



126th MAINE LEGISLATURE

SECOND REGULAR SESSION-2014

Legislative Document

No. 1859

H.P. 1353

House of Representatives, April 16, 2014

An Act To Amend the Laws Governing Poultry Processing

Reference to the Committee on Agriculture, Conservation and Forestry suggested and ordered printed.

Millicent M. MacFarland
MILLICENT M. MacFARLAND
Clerk

Presented by Representative DILL of Old Town. (GOVERNOR'S BILL)

1 **Be it enacted by the People of the State of Maine as follows:**

2 **Sec. 1. 22 MRSA §2517-C, sub-§1**, as amended by PL 2013, c. 323, §5, is
3 further amended to read:

4 **1. Exemption for processing fewer than 1,000 birds annually.** Notwithstanding
5 section 2512 and whether or not the poultry are intended for human consumption,
6 inspection is not required for the slaughter of poultry or the preparation of poultry
7 products as long as the poultry are slaughtered ~~or~~ by the producer that raised the poultry
8 and the poultry products are prepared on the farm where the poultry were raised and:

- 9 A. Fewer than 1,000 birds are slaughtered annually on the farm;
- 10 B. No birds are offered for sale or transportation in interstate commerce;
- 11 C. Any poultry products sold are sold only as whole birds;
- 12 D-1. The poultry producer is registered under section 2515;
- 13 F. The poultry producer assigns a lot number to all birds sold and maintains a record
14 of assigned lot numbers and the point of sale;
- 15 G. The poultry are sold in accordance with the restrictions in subsection 2;
- 16 H. The poultry are sold at the farm on which the poultry were raised or delivered to a
17 consumer's home by the poultry producer; and
- 18 I. The poultry products are labeled with:
 - 19 (1) The name of the farm, the name of the poultry producer and the address of
20 the farm including the zip code;
 - 21 (2) The statement "Exempt under the Maine Revised Statutes, Title 22, section
22 2517-C NOT INSPECTED"; and
 - 23 (3) Safe handling and cooking instructions as follows: "SAFE HANDLING
24 INSTRUCTIONS: Keep refrigerated or frozen. Thaw in refrigerator or
25 microwave. Keep raw poultry separate from other foods. Wash working
26 surfaces, including cutting boards, utensils and hands, after touching raw poultry.
27 Cook thoroughly to an internal temperature of at least 165° Fahrenheit
28 maintained for at least 15 seconds. Keep hot foods hot. Refrigerate leftovers
29 immediately or discard."

30 **SUMMARY**

31 This bill adds language that was inadvertently omitted from Committee Amendment
32 "A" to Legislative Document 218 in the First Regular Session of the 126th Legislature.