On-Farm Poultry Processing
2014 Indiana Small Farm Conference

Michael J. O’Donnell
Purdue Extension, Delaware County
Extension Educator, Agriculture and Natural Resources

Pinehurst Farm, LLC

February 21, 2014
• Pinehurst Farm
• Pinehurst Farm Pastured Poultry Production
• Pinehurst Farm Pastured Poultry Processing
• Best Practices in On-Farm Poultry Processing
Pinehurst Farm
Pinehurst Farm Pastured Poultry Production

- Cornish Cross 8-9 weeks
- Red Ranger 12-13 weeks
- Batches of 50
- <=4 weeks brooder
- Grow out on pasture
- Slaughter on farm
- Warm season only
- Feed
  - Cornish – 12 hr feed restriction
  - 2-3 feed regimens
  - CIO non-GMO poultry starter, grower, layer
  - Mixed sward pasture and insects
Pinehurst Farm
motivation for on-farm processing

• Distance to processors (time)

• Desire to control production ‘gate to plate’

• The experience

• Education for children, family, customers

• Limited production, high quality, direct marketing

• Exploring ways to generate more revenue
Purdue Butcher Block Poultry Processing

1. Stunning
2. Exsanguination
3. Collection of blood
4. Scalding
5. Defeathering
6. Opening of carcass
7. Inspection of viscera
8. Evisceration, removal of head, feet and viscera
9. Final washing
10. Chilling
Pinehurst Pastured Poultry Processing

• Pre-operational
• Operational
• Post-operational
Pre-Op

- Inventory supplies
- Withdraw feed, fresh water and pasture
- Fill chill tank
- Inspect site
- Power wash
- Setup equipment
- Fill scalder
- Gather first batch
- Eat breakfast, drink fluids

*vinegar; sanitizer
**Op**

- Exsanguination
- Rinse
- Scald
- Defeather (plucking)
- Evisceration
- Rinse
- Initial chill (ice slurry)
- Chill tank
- Repeat for subsequent batches

*anti-microbial step*
Post-Op

- Cleanup, disassemble
- Compost
- Preening / drying / bagging
- Freeze
- Maintain cold chain
Equipment and Supply List

• See handout

• Based on Pinehurst Farm experience and *The Mobile Poultry Slaughterhouse*, Berlow, 2013

• “The job can be done with a traffic cone and a pot of hot water, but it’s not much fun.” –Ali Berlow
Labeling and Marketing Regs

• Sales of poultry products slaughtered and processed on a farm without inspection are allowed at farmers markets in Indiana, if the product meets the following requirements:
  – 1. The product must be frozen at the POS
  – 2. The product must be labeled in compliance with 9 CFR 381.10.

• Producers must be slaughtering/processing fewer than 1000 birds in the calendar year to qualify for this exemption. IC 16-42-5-29.

Sales of Meat and Poultry at Farmers Markets, Indiana State BOAH
The product must be labeled in compliance with 9 CFR 381.10.

1. Name of the product
2. Ingredients statement
3. Statement of quantity of contents in terms of weight or measures
4. Name and address of manufacturer
5. Date of packing
6. Explanatory statement indicating why the inspection legend is not required. (For example, the phrase “Small enterprise exemption from inspection” is suggested by USDA-FSIS but is not mandatory.)
Pinehurst Farm
Pastured Poultry

Broilers are fed a Non-GMO grain ration and moved on pasture daily.

Michael & Sara O’Donnell
6690 S 700 W
Daleville, IN 47334
facebook.com/PinchurstFarm

Safe Handling Instructions

Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions:

1. Keep refrigerated or frozen. Thaw in refrigerator or microwave.
2. Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.
3. Cook thoroughly.
4. Keep hot foods hot. Refrigerate leftovers immediately or discard.

Processed on:

Net weight:

This product is home produced and processed and the production area has not been inspected by the state department of health.

Exempt P.L. 90-492
Date: March 15, 2013

To: Local Health Department & Other Indiana Food Regulatory Agencies

From: A. Scott Gilliam, MBA, CP-FS
Director, Food Protection Program

Subject: Guidance for the Implementation of the newly adopted Indiana State Department of Health (ISDH) Rule 410 IAC 7-25 “On Farm Poultry Processor Exemption” (Formerly House Enrolled Act (HEA) 1312)
A word on economics

• Price out equipment list and compare to nearest processor fees (with travel costs).

• How many birds to recover equipment cost? Do you know your production cost per bird? Your margin? Accounting for labor?

• Compare processing costs, keeping all else equal: capital + supplies + labor VS fees + fuel + labor

• Consider ways to spread investment across more birds more quickly -- collaborate / partner / rent
Recommendations / Best Practices

• Depending on experience and size of crew, limit to 50-100 birds per day (2-4 person crew)

• Documentation (flock, slaughter, sale) see Cornell publication

Appendix A: Sample Flock Record Log and

<table>
<thead>
<tr>
<th>Number of birds purchased/source</th>
<th>Bird health issues or losses</th>
<th>Bird processed/date</th>
<th>Product Sold/Date</th>
</tr>
</thead>
</table>

Appendix B: Sample Slaughter Record Log

<table>
<thead>
<tr>
<th>Date</th>
<th>Area Inspected/ Corrective Actions Needed (If Any)</th>
<th>Initial/Date</th>
<th>Notes: Corrective Actions Taken</th>
<th>Initial/Date</th>
</tr>
</thead>
</table>

Good Manufacturing Practices (GMPs)

• Designed to help you create a processing environment that allows for the safe and sanitary processing of a potentially hazardous food
  – Provide training for processing crew
  – Establish health and hygiene policies
  – Create and maintain a clean processing site
  – Control pests: inside and outside
  – Control access: (work flow, kill / evisc areas)
  – Provide and protect potable water
  – Maintain and securely store processing equipment
  – Provide secure storage for processing supplies
  – Manage processing wastes*


*Compost – see BOAH Technical Bulletin LG-1.97
SOPs / SSOPs

• Standard Operating Procedures (SOPs) and Sanitation SOPs are designed to prevent the creation of unsanitary processing conditions and ensure that food products are wholesome and unadulterated.

They describe HOW to carry out and document safe food handling and personal hygiene practices (GMPs).

– Frequency
– Person(s) responsible
– Procedure (including documentation)

SOPs

- Site mgmt and pest control
- Personnel health and hygiene
- Pre-operational inspection and sanitation schedule
- Daily Operational sanitation maintenance
- Chill Tank, Giblet Chill containers and refrigeration temperature monitoring
- Post-operational sanitation schedule

**HACCP**

• “While a formal Hazard Analysis Critical Control Point (HACCP) plan is not required for birds slaughtered and processed under the Producer/Grower – 1000 Bird Limit Exemption, it is widely regarded as the heart of safe food handling and therefore is highly recommended that producer/growers give consideration to control points in their processing procedures.”

Faint hearted?

See processor list on handout
• What’s your motivation?

• What markets / scale do you want to reach? How do you want to spend time?

• What’s your experience?
  – Learn from another farm, watch videos,
  – study resources on handout,
  – plan; design system that works for your farm
  – gain experience with a batch or two.
“Birds processed in “exempt” facilities and sold at farmers’ markets in Pennsylvania and Washington, D.C. tested positive for salmonella, making national headlines [in 2011]. With the boom in sales of local poultry processed at small-scale, exempt operations, scrutiny is increasing.”

Be smart. Processing under this exemption does not exempt you from liability. Provide yourself, your family, and your customers with a safe, high quality eating experience.

A Best Practices Guide to Open Air Poultry Slaughter, by Lauren Gwin, OSU Small Farms Program
Thank You

Michael J. O’Donnell

Extension Educator, Agriculture and Natural Resources
Purdue Extension, Delaware County
(765) 747-7732
modonnel@purdue.edu
www.extension.purdue.edu/delaware

Pinehurst Farm, LLC
Daleville, Indiana
pinehurstfarminindiana@gmail.com

"The real Arsenal of Democracy is a fertile soil, the fresh produce of which is the birthright of the nations."
-- Sir Albert Howard