



Poultry Exemption Checklist | 2023

<p>Processing Facility</p> <p><input type="checkbox"/></p>	<p>Build or acquire an appropriate facility that meets sanitation guidelines.</p> <p>Slaughter operations must have an overhead structure and some manner of walls or screens throughout the bleeding, scalding and plucking process to prevent airborne contaminants, such as insects and dust.</p> <p>Processing operations must have an overhead structure, floor and walls made of a cleanable, impervious to moisture surface. Processing room must be temperature controlled, minimum a window unit.</p>
<p>Approved Water Source</p> <p><input type="checkbox"/></p>	<p>Receive documentation that you are connected to a municipal water source, if applicable, or have well water tested by the Department of Health.</p> <p>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.</p> <p>A sink with hot water must be provided for hand washing and cleaning equipment.</p>
<p>Sewage Disposal</p> <p><input type="checkbox"/></p>	<p>Receive documentation from local parish health authority showing approval for sanitary/domestic sewer system;</p>
<p>Waste Disposal</p> <p><input type="checkbox"/></p>	<p>Receive documentation from local trash service stating approval for disposal of offal and other waste in municipal landfill; or</p> <p>Submit composting or burying plan for disposal of offal and other compostable waste materials.</p>
<p>Pest Control</p> <p><input type="checkbox"/></p>	<p>Have in place a pest management program to prevent the harborage and breeding of pests on the grounds and within the facilities.</p>
<p>Weigh, Pack, and Label</p> <p><input type="checkbox"/></p>	<p>A certified scale must be provided since all poultry items sold in Louisiana must be sold by weight.</p> <p>Design and submit labels. Labels must meet the requirements of the chosen exemption.</p> <p>Packaging materials that contact the product must be food grade, have manufacturer approval for use and be handled in a sanitary manner.</p>

Please stay in contact with the Compliance Officer, as we can guide you on the necessary Poultry Exemption requirements. Submit copies of all paperwork to the Compliance Officer as well.