

Poultry Inspection Exemption Requirements

Act No. 38 became law on May 21, 2007. Among other things, the law allows Vermont-licensed restaurants to serve uninspected poultry under certain conditions.

Poultry Inspection Exemption

6 VSA § 3312(b) states that inspection is not required for the slaughter or preparation of poultry products of the producer's own raising on the producer's own farm, whether or not they are intended for use as human food, if:

- Fewer than 1000 birds are slaughtered annually; and
- No birds are offered for sale or transportation in interstate commerce; and
- The poultry products are only sold as whole birds only, from the farm, at a farmers' market, **or to a licensed restaurant**, or are for personal use.

Producer Labeling Requirement

6 VSA § 3312(c) requires all poultry sold at a farmers' market or to a restaurant pursuant to the above exemption to be labeled with the name of the farm and name of the producer, the address of the farm (including zip code), a statement indicating exemption, **Exempt per 6 V.S.A. § 3312(b): NOT INSPECTED**, prominently displayed, and safe handling and cooking instructions. All exempt poultry should be maintained with the proper labeling at all times it is in the restaurant.

Instructions on the label must read:

“SAFE HANDLING INSTRUCTIONS:

Keep refrigerated or frozen. Thaw in refrigerator or microwave.

Keep raw poultry separate from other foods.

Wash working surfaces, including cutting boards, utensils, and hands after touching raw poultry.

Cook thoroughly to an internal temperature of at least 165 degrees Fahrenheit maintained for at least 15 seconds.

Keep hot foods hot. Refrigerate leftovers immediately or discard.”

The label must also alert restaurant purchasers to the Restaurant Menu Requirement below.

The producer will be responsible for procuring labels which contain the above information.

Restaurant Menu Requirement

Any restaurant menu item that includes exempt poultry must clearly state the name of the farm from which the poultry was purchased and must prominently display the words **“POULTRY PROCESSED ON THE FARM AND NOT INSPECTED”** on the menu in proximity to the particular menu item.

A copy of the producer's label, along with a copy of the completed Vermont Department of Health Poultry Inspection Exemption Form (described below) should be submitted to the Health Department.

Poultry Inspection Exemption Form

Under 6 VSA § 3312(e), upon first selling poultry to a food restaurant, the poultry producer must procure a signed statement from the restaurant stating that the restaurant is aware that the product is exempt from inspection under § 3312(b) and of the menu information requirement. The producer has to keep the signed statement on file as long as the producer is selling exempt poultry to the restaurant. An exact copy of the signed statement (see other side) must be provided to the Health Department. The copy should be sent to the address on the reverse of this form.