



Poultry and Egg Regulations in Maryland

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MARYLAND EGG REGULATIONS

- APPLY TO ALL PRODUCER/PACKERS REGARDLESS OF NUMBER OF CHICKENS
 - PRODUCER/PACKERS MUST REGISTER ANNUALLY WITH THE SECRETARY OF AGRICULTURE – NO FEE FOR LESS THAN 3,000 CHICKENS
 - REGISTERED PRODUCER/PACKERS ARE CONSIDERED AN APPROVED SOURCE BY DHMH
 - EGGS CAN BE SOLD ON AND OFF FARM – TO RETAILERS, RESTAURANTS, AT FARMER’S MARKETS
 - EGG PRODUCERS LICENSED BY MDA AND SELLING THEIR OWN EGGS ARE NOT REQUIRED TO GET A LICENSE FROM LOCAL HEALTH DEPARTMENT or STATE HEALTH
 - MDA LICENSE COVERS PRODUCTION, PACKING, STORAGE, TRANSPORT AND SALES
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MARYLAND EGG REGULATIONS

REGISTRATION REQUIREMENTS

- FLOCKS ARE SUBJECT TO TESTING BY MDA FOR SALMONELLA OF PUBLIC HEALTH CONCERN
 - REGISTRANTS MUST COMPLY WITH ALL OTHER REQUIREMENTS OF THE MARYLAND EGG LAW
 - PENALTIES FOR NON COMPLIANCE – STOP SALE ORDERS, CIVIL PENALTIES, REVOCATION OF REGISTRATION
 - PRODUCER/PACKER'S REGISTERED TO SELL EGGS ARE AUTOMATICALLY REGISTERED IN MDA'S MANDATORY POULTRY PREMISE REGISTRATION PROGRAM
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MARYLAND EGG REGULATIONS

GRADE/QUALITY/WEIGHT

STANDARDS

- STANDARDS INCLUDE FACTORS THAT ARE IMPORTANT TO FOOD SAFETY – FRESH, CLEAN, UNBROKEN
 - SALE OF GRADE B EGGS IS PROHIBITED BY MARYLAND EGG LAW – ONLY GRADE AA OR A
 - NO INEDIBLE EGGS – LARGE BLOOD SPOTS, MIXED ROTS, BLACK ROTS
 - NO ADULTERATED EGGS – CONTAMINATED WITH BACTERIA, PESTICIDES, FILTH
 - MUST MEET BOTH INDIVIDUAL EGG AND CARTON WEIGHT REQUIREMENTS FOR LABELED SIZE – JUMBO – 30 OZ PER DOZEN; EXTRA LARGE - 27 OZ PER DOZEN; LARGE – 24 OZ PER DOZEN; MEDIUM – 21 OZ PER DOZEN
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MARYLAND EGG REGULATIONS

LABELING REQUIREMENTS

- GRADE AND SIZE
 - NET QUANTITY – WEIGHT OR COUNT
 - IDENTITY OF PRODUCT – EGGS
 - PACKER or DISTRIBUTOR NAME & ADDRESS
 - MINIMUM - CITY, STATE, ZIP
 - MDA REGISTRATION NUMBER AND LOT NUMBER
 - LOT NUMBER TO IDENTIFY FLOCK; SMALL PRODUCERS CAN USE LOT 1
 - SAFE HANDLING STATEMENT
 - CARTONS CAN BE REUSED BUT MUST BE CLEAN AND ALL INFORMATION ACCURATE
 - NO REFERENCES TO OTHER DISTRIBUTORS OR PACKERS; PARTICIPATION IN PROGRAMS (USDA GRADE SHIELD, UEP ANIMAL WELFARE, PA CERTIFIED, ETC.); CLAIMS - OMEGA THREE, PASTURED, ORGANIC, ETC. MUST HAVE DOCUMENTATION
 - HAND WRITTEN, COMPUTER LABEL, OR RUBBER STAMP
 - ABOUT \$15 AT LOCAL OFFICE SUPPLY STORES
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MARYLAND EGG REGULATIONS

INVOICES OR EQUIVALENT RECORD

- GRADE AND SIZE
 - DATE OF DELIVERY
 - QUANTITY
 - NAME AND ADDRESS FOR SELLER AND BUYER
 - KEPT ON PREMISES BY RETAILER OR RESTAURANT FOR 90 DAYS
 - COPY KEPT BY PRODUCER FOR ONE YEAR
 - PRODUCER/PACKERS SELLING OWN PRODUCT ARE NOT REQUIRED TO HAVE INVOICES AT FARMER'S MARKETS
 - PRODUCERS MUST MAINTAIN RECORDS ON FARM OF AMOUNT SOLD
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MARYLAND EGG REGULATIONS

REFRIGERATION

- MARYLAND EGG LAW REQUIRES SHELL EGGS TO BE HELD AT AN AMBIENT TEMPERATURE OF 45°F AFTER PACKING DURING TRANSPORT, STORAGE AND DISPLAY
 - MDA ALLOWS COOLERS TO BE USED AS LONG AS EGGS ARE NOT SUBMERGED IN ICE
 - PRODUCERS THAT WANT TO DISPLAY A CARTON OF EGGS UNREFRIGERATED MUST LABEL “NOT FOR HUMAN CONSUMPTION”
 - UNREFRIGERATED HATCHING EGGS MUST BE CLEARLY LABELED “NOT FOR HUMAN CONSUMPTION”
 - HATCHING EGGS CANNOT BEAR ANY LABELING THAT WOULD IMPLY THEY ARE FOR HUMAN CONSUMPTION
 - E.G. GRADE, SIZE, SAFE HANDLING
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MARYLAND EGG REGULATIONS

DUCK, QUAIL, GOOSE EGGS

- NOT COVERED BY MDA REGULATIONS
- GRADE STANDARDS ARE FOR CHICKEN EGGS ONLY
- SOME LOCAL HEALTH ALLOWS THE SALE
- MUST FOLLOW FAIR PACKAGING AND LABELING STANDARDS
 - IDENTITY OF PRODUCT
 - EXAMPLE: QUAIL EGGS
 - NAME AND ADDRESS OF PRODUCER
 - NET QUANTITY
 - COUNT OR NET WEIGHT EXAMPLE ONE DOZEN QUAIL EGGS
 - SAFE HANDLING STATEMENT
- MUST REFRIGERATE AT 45°F OR LESS
- CANNOT BE ADULTERATED
 - DIRTY
 - CRACKED
 - CONTAMINATED WITH FILTH, CHEMICALS, PATHOGENS



POULTRY AND MEAT

- TO BE SOLD AT A FARMER'S MARKET MUST BE FROM A SOURCE APPROVED BY DHMH
- POULTRY – USDA INSPECTED OR MDA CERTIFIED
 - USDA MARK OF INSPECTION OR MDA CERTIFICATION REQUIRED
 - Producer's Mobile Farmer's Market License Required
- RABBITS AND BISON – USDA INSPECTED OR MDA INSPECTED
 - USDA MARK OF INSPECTION OR MDA CERTIFICATION REQUIRED
 - Producer's Mobile Farmer's Market License Required
- USDA INSPECTED (Beef, Pork, Lamb, Goat, Poultry, Rabbit, Bison) or MDA CERTIFIED (Poultry, Rabbit, Bison) AND STORED ON FARM
 - Storage Covered by MDA Poultry and Rabbit Certification
 - On Farm Home Processing License if not MDA certified
 - Producer's Mobile Farmer's Market License Required



FEDERAL MEAT and POULTRY REGULATIONS

- PRODUCERS SLAUGHTERING LESS THAN 20,000 POULTRY PER YEAR ARE EXEMPT FROM CONTINUOUS FEDERAL INSPECTION
- PRODUCERS SLAUGHTERING RABBITS ARE EXEMPT FROM CONTINUOUS FEDERAL INSPECTION FOR INTRASTATE SALES
- NOT EXEMPT FROM COMPLYING WITH FEDERAL LAW
- PRODUCER CANNOT ENGAGE IN SLAUGHTER, BUYING OR SELLING OF POULTRY PRODUCT OTHER THAN FROM OWN PRODUCTION



FEDERAL POULTRY and MEAT REGULATIONS

- NO EXEMPTIONS FROM FSIS CONTINUOUS INSPECTION FOR REGULATED SPECIES – CATTLE, SWINE, SHEEP, EQUINE, GOAT
- EXCEPT – CUSTOM SLAUGHTER – SALE TO CONSUMER OF ENTIRE ANIMAL – MEAT CANNOT BE SOLD – ONLY FOR USE BY THE PURCHASER OF THE ANIMAL
- CUSTOM SLAUGHTER FACILITIES ARE INSPECTED BY USDA QUARTERLY

MDA PROGRAM REQUIREMENTS

- MUST MEET THE FEDERAL EXEMPTIONS AND COMPLY WITH ANY OTHER REQUIREMENTS OF USDA/FSIS
- **FAILURE TO MEET THE FEDERAL EXEMPTIONS REQUIREMENTS AND SLAUGHTERING POULTRY IS A VIOLATION OF FEDERAL LAW**
- **YOU CANNOT HAVE YOUR POULTRY/RABBITS SLAUGHTERED BY A FEDERALLY EXEMPT MDA CERTIFIED FACILITY**
- **IF YOU HAVE YOUR POULTRY/RABBITS SLAUGHTERED/PROCESSED BY ANOTHER FACILITY – THAT FACILITY MUST BE UNDER CONTINUOUS USDA INSPECTION**
 - **THE PRODUCT MUST COME BACK TO YOUR FARM LABELED WITH THE USDA PLANT NUMBER OF THE FACILITY UNDER CONTINUOUS USDA INSPECTION**
- **IF YOU ARE CERTIFIED BY MDA, YOU CANNOT SLAUGHTER POULTRY/RABBITS FOR OTHER PRODUCERS**
- **POULTRY SLAUGHTERED AT A CUSTOM EXEMPT OPERATION CANNOT BE RESOLD**



MDA CERTIFICATION

- APPLICANTS THAT BECOME CERTIFIED BY MDA WILL QUALIFY AS AN “APPROVED SOURCE” AND CAN SELL THEIR PRODUCT AT FARMER’S MARKETS, TO RESTAURANTS AND RETAILERS IN MARYLAND
 - ❑ **PROHIBITED FROM SLAUGHTERING FOR OTHER PRODUCERS**
 - ❑ No other license required from local or state Health Department to sell to restaurants or retailers
 - ❑ Mobile Farmers Market License from State Health Department required to sell at Farmers Market



MDA PROGRAM REQUIREMENTS

- POULTRY HEALTH/BIOSECURITY
 - NO SLAUGHTER OF SICK ANIMALS
 - SEGREGATE SICK ANIMALS
- SLAUGHTER/PROCESSING LOCATION
 - ENCLOSED AREA NOT REQUIRED
 - MUST BE PROTECTED FROM POTENTIAL CONTAMINATION
 - SURFACES THAT CONTACT CARCASS CAPABLE OF BEING SANITIZED
- EQUIPMENT THAT CONTACTS CARCASSES
 - CAPABLE OF BEING SANITIZED



MDA PROGRAM REQUIREMENTS

■ WATER

- POTABLE – copy of test on file
 - Total Coliform
 - Turbidity
 - Nitrates

■ LIGHTING

- MUST BE ADEQUATE – able to observe disease symptoms and contamination of carcasses

■ TOILET AND HANDWASHING FACILITIES

- DOMESTIC ACCEPTABLE IF CONVENIENT AND AVAILABLE FOR USE DURING SLAUGHTER AND PROCESSING



MDA PROGRAM REQUIREMENTS

- TEMPERATURES
 - CHILLED TO 40°F
 - Under 4 pounds - WITHIN 4 HOURS OF SLAUGHTER
 - 4 to 8 pounds – WITHIN 6 HOURS OF SLAUGHTER
 - Over 8 pounds – WITHIN 8 HOURS of SLAUGHTER
 - STORED AT 40°F IF FRESH, 0°F IF FROZEN
- PERSONNEL
 - BASIC REQUIREMENTS TO PREVENT PRODUCT CONTAMINATION
 - WORKERS SHOULD NOT BE SICK OR HAVE OPEN WOUNDS
 - CLEAN CLOTHING
- SSOP'S, GMP'S AND HACCP - WRITTEN PROGRAM REQUIRED



MDA PROGRAM REQUIREMENTS

- COMPOUNDS (Detergents, sanitizers, etc.)
 - ONLY FOR APPROVED USE
 - LETTER OF GUARANTEE OR NSF APPROVAL
- PACKAGING
 - New, food grade
 - Covered during storage to prevent contamination
- LABELING
- WEIGHTS
- Meet MDE requirements for OFFAL AND WASTE WATER DISPOSAL
- RECORDKEEPING

MDA PROGRAM REQUIREMENTS



ATTEND INITIAL TRAINING SESSION AND ANY REQUIRED UPDATE TRAINING SESSIONS

■ NEXT SESSION APRIL 13, 2017 at MDA in Annapolis

- ANNUAL APPLICATION
- ANNUAL FEE OF \$75.00
- ANNUAL INSPECTION
- FOLLOW UP INSPECTIONS FOR NON COMPLIANCES
- FAILURE TO MAKE CORRECTIONS CAN RESULT IN REVOCATION OF CERTIFICATION
- STORAGE OF USDA INSPECTED MEAT NOW INCLUDED – NO LONGER REQUIRED TO GET SEPARATE ON FARM HOME PROCESSING LICENSE
- MDA CONDUCTS INSPECTION FOR DHMH FOR TRANSPORT UNDER MOBILE FARMERS MARKET LICENSE



SUMMARY OF LICENSES/REGISTRATIONS

■ Poultry Premise Registration

- All poultry premises must be registered with MDA's Animal Health Section. Registration is not required if five (5) or less birds are housed for less than 120 days in a 12 month period. Exempt premises may not have other poultry on the property. A poultry premise that is registered with MDA Food Quality Assurance through either the egg law program or the voluntary certification of poultry slaughter is automatically registered in the mandatory poultry premise registration and is not required to submit a separate application. No fee required. Issued by MDA.
http://www.mda.state.md.us/pdf/poultry_registration.pdf or 410-841-5810



SUMMARY OF LICENSES/REGISTRATIONS

■ **On Farm Home Processing License**

- Required for a poultry or rabbit producer with less than \$40,000 in sales that takes their poultry/rabbits to a USDA Food Safety Inspection Service inspected plant where it is slaughtered, labeled and has the USDA inspection legend and returns the poultry to the farm to store. Not required for storage of any poultry or meat if in MDA Poultry/Rabbit Certification Program. \$30.00 annual fee. Issued by MD DHMH.

http://ideha.dhmh.maryland.gov/OEHFP/OFPCHS/Shared%20Documents/plan-review/guidelines/Onfarm_Processing_Guidelines-Meat_Itrhead.pdf or 410-767-8400



SUMMARY OF LICENSES/REGISTRATIONS

- **USDA Food Safety Inspection Service Continuous Inspection**
 - Required for slaughter and processing of over 20,000 poultry per year of own production and for slaughter and processing of other Producers poultry. Required for interstate sales of poultry and rabbits. Additional licenses from MD DHMH may be required.



SUMMARY OF LICENSES/REGISTRATIONS

- **USDA Inspected Custom Slaughter**
 - Poultry for own use only can be slaughtered in a custom exempt facility not under continuous USDA inspection. A producer can sell a live chicken to a customer for their own use and have it slaughtered at a custom exempt facility for the customer's convenience. No resale of product allowed.



SUMMARY OF LICENSES/REGISTRATIONS

- **MDA Poultry/Rabbit Slaughter Certification**
 - Required if slaughtering less than 20,000 poultry per year of own production or rabbits and sell anywhere in MD other than directly to consumer on the farm. No additional license required to sell to restaurants or other retailers. Covers storage of meat slaughtered in a USDA inspected facility – no On Farm Home Processing License required. Producer Mobile Farmer's Market license required to sell at farmer's markets. No interstate sales of MDA inspected poultry. \$75.00 annual fee. Issued by MDA.
http://mda.maryland.gov/feed-food_safety-grading/food_qual_assur/poultry_rabbit/index.php or 410-841-5769.



SUMMARY OF LICENSES/REGISTRATIONS

■ **Producer Mobile Farmer's Market License**

- Required to sell poultry or rabbit at a farmer's market. One license allows sales at any farmer's market located in MD. \$100.00 annual fee.

Issued by MD DHMH.

http://ideha.dhmh.maryland.gov/OEHFP/OFPCHS/Shared%20Documents/plan-review/guidelines/ProducerMobileFarmerMarketUnit_Guidelines_Itrhea.pdf or 410-767-8400



SUMMARY OF LICENSES/REGISTRATIONS

- No License or Certification Required
 - 20,000 or less poultry of own production or rabbits slaughtered on farm and sold directly to consumers on the farm

Poultry and Egg Regulations In Maryland

- **QUESTIONS:**

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