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## Purchase of Uninspected Poultry and Rabbits by Licensed Restaurants

### Requirements for Poultry and Rabbit Producers:

The requirements are as follows:

- A. Complete an education course offered by UNH Cooperative Extension or other approved course every 5 years;
  - a. The training shall include required slaughtering, processing, packaging, handling and transportation practices.
  - b. Proof of successful completion of the required training is to be submitted to the NH department of agriculture with its registration.
  - c. One individual involved in the producers operations shall obtain the required training.
- B. Register with the NH Department of Agriculture at <http://agriculture.nh.gov/divisions/regulatory-services/rabbit-poultry-registration.htm>
- C. Maintain production records showing that no more than 20,000 whole poultry or 1000 rabbits are offered to restaurants within a calendar year;
- D. Label each poultry and rabbit with the following information:
  1. The name of the producer;
  2. The address of the producer;
  3. The date of slaughter of the poultry or rabbit; and
  4. Safe handling instructions as stated in the FDA Food Code Chapter 3-201.11(F)

#### Safe Handling Instructions

Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.

- Keep refrigerated or frozen. Thaw in refrigerator or microwave.
- Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.
- Cook thoroughly.
- Keep hot foods hot. Refrigerate leftovers immediately or discard.

- E. Provide information to the department during an investigation of a foodborne illness outbreak linked to any poultry or rabbits supplied by the producer.

**Requirements for Restaurants:**

- A. Restaurants shall only offer uninspected poultry or rabbits from poultry producers or rabbit producers that meet the criteria above. The list of approved producers will be available on the NH Department of Agriculture website at <http://agriculture.nh.gov/divisions/regulatory-services/rabbit-poultry-registration.htm>
- B. Restaurants shall maintain receipts of purchase of uninspected poultry or uninspected rabbits for 90 days, which includes following the information:
- a. The date of purchase;
  - b. The name of the poultry producer or rabbit producer;
  - c. The address of the producer; and
  - d. The phone number of the producer.
- C. The restaurant shall label any menu item containing uninspected poultry or uninspected rabbits with the following statement: “This product has been raised and processed on a New Hampshire farm and is exempt from state and federal inspection.” in font at least 10 point and in color that provides clear contrast to background.

Please note: There are 15 self-inspecting communities in NH. Poultry and Rabbit Producers and Restaurants in these cities or towns should contact the local authority directly for any requirements. A list of self-inspecting communities is available at the following link: [https://www.dhhs.nh.gov/sites/g/files/ehbemt476/files/inline-documents/sonh/fp-selfinspect\\_0.pdf](https://www.dhhs.nh.gov/sites/g/files/ehbemt476/files/inline-documents/sonh/fp-selfinspect_0.pdf)

For further information, please contact the New Hampshire Department of Health and Human Services, Division of Public Health Services, Food Protection Section at 603-271-4589 or [foodprotection@dhhs.state.nh.us](mailto:foodprotection@dhhs.state.nh.us).