

A Producer's Guide to Meat and Poultry Processing Regulations in Maryland

EB 372



A Producer's Guide to Meat and Poultry Processing Regulations in Maryland

A Producer's Guide to Meat and Poultry Processing Regulations in Maryland is intended to assist farmers, growers, and their advisors in understanding the regulations affecting the processing and marketing of meat and poultry products in Maryland. The information in this booklet is for educational use.

Each person should consult the responsible local, state, and federal agencies and an attorney before using this information to engage in business activity. This guide does not address the regulations as they apply to retail outlets, catering businesses, or central kitchens.

Material for this guide was researched, written, and formatted by Ginger S. Myers, Regional Marketing Specialist, University of Maryland Cooperative Extension. Where applicable, references have been cited from the United States Department of Agriculture's (USDA) Food Safety and Inspection Service (FSIS) and the Code of Federal Regulations (CFR).

Reasonable effort was made to ensure the accuracy of the information in this guide. However, content and interpretation of laws and regulations are subject to change. The effect of future legislation and interpretation cannot be predicted. This guide is not intended as legal advice.

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Introduction

The increasing consumer interest in purchasing locally raised meats and poultry products provides producers with an expanding market for farm-raised cattle, lambs, goats, hogs, and poultry. Capturing a profitable share of this market requires producers become well educated about meat processing regulations, food safety regulations, and cultivate niche markets.

Meat and poultry processing and food safety issues are complex and differ among states. There are basically three levels of inspection: federal, state, and uninspected or custom-slaughter plants. Meat and poultry processed at a federally inspected plant may be sold in any state, while meat from state-inspected plants can usually only be sold in-state and is subject to state regulations. Uninspected plants usually process for the owners' use, and meat processed in these plants must be stamped "Not For Sale." Maryland no longer has a state inspection program for meat packing and depends on the USDA inspection program to inspect any facilities that slaughter and cut meat for resale. The level of inspection required for poultry processing depends on the total number and type of poultry carcasses processed over a year's time.

While Maryland has no state meat inspection facilities, there are currently 28 states with approved state meat inspection programs. These include several states contiguous to Maryland—Delaware, Virginia, and West Virginia. If you plan to process or market meat in these states, check with the State Department of Agriculture, State Health Department, and local jurisdictions in those states for their regulations, licensing, or permitting requirements.

The movement of live animals in interstate trade is beyond the scope of this publication, as states have very rigid and specific requirements for information on moving live animals for interstate trade. The Food and Drug Administration (FDA) under the Federal Food, Drug, and Cosmetic Act, has authority over food in interstate commerce unless regulated by the

: USDA Food Safety and Inspection Service (FSIS).
: The Federal Meat Inspection Act permits states to
: have a cooperative agreement with USDA FSIS,
: whereby states have a mandatory meat inspection
: program equal to federal standards. The federal
: law limits state inspected amenable animals (cattle,
: swine, sheep, goat, equine, turkeys, chickens,
: geese, squab, guinea fowl, and ratites) to intrastate
: commerce.

: Non-amenable state inspected meat (for example,
: elk, deer, antelope, water buffalo, or bison) is
: eligible for sale in all states. Just because it is eligible
: for sale does not guarantee that it is legal for sale.
: It is not legal to sell deer meat in Maryland. State
: or local health codes may prohibit the sale of non-
: inspected non-amenable meat. It is recommended
: the producer call the State Department of
: Agriculture and the State Department of Natural
: Resources. Federal law prohibits the interstate sale
: of cured meat products made of state-inspected
: non-amenable species (e.g., deer hams) and state-
: inspected multi-species meat products containing
: more than 3 percent amenable species (e.g., elk
: sausage with added pork fat).

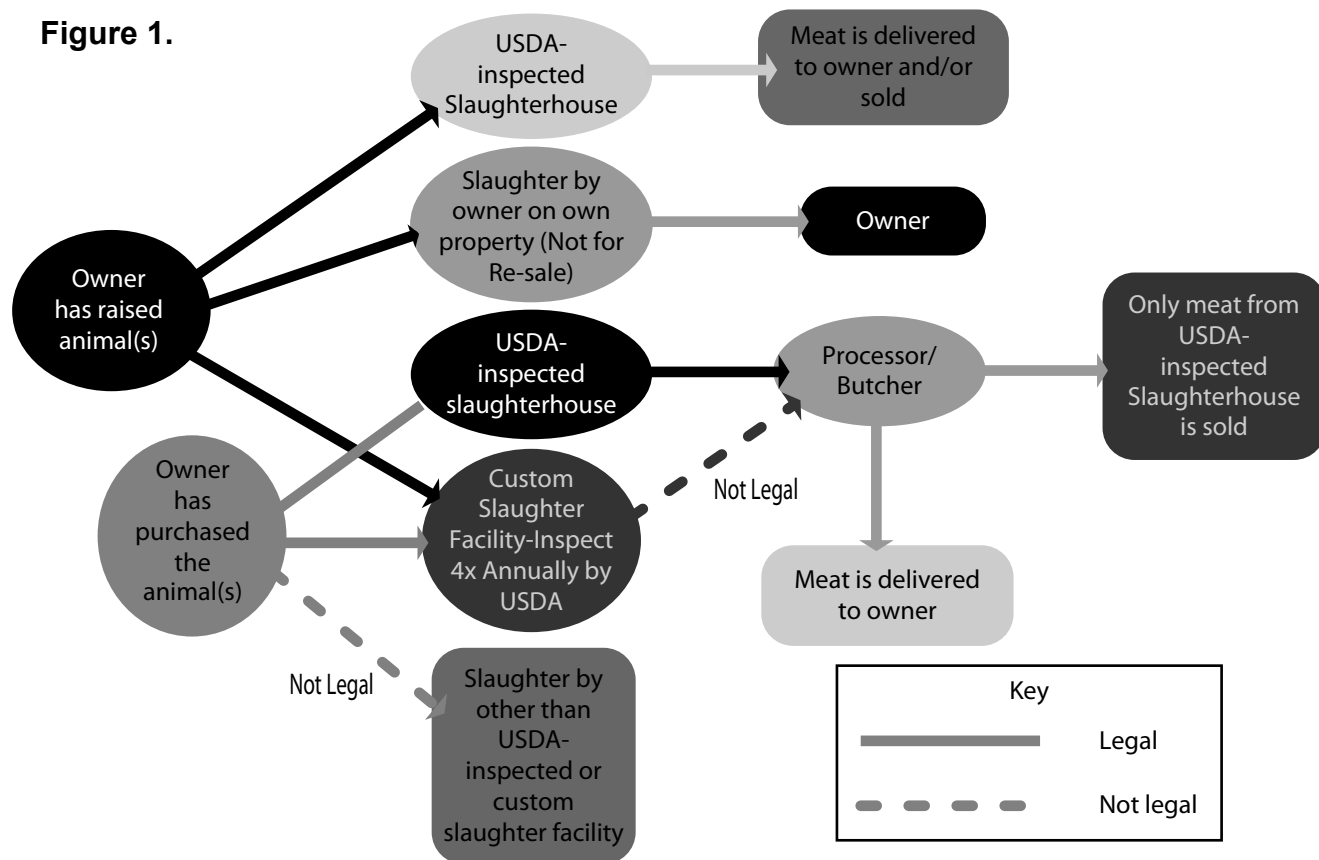
: Since Maryland no longer has a state inspection
: program to inspect any facilities that slaughter and
: cut meat for resale, all meat and poultry offered for
: sale in Maryland must be slaughtered in a facility
: inspected by the U.S. Department of Agriculture's
: Food Safety and Inspection Service (Title 9, Code
: of Federal Regulations, part 417, 9 CFR 417). See
: Figure 1. There are some cases of meat and poultry
: regulations containing "exemptions."

Federal Meat Regulations

: Federal USDA inspection is required for cattle,
: swine, sheep, goat, and equine ("amenable livestock
: species") and in many cases poultry. "Amenable
: poultry" includes turkeys, chickens, geese, squab,
: guinea fowl and ratites, for plants slaughtering more
: than 20,000 poultry per year (9 CFR 381.10 (b)
: (1)). Growers can request voluntary, fee-based
: inspection for poultry (fewer than 20,000 poultry

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Figure 1.



carcasses), rabbits, pigeon, game, and exotics (e.g., elk, deer, antelope, water buffalo, or bison (9CFR 352.11)). Inspection of these species can be important in promoting consumer confidence.

Meat that has been federally inspected is stamped with a round purple mark. The dye used to stamp the grade and inspection marks onto a meat carcass is made from a food-grade vegetable dye and is not harmful. An inspection stamp is put on large cuts of meat or meat products to assure consumers that the product was wholesome when it was shipped from the plant where the meat was inspected. After trimming, it might not appear on retail cuts such as roasts and steaks. Every plant that is inspected has a unique, individual identification number. This number can be found as part of the round inspection stamp on meat labels.

Inspection mark on raw meat



Inspection mark on raw poultry



Inspection mark on processed products



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In Maryland, a person needs a Waterfowl Processing Permit if they prepare waterfowl, such as ducks and geese, for human consumption by plucking feathers, etc. Through this permit, the Department of Natural Resources monitors the numbers and types of waterfowl harvested. (Natural Resources Article § 10-425).

There are no processing regulations for deer in Maryland. Unless the deer is from a commercially raised farm, the sale of whitetail deer is prohibited in Maryland. The Farmers and Hunters Feeding the Hungry program allows hunters to donate wild deer to those in need. The Maryland Department of Health and Mental Hygiene monitors the program, but does not issue licenses to any butcher. To participate in the program, the state requires that each butcher meet minimum sanitation standards and follow Good Manufacturing Practices.

Processing of meats requires a Maryland processors license from the Department of Health and Mental Hygiene where the processor owns the retail establishment. Processing of meat products requires a USDA facility approval if the processor is wholesaling or selling through the mail. The license issued by the state allows for wholesale to other retail establishments or through the mail. The meat has to come from a USDA-inspected facility.

State Poultry Inspection Laws

The USDA conducts poultry inspection in Maryland. Maryland exempts from inspection any poultry products sold directly to consumers by any retail dealer if the store does not perform processing operations other than cutting up poultry products on the premises. The state exempts from inspection any person who slaughters any poultry raised by him that he processes and transports exclusively for his use or for the use of members of his family. Also exempted are the slaughtering and processing of poultry products by a poultry producer on his own premises if the poultry is sound and healthy and raised on his premises, and in lieu of any other

labeling requirement, the poultry products are identified with the producer's name and address, not otherwise misbranded, and are sound and fit for human food.

Maryland further exempts from inspection small enterprises, including any poultry producer that slaughters or cuts up poultry for distribution in intrastate commerce as carcasses or parts of carcasses, if the Secretary of Agriculture determines that this exemption does not impair the protection of consumers from adulterated or misbranded poultry. The state exempts from inspection poultry raised by a poultry producer on his own farm if he slaughters not more than 250 turkeys, or their equivalent, per year and does not engage in buying or selling poultry products other than those produced from poultry raised on his own farm. Poultry must only be sold within the state of Maryland.

Sales of meat and poultry products regulated by the Maryland Department of Health and Mental Hygiene

Currently, on-farm sales of poultry are allowed without inspection. Sales to retailers, food services, restaurants, wholesalers, and at farmers' markets require the meat be processed in a USDA inspected facility, even if the product is exempt from federal law. Facility must be inspected to be considered an approved source.

Processed Meats

Processed meats are anything other than the carcass itself (cuts, ground meat, sausage, jerky, and marinated product). All meats and poultry used in processed products must be USDA inspected (9 CFR 381.15 (a)). The animal must have been slaughtered in a USDA inspected facility. Products containing less than 2 percent cooked meat or poultry (for example, broths) or less than 3 percent raw meats by weight are exempt.

There is a retail exemption for sausage from a pig that has been slaughtered at a USDA facility. The person can sell the sausage retail and USDA would

not have to be in the facility daily. The county health department must license the facility as a retail store. USDA becomes involved on a daily basis if someone intends to process and wholesale sausage.

Labeling

There are specific state and federal laws regarding product labels. If you plan to have your product cross state lines, you are required to have a federal label and a federal label can only come from a federal processing plant. For cattle, calves, swine, sheep, goats and ratites, products must include:

- Product name
- Ingredients (if applicable, such as sausage)
- Name and address of processor, packer, or distributor
- Proper handling statement such as “Keep Refrigerated” or “Keep Frozen”
- Safe handling label for raw products
- Inspection legend or USDA stamp
- Net weight unless weighed at the time of sale

The USDA website, http://www.fsis.usda.gov/PDF/Labeling_Requirements_Guide.pdf, offers detailed information concerning meat and poultry labeling policies, procedure, and claims. *A Guide to Federal Food Labeling Requirements for Meat and Poultry Products* (Nov. 16, 2007; PDF only), a user-friendly, comprehensive guide to assist food companies in the development of food labels that comply with the array of requirements policies, is available at this site.

The USDA inspected federal meat processing facility that you work with is a great resource for labeling information, can apply for a federal label, and many can refer you to a printer that will design and print your label containing all the pertinent information. Have your labels sent to your processor. It is much easier to label meat products before they are frozen than afterwards.

Expediter services are available. However, if you are going to be marketing single meat products (such as steaks or roasts) rather than products such as

sausage that include other ingredients, you can go through the labeling process yourself.

Certified Organic

Use of the term “organic” by itself is not permissible on meat and poultry products, but they may be labeled “certified organic by (name of the certifying entity)” if processors seek prior approval from USDA’s Food Safety and Inspection Service (FSIS) and the claim meets certain basic criteria. Specifically, to use the claim in labeling, processors will need to show that products have been certified as organic by an authority or entity that certifies products as “organically” produced. That entity must have standards that define “organically produced” and a system for ensuring that products it certifies meet those standards.

FSIS will permit the claim “certified organic by (a certifying entity)” along with the use of animal production claims and the term “natural.” FSIS has permitted the application of “animal production claims,” i.e., truthful statements about how the animals from which meat and poultry products are derived are raised, on the labeling of meat and poultry products. For many years, animal production claims have served as an alternative to the use of the term “organic” on the labeling of meat and poultry products in the absence of a uniformly accepted definition. Thus, producers may wish to continue the use of animal production claims on meat and poultry labeling. Examples of animal production claims are “No Hormone Implants Used in Raising,” “Raised without Added Hormones,” “No Antibiotics Used in Raising,” “Corn Fed,” “Fed an All Vegetable Diet,” “Raised in an Open Pasture,” and “Free Range.” The system FSIS has in place for evaluating the necessary supporting documentation to ensure the accuracy of animal production claims, such as producer affidavits and raising protocols, will continue to be used whenever these types of claims are made.

Product Liability Insurance

Product liability is the food processor’s largest risk. If your products make someone sick, your general

farm liability insurance will not cover the claim. No matter where or when the injury occurs, the processor is held liable. Most retail outlets require that a product have a minimum level (normally \$1 million) of product liability coverage before they agree to stock the product. Stores selling you products may request a Certificate of Insurance as proof of your coverage.

The cost of food product liability coverage varies with the specific product characteristics. Most companies will be able to give a quote on a \$1 million policy, based on a standard set of questions about your business and how your product is produced. While premium rates vary, one “rule-of-thumb” estimates the premium of a \$1 million policy to be around \$1,000 annually. The level of gross sales and prior claims history are variables that seem to significantly contribute to the price. Liability insurers may also require federal inspection of your product.

Regulatory Exemptions

On-farm slaughter. Producers may slaughter and process their own animals for their private use on-farm in Maryland. When selling livestock for slaughter to another person, you need to sell a live animal and let the buyer process the animal himself or facilitate the slaughter of the animal at a custom or USDA slaughterhouse. You must not help the buyer process the animal; however, you have an obligation to ensure that the animal is handled and killed in a humane manner. Cornell University has published a poster depicting humane on-farm slaughter. Unlaminated posters are available for \$10. To order, contact Tatiana Stanton at tls7@cornell.edu (Northern states), Rm. 114 Morrison Hall, Department of Animal Science, Cornell University, Ithaca, NY 14853 or Susan Schoenian at sschoen@umd.edu (Mid-Atlantic states), Western Maryland Research & Education Center, 18330 Keedysville Road, Keedysville, MD 21756. Another important consideration is waste disposal or composting of wastes if you are slaughtering and processing animals on-farm.

• There is a legal peril created when producers sell a live animal to customers and then allow them to slaughter it on the farm. Technically, your premises are then considered a “slaughter facility” that must be licensed and inspected. You can’t get around the law by “renting” a portion of your property to them for slaughter either.

• A **custom exempt slaughter facility** is an establishment or part of an establishment that provides slaughter and/or processing services to the owner of the animal(s). Meat from animals slaughtered this way can only be used by the owner of the animal. Custom slaughter facilities are USDA inspected four times annually. There are distinct requirements under this exemption:

1. The animal must be sold to the individual prior to slaughter.
2. The resulting carcass must be stamped “Not for Sale.”
3. The facility operator must maintain written records.
4. The animal must be prepared or processed in a sanitary manner.

Exemptions from Federal Requirements for Small-Scale Poultry Processors

• The federal Poultry Products Inspection Act and its regulations provide exemptions for small-scale poultry processors. These exemptions from inspection mean that a federal inspector does not need to be present to examine the birds as they are being slaughtered and processed. Small-scale (or low-volume) processors qualify for these exemptions simply by meeting the requirements, which are described below. There is no process for applying to the USDA or FSIS for these exemptions. The federal Poultry Products Inspection Act can be found in the United States Code, Title 21, Sections 451-470. The Poultry Products Inspection regulations implementing the Act are found in the Code of Federal Regulations, Title 9, part 381 (http://www.access.gpo.gov/nara/cfr/waisidx_00/9cfr381_00.html).

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For personal use there are no count restrictions, no weight limitations, and no processing limits. This operation is not subject to Food and Safety Inspection Service (FSIS) review.

If you are offering custom slaughter, that is slaughtering or processing a bird that is owned by another and for that individual's personal use, it must be marked "Exempted under Public Law 90-492," with the name and address of the processor. However, if you are operating under custom, you cannot engage in the business of buying or selling poultry capable for use as human food.

The smallest-scale processors are exempt from the federal inspection requirements if the following conditions are met:

1. The producer slaughters no more than 1,000 poultry during the calendar year for which the exemption is claimed.
2. All of the poultry were raised on the producer's own farm.
3. The poultry producer is not in the business of buying or selling poultry products other than those produced from poultry raised on his or her farm.
4. None of the poultry is distributed outside of the state where the poultry is raised.

Note: The Maryland Department of Agriculture, www.mda.state.md.us, and the Maryland Department of Health and Mental Hygiene, www.cha.state.md.us/ofpchs/, have developed a certification program for small poultry producers that will allow producers to become an approved source to sell their on-farm processed poultry retail to restaurants, at farmers' markets, in stores, etc. Producers must complete the training and inspection program and be certified by the Maryland Department of Agriculture to engage in these marketing options.

The federal inspection requirements also do not apply to poultry producers or other persons who raise and slaughter or process 20,000 or fewer poultry in each calendar year as long as all of the following conditions are met:

1. They do not slaughter or process poultry products at a facility used for slaughtering or processing poultry by any other person.
2. The poultry are sound and healthy before slaughtering.
3. The poultry are slaughtered, handled, and otherwise processed under sanitary conditions, practices, and procedures. The resulting poultry products must be sound, clean, and fit for human food when distributed.
4. The poultry products are distributed with a label that includes the producer's name, the producer's address, and the statement "Exempted-P.L. 90-492." The poultry products must not be misbranded in any way.
5. The poultry products may be distributed only in the state in which the poultry are raised and processed.
6. In the current calendar year the poultry producer or distributor may not engage in the business of buying or selling any poultry products other than those described in this exemption.

Poultry regulations are dependent on the number of birds processed and can be somewhat confusing. The actual U.S. code for TITLE 21 > CHAPTER 10 > § 464 Exemptions: (put into U.S. code by Public Law 90-492 "Wholesome Poultry Products Act" of 1968) is in Appendix A. Please read the entire code for further clarification.

Religious Exemptions

This exemption includes Kosher, Buddhist, Moslem, and Confucian. In order to apply for an exemption, you must apply to be an inspected facility and application must be made through the district office. The approval exempts applicable religious practices from inspection requirements. Labeling requirements specify the product be identified as such. For example, "Noneviscerated Poultry Processed under USDA Exemption Permit No." with the establishment number as the permit number.

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distribute meat from your farm you must submit a narrative to the Maryland Department of Health and Mental Hygiene Food and Consumer Protection Office explaining what you want to do. The State Health Department will schedule a consultation to go over procedures and ensure that your freezer can maintain 0°F.

The Health Department has not been requiring an NSF commercial freezer, however, they do strongly recommend this type because they hold temperatures better, they are more easily cleaned, and durable. For meat distributors who may be storing meat outside their home, an NSF freezer is strongly recommended due to summer heat. NSF freezers are better insulated than residential freezers and can withstand greater external temperature variations.

During the consultation, the Health Department Official verifies your meat is from a USDA facility. This meat must have been frozen to 0°F within 72 hours and must be distributed frozen at your farm. The meat must be packaged and bear the USDA sticker, the safe handling instructions, and the weight of the product.

If stored outside the home, the freezer must be secured with a lock. If the meat is going to be transported to a farmer's market, you must have a process to ensure that the meat will remain at 0°F. This can be done with dry ice or a mechanical freezer.

The license fee for on-farm distribution is \$30 if you stay under \$40,000 in sales per year. If you go over that amount, the fee is \$150.

In order to sell at farmers' markets, it is best that the meat be sold frozen. Mechanical freezers or dry ice can be used. If the meat is not frozen, then mechanical refrigeration is required. The recommendation that the meat be sold frozen is to ensure an added level of safety. In addition most USDA meat facilities freeze the meat after processing. Farmers may home deliver meat provided they have mechanical refrigeration. This requirement is consistent with the other licensed meat delivery facilities in Maryland.

: Sales of frozen meat at farmers' markets must also
: comply with local and county health requirements.
: Though all county health departments in Maryland
: enforce state health regulations, county health
: departments can impose stricter food safety
: regulations than those mandated by the State.
: Check with your county health department before
: committing to sell meat at a local farmers' market.

: Remember that custom slaughtered meat is
: considered "uninspected," and cannot be resold. It
: can only be consumed by the owner of the animal.
: The end consumer may elect to cut and wrap their
: own meat or may contract with the custom meat
: processing facility for this service.

: For comprehensive information on the legal issues
: surrounding marketing of meat, poultry, eggs and
: dairy products, including a state-by-state list of
: contacts, consult *The Legal Guide for Direct Farm
: Marketing* by Dr. Neil Hamilton (1999, 240 pp.,
: \$20.00 +\$2 s&h). Chapter 12 is particularly relevant
: to producers who want to market poultry, meat,
: eggs, and dairy products. Order from:

: Drake University Law School
: Agricultural Law Center
: 2597 University Avenue
: Des Moines, IA 50311-4505
: 515-271-2947

Regulators

: **United States Department of Agriculture**
: **Food Safety and Inspection Service**

: District 75 Office
: States: Delaware, District of Columbia, Maryland,
: Virginia, West Virginia
: Dr. Mohamed Ibraheim, District Manager
: 5601 Sunnyside Ave., Suite 1-2288 B
: Beltsville, MD 20705-5200
: Phone: 301-504-2136
: FAX: 301-504-2140

: **United States Department of Agriculture**
: **Food Safety and Inspection Service**
: <http://www.fsis.usda.gov/index.htm>

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Chart of Meat Marketing Options for Maryland Producers

(Similar for surrounding states. Producers are encouraged to check with their State Department of Health for Inspection and License requirements in their specific state.)

Operation	Animals	Inspection or License Required	Labels	Interstate Sales	Retail
On-Farm Slaughter for the owner's use only	Beef, Lamb, Pork, Poultry	No	No	No	No
Animal Sold Directly to Customer—customer is responsible for slaughter. Animal must be sold live.	Beef, Lamb, Pork	If USDA Plant	USDA Stamp	Yes	Yes
		If slaughtered in Custom Facility	Labeled "Not for Sale"	No	No
		Can slaughter on their own property if only for their use.	Labeled "Not for Sale"	No	No
Selling Meat from Farm Freezer	Beef, Lamb, Pork	Must obtain farm processors license from Maryland Department of Health and Mental Hygiene. Freezer must contain only meat and must be kept below 0°F.	Meat must be from USDA processor and each package must be properly labeled. Weight of product if sold by the package.	Yes	Yes
Selling Meat at a Farmers' Market	Beef, Lamb, Pork	USDA Inspected Must obtain state and local health permits. Transport equipment must maintain frozen product at 10°F or less, or refrigerated at 40°F or less.	Same labeling as above	Yes	Yes
Selling to Grocers, Restaurants, etc.	Beef, Lamb, Pork, Poultry	USDA Inspected, Meat Distributors License Required	Same labeling as above	Yes	Yes
On-Farm Slaughter for the owner's use only	Poultry	No	No	No	No
On-Farm Slaughter	Poultry	More than 1,000 but less than 20,000 birds. One needs to have an actual physical processing area that is periodically inspected by FSIS. Then sale can be to anyone within your state. Refer to Appendix 2.	Must be labeled as exempt from Public Law 90-492—Net weight of product, producer's full name and address, must be marked "Not Inspected."	No	Only on-farm

APPENDIX A

- TITLE 21 > CHAPTER 10 > § 464 Exemptions:
(put into U.S. code by Public Law 90-492
“Wholesome Poultry Products Act” of 1968)
- (c) Personal slaughtering; custom slaughtering; name and address of the poultry producer or processor in lieu of other labeling requirements; small enterprises; slaughterers or processors of specified number of turkeys; poultry producers raising poultry on own farms**
- (1) The Secretary shall, by regulation and under such conditions, including sanitary standards, practices, and procedures, as he may prescribe, exempt from specific provisions of this chapter—
- (A) the slaughtering by any person of poultry of his own raising, and the processing by him and transportation in commerce of the poultry products exclusively for use by him and members of his household and his nonpaying guests and employees;
- (B) the custom slaughter by any person of poultry delivered by the owner thereof for such slaughter, and the processing by such slaughterer and transportation in commerce of the poultry products exclusively for use, in the household of such owner, by him and members of his household and his nonpaying guests and employees: Provided, That such custom slaughterer does not engage in the business of buying or selling any poultry products capable of use as human food;
- (C) the slaughtering and processing of poultry products in any State or Territory or the District of Columbia by any poultry producer on his own premises with respect to sound and healthy poultry raised on his premises and the distribution by any person solely within such jurisdiction of the poultry products derived from such operations, if, in lieu of other labeling requirements, such poultry products are identified with the name and address of such poultry producer, and if they are not otherwise misbranded, and are sound, clean, and fit for human food when so distributed; and
- (D) the slaughtering of sound and healthy poultry or the processing of poultry products of such poultry in any State or Territory or the District of Columbia by any poultry producer or other person for distribution by him solely within such jurisdiction directly to household consumers, restaurants, hotels, and boarding houses, for use in their own dining rooms, or in the preparation of meals for sales direct to consumers, if, in lieu of other labeling requirements, such poultry products are identified with the name and address of the processor, and if they are not otherwise misbranded and are sound, clean, and fit for human food when distributed by such processor.
- The exemptions provided for in clauses (C) and (D) above shall not apply if the poultry producer or other person engages in the current calendar year in the business of buying or selling any poultry or poultry products other than as specified in such clauses.

APPENDIX B

Maryland Local Health Departments:

Allegany

Ph. 301-759-5112
Fax 301-777-5669
P.O. Box 12501
Willowbrook Road SE
Cumberland, MD 21501-1745

Harford

Ph. 410-638-8464
Fax 410-638-8488
P.O. Box 797
119 Hays Street
Bel Air, MD 21014-0797

Anne Arundel

Ph. 410-222-7256
Fax 410-222-7490
1 Harry S. Truman Parkway
Room 231
Annapolis, MD 21401

Howard

Ph. 410-313-6110
Fax 410-313-6108
7180 Columbia Gateway Drive
Columbia, MD 21046

Baltimore City

Ph. 410-396-4436
Fax 410-625-0688
210 Guilford Avenue
3rd Floor
Baltimore, MD 21202

Kent

Ph. 410-778-1350
Fax 410-778-7913
125 S. Lynchburg Street
Chestertown, MD 21620

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Ph. 410-887-2724
Fax 410-377-5397
6401 York Road
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: **Montgomery**
: Ph. 240-777-1755
: Fax 240-777-1754
: 2000 Dennis Avenue
: Suite 238
: Silver Spring, MD 20902
: **Calvert**
: Ph. 410-535-5400
: Fax 410-414-2057
: P.O. Box 980
: Prince Frederick, MD 20678
: **Prince George's**
: Ph. 301-583-3750
: Fax 301-583-3794
: 3003 Hospital Drive
: Suite 1066
: Cheverly, MD 20785-1194
: **Caroline**
: Ph. 410-479-8000
: Fax 410-479-4864
: P.O. Box 10
: 403 South 7th Street
: Denton, MD 21629
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Somerset

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7920 Crisfield Highway
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White Plains, MD 20695

Talbot

Ph. 410-819-5600
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Dorchester

Ph. 410-228-3223
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3 Cedar Street
Cambridge, MD 21613

Washington

Ph. 240-313-3210
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1302 Pennsylvania Avenue
Hagerstown, MD 21742

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Fax 301-600-3111
350 Montevue Lane
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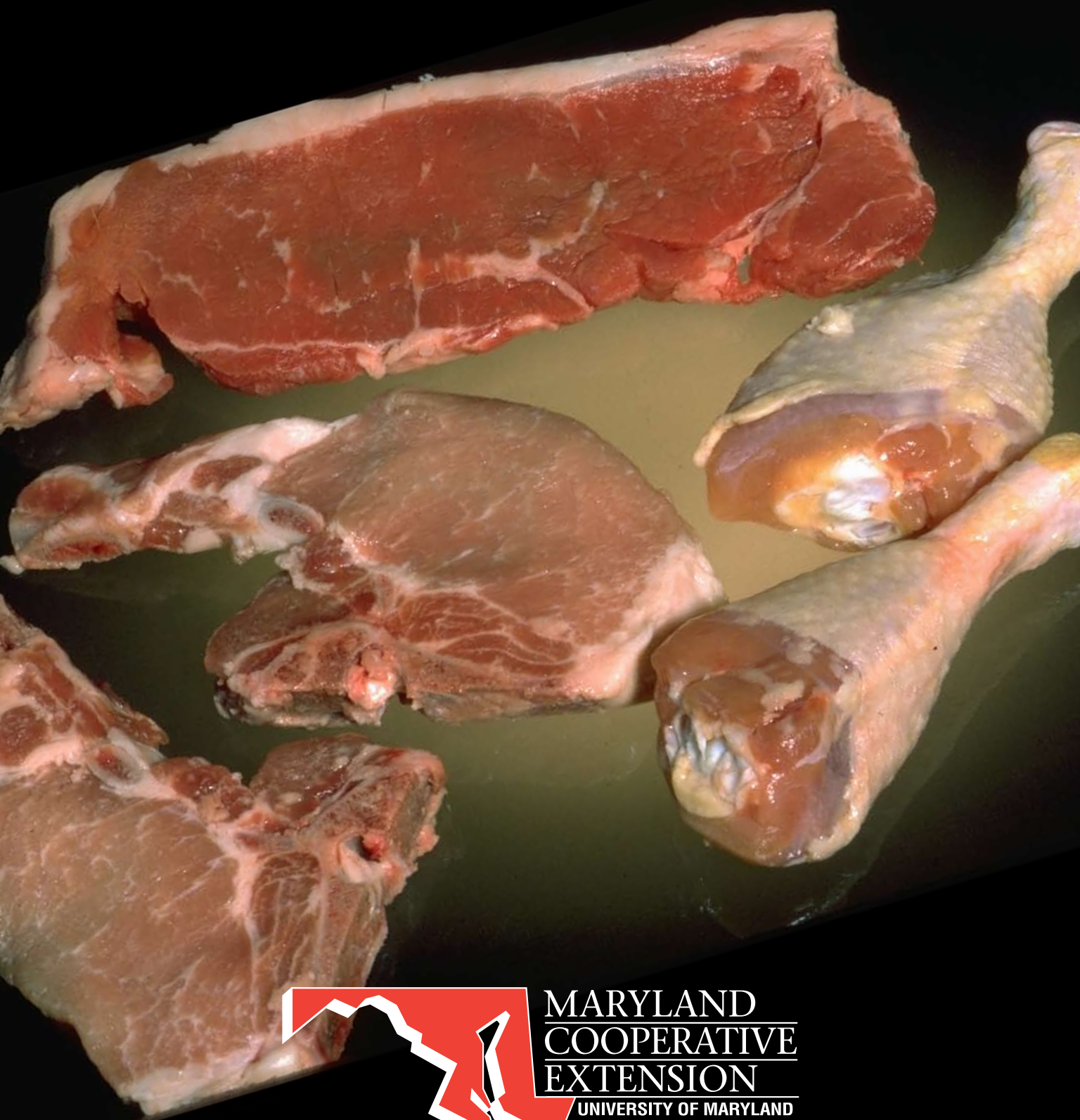
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