

RECORD OF CUSTOM SLAUGHTER AND PROCESSING OF POULTRY

This lot of poultry is intended for the exclusive use of the owner and members of the owner's household and/or nonpaying guest(s) and employee(s).

This lot of poultry will be slaughtered and processed without inspection. Poultry products, if not inspected or processed under one of the poultry exemptions, cannot be sold in commerce (22 MRSA 2523.1-B(2)). If uninspected or poultry not processed under one of the exemptions described under 22 MRSA Chapter 562-A 2517-C is sold in commerce, the seller may be subject to civil penalties and further administrative action (22 MRSA 2524(2), 2524-A).

FOR ESTABLISHMENT USE

- One certificate is required for each lot of poultry.
- Custom poultry slaughterers cannot engage in the business of *buying and selling* any poultry products that are capable of use as human food.
- The term "poultry" means any domesticated bird, alive or processed
- All adulteration and misbranding provisions of the Poultry Inspection Act, other than the requirement of the inspection legend, shall apply to articles that are exempt from inspection.
- All custom slaughtered poultry will be healthy and handled and dressed in a sanitary manner.
- All custom slaughtered poultry will be stored and processed separate from inspected & passed products.
- Upon completion of processing, the shipping containers of such poultry shall be labeled with the owner's name and address and the statement "NOT FOR SALE"
- This record shall be kept for at least two years at the establishment that handles exempt products.
- **Failure to follow the guidelines above may result in withdrawal of establishment exemption.**

Number of Chickens Number of Turkeys Number of Ducks Number of Geese Number of Quail Number of Other

Signature and Printed Name of Owner of Poultry and Poultry Products

Street Address

City, State, Zip

This form should be filled out by the animal(s) owner or owner's agent and given to the owner of the custom poultry exempt establishment when birds are dropped off for slaughter and processing.