org>) for more information.

Complete federal regulations on organic poultry production can be found on the USDA National Organic Program website (<http://www.ams.usda.gov>).