

## HANDS-ON POULTRY PROCESSING WORKSHOP AT PERRY-WINKLE FARM

With NC Choices and Partners:

Wild Turkey Farm, NCDA Meat and Poultry Inspection Division, and Foothills Pilot Plant

*If you raise, process, and sell poultry up to a maximum of 20,000 birds or are interested in getting into the business, this workshop is for you.*

June 18, 2014

Join [NC Choices](#) and for a poultry processing workshop that will provide hands-on training and best management practices for small scale producers seeking to process their poultry on-farm. Participants will practice and take home their own processed bird.

**Instructors:** Instructor and poultry grower for over 15 years, Lee Menius of [Wild Turkey Farms](#) will lead the workshop accompanied by guest speakers: Amanda Carter, operational manager of [Foothills Pilot Plant](#) and Marvin Luckman, compliance officer for [NC Department of Agriculture's Meat and Poultry Inspection Division](#). Workshop will include hands-on participation for all attendees.

### Topics will include:

- Best management practices including a focus on humane animal handling including the *Do's and Don'ts* of home processing, worker health and safety, and sanitation.
- NC's MPID guidelines for on-farm processing of poultry exempt requirements
- Operational needs including set up, process flow, and equipment.
- Demonstration techniques including kill, pluck, eviscerate.
- Postmortem handling, cooling and packaging.
- Hands-on participant experience including kill, pluck, eviscerate, for one whole bird to take home.

**Why:** In response to increasing consumer demand for local and niche meat production, more producers are processing poultry on farm than ever before. According to the NC's Meat and Poultry Inspection Division, the number of producers who process poultry under exemption from daily inspection has grown dramatically to well over 100 growers in the state.

To learn more about exempt poultry processing in North Carolina please see the NC Meat and Poultry Inspection Division's notices on the [1,000 bird exemption](#) and the [20,000 bird exemption](#). If you are interested in processing under the exemption and have not contacted MPID in Raleigh, register by calling their office at [919-707-3180](#). NC MPID Compliance Officer Marvin Luckman will be on-site to answer questions regarding compliance and the exemptions as well as to receive requests to operate under exemption.



## DETAILS:

### WHEN:

Tues., July 15th from 1pm-6pm

### WHERE:

Perry-winkle Farm  
1061 White Cross Rd.  
Chapel Hill, NC 27516

*"We're excited to see the rising numbers of meat handlers and the growers who are raising poultry on their farms within the state of NC. Our goal is to help ensure that those farmers interested in the processing and selling of those farm raised poultry products produce a safe and wholesome product and operate under the criteria's identified in NCDA&CS, MPID Notices 14-12 and 15-12 poultry exempt requirements so that their businesses can continue to flourish." –Alan Wade, State Director NCDA Meat and Poultry Inspection Division*

## REGISTER: \$40 all inclusive

**REGISTRATION FEE:** *You must pre-register to attend including a full deposit of \$40 no refunds. \$40 includes one bird to take home (registration capped at 20 participants). Registration deadline: Friday, July 11<sup>th</sup> at 12pm noon*

### CONTACT:

[sarah@ncchoices.com](mailto:sarah@ncchoices.com) for registration details.



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