

**DEPARTMENT OF HEALTH AND HOSPITALS  
OFFICE OF PUBLIC HEALTH  
FOOD & DRUG UNIT**

**BASIC REQUIREMENTS FOR PROSPECTIVE GAME BIRD/SMALL ANIMAL  
SLAUGHTERHOUSES**

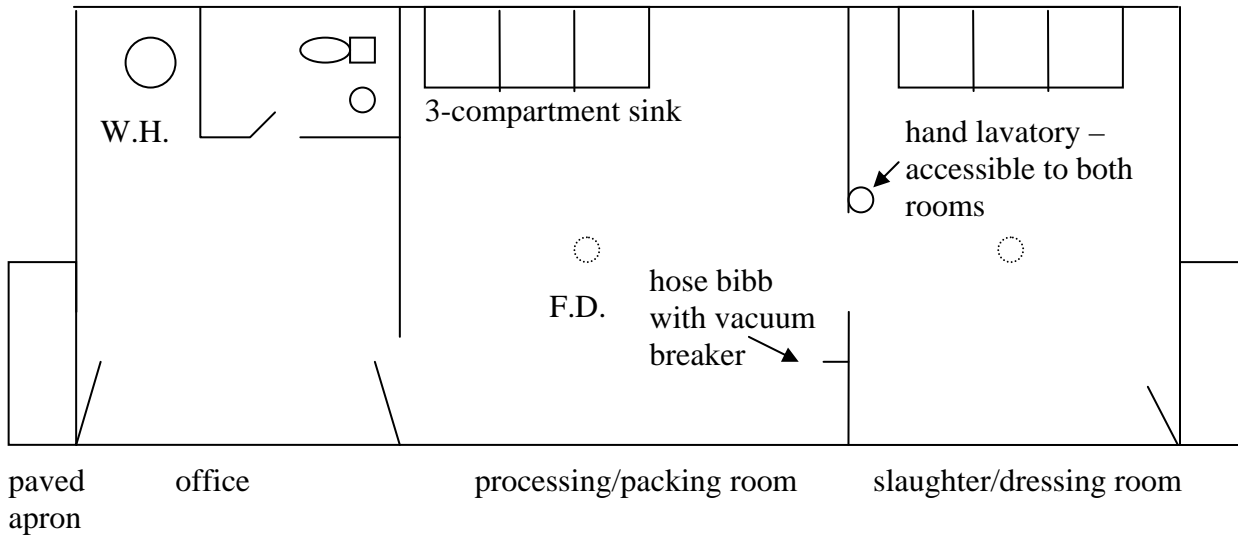
(Revised 3/5/10)

The information in this document has been prepared to provide basic information for those persons desiring to slaughter and process game birds and/or small animals within Louisiana primarily for wholesale and institutional distribution. The requirements specified herein are minimal and are not intended to replace or supersede applicable regulations. Complete rules and regulations pertaining to game bird and small animal slaughterhouses are found in Title 51, Part X of the Louisiana Administrative Code.

**PERMITS:** Title 51 of the Louisiana Administrative Code mandates that all persons slaughtering and dressing small game for sale to the public apply to the Louisiana Department of Health and Hospitals, Office of Public Health, Food and Drug Unit for a Permit to Operate. Prior to issuance of a permit, the facility must comply with the following:

- 1. Plans and Specifications**—Submit plans for the facility to your local Food and Drug sanitarian for compliance review. Plans should be drawn to scale and should include the following minimum information: 1) a plot or site plan page, 2) a top elevation page showing layout and dimensions of all rooms, location of all doors and window, and position of processing equipment, 3) a schedule of surface materials including specifications on surfaces and coatings, 4) a plumbing riser diagram showing potable water supply lines, sewage and drain lines including floor drains, placement of sinks, location of hand lavatories and restroom fixtures, 5) an electrical diagram showing location, numbers of lighting fixtures, and shielding (where applicable).

In addition, the local Parish Health Unit should be contacted regarding the approval status of the source of potable water and the method of wastewater disposal. For new construction, if a sewer is not available, it may be required to apply for and install an onsite wastewater disposal system. A link to the locations of Parish Health Units may be found here: <http://www.dhh.louisiana.gov/offices/?ID=223>.



SAMPLE SKETCH

2. **Facility Inspection**—After plans and specifications have been reviewed and approved and construction of the facility has been completed or is near completion, an inspection of the facility shall be made to verify compliance and to accept the necessary applications for permit registration or licensure and the required permit fees.
3. **Application**—File an application form along with the required permit fee. Year-round permit fees are \$175. Seasonal operation fees are \$15 per month with an annual minimum fee of \$45.
4. **Product Registration**—See below.

The facility must meet the following minimum standards:

1. Provide a 60-gallon minimum water heater.
2. Floors in processing rooms must be sloped to floor drains (4" minimum).
3. All exterior openings must be screened and all exit doors self-closing.
4. Adequate lighting is required for all rooms—no less than 20 foot-candles in workrooms and 50 foot-candles on work surfaces (tables, equipment). Shatterproof bulbs or covered fixtures must be utilized for this purpose.
5. Nonmovable equipment must be kept away from walls in order to facilitate cleaning operations.
6. Lavatories must be provided with hot and cold water through mixer-type faucets.

7. Adequate ventilation must be provided for all areas.
8. Base cabinets must be mounted above floor level to facilitate floor cleaning.
9. Concrete block walls or floors shall be smooth, sealed, and painted with a durable, light-colored finish.
10. Wood-frame walls must have an 8” high concrete block chain wall beneath and must be finished with ½-inch exterior-type plywood or comparable materials, sealed, smooth, and painted a light color.
11. Ceilings must be ¾-inch exterior plywood or comparable materials, sealed, smooth, and painted a light color.
12. Provide a rack near the wash-down hose bibb for hose storage.
13. The door of the slaughter room must be large enough to receive cages.
14. Adequate refrigeration must be provided (45°F or less).
15. All equipment and utensils must be constructed so as to be smooth and easily cleanable.
16. Water supply and sewage treatment facilities must be approved by local authorities.
17. Hide storage must be outside the plant building in solid, easily-cleanable containers with tight-fitting lids.
18. Rural facilities must include a plot plan showing the location of the nearest main thoroughfare.

**PRODUCT / LABEL REGISTRATION:** As required by the State Food, Drug and Cosmetic Law, each manufacturer, processor, packer or private-label distributor of food in package form must register each separate and distinct product annually. Firms shall submit to the Food & Drug Unit a complete Application for Registration Form [FD-9(N)] together with copies of labels for each item and applicable registration fees. The registration fee is currently \$20.00 per separate and distinct product up to a maximum charge of \$200.00 per year. **Please note that more than 10 separate package types may be registered by a given corporation—and copies of all labels must be sent to OPH—but only the first 10 types are charged a registration fee.**

**LABELS / LABELING:** All processed food products sold within the state must be labeled in accordance with applicable labeling rules and regulations. The submission of printer’s proofs of proposed labels to the Food & Drug Unit for review and approval prior to printing final labels is highly recommended. (Failure to do so may result in reordering labels which are determined to be out of compliance with state and federal regulations.) All food labels must bear the following mandatory information:

1. **Statement of Identity.** The common or standard name of the product (e.g., “strained honey”). A honey may be labelled with the name of a particular plant or blossom only if the honey producer is capable of determining that said plant or blossom constitutes the chief floral source for that honey.
2. **List of Ingredients.** If the food is composed of two or more ingredients, the package or container shall bear a listing of each ingredient in descending order of predominance by weight. The ingredient declaration may appear on either the principal display panel or the information panel. Federal labeling regulations now require full disclosure of all ingredients including an ingredient which itself contains two or more ingredients. Ingredients shall be listed by the common or usual name (no brand names). Chemical preservatives shall be declared by their common or usual name and include a separate statement of the functional use of the chemical preservative. Example: “sodium benzoate as a preservative”.

- 3. Name and Place of Business of Manufacturer, Packer or Distributor.** The label must specify conspicuously the name and place of business of the manufacturer, processor, packer, or distributor. This information may appear on either the principal display panel or the information panel. In cases where the food is not manufactured by the person whose name appears on the label, the name shall be qualified by a phrase that reveals the connection such person has with the food; such as “Manufactured for \_\_\_\_\_”, “Distributed by \_\_\_\_\_”, “Packed for \_\_\_\_\_” or any other wording that expresses the facts; however, the name of the actual manufacturer or packer shall be furnished to the department upon request.
- 4. Net Quantity of Contents.** Each unit package of a processed food shall bear a statement of the net quantity of contents. Net quantity of contents declaration criteria are as follows:

Placement of Declaration	Lower 30% of Principal Display Panel in lines generally parallel to the base of the package or container.
Declaration terms	Weight, measure, or numerical count or a combination of numerical count and weight or measure.

- 5. Print / Type Size Specifications.** The net quantity of contents declaration must be in letters and numerals in a type size established in relationship to the area of the principal display panel of the package and shall be uniform for all packages of substantially the same size by complying with the following specifications:

Area of Principal Display Panel	Minimum Type Size
5 in <sup>2</sup> or less	Not less than 1/16 inch in height
> 5 in <sup>2</sup> but not more than 25 in <sup>2</sup>	Not less than 1/8 inch in height
> 25 in <sup>2</sup> but not more than 100 in <sup>2</sup>	Not less than 3/16 inch in height
> 100 in <sup>2</sup> but not more than 400 in <sup>2</sup>	Not less than ¼ inch in height
More than 100 in <sup>2</sup>	Not less than one-half inch in height
If declaration is blown, embossed, or molded onto glass or plastic surface.	Increase type sizes specified above by 1/16 of an inch.

- 6. Nutrition Facts Labeling.** Nutrition information relating to food must be provided for all products intended for human consumption and offered for sale unless a specific exemption is provided for. If an operation employs fewer than 10 full-time employees and sells fewer than 10,000 units of a product per annum, it is granted an automatic exemption. If an operation employs fewer than 100 full-time employees and sells fewer than 100,000 units of a product per annum, it will be granted an exemption *provided that a request is filed annually with FDA*. A nutrient content claim, health claim or any other nutrition information on the label or in labeling or advertising in any context, and in any form of expression, implicit, as well as explicit, shall negate any exemption and subject a food to providing nutrition information in accordance with applicable regulations. Please see <http://www.cfsan.fda.gov/> for further details.