

# MAINE STATE LEGISLATURE

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# 126th MAINE LEGISLATURE

## FIRST REGULAR SESSION-2013

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Legislative Document

No. 836

H.P. 587

House of Representatives, March 5, 2013

### An Act Regarding the Use of Mobile Poultry Processing Units

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Reference to the Committee on Agriculture, Conservation and Forestry suggested and ordered printed.

*Millicent M. MacFarland*  
MILLICENT M. MacFARLAND  
Clerk

Presented by Representative DAUGHTRY of Brunswick.  
Cosponsored by Senator JACKSON of Aroostook and  
Representatives: BERRY of Bowdoinham, CHENETTE of Saco, HARVELL of Farmington,  
HICKMAN of Winthrop, JONES of Freedom, KAENRATH of South Portland, KUMIEGA of  
Deer Isle, PLANTE of Berwick.

1 **Be it enacted by the People of the State of Maine as follows:**

2 **Sec. 1. 22 MRSA §2511, sub-§§26-A and 26-B** are enacted to read:

3 **26-A. Locally owned grocery store.** "Locally owned grocery store" means a  
4 grocery store at least 51% of which is owned by one or more residents of the State and  
5 that has a gross floor area of 25,000 square feet or less.

6 **26-B. Locally owned restaurant.** "Locally owned restaurant" means an eating  
7 establishment at least 51% of which is owned by one or more residents of the State and  
8 that is not a chain restaurant pursuant to section 2491, subsection 2-B.

9 **Sec. 2. 22 MRSA §2511, sub-§29-A** is enacted to read:

10 **29-A. Mobile poultry processing unit.** "Mobile poultry processing unit" means a  
11 poultry slaughterhouse that meets the structural, operational and licensing requirements  
12 of a mobile poultry processing unit under the federal acts and that is operated by a person  
13 licensed under section 2514.

14 **Sec. 3. 22 MRSA §2514, sub-§1, ¶¶K and L,** as enacted by PL 1999, c. 777,  
15 §1, are amended to read:

16 K. Handlers of dead, dying, disabled or diseased animals; ~~and~~

17 L. Any other category that the commissioner may by rule establish; ~~and~~

18 **Sec. 4. 22 MRSA §2514, sub-§1, ¶M** is enacted to read:

19 M. Mobile poultry processing unit operators.

20 **Sec. 5. 22 MRSA §2517-C, sub-§2, ¶¶C and D,** as enacted by PL 2009, c. 354,  
21 §3, are amended to read:

22 C. Delivered to a consumer's home by the poultry producer whose name and license  
23 number appear on the label under subsection 3; ~~or~~

24 D. Received by a person who is a member of a community supported agriculture  
25 farm that has a direct marketing relationship with the poultry producer. For the  
26 purposes of this section, "community supported agriculture" means an arrangement  
27 whereby individual consumers have agreements with a farmer to be provided with  
28 food or other agricultural products produced on that farm; ~~;~~

29 **Sec. 6. 22 MRSA §2517-C, sub-§2, ¶¶E and F** are enacted to read:

30 E. To a locally owned grocery store; or

31 F. To a locally owned restaurant.

32 **Sec. 7. 22 MRSA §2517-C, sub-§3,** as enacted by PL 2009, c. 354, §3, is  
33 amended to read:

34 **3. Labeling requirements for sales at farmers' markets, locally owned grocery**  
35 **stores and locally owned restaurants.** A poultry producer may not sell poultry products

1 that have not been inspected at a farmers' market, to a locally owned grocery store or a  
2 locally owned restaurant pursuant to subsections 1 and 2 unless the poultry products are  
3 labeled with:

4 A. The name of the farm, the name of the poultry producer and the address of the  
5 farm including the zip code;

6 B. The number of the license issued to the poultry producer in accordance with  
7 section 2514 and the lot number for the poultry products pursuant to subsection 1,  
8 paragraph F;

9 C. The statement "Exempt under the Maine Revised Statutes, Title 22, section  
10 2517-C NOT INSPECTED." The statement must be prominently displayed with such  
11 conspicuousness that it is likely to be read and understood; and

12 D. Safe handling and cooking instructions as follows: "SAFE HANDLING  
13 INSTRUCTIONS: Keep refrigerated or frozen. Thaw in refrigerator or microwave.  
14 Keep raw poultry separate from other foods. Wash working surfaces, including  
15 cutting boards, utensils and hands, after touching raw poultry. Cook thoroughly to an  
16 internal temperature of at least 165 degrees Fahrenheit maintained for at least 15  
17 seconds. Keep hot foods hot. Refrigerate leftovers immediately or discard."

## 18 **SUMMARY**

19 This bill defines "mobile poultry processing unit" and adds mobile poultry processing  
20 unit operators to persons required to be licensed by the State to buy, sell, prepare,  
21 process, pack, store, transport or otherwise handle meat, meat food products or poultry  
22 products in the State. It also permits a poultry producer to sell product exempt from  
23 inspection to locally owned restaurants and grocery stores.