



STATE OF MARYLAND

DHMH

Maryland Department of Health and Mental Hygiene

Martin O'Malley, Governor – Anthony G. Brown, Lt. Governor – Joshua M. Sharfstein, MD, Secretary

Infectious Disease and Environmental Health Administration

Heather L. Hauck, LICSW, MSW, Director

Angela M. Wakhweya, MD, MSc., Deputy Director

Clifford S. Mitchell, MS, MD, MPH, Acting Assistant Director

Richard W. Stringer, Chief Financial Officer

David Blythe, MD, MPH, Acting Assistant Director/State Epidemiologist

ON-FARM PROCESSING GUIDELINES: MEAT AND POULTRY

Those persons that propose to sell or distribute raw meats or poultry from a home or domestic kitchen located on the individual's farm where animals are raised commercially must comply with the following, and must submit information which documents the compliance to the Center for Retail Food, Plan, and Process Reviews, DHMH, 6 St. Paul Street, Suite 1301, Baltimore, MD 21202:

1. The animals must be raised, fed, or managed on the farm;
2. There is a limit of processed food production to (a) An amount of food that can safely be stored in the home or domestic kitchen as evidenced by sanitation and process and cross-contamination control and (b) \$40,000 of sales;
3. You must verify the intended use of the property with local inspection offices: (a) verify agricultural zoning; (b) verify the intended use meets the current planning, zoning, and permit offices' requirements; and (c) verify with local health department that the private water and sewage systems are not affected by the placement of the proposed storage area.
4. Animals must be slaughtered and chilled at a plant inspected and regulated by the United States Department of Agriculture or the Department. All the processing, packaging, and labeling operations must take place in the USDA plant. The farmer may need to add information to the label to fulfill labeling requirements for the on-farm operation;
5. The processed meat or poultry shall be transported back to the farm for cold storage, e.g. use a truck with a freezer mounted on the back which is powered by an inverter. The product must be maintained at the proper cold holding temperature, i.e. product is frozen for frozen storage and at 41°F or below for cold storage;
6. The dedicated unit used for storage of the on-farm processing operation must be commercial grade and have an indicating thermometer demonstrating 41°F or below for refrigerated product and 0°F or below for frozen product. A recording thermometer, data logger, or similar device must be provided to verify the cold storage at 0°F or below for frozen product; and
7. The meat or poultry may be sold to a retail customer, or wholesale to a retail outlet, restaurant, farmer's market or temporary event. No additional license is required for delivery of an order directly to a customer or to a retail store to fulfill an order. If the product is sold retail at a temporary event then a retail license for that event must be obtained from the local health department. If the product is sold wholesale at a farmer's market, then a Producer Mobile Farmer's Market unit license must be obtained from this office. NOTE: On the farm, small scale processing of poultry or processing of federally exempt species, e.g. rabbit and bison, may be done under a certification program through Maryland Department of Agriculture. If those MDA certified products will be sold at a farmer's market then a Producer Mobile Farmer's Market unit license must be obtained.

Office of Food Protection and Consumer Health Services
6 St. Paul Street, Suite 1301, Baltimore, Maryland 21202
410-767-8400 • Fax 410-333-8931

Toll Free 1-877-4MD-DHMH • TYY for Disabled - Maryland Relay Service 1-800-735-2258

Web Site: <http://eh.dhmh.md.gov/ideha/>