Exempt Facility Guidelines

Slaughter operations must have an overhead structure, floor and some manner of walls or screens throughout the bleeding, scalding and plucking process to prevent airborne contaminates, such as insects and dust.

Processing operations must have an overhead structure, floor and walls made of a cleanable, impervious to moisture surface.

A clean water supply must be provided. If the water source is not municipal, the private supply must be verified biannually that it meets local drinking water standards.

A sink with hot water must be provided for handwashing and cleaning equipment.

Lighting of sufficient intensity to ensure that sanitary conditions are maintained and that product is not adulterated must be provided in areas where food is processed, handled, stored, or examined; and where equipment and utensils are cleaned.

A Certificate of Approval from local authority over wastewater disposal must be provided.

Contaminated water must be prevented from reentering the water supply through the use of a backflow prevention device or air gaps.

Waste, such as offal, feathers and blood, must be disposed of in a manner approved by the appropriate regulatory authority.

All food contact surfaces must be cleaned and sanitized daily prior to the beginning of operations. Sanitizers must be used in accordance with manufacturer's recommendations.

Perishable food items must be stored in such a way as to prevent microbial growth and prevent cross-contamination.

Packaging materials that contact the product must be food grade, have manufacturer approval for use and be handled in a sanitary manner.

Labels must meet the requirements of the chosen exemption.

A certified scale must be provided since all poultry items sold in Louisiana must be sold by weight.

Employees must maintain adequate hygiene to prevent contamination of the product. This may be achieved a number of ways, including frequent handwashing, clean clothes/aprons, preventing sick persons from entering the slaughter/processing area, et. al.