

# **Kentucky Mobile Processing Unit (MPU)**

**Helping small farmers compete in a big  
world....**

**Presented by:**

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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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