Subpart 4-Bureau of Regulatory Services
Chapter 07- Meat and Poultry inspection
Subchapter 02-Rules and Regulations promulgated to carry out provision of Senate Bill No. 1973, Regular Session, Mississippi Legislature 1971.

Poultry Inspection Exemptions provided by *Miss. Code Ann*. §75-33-3(4):

211.01 The purpose of this section is to clarify how the Department applies the poultry exemptions in the Law. To qualify for any one of the poultry exemptions in the Law, poultry grower must slaughter poultry or process poultry products under sanitary conditions using procedures that produce sound, clean poultry products fit for human food.
(Adopted December 2014.)

211.02 For purposes of this section:
1. "Home-deliver" means the delivery by the grower of poultry produced under the exemptions to the private home of a customer. It does not include delivery to a customer on public property.
2. "Poultry" means:
a. Any domesticated bird (chickens, turkeys, ducks, geese, guineas, ratites, or squabs), whether live or dead, as defined in 9 CFR 381.1 Poultry Products Inspection Regulations Definitions, Poultry; and
b. Any migratory waterfowl or game bird, pheasant, partridge, quail, grouse or pigeon, whether live or dead, as defined in 9 CFR 362.1 Voluntary Poultry Inspection Regulations, Definitions.
3. "Refrigerated vehicle" means a mobile vehicle that has a workable continuous mechanical refrigeration system or cold plate system as the refrigeration source. Poultry products must remain frozen at all times.
(Adopted December 2014.)

211.03 All growers claiming an exemption for producing 1,000 or less poultry per calendar year must register with MDAC annually, and comply with the following:

1. Limitations. The poultry grower slaughters no more than 1,000 healthy birds of his/her own raising in a calendar year; and the poultry grower does not engage in buying or selling poultry products other than those produced from poultry raised on his/her own farm.
2. Records. The grower must keep accurate and legible records necessary for the effective enforcement of the Law. Records include slaughter records and records covering the sales of poultry products to customers. These records are subject to review by Department employees to determine compliance with 1) the requirement for sales not to exceed 1,000 poultry in a calendar year and 2) the requirement that poultry be pre-ordered for home delivery.

3. Labeling. The poultry must be labeled as provided in paragraph five, below.
(Adopted December 2014.)

211.04 All growers claiming an exemption for producing more than 1,000 and up to 20,000 poultry per calendar year must be licensed by MDAC annually and meet the following requirements in addition to those provided in 9 CFR 381.10:

1. Limitations. A person may slaughter and process on his/her farm poultry that he/she raised without mandatory, continuous inspection, as long as the number of poultry produced is between 1,000-20,000 per calendar year, and the poultry are healthy when slaughtered.
2. Records. The grower must keep accurate and legible records necessary for the effective enforcement of the Law. Records include slaughter records and records covering the sales of poultry products to customers. These records are subject to review by Department employees to determine compliance with 1) the requirement for sales not to exceed 20,000 poultry in a calendar year and 2) the requirement of pre-ordered poultry for home-delivery.
3. Sanitation requirements. The slaughter and processing at the Grower's premises is conducted under sanitary standards, practices, and procedures that produce products that are sound, clean, fit for human food and not adulterated. Sanitation requirements are the same as those found in 9 CFR 416.1 to 416.6, with the exception of §416.2(g)(2)-(6).
4. Buildings, Facilities & Equipment. The Department adopts by reference sections 202.01-.08, 203, and 205.01 for the buildings, facilities and equipment requirements.
5. Labeling. The poultry must be labeled as provided in paragraph five, below.
(Adopted December 2014.)

211.05 Poultry processed under an exemption must be labeled with all of the following:
1. "Exempt from Inspection".
2. The Grower's Name.
3. The Name of the farm, address and zip code of the farm.
4. Safe Handling Instructions.
(Adopted December 2014.)

211.06 Farm to Customer Delivery. A grower meeting the requirements of the exemption adopted in 9 CFR 381.10 and the requirements above, may home deliver poultry products within the State; provided that 1) the poultry products are preordered by the customer from the grower, 2) the grower transports them to the customer's home and delivers them to that customer only; and 3) the poultry products are transported and delivered in a refrigerated vehicle. To facilitate delivery, a customer who preorders poultry may go to another customer's home to pick up his/her pre-ordered poultry, provided the homeowner agrees.
(Adopted December 2014.)

Source: *Miss. Code Ann.* §75-33-5.

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