

Appendix

Working with Chaudhry Halal Meats

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for

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Grower Guidelines for Poultry and Fowl Processing

Growers' Choice Cooperative

1. Introduction and Overall Description

Chaudhry Halal Meats (CHM) poultry line is a USDA-inspected poultry processing facility located in Siler City, North Carolina. The poultry line opened in April 2008. The Chaudhry Halal Meat Company has been in operation since 1997 processing cattle, sheep, goats, emus, and ostrich. We anticipate that the procedures in this appendix will cover the first three months of operation at CHM. After that, a new appendix will be created, and you can obtain a copy by contacting Joleen Horell at CHM. This appendix is a companion document to a larger set of guidelines for growers. The full document can be found at <http://chatham.ces.ncsu.edu/growingsmallfarms/GrowerGuidelines.pdf>

The poultry processing line at Chaudhry Halal Meats is a modern facility that is designed to facilitate flow through the plant and production of a high quality product. The design features water, energy, and time-saving procedures. Initially, the plant will limit the services it offers to the processing of chickens; however, in the near future, many other services will be offered including the processing of turkeys, quail, ducks, geese, guineas, and rabbits. During this initial period, the plant will be open for processing on Monday and Wednesday and for pick-up on Monday through Friday. Birds will be air-chilled and can be frozen if desired. Additional information on working with CHM is presented below. CHM does not currently offer certified organic processing, but has begun to investigate this option.

Address: 380 Stockyard Road, Staley, NC 27355. Stockyard Road is on the west of Siler City, NC north of US 64.

Telephone: 919-742-9292

2. Scheduling Processing

Careful scheduling and adherence to that schedule is required for effective management of workloads and procedures at the processing facility. Please carefully assess the live weights of your birds so that you can keep your appointment. For more information see the set of growers' guidelines at the web site referenced above.

2.1. Hours of operation

Initially CHM will be processing birds on the following schedule. We may change depending on volume and other conditions:

Chickens:	7:00 am to 3:30 pm, Monday and Wednesday
Other species:	After July 1, 2008

2.2. Lot size; Number of birds to process

CHM can accommodate the following lot sizes in a single day:

Chickens:	100 to 1000 chickens
Other species:	Available after July 1, 2008

If you need processing for lot sizes smaller than those listed above, extra charges may apply. Please call Chaudhry Halal Meats to discuss options for small lot sizes. In order to effectively schedule our processing we must know your anticipated lot size at the time you schedule your processing.

2.3. Appointments with the processor

Appointments are necessary. Growers who are late may lose their opportunity for processing. Appointments must be made 2 weeks before your desired processing date. If you cannot make this date, you must notify us at least 5 working days before the date of your appointment.

2.4. Notification of Growers of Processing Plant Closings

The plant will be open Monday through Friday except for federal holidays.

2008 Operating Schedule	
Tuesday, January 1	New Year's Day
Monday, January 21	Martin Luther King Birthday
Monday, February 18	Washington's Birthday
Monday May 26	Memorial Day
Friday, July 4	Independence Day
Monday, September 1	Labor Day
Monday October 13	Columbus Day
Tuesday, November 11	Veterans Day
Thursday, November 27	Thanksgiving Day
Thursday, December 25	Christmas Day

After the plant has been in operation for a few months, there may be changes in this schedule.

2.5. Options for processing and associated fees

For the period April through June 2008, Chaudhry Halal Meats will offer the following options for processing and packaging of birds.

2.5.1. Cutting options

The following cutting options are available for chickens in the first 3 months.

Cutting Option	Price/bird
Whole birds (over 100 birds)	\$ 3.00
Whole birds (1-99 birds)	\$ 3.50
Cuts or any further processing	\$ 4.50
Other options after July 1, 2008	Prices TBD

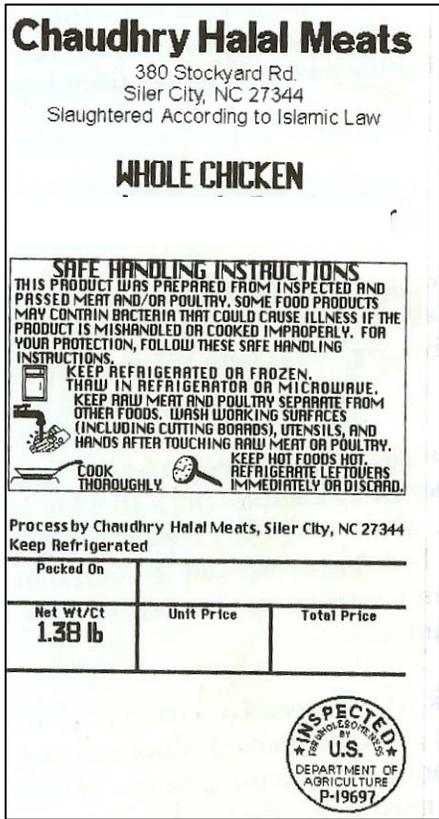
2.5.2. Packing options

CHM will initially offer the following packing options.

Packing Option	Price/unit
Bulk packing in boxes with ice: as per federal regulations, CHM will provide both the boxes and ice. 22 to 24 unwrapped chickens will be placed in the box and surrounded by ice. Labeling will be affixed to the outside of the box.	\$ 5.00/box
Loose plastic bags	\$ 0.15/bird
Vacuum Packs	\$ 0.25/bird

2.6. Label requirements and options

Labels on all meat products are regulated by the US Department of Agriculture and must be approved before use on any product. Chaudhry Halal Meats will initially use its own label for all chickens. After July 1, 2008, producers will be able to use custom labels if approved by USDA. One of CHM's standard labels is shown immediately below.



It contains space for:

- Contents
- Weight
- Total price
- Unit price
- Processing date

Chaudhry Halal Meats anticipates offering custom labels after July 1, 2008. Both CHM and USDA inspector must approve label changes. Basically, everything at the top part of the label can be replaced by the producer's material. There are certain phrases and words that have already been approved by USDA for use on poultry and fowl products. Approved terms include:

- No antibiotics
- All vegetarian feed
- Certified Organic
- Pastured

However, the label still needs to be approved for use before being affixed to any package. The material in small print saying where the chicken was processed is required as is the USDA label.

Please submit your label requests at least 2 months in advance.

3. Preparation and Transport to the Plant

CHM accepts only crated animals in either wooden or plastic crates.

3.1. Crating equipment

Take care when crating the birds. If birds are not crated properly, they may die during transport or damage may occur that becomes evident during processing. No wire crates can be used. Humane treatment of birds during crating and uncrating can avoid unnecessary injuries that might reduce your profit when birds or bird parts are condemned and may not be sold.

3.2. Cleanliness

CHM expects birds to arrive relatively clean. If birds are excessively dirty, we may refuse to process them or delay processing until the last batch of the day.

In addition, you and any other members of your staff should arrive with clean boots and clothes and your truck or other transport vehicles must be clean. Your lots may be rejected if these conditions are not met.

3.3. Feed & Water Withdrawal

CHM expects reasonable food and water withdrawal times for your lot. You will be asked to specify this when you arrive. Our preference is for a 12 hour withdrawal time. Some growers have found that in cold weather withdrawal needed to be longer.

3.4. Transporting Birds to Processor

Change your clothes after having loaded your birds, but before you leave to drive to the processor. When you arrive home, take your travel clothes off and wash them. This biosecurity best management practice avoids the possibility of disease transmission.

If there are unexpected problems during transport or just before **call us immediately**. Occasionally very heavy rains or a water leak may create a very dirty, muddy pen so that there is excess dirt or fecal matter is on the birds. Growers should notify CHM of the problem and discuss the option of delaying the processing.

4. Processing

4.1. Arrival

When you arrive at the plant, pull your truck toward the unloading dock at the back of the plant and come to the poultry office. There you will complete a form that verifies the number and types of animals that you have and the type of processing you desire. If you are late for your appointment and others are in line, you will have to go to the back of the line. If you are early for your appointment, you may need to wait until your allotted time.

While you are waiting for your birds to be processed, you will be able to keep them cool by parking under the shade canopies or using fans that will be provided by CHM. These cooling aids are in the process of being constructed.

At the unloading dock, your crates will be placed on a conveyor belt and moved toward the hanging line. You should assist in hanging the birds. After all your birds are unloaded, you and CHM staff will agree on the number of birds that arrived alive. This will be recorded on a chain of custody form which will travel with your lot of birds as it proceeds through the plant. Birds that are condemned by the inspector and such will be noted on the chain of custody form. Thus, at the end of the processing, you will know the fate of all the live animals you delivered.

After all your birds have entered the plant, you should then load your crates back into your truck or trailer and move away from the unloading dock. You should not dump any material or otherwise clean your crates, trucks, or trailers on the grounds of the plant.

There is a waiting room and restrooms across from the office in the plant. You are welcome to use these facilities; however, please avoid going in and out of the plant multiple times.

4.2. *Condemnation of birds and bird parts*

The USDA inspector will examine the animals and may condemn whole birds or parts of birds. Less than whole birds may be returned because the plant inspector ordered certain parts that were bruised or otherwise damaged to be removed.³

Please provide Chaudhry Halal Meats with directions for handling downgraded birds (busted wings, legs, split skin, etc) prior to slaughter.

4.3. *Cutting and Chilling*

Birds will be cut up on cutting tables and air chilled to 40 °F. Generally, this will take 4 or more hours so that you will need to pick up the birds the next day. If you have them frozen, it may take even longer. Please discuss this at the time you check into the office.

4.4. *Pick-Up / storage at processing facility*

Be sure to arrange pickup time when unloading birds at plant for processing. There is a loading dock at CHM where you will pick up your processed birds. Again, stop at the office when you arrive and inform them that you want to pick-up your processed birds. Bring a sufficient quantity of your own coolers to pickup processed birds unless you are picking up boxed-iced birds. It is illegal to bring your own ice into a USDA-inspected plant. Either use the plant's ice or add your own when you have the processed birds in your vehicle. You cannot take previously used boxes into the plant. However, you can pick up birds at the plant and then pack in your own previously used boxes, such as wax boxes.

5. *Paying for Processing*

Chaudhry Halal Meats accepts checks and cash for payment. They do not accept credit cards. You will pay for the processing when you pick up the finished product.