



Requirements for a Slaughterhouse in the Nassau, Suffolk and Upstate Counties

1. Contact County Code Enforcement or the local municipality to determine if a slaughterhouse, (or a live poultry market in towns in Nassau and Suffolk Counties), can be operated at the farm location. Although it may be zoned agricultural, some county codes and municipal statutes do not consider animal and/or poultry slaughter as agricultural. The applicant must secure a document indicating approval to operate a slaughterhouse at the address that the planned slaughterhouse will be located.
2. If permission to operate the slaughterhouse is granted, the applicant complete the applicant checklist and a drawing or blueprint of the proposed slaughterhouse showing the locations of the bleed-out cones, the scalding, the plucker and a handwash sink in the kill room. In the evisceration room, the drawing must show the eviscerating table, two or three bay equipment washing sink and a handwash sink. The drawing should show the locations of floor drains in the kill room and the evisceration room. The drawings must show the handwashing sinks with foot pedal operation, knee pedal or long handle elbow operation.
3. If the poultry is housed in a different location or are free-range, it is to be indicated on the legend of the drawing, which means that only a kill room and an evisceration room is needed; otherwise the drawing must also show the live bird area in the third room.
4. Toilet facilities and waste holding area must be shown unless the waste is going to be carted away on a daily basis or composted. A variance can be given for an off-premise toilet room with a handwashing sink which would permit use of the household bathroom, if it is in close proximity of the slaughterhouse and only family members will be working at the slaughterhouse. Otherwise, toilet facilities must be identified on the drawing or blueprint.
5. If the water source is a well, it must be tested for nitrites, nitrates and bacteria. The water source must be free of coliform bacteria, contain 10 or less parts per million of nitrates, and 1 or less parts per million of nitrites.
6. After obtaining the documentation to operate a slaughterhouse, completing the checklist, water test results, and completing the drawing or blueprint, the applicant is to forward those documents to the Chief Inspector for Nassau and Suffolk Counties or the Upstate Counties for review to determine if all are in compliance with regulations. The applicant is advised do not start construction or alteration of an existing building until the drawing or blueprint, applicant checklist, the document permitting the operation of a slaughterhouse and water test results have been reviewed and approved by the Chief Inspector.