



The University of Georgia

College of Agricultural and Environmental Sciences



Small Scale Poultry Processing Regulations

Kent Wolfe

The following are written responses to questions pertaining to poultry slaughtering in Georgia. They have a focus on slaughtering poultry via a mobile processing facility. The response letter was dated March 14, 2005.

1. Does the exemption for up to 20,000 birds apply in Georgia? **YES**
2. Does the exemption apply to small scale poultry producers using a cooperatively owned mobile processing facility? **YES**
3. The poultry must be deemed healthy before slaughtering, how do the producers go about having their chickens deemed healthy? **Under the poultry exemption it is the responsibility of the producers to assure that their chickens are healthy at the time they are slaughtered.**
4. Could a cooperative own a mobile processing facility and rent it out to Private Businesses to process poultry? Each business would like to process up to the 20,000 bird limit annually? I am not quite sure how to address this question. The cooperative would be responsible for
5. Does the 20,000 exemption mean the business can process up to 20,000 chickens on the farm using the mobile processing facility and market them to buyers such as hotels, restaurants, and directly to consumers without have the birds federally inspected? **Yes, as long as the birds are properly labeled with the following: Name, address and PL9492 has to appear on the label.**
6. What are the regulations associated with processing other species, quail, fish, rabbits, turkey, Cornish hens, etc.. in the mobile processing facility? Is there a maximum number of units that can be processed without falling under regulation? **Quail and rabbits are not amenable to inspection. Fish is under the jurisdiction of the Food and Drug Administration. Turkeys and Cornish hens have to have Federal inspection.**
7. Can you send me a copy of the Georgia Exemption? **See the following table @ <http://www.caed.uga.edu/hotbusinessttopics/poultryprocess.pdf>**
8. Can you please send me a set of guidelines that these producers can follow to peruse slaughtering and marketing poultry products in a mobile processing facility? **See the following table @ <http://www.caed.uga.edu/hotbusinessttopics/poultryprocess.pdf>**

9. Can you send me information on waste disposal? Both liquid waste as well as solid waste that would be generated from the processing facility. **I would suggest that you contact the Environmental Protection Agency and the Georgia Department of Agriculture for guidance.**

For More information on these and other poultry processing regulations please contact:

Dr. Smith, District Manager

USDA, FSIS

Atlanta District Office

Suite 3R90

100 Alabama Street

Atlanta, Georgia 30303

(404)562-5900