

# Vermont Meat and Poultry Processors Definitions

## *Commercial Slaughterhouse:*

A commercial slaughterhouse is an establishment that operates under continuous inspection by either the USDA or by the Vermont Meat Inspection Program. The establishment's process is inspected every day during operations to ensure the production of safe food, humane handling and every animal is inspected to determine that the meat comes from an animal that is free from signs of disease. The product produced is able to be sold at wholesale, retail, to restaurants, and other food service institutions. Commercial slaughterhouses may also conduct custom slaughter operations and animal owners must sign certificates supplied by the VT Meat Inspection service to show they are aware that their product did not receive inspection, and custom product cannot be sold.

## *Commercial Poultry Slaughterhouse:*

A commercial slaughterhouse is an establishment that operates under continuous inspection by either the USDA or by the Vermont Meat Inspection Program. The establishment's process is inspected every day during operations to ensure the production of safe food, and every bird is inspected to determine that the poultry product comes from a bird that is free from signs of disease. The product produced is able to be sold at wholesale, retail, to restaurants, and other food service institutions. Commercial poultry slaughterhouses CANNOT conduct custom slaughter operations.

## *Commercial Processor:*

A commercial processor is an establishment that operates under continuous inspection by either the USDA or by the Vermont Meat Inspection Program. The establishment's process is inspected every day during operations to ensure the production of safe food. The product produced is able to be sold at wholesale, retail, to restaurants, and other food service institutions. Commercial processors may also conduct custom processing operations and animal owners must sign certificates supplied by the VT Meat Inspection service to show they are aware that their product did not receive inspection, and custom product cannot be sold.

## *Custom Exempt Slaughterhouse:*

A custom slaughterhouse is defined in State and Federal law as an establishment that does not require continuous inspection because they only slaughter livestock for the exclusive use of the owner of the animal. The meat from a custom slaughtered animal cannot be sold, and can only be consumed by the owner, by members of the owner's household, and his/her nonpaying guests and employees. The product must be identified as "NOT FOR SALE". Businesses that operate under this exemption must have approved facilities and are only given periodic sanitation and recordkeeping inspections by the Vermont Meat Inspection Program. Animal owners must sign certificates supplied by the VT Meat Inspection service to show they are aware that their product did not receive inspection, and custom product cannot be sold.

## *Custom Exempt Poultry Slaughterhouse:*

A custom poultry slaughterhouse is defined in State and Federal law as an establishment that does not require continuous inspection because they only slaughter poultry for the exclusive use of the owner of the animal. The poultry product from a custom slaughtered bird cannot be sold, and can only be consumed by the owner, by members of the owner's household, and his/her nonpaying guests and employees. The product must be identified as "NOT FOR SALE" and "Exempt 6 V.S.A. chapter 204". Businesses that operate under this exemption must have approved facilities and are only given periodic sanitation and recordkeeping inspections by the Vermont Meat Inspection Program. Poultry owners must sign certificates supplied by the VT Meat Inspection service to show they are aware that no individual poultry inspection services are being provided.

## *Custom Processor:*

A custom processor is defined in State and Federal law as an establishment that does not require continuous

inspection because they only process livestock or poultry for the exclusive use of the owner of the animal. The meat or poultry from a custom processed animal cannot be sold, and can only be consumed by the owner, by members of the owner's household, and his/her nonpaying guests and employees. The product must be identified as "NOT FOR SALE". Businesses that operate under this exemption must have approved facilities and are only given periodic sanitation and recordkeeping inspections by the Vermont Meat Inspection Program. Animal owners must sign certificates supplied by the VT Meat Inspection service to show they are aware that their product was not inspected, and custom processed products cannot be sold.