

Farmer's Guide to the Rules of Processing and Selling Meat or Poultry in Connecticut

What are the rules?

Who are the regulators?

UNIVERSITY OF CONNECTICUT
COOPERATIVE EXTENSION SYSTEM

August 2008

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The information in this booklet is for educational use. It is intended to assist farmers and their advisors in understanding the regulations affecting the processing and sale of meat and poultry. Each person should consult the responsible local, state, and federal agencies and an attorney before using this information to engage in business activity. Reasonable effort was made to ensure the accuracy of the information in this booklet. However, content and interpretation of laws and regulations are subject to change. The effect of future legislation and interpretation cannot be predicted. This booklet is not intended as legal advice.

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CREATING PARTNERSHIPS

This guide is an overview of the regulations for processing and selling meat and poultry. Regulators focus their efforts on ensuring that all products are produced in a safe manner. Regulators are entrusted by Connecticut citizens to protect the public health. Most processors report that they have few problems with regulators or even have a beneficial relationship. After all, safe food handling is crucial to effective marketing and maintaining a trustworthy reputation.

Food safety regulations are complex and they differ among towns and states. The food supply in the United States is subject to the rules, regulations, and policies of federal, state, and local agencies. The complexity of the regulatory system can be confusing and difficult to navigate. Nonetheless, it is the responsibility of food industry folks to be knowledgeable of all of the regulatory agencies that have jurisdiction over their product, process, or facility. "I didn't know" is not an acceptable excuse for failing to follow current regulations and policies.

The meat and poultry industry in Connecticut needs to be familiar with local health, zoning, building, and environmental authorities and comply with the applicable laws. Processors who develop a relationship with regulators can find a tremendous source of information and support in the experienced personnel. Farmers, and others, are encouraged to seek input from all organizations that have regulatory authority over a potential or existing enterprise. It is very important to know who is in charge and what questions should be answered.

GETTING STARTED

Here are suggested steps to follow when developing ideas about a food business:

- 1) Check with your city or town hall about zoning, fire safety, permitting, and a business license.
- 2) Well or spring construction location and water sampling frequency, results, and reporting must comply with the Public Health Code requirements.
(Local health department or CT Department of Public Health Drinking Water Section, 1-860-509-7333)
- 3) Develop a specific idea about the product. This allows the regulators to know your goal and it allows you to ask relevant questions.
- 4) Complete a business plan.
- 5) Check with your insurance provider concerning product liability coverage.

You receive a better response from the food inspectors if these steps are completed before you try to arrange a meeting. Policies do change at times. You should, however, be aware that those changes do affect various operations and it is up to each business to stay informed and in compliance with regulations. Regular communication with the above agencies will help you stay informed about any changes.

AGENCIES RESPONSIBLE FOR REGULATING MEAT AND POULTRY:

Local/ Town Agencies:

- **Local Health Departments or Districts** are responsible for enforcing the Public Health Code for ‘food service establishments’ including restaurants, caterers, itinerant food vendors and retail food facilities. Always check with local health authorities for regulations or ordinances that apply to food processing operations. All slaughterhouse operators must comply with the Public Health Code and should contact their local health department before construction.

Local Health department at: <http://www.ct.gov/dph/cwp/view.asp?a=3123&q=397740>

- **Local Planning and Zoning Agency and Building Enforcement Officer** enforces zoning and building regulations, and should be contacted before engaging in any building and/ or business enterprise.

State Regulatory Agencies:

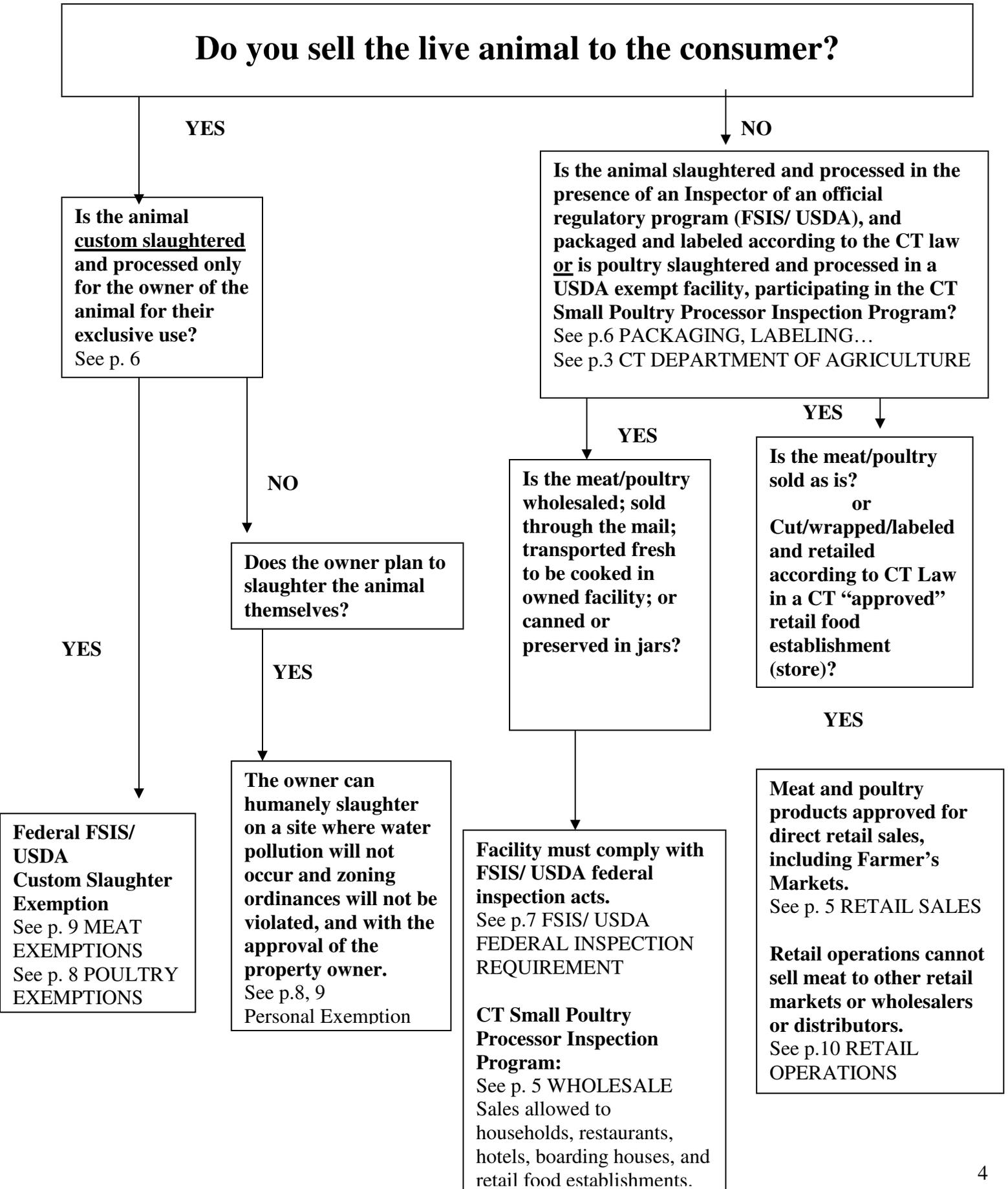
- **The Connecticut Department of Consumer Protection** is concerned with the retail sale and distribution of all meat products from ‘food establishments’ where food is stored, offered for sale, processed, or prepared, other than an eating or drinking establishment, and includes the transportation of food. Food and Standards Division 1-860-713-6160
- **The Connecticut Department of Agriculture’s** CT Small Poultry Processor Inspection Program is available to any poultry producer of not more than five thousand turkeys or twenty thousand poultry, operating a USDA exempt poultry slaughter facility. 1-860-713-2500
- **The Connecticut Department of Energy and Environmental Protection** may have rules regarding water pollution and solid waste management that apply to your operation. 1-860-424-3018

Federal Regulatory Agency:

- **The United State Department of Agriculture’s Food Safety and Inspection Services (FSIS)** is responsible for ensuring that meat and poultry are safe, wholesome, not adulterated and properly marked, labeled, and packaged. The USDA district office in Philadelphia is responsible for slaughter and processing regulations for inspected species. 1-800-637-6681 www.fsis.usda.gov

To help you decide which regulations are most applicable to your operation, review the flow chart in Figure 1, next page.

Figure 1. Decision Flow Chart for Selling Animals/ Processing and Selling Meat or Poultry in CT



CONNECTICUT REGULATIONS

WHOLESALE OF MEAT AND POULTRY:

Connecticut Department of Public Health, Food Protection Program (1-860-509-7297)

In Connecticut, all meat and poultry must come from an “approved source”. All meat sold wholesale must be from an inspected source. Poultry must be from a USDA inspected plant or a USDA exempt Connecticut poultry processing facility, meeting the criteria of the Connecticut Department of Agriculture’s CT Small Poultry Processing Inspection Program (see Appendix B). Facilities in this CT program shall be designated as approved food sources for household consumers, restaurants, hotels, boarding houses and retail food establishments (e.g., grocery stores)..

Food Service Establishments

Public Health Code, Section 19-13-B42 (n)
<https://eregulations.ct.gov/eRegsPortal/>

Restaurants, caterers, institutions, and similar operations are under the public health code which requires that, “all food and drink in food service establishments shall be from sources approved by the Director of Health...” The meat and poultry must originate from inspected and regulated ‘approved’ sources and must be adequately labeled and transported at required temperatures.

Public Act 08-184 Section 9.d

<https://www.cga.ct.gov/2008/ACT/PA/2008PA-00184-R00HB-05701-PA.htm>

A food service establishment, as defined in section 19-13-B42 of the regulations of Connecticut state agencies, may purchase farm products that have been produced and are sold in conformance with the applicable regulations of Connecticut state agencies at a Farmers’ Market, provided such establishment requests and obtains an invoice from the farmer or person selling farm products. The farmer or person selling farm products shall provide to the food service establishment an invoice that indicates the source and date of purchase of the farm products at the time of the sale.

FARMERS’ MARKETS:

A Farmers’ market is defined in the Connecticut General Statutes as a cooperative or nonprofit enterprise to sell Connecticut grown farm products directly to consumers and to food service establishments.

RETAIL SALES OF MEAT AND POULTRY IN CONNECTICUT:

All meat and meat products and all poultry and poultry products held or sold in Food Establishments shall have been inspected for wholesomeness under an official regulatory program, unless the poultry is prepared in a USDA exempt facility participating in the CT Poultry Slaughter Safety Inspection Program (see Appendix B). The retailed meat is processed, packaged, and labeled in a FSIS/ USDA plant, according to the Connecticut packaging and labeling laws administered by the CT Department of Consumer Protection (see next page).

- Or the meat and poultry can be processed and labeled in bulk packaging at a FSIS/ USDA plant, which is then opened in a Connecticut ‘approved’ retail food establishment where the store can cut/ wrap/ and label according to the Connecticut laws. Retail stores can only receive properly FSIS/ USDA Inspected and Passed, labeled cartons of meat and poultry. Each cut sold must be properly packaged and labeled.

Connecticut Department of Consumer Protection (1-860-713-6160)

Sanitary Standards for Food Establishments:

<https://eregulations.ct.gov/eRegsPortal/> Connecticut DCP Regulation, Section 21a-101-1

Some points from the regulation to consider follow:

1. ‘The temperature in meat storage rooms shall be 41 degrees Fahrenheit or lower. The temperature in meat cutting and wrapping rooms shall be maintained to insure that the temperature of the meat shall be 45 degrees Fahrenheit or lower. The temperature in meat cutting and wrapping rooms shall be maintained to insure that the temperature of the meat shall be 45 degrees Fahrenheit or lower.
2. The Sanitary Standards for Food Establishments apply to persons selling meat and/or poultry at a farmers market.
3. All food products shall have been prepared in a commercial food processing establishment; provided, that the director may accept other sources which are in his opinion satisfactory and are in compliance with applicable state and local regulations.
4. Processing (including cutting and wrapping) of meat products from an animal slaughtered under FSIS/ USDA inspection, requires facility approval by the CT Department of Consumer Protection, where the processor owns the retail establishment for on-site sales. In addition, always check with local health department for regulations or ordinances that may apply to food processing operations.

Packaging, Labeling, Weights and Measures:

http://www.ct.gov/dcp/cwp/view.asp?a=1621&Q=274456&PM=1&dcpNav=l&dcpNav_GID=1545

Packaging of Meat and Meat Products: CT General Statutes, Section 42-115m

Labeling of Cuts of Meat Sold by Food Establishments: Section 21a-100

Definitions for Labeling Meat and Meat Products: Section 21a-115

Unit Pricing Regulations: Section 21a-75

Weights and Measures: Section 43

Connecticut Department of Consumer Protection (1-860-713-6160)

• CUSTOM SLAUGHTER:

Farmers have the opportunity in Connecticut to sell their live animals to customers who then hire local slaughterhouses to custom slaughter, cut, and wrap meat products. Pre-slaughter order forms should be used, indicating the customers’ names and date of order. Freezing of poultry is recommended to improve food safety from slaughter facility to customers’ kitchen. The poultry must not be sold as meat to a spontaneous customer if the buyer of the live bird does not pick up their order. The customer must buy the live animal under this USDA exemption (see p. 8-9).

Facilities that custom slaughter for red meat (beef, pork, sheep, goat, emus, ostrich and rhea) must register with the USDA, but are exempt from routine USDA surveillance and inspection (see p. 8-9). Slaughterhouse operators must comply with the Public Health Code and should also contact their local health department (see Appendix A).

All red meat products must be marked “NOT FOR SALE” OR “NOT FOR RESALE”. Products shall be properly identified.

Poultry shall be marked “EXEMPT POULTRY P.L. 90-492”.

Chapter 16 Farmers Market Reference Guide <http://www.ct.gov/doag/cwp/view.asp?a=3260&q=448674>

CT Dept. of Agriculture (1-860-713-2500)

USDA FEDERAL REQUIREMENTS

USDA Food Service Inspection Service (FSIS)

(1-800-637-6681)

FEDERAL MEAT INSPECTION ACT (FMIA):

http://www.fsis.usda.gov/Regulations_&Policies/FMIA/index.asp

Slaughter and processing facilities that sell wholesale products must apply to the United States Department of Agriculture's Food Safety and Inspection Service (FSIS) for a Federal Grant of Inspection. In Connecticut, all of these establishments are under the jurisdiction of FSIS. Connecticut does not conduct a state inspection program for these operations (as does Vermont and Maine). Beef, pork, sheep, goat, emus, ostrich and rhea are included under this act.

POULTRY PRODUCTS INSPECTION ACT (PPIA):

http://www.fsis.usda.gov/regulations_&policies/Poultry_Products_Inspection_Act/index.asp

The term "poultry" means any domesticated bird, whether live or dead.

These Acts impose separate continuous inspection requirements on facilities that slaughter, process, or prepare meat or poultry. The PPIA defines "processed" as "slaughtered, canned, salted, stuffed, rendered, boned, cut up, or otherwise manufactured or processed." The FMIA defines "prepared" as "slaughtered, canned, salted, rendered, boned, cut up, or otherwise manufactured or processed."

Anyone who is:

- selling to a distributor or wholesaler;
- selling to other retail markets;
- selling through the mail, UPS, or other commercial carrier;
- canning or preserving in jars; or
- preparing and transporting fresh, uncooked product to owned facility for final cooking must comply with the Inspection Acts.

FEDERAL LABEL LAWS:

FSIS Compliance Guidance for Label Approval (11/2015)

<http://www.fsis.usda.gov/wps/wcm/connect/bf170761-33e3-4a2d-8f86-940c2698e2c5/Label-Approval-Guide.pdf?MOD=AJPERES>

Generic Label Approval:

If you are going to be marketing single meat products rather than products such as sausage that include other ingredients, it can be fairly easy to go through the labeling process since the plant can self-approve the label. The label is approved for use at a particular federally inspected establishment. It does not belong to the producer. Inspection must assure that each piece – whether a whole carcass, or primal part – bears a minimum of one brand (official inspection legion or 'bug') which has the facility number. Product is not required to be branded when shipped in properly labeled containers. If the producer changes processors, he must seek a new label approval.

Unique Label Approval: A processor must obtain approval for labeling the product (see Appendix C for examples).

EXEMPTIONS FROM FEDERAL INSPECTION

The Federal Meat Inspection Act (FMIA) and the Poultry Product Inspection Act (PPIA) exempt various operations from the requirements of federal inspection. The two regulations differ greatly. Therefore, do not assume that what holds for beef will hold for chicken. Be sure to refer to the proper regulation for your product.

Keep in mind that some of these exemptions will change periodically and in some cases a policy is developed to cover a specific situation, which is not directly addressed.

FEDERAL POULTRY EXEMPTIONS **Poultry Products Inspection Act (Section 464)** http://www.fsis.usda.gov/regulations_&_policies/Poultry_Products_Inspection_Act/index.asp

“The Secretary shall, by regulation and under such conditions, including sanitary standards, practices, and procedures, as he may prescribe”, provide the following exemptions:

▪ **Personal Use Exemption**

The slaughtering by any person of poultry of his own raising, and the processing by him of the poultry products exclusively for use by him and members of his household and his nonpaying guests and employees;

▪ **Custom Slaughter/Processing Exemption**

A custom slaughter business may slaughter or process an unlimited number of poultry when the poultry is delivered by the owner and the following five criteria are met:

- 1) The custom slaughterer does not engage in the business of buying or selling **poultry products** capable for use as human food;
- 2) The poultry is healthy when slaughtered;
- 3) The slaughter and processing at the custom slaughter facility is conducted in accordance with sanitary standards, practices, and procedures that produce poultry products that are sound, clean, and fit for human food (not adulterated);
- 4) The custom slaughtered or processed poultry is for the personal use of the grower/owner of the poultry – the grower/owner of the custom slaughtered or processed poultry may not sell or donate the custom slaughtered poultry to another person or institution; and
- 5) The shipping containers bear: the owner’s name, the owner’s address, and the statement, “Exempt P.L. 90-492”

- **Additional exemptions** by USDA regarding the sale of poultry and poultry products are in the Guidance for Determining Whether a Poultry Slaughter or Processing Operation is Exempt from Inspection Requirements of the Poultry Products Inspection Act, with a summary in Tables 1 and 1B Exemptions and Limitation, p. 21-22.

http://www.fsis.usda.gov/wps/wcm/connect/0c410cbe-9f0c-4981-86a3-a0e3e3229959/Poultry_Slaughter_Exemption_0406.pdf?MOD=AJPERES

However, the State of Connecticut law overrides these additional USDA exemptions.

Connecticut Public Health Code states that “all food and drink in Food Service Establishments shall be from sources approved or considered satisfactory by the director of health” (see page 5: Wholesale of Meat and Poultry).

Poultry processing facilities that meet the applicable criteria for federal Food Safety and Inspection Services (FSIS) exemptions and that have met the criteria for Connecticut’s Department of Agriculture CT Poultry Slaughter Safety Inspection Program, shall be designated as approved food sources for household consumers, restaurants, hotels, boarding houses and retail food establishments (grocery stores) (see Appendix B).

FEDERAL MEAT EXEMPTIONS

Federal Meat Inspection Act (Section 623)

http://www.fsis.usda.gov/Regulations_&Policies/FMIA/index.asp

- **Personal Exemption:**

Inspection of the slaughter of animals and preparation of the meat and meat food products “shall not apply to the slaughtering by any person of animals of his own raising and the preparation by him of the meat and meat food products exclusively for use by him and members of his household and his nonpaying guests and employees”.

- **Custom Exemption:**

Custom exemption, both slaughter and processing, exempts an operator from the requirements of federal inspection when he prepares a product for the personal use of an individual. These animals must be owned by the individual(s) prior to slaughter. The carcasses, parts, meat and meat food products of the animal must be used exclusively by the owner and members of the owner’s household, non-paying guests or employees. A federal inspector does not need to be present when animals are slaughtered or processed. An operator is considered custom when he/she charges for a service in lieu of the meat itself. There are distinct requirements under this exemption, which are:

1. The slaughter facility is registered with the FSIS/ USDA.
2. The resulting product must be marked “Not for Sale”.
3. Operator must maintain records of sales.
4. The animal and/or product must be prepared or processed in a sanitary manner.

- **Retail Exemption**

Title 9, Code of Federal Regulations, Chapter III, 303.1(d)

<http://www.gpo.gov/fdsys/pkg/CFR-2012-title9-vol2/xml/CFR-2012-title9-vol2-sec303-1.xml>

Retail operations are defined as those that:

Sell products to consumers only (do not sell to another company for resale).

Quantity purchased cannot exceed one-half carcass:

- Cattle – ½ carcass or 300 pounds
- Calves – ½ carcass or 37.5 pounds
- Sheep – ½ carcass or 27.5 pounds
- Swine - ½ carcass or 100 pounds
- Goats – ½ carcass or 25 pounds.

Retail store operations can: (also see Retail Sales of Meat and Poultry in Connecticut, p. 6)

1. Cut up, slice, and trim carcasses, halves, quarters, or wholesale cuts into retail cuts such as steaks, chops, and roasts, and freeze such cuts;
2. Grind and freeze products made from meat;
3. Cure, cook, smoke, or further process and sell meat food products to household customers.
4. Break bulk shipments of products;
5. Wrap or rewrap products.
6. Sell from retail trucks and farm stands (including farmers’ markets) considered an extension of the retail business if in conformance with other applicable local and state regulations and inspection requirements.
7. Retail operations can include central or commissary kitchens if they are producing ready to eat product.
8. Sell to hotels, restaurants and institutions (HRI) not to exceed 25% of their total annual sales and not to exceed the dollar limitation for meat and meat food products of \$76,900 and for poultry products of \$58,200 (2015). (“Dollar Limitations for Retail Store Operation Exemption”).

Sales to HRI cannot include items prepared by cooking, smoking, rendering, curing or made up of more than one ingredient.

Retail operations cannot:

1. Slaughter without Federal inspection.
2. Sell non-federally inspected meat in commerce.
3. Sell products that they cut, prepare, or package to another retail market or wholesalers or distributors.
4. Apply the mark of Federal Meat Inspection on products prepared or packaged.
5. Can or jar without inspection (thermal processing).
6. Render fat products.
7. Cure, cook, smoke, or further process and sell meat food products to other than household customers.
8. Use other than federally inspected meat in the preparation of product.
9. Process or sell adulterated or misbranded meat.
10. Handle meat or products in a manner as to cause it to become adulterated or misbranded.

Retail operations must:

Keep records and allow access to records.

Label custom carcasses or meat products "NOT FOR SALE"

GAME MEATS AND FARM RAISED 'EXOTICS' - REGULATION/INSPECTION

Game species raised on farms under appropriate regulations can be sold. Wild game species that can be legally hunted under Federal or State regulatory authority, **cannot be sold**, but can be harvested for personal consumption.

FSIS does voluntary inspection of farm raised deer, moose, wild boar, reindeer, elk, antelope, water buffalo, bison, migratory water fowl (birds that swim such as ducks and geese), game birds, and rabbits.

According to the FDA, animals that are served to consumers as meat must in all cases be properly slaughtered. **No meat sold or donated as food** can be killed by any other means than through USDA-approved methods of slaughtering.

Appendix A

SANITATION OF SLAUGHTERHOUSES IN CONNECTICUT*:

Every slaughterhouse or place where the business of slaughtering beef, poultry or swine, or preparing the same for market, is carried on, and the implements, utensils and appliances used therein, shall at all times be kept in a clean and sanitary condition. CT Department of Public Health (1-860-509-7297)

Slaughterhouses regulated: Public Health Code 2000 (19-13-B78) <https://eregulations.ct.gov/eRegsPortal/>

- (a) Hogs prohibited. No hogs shall be kept in connection with or within five hundred feet of such slaughterhouse.
- (b) Disposal of offal and refuse. All offal, refuse and waste material shall be disposed of in a sanitary manner within twenty-four hours after slaughtering.
- © Water supply. An adequate water supply, both hot and cold, shall be provided and arranged so as to permit a thorough washing of walls, floors and equipment of the slaughterhouse.
- (d) Disposal of fat and bones. All bones and fat shall be placed in covered containers and removed from the slaughtering room within twenty-four hours.
- (e) Hides and pelts. Hides or pelts shall not be stored on the floor of any room used for slaughtering, storing or preparing meats or meat food products.

Construction and sanitary requirements: Public Health Code 2000 (19-13-B79)

- (a) Construction rooms and floors.
 - (1) The floors shall be of brick, concrete or other hard impervious material and properly sloped to outlets covered with removable grating, the bars of which shall not be more than one-half inch apart;
 - (2) the walls shall be covered or made to a height of seven feet with concrete at least three inches thick or other approved impervious material;
 - (3) all rooms shall be properly ventilated and well lighted;
 - (4) properly ventilated and refrigerated cooling and storage rooms shall be provided and kept in a clean and sanitary condition. They shall be screened so as to prevent the entrance of flies and insects.
- (b) Sterilization of apparatus. All apparatus, containers and implements used shall be thoroughly cleansed daily after using, with boiling water, live steam or other efficient sterilizing agent subject to the approval of the director of health.
- © Meat to be kept off floor. Meat shall be placed on racks, hooks, tables or in suitable containers and shall never be placed on the floor.
- (d) Sterilization of offal and flesh. All offal or flesh fed to swine shall be sterilized by cooking before feeding.
(See Reg. 22-320f-1 et seq.)
- (e) Sanitation of yards. The yards, fences, pens, chutes and alleys on the premises, whether they are used or not, shall be maintained in a sanitary condition.
- (f) Disposal of wastes. Proper facilities shall be provided for the collection and disposal of all liquid wastes, including blood, floor washings and other materials.
- (g) Toilets to be provided. Toilets shall be provided for the use of the employees, the type and location to be approved by the director of health.

* See Appendix B for facility requirements of a USDA exempt facility participating in the CT Poultry Slaughter Safety Inspection Program.

* USDA federal regulations impose separate continuous inspection requirements on facilities that slaughter, process, or prepare meat or poultry under USDA inspection or as USDA meat exempt facilities (see p.7-9).

Appendix B

**Connecticut Department of Agriculture
Small Poultry Processor Inspection Program**

Connecticut General Statute section (C.G.S. §) 22-326t (P.A.10-103)

Compliance Guide:

http://www.ct.gov/doag/lib/doag/inspection_regulation/ct_small_poultry_slaughter_compliance_guide_v8.5.pdf

This compliance guide will be used by the department to evaluate small poultry slaughter operations in this state which are not under continuous USDA oversight and intend to supply poultry products to household consumers, restaurants, hotels and boarding houses. Public Act 10-103 mandates that poultry slaughter operations that supply poultry products to household consumers, restaurants, hotels and boarding houses must meet the requirements of the federal Poultry Products Inspection Act and any applicable provision of the Code of Federal Regulations. This document is consistent with USDA, FSIS standards for exempt operations.

Application:

State of Connecticut PSF # _____ NEW _____ RENEWAL
Department of Agriculture Bureau of Regulation and Inspection, 165 Capitol Avenue G8A Hartford, CT 06106
(860) 713-2508 fax (860) 713-2515 Licensing (860) 713-2512 fax (860)713-2585

CT Small Poultry Processor Registration

I/we hereby apply to participate in the Connecticut Department of Agriculture CT Small Poultry Processor Inspection Program as authorized by C.G.S. § 22-326t.

PLEASE PRINT OR TYPE: Federal Employer Social Identification Security #

Business Name: _____ Phone: _____
Business Address: _____ Fax: _____
City: _____ State: _____ Zip: _____

Address business correspondence should be sent to if different from above:

E-mail:

Sole Proprietor Partnership Corporation L.L.C.

NAME OF LICENSEE (Name of Owner; Name of Partnership; Name of L.L.C. or Name of Corporation)

LIST NAMES of PARTNERS, L.L.C. MEMBERS or CORPORATION OFFICERS.

Approximate number and type of animals slaughtered annually:

Poultry _____ Turkey _____
Other: Species _____ Number _____

The undersigned applicant states that all of the information herein is true to the best of his/her knowledge and agrees to comply with all laws, orders, rulings, regulations and directives of the Connecticut Department of Agriculture.

PRINT NAME OF APPLICANT
TITLE OF APPLICANT
SIGNATURE OF APPLICANT
TELEPHONE NUMBER

DATE

Grass (Forage) Fed: Claim and Standard: Withdrawn January 12, 2016 by USDA's AMS

Process Verified Program: <http://www.ams.usda.gov/services/auditing/process-verified-programs>

The USDA Process Verified Program is a verification service that offers applicants a unique way to market their products to customers using clearly defined, implemented, and transparent process points. An applicant's program may include one or more agricultural processes or portions of processes where self-described process points are (1) supported by a documented management system, and (2) independently verified by a qualified AMS auditor.

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- Grass Fed SVS Program <http://www.ams.usda.gov/print/services/auditing/grass-fed-SVS>
 - Livestock Feeding Claims
 - Never Fed Beta Agonists
 - Non Hormone Treated Cattle
 - USDA Tenderness Program
 - Certified Responsible Antibiotic Use

Organic Livestock Products: Code of Federal Regulations Title 7: Agriculture, Sections 205.236

(As of June 7, 2006)

<http://www.ecfr.gov/cgi-bin/text-idx?c=ecfr&SID=6a638f5f6354e24ee7d3fd06f10110c7&rgn=div8&view=text&node=7:3.1.1.9.32.3.354.10&idno=7>

§ 205.236 Origin of livestock.

(a) Livestock products that are to be sold, labeled, or represented as organic must be from livestock under continuous organic management from the last third of gestation or hatching:

Except, That:

(1) *Poultry.* Poultry or edible poultry products must be from poultry that has been under continuous organic management beginning no later than the second day of life; *

(3) *Breeder stock.* Livestock used as breeder stock may be brought from a non-organic operation onto an organic operation at any time: *Provided, That,* if such livestock are gestating and the offspring are to be raised as organic livestock, the breeder stock must be brought onto the facility no later than the last third of gestation. * Not included in this excerpt is the section on dairy animals and dairy products (2).

(b) The following are prohibited:

(1) Livestock or edible livestock products that are removed from an organic operation and subsequently managed on a non-organic operation may be not sold, labeled, or represented as organically produced.

(2) Breeder or dairy stock that has not been under continuous organic management since the last third of gestation may not be sold, labeled, or represented as organic slaughter stock.

(c) The producer of an organic livestock operation must maintain records sufficient to preserve the identity of all organically managed animals and edible and non-edible animal products produced on the operation.