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, Marketing Specialist, University of Maryland 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.

Mention, visual representation or referred reference of product, service, manufacturer, or organization in this publication does not imply endorsement by the authors or any project partners. Exclusion does not imply a negative evaluation.

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

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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...
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 ruminants, 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 policies, procedure, and claims. FSIS will permit the claim “certified organic by” 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 Animal Products Inspection regulations provide exemptions for small-scale poultry processors. These exemptions from federal requirements include:

1. The animal must be slaughtered at a custom or USDA slaughterhouse. You must not help yourself or facilitate the slaughter of the animal at a custom or USDA slaughterhouse.
2. The resulting carcass must be labeled “Not for Sale.”
3. The facility operator must maintain written records.
4. The animal must be prepared or processed in a sanitary manner.

**Product Liability Insurance**

Product liability is the food processor’s largest risk. 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 sachoef@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.

**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_00/9cf381_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, have developed a certification program for small poultry producers that will allow producers to become an approved source to sell their on-farm custom poultry products to restaurants, institutions, buying clubs, caterers, Internet, and mail order sales demand federally inspected meats or certified farm-processed in the state in which the poultry are raised and slaughtered.

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, “Nonviscerated Poultry Processed under USDA Exemption Permit No.” with the establishment number as the permit number.

Summary Table of Exemptions and Limitations

<table>
<thead>
<tr>
<th>Criteria</th>
<th>Personal Use</th>
<th>Custom</th>
<th>Producer Grower–1,000 Bird Limit</th>
<th>Producer Grower–20,000 Bird Limit</th>
<th>Producer Grower or Other Person</th>
<th>Small Enterprise 20,000 Bird Limit</th>
<th>Retail Dealer</th>
<th>Retail Store</th>
</tr>
</thead>
<tbody>
<tr>
<td>Slaughter Limit</td>
<td>NONE</td>
<td>NONE</td>
<td>YES 1,000</td>
<td>YES 20,000</td>
<td>YES 20,000</td>
<td>YES 20,000</td>
<td>NONE</td>
<td>NONE</td>
</tr>
<tr>
<td>Processing</td>
<td>YES</td>
<td>YES</td>
<td>YES</td>
<td>YES</td>
<td>YES</td>
<td>CUT UP ONLY</td>
<td>CUT UP ONLY</td>
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</tr>
<tr>
<td>75 lb. Sale Limit to Consumer</td>
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<td>NO SELLING</td>
<td>NO LIMIT</td>
<td>NO LIMIT</td>
<td>NO LIMIT</td>
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<td></td>
</tr>
<tr>
<td>150 lb. Limit to HRI</td>
<td>NO SELLING</td>
<td>NO SELLING</td>
<td>NO LIMIT</td>
<td>NO LIMIT</td>
<td>NO LIMIT</td>
<td>NO LIMIT</td>
<td>YES</td>
<td></td>
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<tr>
<td>25% of Total product/75% HRI Sale</td>
<td>NO SELLING</td>
<td>NO SELLING</td>
<td>NO LIMIT</td>
<td>NO LIMIT</td>
<td>N/A</td>
<td>YES</td>
<td>YES</td>
<td></td>
</tr>
<tr>
<td>Can Sell to Any Customer</td>
<td>NO</td>
<td>NO</td>
<td>YES</td>
<td>NO</td>
<td>YES</td>
<td>NO</td>
<td>NO</td>
<td></td>
</tr>
<tr>
<td>Can Sell to HRI</td>
<td>NO</td>
<td>NO</td>
<td>YES</td>
<td>YES</td>
<td>NOT TO ALL HRIs</td>
<td>YES</td>
<td>YES</td>
<td>YES</td>
</tr>
<tr>
<td>Sell to Distributor</td>
<td>NO</td>
<td>NO</td>
<td>YES</td>
<td>YES</td>
<td>YES</td>
<td>YES</td>
<td>YES</td>
<td>NO</td>
</tr>
<tr>
<td>Sell to Retail Store</td>
<td>NO</td>
<td>NO</td>
<td>YES</td>
<td>YES</td>
<td>NO</td>
<td>YES</td>
<td>NO</td>
<td>NO</td>
</tr>
<tr>
<td>Intrastate Distribution</td>
<td>NO</td>
<td>NO</td>
<td>YES</td>
<td>YES</td>
<td>YES</td>
<td>YES</td>
<td>YES</td>
<td></td>
</tr>
<tr>
<td>Interstate Distribution</td>
<td>NO</td>
<td>NO</td>
<td>NO</td>
<td>NO</td>
<td>NO</td>
<td>NO</td>
<td>YES</td>
<td></td>
</tr>
</tbody>
</table>

1 Product produced under the Producer/Grower or Other Person Exemption may not be sold to institutions
2 Only poultry products derived from federally inspected and passed poultry may be transported in interstate commerce

Sales

Your marketing decisions will be driven by your processing arrangements. For example, stores, restaurants, institutions, buying clubs, caterers, Internet, and mail order sales demand federally inspected meats or certified farm-processed in the case of some poultry.

Farmers who have an on-farm farm license may sell either on the farm or off the farm. To store and
A Producer's Guide to Meat and Poultry Processing Regulations in Maryland

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 + $2.00 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 2599 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

Maryland Department of Health and Mental Hygiene Office of Food Protection and Consumer Health Services

Maryland Department of Agriculture 50 Harry S. Truman Parkway Annapolis, MD 21401 410-841-5700 http://www.mda.state.md.us/

Food and Drug Administration Office of Food Labeling 200 C Street, SW Washington, DC 20204 202-205-5229 www.cfsan.fda.gov/label.html

References


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United States Department of Agriculture Food Safety and Inspection Service
### 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.)

<table>
<thead>
<tr>
<th>Operation</th>
<th>Animals</th>
<th>Inspection or License Required</th>
<th>Labels</th>
<th>Interstate Sales</th>
<th>Retail</th>
</tr>
</thead>
<tbody>
<tr>
<td>On-Farm Slaughter for the owner’s use only</td>
<td>Beef, Lamb, Pork, Poultry</td>
<td>No</td>
<td>No</td>
<td>No</td>
<td>No</td>
</tr>
<tr>
<td>Animal Sold Directly to Customer—customer is responsible for slaughtering, Animal must be sold live.</td>
<td>Beef, Lamb, Pork</td>
<td>If USDA Plant if slaughtered in Custom Facility</td>
<td>USDA Stamp Labeled “Not for Sale&quot; Labeled “Not for Sale”</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Selling Meat from a Freezer</td>
<td>Beef, Lamb, Pork</td>
<td>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.</td>
<td>Meat must be from USDA processor and each package must be properly labeled. Weight of product if sold by the package.</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Selling Meat at a Farmers’ Market</td>
<td>Beef, Lamb, Pork</td>
<td>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.</td>
<td>Same labeling as above</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Selling to Grocers, Restaurants, etc.</td>
<td>Beef, Lamb, Pork, Poultry</td>
<td>USDA Inspected, Meat Distributors License Required</td>
<td>Same labeling as above</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>On-Farm Slaughter for the owner’s use only</td>
<td>Poultry</td>
<td>No</td>
<td>No</td>
<td>No</td>
<td>No</td>
</tr>
<tr>
<td>On-Farm Slaughter</td>
<td>Poultry</td>
<td>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.</td>
<td>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.”</td>
<td>No</td>
<td>Only on-farm</td>
</tr>
</tbody>
</table>

#### 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; slaughtermen 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 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 sound and healthy 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:**

<table>
<thead>
<tr>
<th>County</th>
<th>Phone</th>
<th>Fax</th>
<th>Address</th>
</tr>
</thead>
<tbody>
<tr>
<td>Allegany</td>
<td>301-759-5112</td>
<td>301-777-5669</td>
<td>P.O. Box 12501, Willowbrook Road SE, Cumberland, MD 21501-1745</td>
</tr>
<tr>
<td>Harford</td>
<td>410-638-8464</td>
<td>410-638-8488</td>
<td>P.O. Box 797, 119 Hays Street, Bel Air, MD 21014-0797</td>
</tr>
<tr>
<td>Anne Arundel</td>
<td>410-222-7256</td>
<td>410-222-7490</td>
<td>1 Harry S. Truman Parkway, Room 231, Annapolis, MD 21401</td>
</tr>
<tr>
<td>Howard</td>
<td>410-313-6110</td>
<td>410-313-6108</td>
<td>7180 Columbia Gateway Drive, Columbia, MD 21046</td>
</tr>
<tr>
<td>Baltimore City</td>
<td>410-396-4436</td>
<td>410-625-0688</td>
<td>210 Guilford Avenue, 3rd Floor, Baltimore, MD 21202</td>
</tr>
<tr>
<td>Kent</td>
<td>410-778-1350</td>
<td>410-778-7913</td>
<td>125 S. Lynchburg Street, Chestertown, MD 21620</td>
</tr>
<tr>
<td>Baltimore Co.</td>
<td>410-887-2724</td>
<td>410-377-5397</td>
<td>6401 York Road, Baltimore, MD 21212</td>
</tr>
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### Montgomery

<table>
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<tr>
<th>Phone</th>
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<th>Address</th>
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<tbody>
<tr>
<td>240-777-1755</td>
<td>240-777-1754</td>
<td>2000 Dennis Avenue, Suite 238, Silver Spring, MD 20902</td>
</tr>
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### Calvert

<table>
<thead>
<tr>
<th>Phone</th>
<th>Fax</th>
<th>Address</th>
</tr>
</thead>
<tbody>
<tr>
<td>410-535-5400</td>
<td>410-414-2057</td>
<td>P.O. Box 980, Prince Frederick, MD 20678</td>
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### Prince George’s

<table>
<thead>
<tr>
<th>Phone</th>
<th>Fax</th>
<th>Address</th>
</tr>
</thead>
<tbody>
<tr>
<td>301-583-3750</td>
<td>301-583-3794</td>
<td>3003 Hospital Drive, Suite 1066, Cheverly, MD 20785-1194</td>
</tr>
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### Caroline

<table>
<thead>
<tr>
<th>Phone</th>
<th>Fax</th>
<th>Address</th>
</tr>
</thead>
<tbody>
<tr>
<td>410-479-8000</td>
<td>410-479-4864</td>
<td>P.O. Box 10, 403 South 7th Street, Denton, MD 21629</td>
</tr>
</tbody>
</table>

### Queen Anne’s

<table>
<thead>
<tr>
<th>Phone</th>
<th>Fax</th>
<th>Address</th>
</tr>
</thead>
<tbody>
<tr>
<td>410-758-0720</td>
<td>410-758-8151</td>
<td>206 N. Commerce Street, Centreville, MD 21617</td>
</tr>
</tbody>
</table>

### Carroll

<table>
<thead>
<tr>
<th>Phone</th>
<th>Fax</th>
<th>Address</th>
</tr>
</thead>
<tbody>
<tr>
<td>410-876-4926</td>
<td>410-876-4959</td>
<td>P.O. Box 845, 290 S. Center Street, Westminster, MD 21158-0845</td>
</tr>
</tbody>
</table>

### St. Mary’s

<table>
<thead>
<tr>
<th>Phone</th>
<th>Fax</th>
<th>Address</th>
</tr>
</thead>
<tbody>
<tr>
<td>301-475-4330</td>
<td>301-475-4350</td>
<td>P.O. Box 316, 21580 Peabody Street, Leonardtown, MD 20650</td>
</tr>
</tbody>
</table>
A Producer's Guide to Meat and Poultry Processing Regulations in Maryland

Cecil
Ph. 410-996-5100
Fax 410-996-1019
401 Bow Street
Elkton, MD 21921

Somerset
Ph. 443-523-1740
Fax 410-651-5699
7920 Crisfield Highway
Westover, MD 21871

Charles
Ph. 301-609-6810
Fax 301-934-7048
P.O. Box 1050
White Plains, MD 20695

Talbot
Ph. 410-819-5600
Fax 410-819-5693
100 S. Hanson Street
Easton, MD 21601

Dorchester
Ph. 410-228-3223
Fax 410-901-8180
3 Cedar Street
Cambridge, MD 21613

Washington
Ph. 240-313-3210
Fax 240-313-3334
1302 Pennsylvania Avenue
Hagerstown, MD 21742

Frederick
Ph. 301-600-3342
Fax 301-600-3111
350 Montevue Lane
Frederick, MD 21702

Wicomico
Ph. 410-543-6943
Fax 410-548-5151
108 E. Main Street
Salisbury, MD 21801-4921

Garrett
Ph. 301-334-7777
Fax 301-334-7771
Fax 301-334-7717 *
1025 Memorial Drive
Oakland, MD 21550-4343
(* Fax for use during emergencies)

Worcester
Ph. 410-632-1100
Fax 410-632-0906
P.O. Box 249
Snow Hill, MD 21863