Kentucky Mobile Processing Unit (MPU)
Helping small farmers compete in a big world….

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Introduction

• Several small farmers within Kentucky were limited in access to market.
• Production was insufficient to justify long trips to processors and additional fees
• Small producers limited to selling whole live products.
• Produce safe products for market.
MPU Plan

- Develop a processing facility that could process small lots of poultry
- Develop safe methods for farmers to process small lots of poultry
- Develop a training manual for producers to apply safe methods when using the facility
- Manage the facility through a collaboration of experts
Collaboration of experts

• Pulled together a management team:
  – Kentucky Department for Public Health
  – Kentucky Department of Agriculture
  – Heifer International
  – Partners for Family Farms
  – Kentucky State University
  – University of Kentucky
  – Berea College
  – Moorhead State University
Team Members activities:

- **Partners for Family Farms-**
  - Link to small producers and identify needs.
  - Fiscal agent.

- **Kentucky Department for Public Health-**
  - Guidance of all state and federal food safety guidelines and inspection requirements.

- **Kentucky Department of Agriculture-**
  - Work with producers and markets to identify market avenues.
  - Develop training program.
  - Developed HACCP plans.
  - Conduct training.
Team members activities continued....

• Kentucky State University-
  – Identify producers.
  – House docking station.
• University of Kentucky-
  – Poultry expertise in bird management and disease.
  – Poultry food safety.
• Morehead State University-
  – House docking station.
• Heifer International- granting agent.
  – Official owner of the MPU (To start, now is Kentucky State University)
• Berea College-
  – Worked with producers.
Biggest issue !!!!!

• Exemption to the USDA “On site Inspector”
  – The first years, our team worked diligently to get the exemption to “on site inspection”.
  – The first year of activity, our Kentucky Department of Health inspector was on site to ensure all rules and regulations under the management plan, training guide and HACCP were followed.
  – State inspectors run all the same tests for contaminants that are run in large commercial processing facilities.
  – Eventually through a collaborative grant hired a manager for the MPU as half time KSU employee.
Key to Solving the USDA Exemption issue

• A strong team of the decision makers in the state!
• Diligence!
Design and Development of the MPU
Docking Stations

• For poultry processing, there needs to be a docking station that includes a septic system tie in, potable water and 220 electrical.

• Docking stations are required for poultry processing due to fat and blood content.
  – Docking stations are in rural areas with more in construction
  – Docking stations with septic tie in are not required for shrimp or fish processing.
MPU

Poultry ready for processing

Kill Rack on Slaughter Floor
Training

• ALL producers that want to utilize the MPU MUST go through a one day training every two years.
• Trained individuals become the Facility Managers for their product processing.
• The Training Manual is evaluated yearly by the Management team and changes and updates are made as needed.
Training Manuals

• We have developed two Manuals:
  • **Poultry** (chickens, turkeys and chuks)
  • **Seafood** (fish, shrimp and caviar)
    – The MPU can travel throughout the state for trained farmers to process their aquaculture products. This is also managed by the MPU Management team and overseen by FDA.
Sections of Poultry Manual

- Successful Operation of Kentucky’s Mobile Processing Unit for Small Livestock Species
- Poultry Docking Station Requirements
- MPU Setup and Takedown
- CODE OF G.M.P. COMPLIANCE
- SSOP: Sanitation Standard Operating Procedures for Poultry Processing
- SOP: Standard Operating Procedures for Poultry Product Processing
Sections of Poultry Manual cont.

• HACCP PLAN for MPU for small livestock species (Poultry)
• PROCESS FLOW DIAGRAM
• HACCP Log for the Mobile Processing Unit for Poultry
• Contaminated and Diseased Product Record
• Bird Management
• Feed Withdrawal Program
Sections of Poultry Manual cont.

- Processing and Inspection General Guidelines
- Labeling and Marketing Poultry Processed through the Mobile Processing Unit
- Poultry Offal Disposal Guidelines
- Trouble Shooting Guide
- Mobile Processing Unit First Aid Guide
HACCP

• All Manuals contain the approved HACCP plans for each species and the appropriate logs needed.
How it worked for Kentucky

• We identified the need
  – Many small producers with limited markets

• Had the right key people from the beginning with a vested interest to:
  – Help producers
  – Help small markets
  – Produce and sell only safe products
Suggestions

• To start: Get the right people
  – Department of Health
  – Department of Agriculture
  – University: Agriculture leader, Poultry leader, Food Science leader
  – Include development agency
  – Third party fiscal entity
  – Producers
Thank you

• Contact me if you have any other questions:
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