



## **Different Poultry Housing Options for Chickens to Determine Fastest Growth Rate, Project Number FW19-344**

This workshop is possible thanks to a grant from Western SARE, Montana State University

### **Workshop 2, August 8, 2020**

#### **Agenda for the day:**

- Introductions
- Initial talk by Julius with topic focuses for the workshop as
  - Steps on creating your own custom exempt processing facility
  - Why custom exempt
  - How this is different than the rest of the country
  - Costs associated with construction of a custom exempt facility
  - Regulations for safety such as proper sanitation and waste clean up
- Construction of 2 Hubbell Bubble caging systems
- Question and answer session

\*Refreshments are available throughout the workshop, please help yourself

#### **Speaker for the day: Julius Ludoviko of J. Ludoviko Farms**

Julius is a well-known producer on O‘ahu of broiler chickens which he provides throughout the state to restaurants and direct to consumers. He and his wife, Jaime, run the operation together, along with their children. Prior to working on the farm, both Julius and Jaime worked for non-profits/in the corporate world. They are happy to be producing food for the community along with spend more time as a family. Julius was one of only two people in the state who have a custom except processing facility, something that is needed in the state of HI in order to process broilers for sale to the public. He was instrumental in ensuring that our broilers were processed for this experiment and allowed our ranch and volunteers to see how the process is complete. Julius has years of experience in the industry and is excited to be speaking with you folks today about how to raise and process broilers for meat consumption!

**Initial “Large” Items needed to construct a custom exempt facility:**

- Butchering Cones \$16.75/cone plus shipping
- Evisceration Machine \$368 plus shipping
- Plucker \$369 plus shipping
- Three compartment sink \$297 plus shipping
- Two hand washing sinks \$83/sink plus shipping

**Additional Items Needed (minimum):**

- Records binder
- Disinfectant and sanitizers
- Gloves
- Disposable Aprons
- Face shields
- Knives

**Challenges and Considerations:**

- Waste products are of large consideration
- Cost of construction can be costly especially when including plumbers, welders and shipping of items

**Future plans:**

- Finalize our chicken processing facility
  - Complete plumbing
  - Complete welding of items into place-used all stainless steel for proper ability to sanitize

**Takeaways:**

- Cost of a custom exempt facility is a major consideration when raising broilers
- There are many steps involved, but once your facility is complete, you will be able to safely directly market to consumers and restaurants
- It is suggested to view auctions locally for items like sinks previously used in restaurants to reduce shipping costs
- Keeping good records is key and you should have a binder set up in your facility
  - Food safety is KEY!
- It is important to register your facility with the DOA

**Additional Resources:**

- Full data and results of the experiment can be found on the Western SARE website in the future at: <https://projects.sare.org/search-projects/> Type in FW19-344 in the project number box
- Additional projects regarding broilers can be found at that website and typing “broilers” into the project title box